



FOXEN VINEYARD

Anchor Club Newsletter Spring 2026

As the first signs of spring arrive in the Santa Maria Valley, we are reminded how grateful we are for the community that surrounds our winery. Just as the vineyards awaken with fresh growth and longer days, we are equally energized by the start of a new season with you all. Spring is a time of renewal both in the vineyards and in the cellar, and we're excited to share everything unfolding here now and in the coming months.

With the heavy rains we experienced over the holidays and mid-winter, the hillsides and valley floor of Foxen Canyon are green and speckled with wildflowers of every color. This bloom has appeared a bit earlier than previous years along with a healthy cover crop to give nutrients back to the vines. The heavy rain, followed by a warm start to Spring, also caused a slightly earlier bud-break on those vines. Billy and Bingo, along with the rest of our vineyard team, had to do some strategic pruning to help the vines hold off a bit longer. Never a dull moment when you are a farmer!

We completed our first bottling of the season at the end of March. This included our Rosé of Pinot Noir, a new Chenin Blanc and our single-vineyard Pinot Noirs. We have exciting news to share with this new bottling... we are giving our labels a little refresh! We really wanted to create a new label that still looks and feels like Foxen but pays homage to our history. We really hope you like the fresh, new look as the wines are released..

Warmer weather in Santa Barbara County brings lots of fun events and an opportunity to enjoy the outdoors, and we hope to see you all in the coming months. We are planning our first-ever summer solstice wine dinner in our estate Tinaquaic Vineyard on the longest day of the year, June 20th. This will be an intimate and special experience hosted by Dick and Jenny. Keep an eye out for reservation details.

And we also always look forward to our favorite day of the year... the annual Wine Club BBQ! Mark your calendars for July 18th.

As always, we want to express how grateful we are for your continued friendship and support. We enjoy working on new ways to help you get the most out of your memberships and offering fun new ways to get together with you. We look forward to enjoying the coming sunny months with you all over a glass of wine... or two!





Wine Notes



2022 Pinot Noir, Bien Nacido Vineyard - Block 8

“Block 8” is one of Foxen’s two monopole blocks at Bien Nacido Vineyard, meaning we are the only producer to source grapes from there (our other monopole being Block 43). Sitting high up on the south-facing slope on the north side of the Sisquoc River, Block 8 benefits from ample sunlight hours, often lying above the morning fog bank, while the rest of the Santa Maria Valley is socked in. Because of this, the vines at Block 8 ripen ahead of our other fruit sources in the region, and they are almost always the first to be picked. Indeed, we kicked our 2022 harvest off here on the morning of August 24th. As this block is made up of various clones and aspects, picking continued for another three weeks before everything was in the winery.

All the lots involved in this wine were fermented separately in open-top steel tanks for around two weeks, with a touch of whole cluster inclusion. The finished wine was then put into small French oak barrels (40% new) before being racked and assembled into the final blend the following spring. The 2022 Block 8 is a rounder Pinot Noir, with pleasant notes of cherry, strawberry, and baking spice followed by a structured, fruit-forward finish. Enjoy this Santa Maria classic with some lighter game meat like quail or duck breast with a red wine reduction, and some sauteed mushrooms. Drink now through 2032. – P. Bingo Wathen, Associate Winegrower

Production: 493 cases | SIP Certified

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

96 points – Wine Enthusiast

95 points – Owen Bargreen Blog

93 points – Wine Advocate

92+ points – Vinous

2023 Pinot Noir, John Sebastiano Vineyard

John Sebastiano Vineyard lies at the eastern end of the Sta. Rita Hills AVA, where temperatures are, on average, a few degrees warmer than those sites at the western end of the appellation. However, due to its relatively high elevation and exposure to the western winds, John Sebastiano remains a rugged, cool-climate site. Our blocks at John Sebastiano comprise three Pinot Noir clones (Swan, Dijon 667, and Pommard), all three of which were harvested on September 7th. Each lot was vinified and aged separately before blending the following spring, then aged an additional year in barrel before bottling in March of 2024.

This is a classic “JSV”: quite earth-driven upon opening, then growing into a bouquet of red and black fruits. It is round and plush on the palate, with a long, spicy finish. If we get a little more rain this year, this could line up nicely with a late-spring batch of chanterelle mushrooms. If not, go with a smashburger. Drink now through 2030.

– P. Bingo Wathen, Associate Winegrower

Production: 669 cases

Retail: \$60.00 | Anchor Club Price: \$51.00

94 points – Vinous



Wine Notes



2023 Syrah, Tinaquaic Vineyard

The 2023 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 just above Asphaltum Creek. 2023 was a moderately cool vintage, with daytime temperatures hovering in the high seventies and low eighties for most of the summer and early fall, before getting even cooler in October. This resulted in a later than average harvest, and concentrated flavors from the grapes' long hang time. Indeed, we didn't finish picking the last Syrah grapes for this wine until November 2nd! The two Syrah clones that go into this wine (Durrel and 174) were picked and vinified separately, but followed the same protocol: some whole cluster inclusion (around 14%) and fermentation on the skins for around 3 weeks. This wine sat in large French Oak barrels for a total of nineteen months and then blended before bottling in June of 2025.

The 2023 vintage is delicate and concentrated. On the nose, complex aromas of blueberry, huckleberry, and raspberry mingle with notes of road tar and white pepper. Dark fruit flavors continue on the palate, alongside mildly suave tannins and well-balanced acidity. This is California cool-climate Syrah at its best. Enjoy this with a steak au poivre and spring vegetables, preferably roasted. Drink now through 2035.

- P. Bingo Wathen, Associate Winegrower

Production: 420 cases

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

93 points - Vinous

2023 Cabernet Franc, Tinaquaic Vineyard

Our estate grown Cabernet Franc represents both the upper hillside block (Alta) and lower block (Bajita) of Tinaquaic Vineyard. In 2023, we harvested each block separately at optimal ripeness, starting the third week of October and finishing on November 2nd. This was about two weeks later than our historic average picking date, due to the cooler temperatures throughout the summer and fall of 2023. Fermentations were carried out over three to four 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 aging of 20 months in small French oak barrels (30% new).

This vintage of our estate Cabernet Franc is a savory one, with the core fruit aromas of raspberry and plum kept in line by notes of herbs, dusty leather, and dried chiles. It is light but concentrated on the palate, with a long, dense finish. While we are still in the early stages of evaluating the 2023 vintage, my feeling so far is that these wines should evolve magnificently in the cellar. Enjoy this with some chili con carne and buckeye beans, just take it easy on the spice. Drink now through 2038.

- P. Bingo Wathen, Associate Winegrower

Production: 311 cases

Retail: \$56.00 | Anchor Club Price: \$47.60

Spring 2026 Payment Details

Pickup Members

\$217.98*

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

Shipping Members

\$248.15*

(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.

Upcoming Events

May 16, 2026

Hella Chenin

Hammerling Wines - Berkeley, CA

Join us at a one-day festival all about giving Chenin Blanc the love it deserves. This year's event features 40 wineries from France, South Africa, Australia, California, Washington, and Oregon. All profits from the event will be donated to [CHIRLA](https://chirla.org). For more information and tickets, visit <https://hellacheninwinefest.com>.

June 20, 2026

Summer Solstice - Dinner in the Vineyard

FOXEN Tinaquaic Vineyard - Santa Maria, CA

Join us for a one-of-a-kind wine dinner celebrating the longest day of the year at the stunning Foxen Vineyard in the Tinaquaic Vineyard. This exclusive event will bring together wine lovers for an unforgettable evening, where you'll savor elevated wines and a feast prepared by the talented chefs at Santa Barbara Paella. For more information, please contact us at TastingRoom@foxenvineyard.com.

June 27, 2026

Santa Barbara Food & Wine Festival

Santa Barbara Natural History Museum - Santa Barbara, CA

Join Foxen to sip and savor 100+ of the Central Coast's best wineries and culinary delights while enjoying a splendid summer afternoon in the Santa Barbara Natural History Museum's oak woodland along Mission Creek. One hundred percent of the net proceeds from the Santa Barbara Wine + Food Festival supports the Museum's nature and science education programs. To buy tickets and learn more about this event, please visit: <https://www.sbnature.org/join/support/annual-fundraising-events/santa-barbara-wine-food-festival>

July 18, 2026

Foxen Club BBQ

FOXEN Tasting Room - Santa Maria, CA

We are very excited to host you for the 2026 Foxen Wine Club BBQ! Join us at our FOXEN tasting room for an afternoon of FOXEN wine, barbecue by Plemmons Catering, and live music! All Foxen Wine Club members are welcome to attend the event with their family and friends. For more information, please contact us at TastingRoom@foxenvineyard.com.