



FOXEN VINEYARD

Master & Commander Club Newsletter

Spring 2026

As we celebrate our first wine club release of this year, we want to begin by thanking you, our most loyal club members, for your continued support and friendship. Your enthusiasm for Foxen wines and our corner of Santa Barbara County means more to us than we can ever say, and we're so grateful to have you as part of our Foxen family.

We certainly had a wet and chilly winter followed by a warm spell in late January and now Spring has officially sprung! The steady rains through the holidays have transformed Foxen Canyon into a vibrant, lush landscape. We haven't seen our hills this green so early in the year in a long time. The vineyards are happily soaking up the much-needed moisture, and the reservoirs and water levels in Santa Barbara County are in a far healthier place because of it. It was the kind of winter that reminds us how connected we are to the land and how important these seasons are to the wines we love.

Our winery and vineyard teams pushed through one of the longest harvests in recent years and happily got all the wines in barrel and ready for the next part of their journey. At this point in the year, we are gearing up for our first bottling, which will include our Chenin Blanc from the 60-year-old vines of Ernesto Wickenden Vineyard. It is hard to believe that such lush and elegant fruit can come from such old, gnarly vines... but we are so happy it does!

Looking ahead, we have a lot to be excited about! These coming months will bring new releases, members-only experiences, and fun new events we can't wait to share with you. March 21 we will be pouring Foxen wine at a Rhône Rangers event in Paso Robles highlighting our Rhône varietals. Dick and Jenny will be hosting their annual dinners at The Wine Vault & Bistro in San Diego on March 21 & 22. Also, we hope to see you at our Spring Club Day on March 28 at the Shack where you can pick up your wines and enjoy member-exclusive specials and tasting flights. We have plenty



planned for the summer months as well, including a Summer Solstice dinner in the vineyard (June 20) and our annual Wine Club BBQ (July 18). Please check out the events calendar for details and, as always, look out for our emails for more information.

Thank you again for another year of your friendship and loyalty: we appreciate you oh, so much. We hope you are enjoying the wines we send as much as we enjoy making them!

Cheers to a wonderful year ahead!

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. Overall, it sat in barrel for sixteen months before bottling.

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 chanterelles if you can find any. Drink now through 2032.

-P. Bingo Wathen, Associate Winegrower

Production: 493 cases | SIP Certified

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

96 points - Wine Enthusiast

95 points - Owen Bargreen Blog

93 points - Wine Advocate

92+ 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 all picked and vinified separately, but followed the same protocol: a bit of whole cluster inclusion (around 14%) and fermentation on the skins for around 3 weeks. The lots were then blended the following spring. This wine sat in large French Oak barrels for a total of nineteen months 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 the season's first spring vegetables, preferably roasted. Drink now through 2035.

- P. Bingo Wathen, Associate Winegrower

Production: 420 cases

Retail: \$52 | Master & Commander Club Price: \$41.60

94 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 | Master & Commander Club Price: \$44.80



Spring 2026 Payment Details



Pickup Members
\$613.74*
(including your 20% discount
and local CA sales tax)

Shipping Members
\$667.62*
(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



March 21, 2026

Rhone Rangers Experience

Paso Robles Event Center - Paso Robles, CA

Join the national membership of the Rhone Rangers for the 18th annual "Rhone Rangers Experience" celebrating Rhone wines from throughout the USA. For more information, visit <https://rhonerangers.org/event-calendar/event/rhone-rangers---paso-robles>.

March 21 & 22, 2026

San Diego Wine Dinner

Wine Vault & Bistro - San Diego, CA

Join Dick and Jenny for this memorable, annual wine dinner.
For more information, call Wine Vault & Bistro at 619.295.3939.

March 28, 2026

Spring Club Day

The Shack - Santa Maria, CA

Save the date for a special day designated exclusively for our Foxen Club Members! We will be pouring a special tasting list, including new club releases. For more information, please contact us at TastingRoom@foxenvineyard.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.

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.