

January 2012

Happy New Year!

We hope you enjoyed your holidays with friends, family, and FOXEN wine!

This time of year our grapevines take a break and enjoy some well deserved rest, or dormancy. Our pruning season will begin in earnest later this month laying the foundation for our vines' fruitfulness--helping to establish our intended yields for the upcoming year. In addition to pruning, we will be planting cover crops between the vineyard rows to help restore and maintain nutrients in the soil, and reduce erosion when the rains finally do decide to arrive. While we've seen only a little rain so far this year, our nights have been cold--which the vines love in the winter.

Your January shipment includes two bottles from our foxen 7200 label: our 2010 Sauvignon Blanc, Vogelzang Vineyard and our 2008 Volpino (Sangiovese/Merlot blend), totaling \$68.53 which includes California state tax and shipping, however your shipping and tax rate may differ by location. "7200" was created to focus on our Bordeaux and Italian-style wines and are now featured at our historic "shack." By the way, it was our Bordeaux-style Cabernets and Merlots that put Billy and Dick's wines on the map back in the late eighties. Please check out Billy's winemaker notes on the following page for more information about each wine.

We've also included a recipe for "Weeknight Bolognese" by Ina Garten from her "Barefoot Contessa's How Easy Is That?". We suggest pairing this tasty and easy recipe with our Volpino. But, if you have found other fun food pairings on your own, we'd love to know - and ask that you share them on our Facebook page, [facebook.com/foxenwinery](https://www.facebook.com/foxenwinery).

In addition, please take a look at our upcoming "Events List" on the reverse page for FOXEN and Compass Club exclusive events. We hope to see you at one or more of these events during the year, so mark your calendars!

And finally, our website's "Member's Lounge" ([foxenvineyard.com/wineclub\\_members](http://foxenvineyard.com/wineclub_members)) is a great resource for information on your current and upcoming shipments and wine club events. As always, please feel free to contact me with any questions or comments at [allyson@foxenvineyard.com](mailto:allyson@foxenvineyard.com) or by phone (805-937-4251 x 107), Tuesday through Saturday, 8:30-4:30 PST.

Wishing you a happy and healthy 2012!

Cheers,

Allyson Noland,  
Wine Club Manager

## 2012 FOXEN EVENTS CALENDAR

- February 1 - Bern's Fine Wines & Spirits, Tampa, FL., Tasting 5:00-8:00 PM. Jenny will be leading a tasting of our current releases at the premier fine wine shop of Tampa, next to Sideberns. Call 813-250-9463 for more information.
- February 2 - Flying Fish Winemaker Dinner at Disney's Boardwalk, Orlando, FL: Foxen returns to Disney! Jenny and Dick will be hosting a delicious multi-course dinner at our favorite Disney signature restaurant. Call the restaurant at 407-939-3463 for reservations and more information.
- February 12 - Santa Barbara Vintners' Foundation presents American Riviera Wine Auction benefitting Direct Relief International at the Santa Barbara Four Seasons Biltmore "Coral Casino". While this biannual charity event is now sold out, we encourage you to learn more about the important work that Direct Relief does here and abroad by visiting their website, [directrelief.org](http://directrelief.org).
- March 4-6 - World of Pinot Noir, Shell Beach, CA. Tickets are available for this fantastic weekend that brings together Pinot enthusiasts and producers from around the world. Some events are already sold out, so don't wait. Go to [www.wopn.com](http://www.wopn.com) for more information and reservations.
- April 15 - COMPASS CLUB EXCLUSIVE! Old & New World wines: A FOXEN Perspective- Learn more about where FOXEN wine varieties, such as our Burgundian-style wines, "grew up" and what makes Santa Barbara County such a special place to grow these wines. Check out your Member's Lounge ([foxenvineyard.com/wineclub\\_members](http://foxenvineyard.com/wineclub_members)) for more information and to make reservations. Seating is limited, so reserve your spot today!
- April 21 - Santa Barbara County Vintners' Festival: Celebrate the arrival of Spring Santa Barbara-style where the 110+ member wineries, including FOXEN, will be pouring their wines. Go to [www.sbcountywines.com/events](http://www.sbcountywines.com/events) for more information and to purchase tickets. This is a fun weekend to spend in Santa Barbara Wine Country!
- August 12 & 13 - Wine Vault & Bistro Winemaker Dinner, San Diego, CA. Jenny and Dick will once again return for two nights featuring FOXEN's latest releases paired with a multi-course dinner created by the Wine Vault. Mark your calendars now, and you'll be able to make your reservations by early summer. Go to [www.winevaultbistro.com](http://www.winevaultbistro.com) for their calendar of events.
- September 15 - ANOTHER EXCLUSIVE! Compass Club Social - Join us at FOXEN "after-hours" for wine, hors d'oeuvres, raffle prizes, and great company. This is a great chance to meet fellow Compass Club members and to get to know more FOXEN wines. Check our "Member's Lounge" at [www.foxenvineyard.com](http://www.foxenvineyard.com) for more details.

## Winemaker Notes – January 2012

Billy Wathen

2010 Sauvignon Blanc, Vogelzang Vineyard, Happy Canyon of Santa Barbara: This program for our 7200 label has been fun and invigorating for me. I have always enjoyed the white wines of Bordeaux, and wanted to emulate those wines a bit, yet keep it California driven--Bordifornia, or Caldeaux? The 2010 vintage is only our third vintage of Sauvignon Blanc, and it's the best yet. This bottling is comprised of 50% clone 1, 40% Musque clone, and 10% Viognier from Vogelzang Vineyard, where the warm summer temperatures in Happy Canyon push the aromatic and flavor profile into the tropical elements. It was 100% barrel fermented (with 15% new) and aged "sur-lies" until it was racked for bottling in May. Bright aromas of grapefruit, lemongrass, melon and Kadota fig give way to Muscat grape, honeydew melon and sage honey flavors on the palate, and are all encased in a nice round mouthfeel that is balanced by crisp acidity. With its moderate weight and acidity, this wine is naturally suited to lower fat seafood or white meats (oysters, clams, flaky white fish, chicken and veal.) Drink now to 2015.

Production: 504 cases

Retail: \$26

Compass Club: \$22.10

2008 Volpino, Santa Ynez Valley: A no brainer for Italian cuisine, this Sangiovese/Merlot was blended to highlight the spice and acidity of the Sangiovese and the rich luscious fruit of the Merlot. We ferment this wine long and cool over nearly three weeks, with twice-daily "pump-overs" that help maintain the natural fruit qualities of the Sangiovese and Merlot, and extract the rich, supple tannins while avoiding the harsher tannins that can result from "punch-downs". We aged the Merlot and Sangiovese independently for 22 months in once-filled French oak barrels. This vintage of Volpino is comprised of 80% Sangiovese and 20% Merlot. Rich aromas of rose petal, sage and strawberries with notes of dried plum and cranberries are expressed; and on the palate, bright fruitcake and cherries are followed up by smooth, dusty tannins. A pleasantly clean mouthfeel is braced by a nice acidity, creating a balance between the front and back palate. Drink now to 2020.

Production: 370 cases

Retail: \$30

Compass Club: \$25.50