



FOXEN

Anchor Club Newsletter

February 2025

Dear Members,

Happy New Year from all of us 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 is always a calm but busy time. David and the winemaking team are tasting through the 2024 wines in barrel, getting initial ideas for blends and deciding which barrels of Pinot Noir will make up our Santa Maria Valley bottling. 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 the March bottling of our Rosé and Chenin Blanc, which always makes us excited for sunshine and warmer weather!

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 shipment. There are also always some other fun treats and surprises. And... we have already started to plan our annual Anchor Club Barbeque for June 28th... mark your calendars!

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For your private event needs, we want to remind you that we have our Clubhouse available to rent. The room is located in the old winery behind "the Shack" and can comfortably fit 28 guests. We have hosted some really fun birthdays, anniversaries, and food and wine tastings this past year and we hope to do more in 2025!

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

Warm Regards,

The Foxen Team



February 2025 Payment Detail

Pickup Members:

\$219.81 (including your 15% discount and local CA sales tax)

Shipping Members:

\$249.98 (including your 15% discount, local CA sales tax and CA shipping*)

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

Wine Notes

2021 PINOT NOIR, BIEN NACIDO VINEYARD - BLOCK 43

“Block 43” is another of our monopole blocks at Bien Nacido Vineyard, meaning we are the only producer to source these grapes. This 2.5-acre block is planted to two different Pinot Noir Clones (Dijon clones 667 and 777) and sits about halfway up a south-facing slope on the north side of the Santa Maria Valley, just below our beloved “Block 8”. In 2021, the entire block was picked in the early morning hours of September 17th. The two clones were vinified separately, before being racked once and blended in March of the following year. Overall, the “Block 43” was aged for sixteen months in French oak barrels (25% new).

The nose on this has everything the Santa Maria Valley has to offer: plenty of red fruit (raspberry and maraschino cherry) and hard spice (cinnamon and clove) backed up by earthy, forest-floor notes. On the palate, this is quite a fruit-forward Pinot with plenty of body, yet it is kept balanced by elevated acidity. This will pair finely with poultry or game bird, or even white fish. I drank it with oven-roasted quail and roasted winter squash. Drink now through 2035.

Production: 442 cases | SIP Certified

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

96 points - Wine Enthusiast

93+ points - Vinous

93 points - Wine Advocate

92 points - Wine Spectator

90 points - JebDunnuck.com

2021 PINOT NOIR, JULIA'S VINEYARD

Our block at Julia's Vineyard was planted in 1972, making these vines some of the oldest in the entire Santa Maria Valley (52 years!). This Pinot Noir is 100% Pommard clone, picked on the 30th of September and fermented on its skins for 22 days before being put into barrel. It was then aged a total of 16 months in French oak barrels (30% new) and bottled without fining or filtration in March of 2023.

A pale brick red, the Julia's opens with soft notes of strawberry, cherry and pomegranate, with floral and vanilla tones lingering around the fruity core. It is a rounded Pinot Noir, with medium acidity, a touch of soft tannins, and a bright, saline finish. For pairings, I tend to go local with this: Santa Maria style tri-tip with garlic bread and a salad of fresh winter greens. Drink now through 2032.

Production: 274 cases | SIP Certified

Retail: \$70.00 | Anchor Club Price: \$59.50

93 points - Wine Enthusiast

93 points - JebDunnuck.com

92 points - Wine Advocate

92 points - Vinous

91 points - Wine Spectator

Wine Notes

2021 CUVÉE JEANNE MARIE

The Cuvée Jeanne Marie, named for my grandmother, Jeanne Marie Kelahan, is our annual Grenache-based blend from the Santa Ynez Valley. In 2021 the blend was made up of 60% Grenache (Williamson-Doré Vineyard) and 40% Mourvèdre (Emily's Vineyard). While both Grenache and Mourvèdre can be fantastic as single-varietal wines, we find that they also perfectly compliment each other, which is what we try to show with this blend.

This is evident on the nose, with the Grenache bringing wonderfully complex aromas of candied strawberry, pomegranate, bubblegum and orange peel, and the Mourvèdre sneaking in notes of plum and star anise. With a rounded mouthfeel and hint of tannins, this will stand up to various cuisines, even something as exotic as a curry or tika masala, just make sure there isn't too much spice involved. The Cuvée is delicious now but has a tendency to gain complexity in the cellar. Drink now through 2038.

Production: 372 cases

Retail: \$52 | Anchor Club Price: \$44.20

93 points - Wine Enthusiast

93 points - Vinous

93 points - Wine Spectator

91 points - JebDunnuck.com

90 points - Wine Advocate

2021 PAJARITO

The Pajarito, Spanish for "little bird", is our proprietary blend of Merlot and Petit Verdot. In 2021, both lots were picked the second week of October, with the Merlot coming from Vogelzang Vineyard in Happy Canyon and the Petit Verdot hailing from our estate Tinaquaic Vineyard. Each was vinified separately and then aged for a total of twenty-one months in a mix of French and American Oak barrels, before being blended shortly before bottling in July of 2023. The 2021 Pajarito is dense and lively on the nose, with core aromas of cherry, plum and cacao, followed by herbal notes of sage, dill, and bay leaf. On the palate, vanilla and dark fruit flavors blend seamlessly with the vibrant acidity and medium tannins for a long finish. It is dark, dense, and brooding; a perfect red for the winter months. Pair this with braised short rib and polenta, and some fresh winter Chanterelles. Enjoy now through 2032.

Production: 298 cases

Retail: \$50.00 | Anchor Club Price: \$42.50



Upcoming Events



February 1-29, 2025 - ReSIProcal February - California Central Coast Wineries

As a member of FOXEN, a SIP Certified brand, you can receive two (2) complimentary tastings at any participating SIP Certified member's tasting room during the entire month of February! We look forward to introducing you to like-minded businesses that value sustainability and make their wine with care for the people and planet. Thank you for supporting sustainable winegrowing! For more information, please contact our Tasting Room Manager, Simone at simone@foxenvineyard.com.

February 15 & 16, 2025 - Ink & Wine - FOXEN, Santa Maria, CA

Join us for a weekend blending fine wine, breathtaking views, and meaningful artistry. We welcome Cambria, with Grooveline Tattoo, known for her signature stick and poke tattoo style; and LO AND CHLO JEWELRY will be here offering Permanent Bracelets. For more information, please contact our Tasting Room at TastingRoom@foxenvineyard.com

February 27 - March 1, 2025 - World of Pinot Noir - Ritz-Carlton Bacara, Santa Barbara, CA

We are excited to be participating in the annual World of Pinot Noir event that gathers the planet's foremost Pinot Noir wineries and winemakers, renowned chefs, sommeliers, and leading wine scholars in a weekend-long seaside celebration of this delicious and storied variety. For more information and to purchase tickets, please visit <https://worldofpinotnoir.com>.

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 - Members Tasting Room Takeover - FOXEN, Santa Maria CA

Mingle with Foxen family and friends while tasting a preview of your April Anchor Club wines and some current releases. More details to come.

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