



Master & Commander 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 weather, which slowed the pace of the vineyards and has given us a longer growing season. Our harvest began the last week of August where we brought in Pinot Noir from Riverbench Vineyard for our Rosé. The rest of the fruit came in slow and steady the following weeks, making for a calmer harvest. 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.

We have some fun events planned this Fall and Holiday season. Saturday, November 8, 2025 please join us for the Member Tasting Room Takeover. 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 wines. You can also opt to pick up your release that day. To reserve your spot, contact tastingroom@foxenvineyard.com or call (805)937-4251.

If you are in the San Diego area, we have a wine dinner scheduled on October 23 at 3rd Corner Wine Shop in Ocean Beach. Join Kaitlin for an evening of amazing food and wine pairings at this landmark restaurant in San Diego. Please contact the restaurant for reservations (619) 223-2700.

It may feel early, but 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 shipments, 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!



Wine Notes



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 on a south-facing slope 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 | Master & Commander Club Price: \$60.80

94 points – Wine Enthusiast

93+ points – Wine Advocate

93 points – Jeb Dunnuck



Wine Notes



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. The 2022 Tinaquaic Syrah was barrel aged for a total of 20 months.

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 | Master & Commander Club Price: \$41.60

94 points – Vinous

93 points – Jeb Dunnuck



2022 Cabernet Franc, Tinaquaic Vineyard

Our estate grown Cabernet Franc represents both the upper hillside block (Alta) and lower block (Bajita) of Tinaquaic Vineyard. In 2022, we harvested each block separately at optimal ripeness over the second week of October. Fermentations were carried out over three weeks, before the finished wine was barreled down and left in the cellar until the following Spring, when it was racked off its lees and blended. This wine gets a total ageing of 22 months in French oak barrels, about a third new.

2022 was a relatively warm vintage on our estate, and the aromatics in this wine are more fruit forward than cooler years: vibrant red currant, strawberry, and maraschino cherry, backed up by cedarwood, lightly roasted coffee beans, and a minty freshness. A dense wine with lots of tannic structure, this wine is consistently one of our favorites year after year, both to make and to drink. We firmly believe that Foxen Canyon is a sweet spot for Cabernet Franc in California. Enjoy this with something a little fatty, like wagyu ribeye or kurobuta pork chop on a bed of roasted Italian veggies. Drink now through 2038. – P. Bingo Wathen, Associate Winegrower

Production: 311 cases

Retail: \$54.00 | Master & Commander Club Price: \$43.20

94 points – Vinous

93+ points – Jeb Dunnuck



Fall 2025 Payment Details



Pickup Members
\$627.54*
(including your 20% discount
and local CA sales tax)

Shipping Members
\$681.41*
(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.



Upcoming Events



October 2-5, 2025

Taste of Santa Ynez Valley

Various Locations Throughout Santa Ynez Valley, CA

Four days of signature events, tastings, demonstrations, and activities featured in six towns. Join us on October 3 for Rosé and Bubbles in the courtyard of the charming Ballard Inn for an afternoon tasting of our regions finest Rosés and Sparkling Wines. And on October 4 we will be at Gainey Estate Vineyards for a special tasting focusing on Cabernet Franc and other Blanc based wines like Chenin Blanc and Sauvignon Blanc. There will be highly curated food matched to these wines along with live music. For more information and tickets please visit <https://eventsbyenfuego.ticketsauce.com/e/taste-of-the-santa-ynez-valley-25/tickets>.

October 18, 2025

Santa Barbara Vintners Festival - Vega Vineyard & Farm - Buellton, CA

The Annual Santa Barbara Vintners Festival is the largest tasting of Santa Barbara County and your chance to try more of the Santa Barbara County wines you love, get to know the people who make it and where they make it from. Celebrate with 50+ member wineries, 30+ food purveyors, live music, and more! For more information and tickets please visit <https://www.sbvintnersweekend.com/buy-tickets.html>.

October 23, 2025

Wine Dinner - The 3rd Corner Wine Shop & Bistro - Ocean Beach, CA

Join Kaitlin for an amazing dinner with delightful Foxen wine pairings at The 3rd Corner Wine Shop & Bistro, a sophisticated neighborhood restaurant with a unique and affordable concept. For more information and tickets, call (619) 223-2700.

October 25, 2025

**Wally's Presents World of Pinot Noir Los Angeles
Pacific Design Center - Los Angeles, CA**

Join us for an extraordinary evening where art, wine, and culinary craftsmanship converge. In partnership with the prestigious World of Pinot Noir, Wally's is bringing Los Angeles an immersive tasting that showcases the elegance and diversity of this beloved varietal from 40 acclaimed producers. For more information and tickets, visit <https://www.wallywine.com/products/wallys-presents-world-of-pinot-noir-los-angeles>.

November 8, 2025

Foxen Tasting Room Takeover - Foxen Winery - Santa Maria, CA

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