

# FOXEN

## Mariner Club Newsletter

October 2024

Dear Mariner Club Members,

Hello again from everyone here at FOXEN! We are happy to be back to our regular wine club releases after a whirlwind summer. We hope everyone had a relaxing and joy-filled summer season.

Our summer was full of ups and downs and excitement—both good and bad! As many of you already know, Santa Barbara experienced our largest wildfire in many years in July. The Lake Fire burned more than 40,000 acres in the Los Padres National Forest and beyond. The fire came uncomfortably close to FOXEN, within 4 miles, and we were forced to close the winery for a week. Luckily, and with the hard work of our amazing firefighters, we had no damage to our property or vines. Thank you all for your lovely messages and calls during that stressful time.



July and August also brought some of the warmest temperatures of the year. And after a year of above-average rainfall our vines and yields are as happy and healthy as we have ever seen them. Overall, 2024 has been warmer on average than 2023 where we saw a much milder summer. In early September, we began harvesting this year's grapes in the Santa Maria Valley and our estate Tinaquaic Vineyard.

We have some exciting news to share as of August 2024... Our estate vineyard at Foxen, the Tinaquaic Vineyard, is officially SIP (Sustainability in Practice) Certified! This special certification has been a goal of Foxen for quite some time. SIP Certification is a rigorous program for wineries and vineyards in California that emphasizes environmental stewardship, social equity, and economic viability. The process of becoming SIP certified involves a comprehensive third-party verification, ensuring that certified properties adhere to sustainable practices such as water and energy conservation, habitat protection, and responsible pest management. It also considers the social aspects of sustainability, including fair treatment of employees and community engagement. You may have noticed a new stamp on the back labels of some of our wines, and now that will include all wines made from Tinaquaic Vineyard.

Thank you all for your continued loyalty and friendship. We hope you all have a wonderful and cozy Autumn and enjoy this release of wines!

Cheers,

Richard Doré

### October 2024 Payment Detail

**Pickup Members:**

\$344.37 (including your 15% discount and local CA sales tax)

**Shipping Members:**

\$390.70\* (including your 15% discount, local CA sales tax and CA shipping)

*\*Your state tax and/or shipping rate may be different depending on your location.*

# Wine Notes

## 2020 Pinot Noir, Bien Nacido Vineyard - Block 8

While 2020 was a challenge in many ways, it turned out to be a stellar year for Pinot Noir in Santa Barbara County. "Block 8" is always our first pick of the season in the Santa Maria Valley, due to its relatively high elevation (around 900 feet) giving it more sunlight hours throughout the growing season compared with neighboring vineyards. In 2020, the five different Pinot Noir clones here (Dijon 113, Dijon 115, Pommard, Wadenswil and Mt. Eden) were harvested in several picks, beginning August 20th and finishing up on September 4th, just a few days shy of the infamous Labor Day heat wave of that year. Each lot was vinified separately before being racked and blended in the Spring of 2021. After 18 months resting in French Oak barrels, it was bottled without fining or filtration in March of 2022. The 2020 Block 8 has a wonderfully perfumed nose of red fruit (strawberry, pomegranate, red Jolly Rancher) backed up by potpourri and hints of dusty earth and toasted oak. On the palate, it is juicy but structured, a Santa Maria Valley classic. I find this always pairs best with local fare: Santa Maria oak grilled tri tip and garlic bread. Enjoy now though 2030.

**Production: 601 cases**

**Retail: \$68.00 | Mariner Club Price: \$57.80**

**94 points - International Wine Report**

**93 points - Wine Enthusiast**

**93 points - Wine & Spirits**

**93 points - Wine Spectator**

**93 points - Vinous**

**90 points - JebDunnuck.com**



# Wine Notes

## 2021 Syrah, Tinaquaic Vineyard

Made up of Syrah clone 470 off our “Bajita” block of Tinaquaic Vineyard, the 2021 Tinaquaic Syrah was picked on October 5th, fermented with about 8% whole clusters and aged for a total of twenty months in large 500-liter French Oak barrels. 2021 had a relatively cool summer, which gave these vines plenty of time to slowly ripen and accumulate flavor; this is evident when opening this bottle. The 2021 Tinaquaic Syrah is brimming with intense and complex aromatics: plenty of berry fruit (boysenberry and blackberry) along with layers of tar, black pepper, violets, and herbs de Provence. Similarly, it is complex on the palate, with mild but elegant tannins. Try this with stewed beef and herbs. Drink now through 2032.

**Production: 485 cases**

**Retail: \$52.00 | Mariner Club Price: \$44.20**

**95 points - Wine Enthusiast (Cellar Selection)**

**95 points - Vinous**

**94 points - JebDunnuck.com**

**92 points - Wine Spectator**

## 2019 Los Potreros, Cabernet Sauvignon

Potrero, a loan word from the Spanish language, is a geographic term for a long mesa that slopes upward to higher terrain at one end. Los Potreros, in this case, refers to the two premium vineyard sites (Star Lane and Grimm’s Bluff) used to source this Cabernet Sauvignon, each straddling the foothills on either end of the Happy Canyon AVA. Picked on the 10th and 11th of October, each lot was vinified and aged separately before being blended a few months before bottling. Altogether, the 2019 Los Potreros saw a total of 22 months in French oak barrels, 50% of which were new. Always a lighter-style Cabernet due to the higher elevation of its vineyard sources, the 2019 opens with bright notes of redcurrant and blackcurrant, framed by cedarwood, sage and backcountry herbs, with lively red fruit and mild tannins on the palate. As for food, I usually stray towards steak when opening a bottle of Cab Sauv. However, the lighter nature of the Los Potreros means that this will also pair nicely with lighter dishes (think roasted chicken or quail and wood-fire grilled vegetables). Drink now through 2030.

**Production: 371 cases**

**Retail: \$68.00 | Mariner Club Price: \$57.80**

**94 points - International Wine Report**

**93+ points - Vinous**

**92 points - JebDunnuck.com**



## Upcoming Events



### October 19, 2024 - Santa Barbara Vintners Festival - Vega Vineyard & Farm - Buellton, CA

The Annual Santa Barbara Vintners Festival is the largest tasting of Santa Barbara County and your chance to try more of that Santa Barbara County wine you love, get to know the people who make it and where they make it from. Celebrate with 50+ member wineries, 30+ food purveyors, live music, and more! For more information and tickets please visit <https://www.sbvintnersweekend.com>.

### November 8, 2024 - Santa Barbara Wine Auction - Friday Evening Wine Tasting - The Ritz-Carlton Bacara Ballroom - Santa Barbara, CA

Sample wines, enjoy small bites, and mingle with the winemakers behind the award-winning wines of Santa Barbara County. Enjoy a performance from the Tepusquet Tornados, a local band featuring some of our very own vintners! Browse and bid on unique silent auction items featuring rare local wines and wine country experiences and preview custom painting by Featured Artist Pedro de la Cruz, created especially for the Gala's Live Auction. For tickets and more information, visit <https://bit.ly/3MpckYj>.

### November 16, 2024 - Los Potreros: Looking Both Forward and Back - FOXEN Winery - Santa Maria, CA

Join us for a tasting of our Los Potreros Cabernet Sauvignon, including library and future release vintages. Each vintage will be expertly-paired with a cheese from Cailloux Cheese Shop, and your experience will be guided by Foxen's winemaking team and a cheese monger. Limited quantities of library and future vintages will be available for sale! For more information and to purchase your tickets, email [jill@foxenvineyard.com](mailto:jill@foxenvineyard.com).

\*Don't forget to follow us on Facebook and Instagram to stay connected to all things Foxen\*

## Upcoming Holiday Tasting Room Hours

November

November 28, 2024 - Thanksgiving - CLOSED