



FOXEN VINEYARD

Compass 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 Chardonnay, Bien Nacido Vineyard - Block UU

"Block UU" comes from Bien Nacido Vineyard, smack dab in the middle of the Santa Maria Valley and just twenty miles from the Pacific Ocean. In 2022, this Chardonnay was harvested in several picks throughout the second half of September. Each lot was gently pressed immediately after picking, cold settled in tank, and fermented in 500-liter French oak puncheons. After fermentation was complete, the finished wine aged another eight months in barrel. The individual lots were then blended, lightly fined and polish filtered, and bottled in June of 2023.

This is a lighter style Chardonnay, with aromas of Golden Delicious apple and lemon peel wrapped up with notes of brioche, meringue, and toasted almonds. It is delicate but rich on the palate, with a long, savory finish. This is always a great pairing with fatty seafood. Think scallops seared in butter over a bed of soft polenta. Drink now through 2030. - P. Bingo Wathen, Associate Winegrower

Production: 590 cases | SIP Certified

Retail: \$36.00 | Compass Club Price: \$30.60

94 points - Vinous

94 points - International Wine Report

94 points - Owen Bargreen Blog

93 points - Wine Enthusiast

92 points - Wine Advocate

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, 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 varieties coming from our lower "Bajita" block on the floor of Foxen Canyon. The Syrah and Viognier were processed 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 to bring added depth and structure to the finished wine.

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: \$55.00 | Compass Club Price: \$46.75

95 points - Vinous

93 points - Wine Advocate

⚓ Spring 2026 Payment Details ⚓

Pickup Members

\$83.34*

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

Shipping Members

\$109.20*

(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](#). For more information and tickets, visit <https://hellacheninwinefest.com>.

May 16, 2026

**Santa Barbara Culinary Experience - Taste of Santa Barbara
El Presidio de Santa Barbara State Historic Park - 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/grand-wine-tasting/>.

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, 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.