

FOXEN

Master & Commander Club Newsletter

December 2024

Dear Members,

The 2024 harvest season has come to a close, and what a season it has been! Santa Barbara County's unique microclimates once again allowed for a gradual ripening of fruit, giving our wines their characteristic balance and complexity. This year, cooler-than-average nights and mild daytime temperatures provided stellar conditions, enhancing acidity and allowing for a longer hang time. The most intense heat came in late summer and early fall which helped with optimal ripening for harvest. The result? Exceptional fruit across all our key varieties—from playful Pinot Noir and Chardonnay to structured Rhône and Bordeaux. Early tastings suggest that 2024 will produce vibrant, expressive wines, showcasing what we love about Santa Barbara County.



Somehow the holiday season is already upon us, and there's no better way to celebrate than with a glass of Foxen wine! Being a part of your holiday celebrations with family and friends means a lot to us. We have created special holiday bundles for your gatherings. Keep an eye out for emails featuring those and other special offers, like our Twelve Days of Christmas special... these are some of our best deals of the year!

At Foxen, our commitment to quality and sustainability is possible because of Wine Club members like you. As a farmer of SIP-certified vineyards, your ongoing support helps us care for the land, foster our local community, and craft wines that reflect the heart of Santa Barbara County.

We raise a glass to the 2024 harvest and to the wonderful memories yet to be made this holiday season. Cheers!

Warm Regards,
Richard Doré

December 2024 Payment Detail

Pickup Members:

\$655.12 (including your 20% discount and local CA sales tax)

Shipping Members:

\$709.00* (including your 20% discount, local CA sales tax and CA shipping)

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

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 from this particular block. This 2.5 acre block is planted to two different Pinot Noir Clones (Dijon clones 667 and 777) and sits about halfway up the 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 eighteen 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 butternut squash. Drink now through 2035. -P. Bingo Wathen, Associate Winegrower

Production: 442 cases | SIP Certified

Retail: \$68.00 | Master & Commander Club Price: \$54.40

96 points - Wine Enthusiast

93+ points - Vinous

93 points - Wine Advocate

92 points - Wine Spectator

90 points - JebDunnuck.com



Wine Notes

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 18 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 baby arugula salad (toss in some strawberries if in season). Drink now through 2032.

-P. Bingo Wathen, Associate Winegrower

Production: 274 cases | SIP Certified

Retail: \$70.00 | Master & Commander Club Price: \$56.00

93 points - Wine Enthusiast

93 points - JebDunnuck.com

92 points - Wine Advocate

92 points - Vinous

91 points - Wine Spectator

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 (Vogelzang 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 are trying 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.

-P. Bingo Wathen, Associate Winegrower

Production: 372 cases

Retail: \$52.00 | Master & Commander Club Price: \$41.60

93 points - Wine Enthusiast

93 points - Vinous

93 points - Wine Spectator

91 points - JebDunnuck.com

90 points - Wine Advocate



Upcoming Events



December 7 & 8, 2024 - Christmas on the Trail - Foxen Canyon Wine Trail
Spend the Weekend with 10 Wineries along the Foxen Canyon Wine Trail! Your Christmas on the Trail wine passport is your ticket to 20 1-ounce pours of wine from any of our 10 participating wineries along the Trail. Enjoy holiday food and wine pairings, live music, and much more all weekend long! Exclusive discounts, along with a Foxen Canyon Wine Trail wine opener, will be included. For more information and tickets, [click here](#).

February 1, 2024 - Passion for Pinot - Palm Springs, CA
Join us for an upscale event that celebrates everything Pinot Noir - its brilliant and talented winemakers, the vineyards, the grapes, and the often-bewitching process of urging the noble pinot grape into great wine. Enjoy a uniquely engaging experience where wine enthusiasts can interact with wine makers and winery owners, by asking questions and learning the stories behind what goes into making great California Pinot Noir. For more information and tickets, [click here](#).

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

Holiday Tasting Room Hours

December

December 24, 2024 - Christmas Eve - Close at 3 pm

December 25, 2024 - Christmas Day - CLOSED

December 31, 2024 - Close at 3 pm

January

January 1, 2025 - New Year's Day - CLOSED

Holiday Shipping Deadlines

Christmas:

You must place your order by Friday, December 20th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Tuesday, December 24th.