



FOXEN VINEYARD

Anchor Club Newsletter Fall 2025

As summer draws to a close, we reflect on what has been a memorable season in Foxen Canyon. This summer and early fall brought us an unusually cool summer, which has slowed the pace of the vineyards and given us a longer growing season. We even had some unexpected thunder storms in September. This was not ideal for harvest, but we rolled with it like we always do! Our harvest began the last week of August where we brought in Pinot Noir from Riverbench Vineyard for our Rosé. We finished harvest in October bringing in our Rhône and Bourdeaux varietals from the eastern part of Santa Ynez Valley. Our team is energized and excited for the promise this 2025 vintage holds – Mother Nature has set the stage for wines of elegance and balance.

Over the summer, we welcomed so many of you back to the winery for tastings, vineyard strolls, and our annual Wine Club BBQ. These events were filled with laughter, delicious food, and of course, plenty of Foxen wine shared among friends. Thank you to everyone who joined us – you're the reason these gatherings are so special.

If you know Foxen... you know we love our furry friends (especially dogs and cats!). Saturday, November 1 we are welcoming the Santa Ynez Humane Society at Foxen for Rosé & Rescue. They will be bringing the sweetest group of doggies that are all available for adoption. So, if you are in the mood for some yummy wines and to meet some cute animals in need of homes... come out and see us. For every bottle of Rosé purchased that day, \$1 will go to the Humane Society and who knows... you may end up with a new member of your family!

We have some other fun events planned this Fall and Holiday seasons. Saturday, November 8, 2025 please join us for the Fall Club Release Preview. This is a day exclusively for our Wine Club members where we will offer a special tasting list and will include the wines in your Fall 2025 club release. To reserve your spot, contact tastingroom@foxenvineyard.com or call (805) 937-4251.

Don't forget, the holidays are just around the corner! Now is the perfect time to start planning for holiday gifting and festive gatherings with your friends and families. Our team is happy to help you create custom gifts, ship our holiday bundles, or plan larger orders so you'll have everything you need to make the season bright.

We are grateful for your continued support and look forward to raising a glass with you in the months ahead. Here's to a bountiful harvest and joyful celebrations to come!





2022 Pinot Noir, Riverbench Vineyard

This is an exciting release, as we don't always have the means to make a vineyard designate Pinot Noir from Riverbench Vineyard. Most of our fruit from Riverbench makes up the core of our Santa Maria Valley Pinot Noir bottling, but in 2022 we kept a few barrels aside to bottle on their own. This is a blend of select blocks and clones (Swan and 2A) that are planted just above the bank of the Sisquoc River at the Eastern end of the Santa Maria Valley. Both clones were picked during the last week of August 2022. The wines were fermented in open-top, stainless steel tanks over fourteen days, and then racked into French oak barrels (33% new) and aged for a total of 18 months before bottling in March of 2024. The 2022 Riverbench Pinot Noir opens up with subtle red fruit aromas (tart cherry and strawberry), rose petal, orange peel and cloves, all backed up by smooth red fruit on the palate. This is a rich, fuller bodied Pinot that will pair nicely with beef or game meat and summer/fall vegetables, preferably stewed in a hearty broth. Drink now through 2032. – P. Bingo Wathen, Associate Winegrower

Production: 299 cases | SIP Certified

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

93 points – Vinous



2021 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 to four different clones (Mt. Eden, Pommard, and Dijon clones 667 and 115). In 2021, all lots were picked during the third week of September, destemmed, and then fermented on the skins over 15–18 days before being put into barrel for extended ageing. As with all our reserve Pinot Noirs, this saw a total of sixteen months in barrel.

One of the standouts of the 2021 vintage, the Fe Ciega opens with a myriad of fresh fruit aromatics (strawberry, blackberry, and Bing cherry) interwoven with notes of cinnamon, clove, and dried rose petal. It is immensely fruit-forward on the palate, but with tons of structure and acidity to meld every flavor together nicely, and a very long finish. Enjoy this wonderful Pinot Noir with a wide variety of cuisine. We always like to stick to seasonal ingredients: think early winter squash risotto with roasted quail. Drink now through 2035. –P. Bingo Wathen, Associate Winegrower

Production: 303 cases

Retail: \$76.00 | Anchor Club Price: \$64.60

94 points – Wine Enthusiast

93+ points – Wine Advocate

93 points – Jeb Dunnuck



2022 Syrah, Tinaquaic Vineyard

The 2022 Syrah from Tinaquaic Vineyard is a blend of our two estate blocks: Alta, our hillside block looking out over Foxen Canyon, and Bajita, our lower block in the bed of the canyon. 2022 was a challenging vintage, with a mid-harvest rain event sandwiched by two separate triple-digit heat waves in September and October. Nevertheless, we were able to get clean, quality fruit off these vines and into fermenters without problems. Both lots were fermented in open-top stainless steel tanks over fifteen to twenty days, before being barreled down into large format, 132-gallon oak puncheons and then blended into the final wine the following spring.

Considering the challenges of the 2022 season, we are so happy that this Syrah turned out to be such a wonderful wine. It is full of intense fruit on the nose: cherry, boysenberry, blueberry, and huckleberry providing the core aromatics with leather, black peppercorn, and dried flowers filling in the seams. Flavors of blackberry, cacao, and herbes de Provence dominate the palate. This is a full-bodied, lightly tannic wine, that may taste even better the day after you open it. Pair this with something rich, like braised short rib over soft polenta. Drink now through 2035. – P. Bingo Wathen, Associate Winegrower

Production: 300 cases

Retail: \$52.00 | Anchor Club Price: \$44.20

94 points – Vinous

93 points – Jeb Dunnuck



2020 Los Potreros, Cabernet Sauvignon

A potrero, a loan word from the Spanish language, is a geographic term for a long mesa that at one end slopes upward to higher terrain. Los Potreros, in this case, refers to the hillside vineyards in Happy Canyon where we source the Cabernet Sauvignon for this wine: Star Lane (92%) and Vogelzang (8%) vineyards. Happy Canyon, located at the Eastern end of the Santa Ynez Valley, does not benefit from as much ocean influence as those areas farther west, so temperatures are more extreme. The region experiences cold nights and warm days throughout the ripening season, which turns out to be ideal for growing thick-skinned, hearty varieties like Cabernet Sauvignon. Harvested the first week of October 2020, the Los Potreros was given an extended ageing regime of twenty-one months in French oak barrels (42% new), then bottle-aged for another two and a half years before release. The cooler climate of Santa Barbara County makes this a lighter style Cabernet than those coming from Napa or Paso Robles, yet it is still full of intensity. On the nose, aromatics of blackcurrant, plum and strawberry are backed up by notes of cedarwood, leather, backcountry sage, and fresh mint. My go-to pairing with the Los Potreros is a Ribeye or New-York Steak, grilled Santa Maria style over red oak, or hot and quick under a broiler. Drink now through 2034.

– P. Bingo Wathen, Associate Winegrower

Production: 290 cases

Retail: \$68.00 | Anchor Club Price: \$57.80

94 points – Vinous

91 points – Jeb Dunnuck



Fall 2025 Payment Details



Pickup Members

\$238.13*

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

Shipping Members

\$268.30*

(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 27, 2025 – Thanksgiving – CLOSED

December

December 24, 2025 – Christmas Eve – Close at 3 pm

December 25, 2025 – Christmas Day – CLOSED

December 31, 2025 – Close at 3 pm

January

January 1, 2026 – New Year's Day – CLOSED



Holiday Shipping Deadlines



Thanksgiving:

You must place your order by Monday, November 24th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Wednesday, November 26th.

Christmas:

You must place your order by Friday, December 19th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Wednesday, December 24th.

Upcoming Events

November 1, 2025 Rosé & Rescue Foxen Winery - Santa Maria, CA

The Santa Ynez Humane Society will be bringing the sweetest group of doggies that are all available for adoption. So, if you are in the mood for some yummy wines and to meet some cute animals in need of homes... come out and see us. For every bottle of Rosé purchased that day, \$1 will go to the Humane Society.

November 8, 2025 Foxen Fall Release Preview Foxen Winery - Santa Maria, CA

Mingle with Foxen family and friends while tasting a preview of your Fall Anchor Club wines and some new releases.

December 13 & 14, 2025 Christmas on the Trail Foxen Wine Trail - Santa Maria, CA

Save the date for this fun annual event showcasing the incredible wineries along the scenic Foxen Wine Trail.

January, 31, 2026 Passion for Pinot - Palm Springs, CA

Immerse yourself in an amazing selection of over 200 exceptional Pinot Noirs from the best California and Oregon Winery Producers, carefully selected for your enjoyment. With many Coachella Valley restaurants showcasing their culinary creations, get ready to embark on a delicious Pinot Noir celebration like no other. For more information and tickets, visit <https://palmspringspinotfest.com/events/>.

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



FOXEN Harvest 2025



Photos by Craft & Cluster

