



FOXEN VINEYARD

Anchor Club Newsletter

Fall 2026

Happy fall friends! We hope you all had a wonderful summer and are excited for the wine club releases to start again... we know we are! Thank you to all our members, old and new, for your continued friendship. We love sharing our wines with you.

There is something about fall in Santa Barbara County that is truly special. Even though it is our busiest time of year, it is also a time to slow down and take it all in. The vines are changing, the cellar is quieting, the wines are relaxing into the barrel after harvest, and the landscape is beginning its annual shift from summer green to harvest gold.

Here in the Santa Maria Valley, we experienced a fairly mild summer with long, warm, and sunny days followed by cool and foggy coastal evenings. The major heat spikes didn't happen like they normally do until after Labor Day Weekend, and we experienced our earliest harvest on record! We had our first pick of Pinot Noir from Riverbench Vineyard on July 24, and we wrapped up picking the first week of October... another record! Every vintage is different and has its unique challenges, so we just do what we always do and roll with it!

While the harvest was early and somewhat drawn out, we are thrilled with the quality of the fruit and are so excited to see what happens in the cellar with this vintage. We are working with two new vineyards out of Santa Rita Hills: Our Lady of Guadalupe and Peake Ranch. We love getting to work with new farmers and offer these as single vineyard Pinots to you all. Make sure you're subscribed to our emails to hear about releases from new vineyard sites like these.

And speaking of emails, we want to thank you all for your patience while we have been updating our sales system. This summer, we decided to move into this century and update our website and email systems so that they will be more efficient and easier to use for you all. Of course, this couldn't happen without a few hiccups, but we are hopeful that things will be running smoothly from here on out.

Finally, so many of you have spent lots of quality time at FOXEN, but have you experienced our behind-the-scenes Tour and Tasting yet? We are now offering a specialized tour of the winery and vineyard, with a private tasting after, Friday through Sunday. We highly recommend this experience for those members that want to dive a little deeper into the FOXEN history, learn fun stories about our founders, and see how these wines are actually made. Tours need to be booked in advance, which can be done through our website or by emailing tastingroom@foxenvineyard.com. We look forward to seeing you in the tasting rooms as we head in to the end-of-year holidays.





Wine Notes



2022 Pinot Noir, Fe Ciega Vineyard

Fe Ciega, Spanish for "blind faith", was planted in 1998 and has since made a name for itself as a premium site in the western reaches of the Sta. Rita Hills AVA. Pinot Noir here is planted on a south-facing slope to four different clones (Mt. Eden, Pommard, and Dijon clones 667 and 115). In 2022, all clones were picked during the second week of September. Upon arrival to the winery, the fruit was destemmed and then put into open-top stainless-steel tanks, where it underwent fermentation over two weeks. The finished wine was then gravity-racked to barrel where it sat until the following spring, when all lots were racked off their lees and blended in tank. Overall, this Pinot Noir was aged for 16 months in French Oak barrels (29% new).

True to this side of the Santa Rita Hills, the 2022 Fe Ciega is full of opulent, complex red fruit notes (strawberry, cherry, and pomegranate) as well as savory herbal and spice notes (sage, cacao, and cardamom) with medium acidity and just the faintest touch of tannins. This is delicious now but should only gain complexity with time in the bottle. Try with a leaner cut of meat like filet mignon or roasted quail, or a hearty stew like boeuf bourguignon. Drink now through 2036. – P. Bingo Wathen, Associate Winegrower

Production: 336 cases

Retail: \$78.00 | Anchor Club Price: \$66.30

93 points – Wine Advocate

92 points – Vinous

2023 Pinot Noir, Riverbench Vineyard

This 2023 Pinot Noir from Riverbench Vineyard is made from selected blocks on the south bank of the Sisquoc River. Elevation is low here (around 400 feet) and soils are made up of alluvial sand and cobblestone. Three different clones of Pinot Noir go into this: Dijon 115, Pommard, and Wädenswil. The various blocks were harvested across the last week of September and first week of October, and all lots were fermented in stainless steel open-top tanks, with a touch of whole cluster. The finished wine was put into French oak barrels where it rested until the following spring, when it was racked off the lees and assembled into the vineyard blend. Overall, this wine sat in barrel for a total of sixteen months.

The 2023 Riverbench Pinot Noir is a perfect example of Pinot from the eastern side of the Santa Maria Valley: round, luxurious red fruit notes with a bit of baking spices, and hints of vanilla and toasted oak from the barrel aging. This will pair nicely with duck breast, herb-roasted chicken, or your Thanksgiving feast. Drink now through 2032. – P. Bingo Wathen, Associate Winegrower

Production: 303 cases | SIP Certified

Retail: \$64.00 | Anchor Club Price: \$54.40

92 points – Vinous



Wine Notes



2023 Grenache, Los Olivos District

A brand new bottling for the Foxen team, this wine is one hundred percent Grenache and comes from a small vineyard on the eastern side of the Santa Ynez Valley, where warm days and cold nights create ideal ripening conditions for the Grenache grape. The cooler-than-average summer of 2023 meant that these grapes had plenty of hang time to sit on the vine and concentrate flavors before harvest. Picked on the sixteenth of October and fermented with a small amount of whole cluster inclusion over two weeks, the finished wine then spent nineteen months resting in barrel before bottling in June of 2025.

This wine is full of juicy red fruit aromatics: strawberry, cranberry and red currant. It is a lighter-style Grenache, and lends itself well to being slightly chilled. Enjoy with a charcuterie board, or an autumn salad with goat cheese, persimmons, and pecans. Drink now through 2030. – P. Bingo Wathen, Associate Winegrower

Production: 220 cases

Retail: \$48.00 | Anchor Club Price: \$40.80

2023 Merlot, Vogelzang Vineyard

This is an exciting release, as we do not often make a pure Merlot wine, but yields in 2023 were generous enough to let us do just that. This Merlot comes from Vogelzang Vineyard in the heart of Happy Canyon, where hot days and cold nights in October make it a perfect place to grow thick-skinned varieties like Cabernet Sauvignon and Merlot. The grapes for this wine were picked on October 16th, fermented on their skins for seventeen days, and then the finished wine was put into small French oak barrels (44% new) where it aged for a total of twenty months.

This wine is both elegant and powerful. Fruit-forward with aromas of plum, cherry, cacao, leather, and red licorice. It is fuller-bodied with suave tannins and a lingering finish. Enjoy this with barbeque, or perhaps a hearty stew on a chilly night. Drink now through 2034. – P. Bingo Wathen, Associate Winegrower

Production: 321 cases | SIP Certified

Retail: \$48.00 | Anchor Club Price: \$40.80



Holiday Tasting Room Hours



November

November 26, 2026 - Thanksgiving - CLOSED

December

December 24, 2026 - Christmas Eve - Close at 3 pm

December 25, 2026 - Christmas Day - CLOSED

December 31, 2026 - Close at 3 pm

January

January 1, 2027 - New Year's Day - CLOSED



Holiday Shipping Deadlines



Thanksgiving:

You must place your order by Monday, November 23rd before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Wednesday, November 25th.

Christmas:

You must place your order by Friday, December 18th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Thursday, December 24th.



Upcoming Events



November 14, 2026

Sip, Savor & Spark

Fort Mason Center - San Francisco, CA

With the Golden Gate as your backdrop, this is more than a tasting. It's a chance to slow down, share stories, and spark connections with wineries and others who appreciate a good pour and great company. Spend the afternoon sampling wines from a wide selection of California vineyards, all without leaving the city. To buy tickets and learn more about this event, please visit <https://guardsmen.org/attend/sip-savor-spark>