

# FOXEN

## Mariner Club Newsletter

May 2025



Dear Members,

How are we nearly halfway through the year already?! This year seems to be passing us by faster than normal. This is our sign to slow down and enjoy each day doing the things we love with the people that matter. For Foxen, that means creating special wines and experiences for our most loyal customers... that's you!

Spring has arrived in the Santa Ynez and Santa Maria Valleys, bringing lush hills, vibrant wildflowers, and the promise of another exceptional growing season. The vineyards began budbreak in March and are wide awake now. They are enjoying these longer, warmer days and stretching towards the sun. Even though we have had less rain than normal, that isn't holding the vines back... they are as healthy and happy as we have ever seen them.

David and our wine making team have completed our second bottling of the year and are thrilled with the quality of the wines so far. They are always busy in the winery in between bottlings with racking, topping off barrels and creating our blends. We are also always working on our efforts towards sustainability. Last year, we were able to SIP Certify (Sustainability In Practice) our estate vineyard on the property, the Tinaquaic Vineyard. Our next project for SIP Certification is the Ernesto Wickenden Vineyard, our lovely old vine Chenin Blanc.

In April, we celebrated our 40th Anniversary and we loved seeing so many of you at our events. It was a wonderful reminder of our amazing and loyal customers and how much you all mean to us. Many of you have been with us on this adventure for the whole 40 years. Thank you for your continued support and passion for our wines. We look forward to raising a glass with you soon... whether at the winery, at a special event, or wherever you enjoy a bottle of Foxen.

Warm Regards,  
The Foxen Team

### May 2025 Payment Detail

**Pickup Members:**

\$342.54 (including your 15% discount and local CA sales tax)

**Shipping Members:**

\$388.87\* (including your 15% discount, local CA sales tax and CA shipping)

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

# Wine Notes

## 2022 Pinot Noir, Riverbench Vineyard

This is an exciting release as we don't always have the means to make a single 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 banks of the Sisquoc River at the Eastern end of the Santa Maria Valley. Both clones involved here were picked during the second week of September 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 vegetables, preferably stewed in a hearty broth. Drink now through 2032.

-P. Bingo Wathen, Associate Winegrower

**Production: 299 cases**

**Retail: \$64.00 | Mariner Club Price: \$54.40**

**93 points - Vinous**



# Wine Notes

## 2022 Syrah, Toasted Rope

The “Toasted Rope” comes off our estate Tinaquaic Vineyard. Inspired in name and style by the Côte Rotie (French for “Roasted Slope”) wines of France’s Rhone Valley, and it is a classic co-ferment of Syrah and Viognier. In 2022, the fruit destined for this wine was harvested on the 21st of September, with both varietals coming from our lower “Bajita” block on the floor of Foxen Canyon. The Syrah and Viognier were crushed and destemmed together, then put in a large open-top tank to begin fermentation. We also included a small amount of whole cluster bunches in the tank for added depth and structure. After fermentation was completed, the resulting wine was drained off the skins and into large 500-liter oak puncheons to begin ageing. Overall, this wine sat in barrel for twenty-one months. The 2022 Toasted Rope opens with intense aromas of boysenberry, blueberry, white pepper and violets. On the palate, the vibrant fruit is interwoven with soft tannins and mild acidity. For food pairings, this begs for grilled meat and herbs. My favorite pairing is oak-grilled rack of lamb with fresh chimichurri and a side of eggplant or Swiss chard. Drink now through 2035.

-P. Bingo Wathen, Associate Winegrower

**Production: 250 cases**

**Retail: \$55 | Mariner Club Price: \$46.75**

**95 points - Vinous**

## 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 here. Happy Canyon experiences cold nights and warm days throughout the ripening season. This turns out to be an ideal place for growing thick-skinned, hearty varietals 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 | Mariner Club Price: \$57.80**

**94 points - Vinous**

**91 points - JebDunnuck.com**



## Upcoming Events



### May 3, 2025 - Roar & Pour - Santa Barbara Zoo - Santa Barbara, CA

The animals stay out late and the wine flows at the Zoo's annual Roar and Pour wine festival. Featuring tastings from 25+ local wineries, tasty eats available for purchase from food trucks and Rincon Catering, music, train rides, giraffe feedings, and exclusive access to Zoo grounds after hours. VIP tickets include early entry, complimentary appetizers, and animal encounters. For more information and tickets, visit <https://www.sbzoo.org/events-calendar/event/4744100>.

### May 3, 2025 - Hella Chenin - Hammerling Wines - Berkeley, CA

Join Riley at a one-day festival all about giving Chenin Blanc the love it deserves. This year's event features 26 California winemakers and 10 from South Africa. All profits from the event will be donated to LA fire relief efforts. For more information and tickets, visit <https://hellacheninwinefest.com>.

### May 10, 2025 - Historical Vineyard Society in the City - Fort Mason - San Francisco, CA

Join us for a gathering of 20+ Historic Vineyard wineries. You'll have the opportunity to taste wines from dozens of historic vineyards, spanning from Calistoga Barbera to Santa Cruz Cabernet Sauvignon; from quintessential Alexander Valley Zinfandel to Contra Costa Carignan and Los Olivos Syrah. For tickets, visit <https://historicvineyardsociety.org/events/hvs-in-sf-2025>.

### May 12-18, 2025 - SB Culinary Experience - Santa Barbara, CA

The Santa Barbara Culinary Experience, in partnership with The Julia Child Foundation for Gastronomy and the Culinary Arts, is an annual celebration of all things food & drink in Santa Barbara County. Through our partnership with the Foundation, a portion of the proceeds from all Santa Barbara Culinary Experience events is used to make grants to local nonprofit organizations making a difference in Santa Barbara County's food system. For more information and tickets, visit <https://sbce.events>.

### May 25, 2025 - Celebrate Rosé! - foxen 7200 Tasting Room - Santa Maria, CA

Kick off summer with us with Rosé, smash burgers and mac 'n' cheese available for purchase by Culture 805, and music by our own DJ Jordan. For questions please contact us at [tastingroom@foxenvineyard.com](mailto:tastingroom@foxenvineyard.com).

### June 28, 2025 - Anchor Club BBQ - FOXEN - Santa Maria, CA

Save the date for a fun after noon of good wine, BBQ by Plemmons Catering, live music and raffles. More details and ticket pricing will be sent in an upcoming wine club email.

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