

FOXEN

Master & Commander Club Newsletter

March 2025



Dear Members,

Hello from everyone here at Foxen! We hope your 2025 is off to a fantastic start, filled with joy, adventure, and -of course- exceptional wine. We're immensely grateful for your continued support and enthusiasm for Foxen. You're at the heart of everything we do, and we are excited to share what's on the horizon this year.

Winter at the winery was, as always, a calm but busy time. David and the winemaking

team tasted through the 2024 Pinot Noirs and then selected which barrels they will spend 10 to 20 months in (depending on the wine) for aging. This is an important part of the winemaking process and will really give us a sense of the 2024 vintage as well as what the final products will be like. We are also in preparation for bottling this month, which will include our Rosé and Chenin Blanc, which always makes us excited for sunshine and warmer weather! Yay for Springtime!

We are looking forward to seeing many of you at our upcoming wine club events. This year we are looking to create more intimate and creative events for you all to experience with us. After each wine club release, we will host a Wine Club Member Tasting Room Takeover at the winery. If you have not been to this event, we highly recommend you come this year! That day we will offer the opportunity to mingle with other members while tasting through your current release. There are always some other fun treats and surprises, too.

Also, this year marks the 40th anniversary of Foxen! We are going to be celebrating in a big way and hope you can join us. Mark your calendars for April 4-6th. We will be kicking off the weekend with a special winemaker dinner with our founders, Dick and Billy, so be on the lookout for reservation details. April 5th and 6th we will be offering exclusive library tastings, special food offerings and music out at the winery. It's going to be so fun and special because 40 years is a big deal, right?!

Again, thank you all for your continued love and support. We hope you enjoy this release of wines as much as we do!

Warm Regards,
The Foxen Team

March 2025 Payment Detail

Pickup Members:

\$603.40 (including your 20% discount and local CA sales tax)

Shipping Members:

\$657.28* (including your 20% discount, local CA sales tax and CA shipping)

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

Wine Notes

2021 Pinot Noir, Bien Nacido Vineyard - Block 8

Our beloved “Block 8” at Bien Nacido Vineyard sits at 800 feet elevation on the north bank of the Sisquoc River. As is almost always the case, “Block 8” was our first Pinot Noir pick of the 2021 vintage, beginning August 27th. However, due to the diverse clones and aspects throughout the block, coupled with mild weather throughout August and September that slowed down the ripening process, the entirety of the block was not fully picked until September 30th, almost five weeks after we began picking. All five of the Pinot Noir clones here (Dijon clones 113 & 115, Pommard, Wadenswil, and Mt. Eden) were picked and vinified separately, before blending the following spring. The 2021 “Block 8” saw a total of 16 months in small French oak barrels, of which 35% were new. The nose here is full of bright red fruit aromas (strawberry, cherry, and pomegranate) with undertones of vanilla and a potpourri of dried herbs and spices. It is round and elegant, with just a hint of black tea-like tannins. Pair this with a light meat dish. We tried it with creamy tarragon chicken and it was exquisite! Drink now through 2032. -P. Bingo Wathen, Associate Winegrower

Production: 467 cases | SIP Certified

Retail: \$68.00 | Master & Commander Club Price: \$54.40

94 points - Vinous

94 points - Wine Advocate

94 points - International Wine Report

93 points - Wine Enthusiast

92 points - Wine Spectator



Wine Notes

2022 Mourvèdre, Santa Ynez Valley

A first-time bottling for Foxen, we are excited to share this limited production Mourvèdre from Santa Ynez Valley! It is a blend of two premium vineyard sites (Athyrium and Vogelzang) on the eastern side of the Santa Ynez Valley AVA. Both sites were picked during the third week of October in 2022. While originally intended as blending components for other cuvées, after tasting through the finished 2022 wines, both vineyards stood out enough that we decided to blend the two and keep them as a 100% Mourvèdre bottling. The 2022 Mourvèdre was aged for 20 months in neutral French oak barrels. The nose on this is intense, full of ripe red fruit aromas (strawberry and cherry) backed by notes of blackberry and tobacco. On the palate, there is both red and black fruit aplenty, as well as a bit of smoked meat and bitter chocolate, with just a hint of tannins on the long, fruity finish. Pair this with game meat like venison or wild boar, or a stew of root vegetables. Drink now though 2030.

-P. Bingo Wathen, Associate Winegrower

Production: 327 cases

Retail: \$55 | Master & Commander Club Price: \$44.00

2021 Sangiovese, Williamson-Doré Vineyard

Williamson-Doré Vineyard lies on the eastern side of the Los Olivos District AVA, just west of the border with Happy Canyon, and benefits from more extreme temperatures than those regions closer to the ocean. This is a perfect setting for the Sangiovese grape, which thrives in the warm days and cold nights experienced here throughout the growing season. In 2021, the Sangiovese was picked in the early morning hours of September 21st. The grapes were completely destemmed before spending three weeks fermenting on their skins in an open-top tank. The resulting wine was then racked to barrel and spent 21 months in the cellar before bottling in July of 2023. Williamson-Doré Vineyard always showcases a depth of fruit, and the 2021 Sangiovese is a classic. On the nose, it is full of Luxardo (Maraschino) cherries, red currants, dusty leather, anise, and candied orange peel. Moderate tannins blend with bright acidity for a tasty mouthful on the palate, which is made even better with food. Try this with grilled steak and a side of mushrooms and potatoes; or if foregoing the meat, a pasta pomodoro with fresh basil. Drink now through 2035. -P. Bingo Wathen, Associate Winegrower

Production: 99 cases

Retail: \$52.00 | Master & Commander Club Price: \$41.60



Upcoming Events



March 22, 2025 - Rhone Rangers Experience - Paso Robles Event Center, Paso Robles, CA

Join the National Rhone Rangers in Paso Robles, CA for the 17th annual "Rhone Rangers Experience" celebrating Rhone wines from throughout the USA. Our Associate Winegrower, Bingo Wathen, is excited to participate in the grand tasting event with some of America's leading producers of Rhone varietals. For more information and to purchase tickets, please visit <https://rhone-rangers.ticketsauce.com/e/rhone-rangers-experience>.

April 4-6, 2025 - 40th Anniversary Weekend - FOXEN - Santa Maria CA

Save the date to celebrate 40 years of Foxen wines! The weekend will include food trucks, library tastings and live music. More details to come.

April 12, 2025 - Saunters & Sips - Museum of Ventura County - Ventura, CA

Taste over 25 Sta. Rita Hills wineries where they will be showcasing their current and new release Pinot Noirs, Chardonnays, and more! High on the Hog Catering will be providing delicious BBQ and snacks. Music by The Salty Strings will round out our event for a lovely Spring afternoon. For more information and to purchase tickets, visit <https://www.staritahills.com/events>.

April 12, 2025 - Members Tasting Room Takeover - FOXEN - Santa Maria CA

Mingle with Foxen family and friends while tasting a preview of your March Master & Commander Club wines and some new releases. More details to come.

May 3, 2025 - Roar & Pour - Santa Barbara Zoo - Santa Barbara, CA

The animals stay out late and the wine flows at the Zoo's annual Roar and Pour wine festival. Featuring tastings from 25+ local wineries, tasty eats available for purchase from food trucks and Rincon Catering, music, train rides, giraffe feedings, and exclusive access to Zoo grounds after hours. VIP tickets include early entry, complimentary appetizers, and animal encounters. For more information and tickets, visit <https://www.sbzoo.org/events-calendar/event/4744100>.

May 10, 2025 - Historical Vineyard Society in the City - Fort Mason - San Francisco, CA

Join us for a gathering of 20+ Historic Vineyard wineries. You'll have the opportunity to taste wines from dozens of historic vineyards, spanning from Calistoga Barbera to Santa Cruz Cabernet Sauvignon; from quintessential Alexander Valley Zinfandel to Contra Costa Carignan and Los Olivos Syrah. For tickets, visit <https://historicvineyardsociety.org/events/hvs-in-sf-2025>.

May 31, 2025 - Master & Commander Luncheon - FOXEN - Santa Maria, CA

Save the date for our annual luncheon! This exclusive event offers an intimate afternoon with Foxen owners, while enjoying Foxen wines perfectly paired with local faire by Valley Piggery. More details and ticket pricing will be sent in an upcoming wine club email.

June 28, 2025 - Anchor Club BBQ - FOXEN - Santa Maria, CA

Save the date for a fun after noon of good wine, BBQ by Plemmons Catering, live music and raffles. More details and ticket pricing will be sent in an upcoming wine club email.

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