



FOXEN VINEYARD

Compass 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 Chardonnay, Tinaquaic Vineyard

Our dry-farmed estate vineyard lies on a hillside overlooking Foxen Canyon. "Dry-farmed" means these vines do not get irrigated and rely solely on rainfall for their water uptake. Our yields are therefore determined by the water that Mother Nature gives us. 2022 was the second consecutive year of below-average rainfall, with Chardonnay yields picking out at a challenging 1.3 tons per acre. Nevertheless, we like to think that the lower the yields, the better the wine.

In 2022 the Tinaquaic Chardonnay was picked over September 8th and 9th, pressed upon arrival at the winery, and then fermented in large French oak barrels. After fermentation was complete, the barrels were topped up and consolidated, and the finished wine then sat in barrel for an additional eight months before bottling in June of 2023.

Bright gold in color, this Chardonnay is full of aromas of grapefruit and lemon peel, pineapple, guava, and brioche. It is a fuller bodied white, with medium acidity. Enjoy this with some fatty seafood: think California spiny lobster, grilled with beurre blanc on top. Drink now through 2029. – P. Bingo Wathen, Associate Winegrower

Production: 480 cases

Retail: \$44.00 | Compass Club Price: \$37.40

93 points – Jeb Dunnuck

92 points – Wine Advocate

92 points – Wine Enthusiast

2022 Volpino

The Volpino (Italian for "little fox") is our ode to the supertuscan blends of central Italy. Sangiovese from Williamson-Doré Vineyard makes up a little more than half of this wine, providing structure and acidity, with Merlot from Vogelzang Vineyard rounding out the remainder of the blend. Both lots were picked and vinified separately, before being blended and barrel-aged for twenty months in neutral French oak barrels.

The 2022 Volpino is full of lovely aromatics: Bing cherry, plum, leather and dried cranberry, with hints of clove, star anise, and roasted coffee beans. On the palate, flavors of cherry, leather, and orange peel are strung together with light tannins and bright acidity. Made for Italian-inspired fare: enjoy this with tomato-based pasta or meat dishes. My favorite pairing is a pork chop Milanese topped with roasted tomatoes or peperonata. Enjoy now through 2032.

– P. Bingo Wathen, Associate Winegrower

Production: 172 cases

Retail: \$45.00 | Compass Club Price: \$38.25



Fall 2026 Payment Details



Pickup Members

\$81.51*

(reflects cost of pre-selected wines, your 15% discount, and local CA sales tax)

Shipping Members

\$103.06*

(reflects cost of pre-selected wines, your 15% discount, local CA sales tax, and CA shipping)

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





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>