



FOXEN VINEYARD

Master & Commander Club Newsletter Summer 2026

As we say goodbye to Spring and all the joy that it brought us, we are equally as excited to welcome the warm summer months. We love so many things about summer, but mostly we love being outside and connecting with our club members over a glass of wine! As always, we have so much to look forward to this coming season.

As the last of our green hills turn golden for the summer months, we are taking a moment to reflect on a season that felt both vibrant and fleeting. With early rainfall this year as well as a sunny and warm spring, budbreak arrived slightly earlier than normal. The mild temperatures moved the vines along quickly, so quickly in fact, that we are preparing for what looks like to be an earlier-than-usual harvest. In the vineyards, our team has been hard at work staying ahead of the growing season with canopy management, shoot thinning, and careful monitoring to help guide the vines toward balance and quality. It's a dynamic time of year, where each decision helps shape the wines you'll eventually enjoy.

June and July are always busy months for the winery crew as we bottle a large amount of our wine during these months. We are very excited about a new look to our label designs. We thought it was time to give our bottles a little refresh and add a few fun Foxen details to the designs. You will see the new labels first on our Rosé and Chenin Blanc, and then slowly but surely you will start to see them on our single vineyard Pinot Noirs and beyond. We hope you love the new look... we sure do!

We always look forward to our favorite day of the year... the annual Wine Club BBQ! We hope to see you all there on July 18. If you have not attended before, then this is your year. We have an amazing BBQ menu, gelato, and a few new surprises in store. Please reserve your spots now, if you haven't already. You can call the tasting room at (805) 937-4251 or email us at tastingroom@foxenvineyard.com.

As always, we want to thank you, our most loyal wine club members for your commitment and friendship. We hope you enjoy these warm summer months with a glass, or two, of Foxen shared with friends and family.



Wine Notes

2022 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 in the western reaches of the Sta. Rita Hills AVA. Pinot Noir here is planted on a south-facing slope to four different clones (Mt. Eden, Pommard, and Dijon clones 667 and 115). In 2022, all clones were picked during the second week of September. Upon arrival at the winery, the fruit was destemmed and then put into open-top stainless-steel tanks, where it underwent fermentation over two weeks. The finished wine was then gravity-racked to barrel where it sat until the following spring, when all lots were racked off their lees and blended in tank. Overall, this Pinot Noir was aged for 16 months in French Oak barrels (29% new).

True to this side of the Santa Rita Hills, the 2022 Fe Ciega is full of opulent, complex red fruit notes (strawberry, cherry, and pomegranate) as well as savory herbal and spice notes (sage, cacao, and cardamom) with medium acidity and just the faintest touch of tannins. This is delicious now but should only gain complexity with time in the bottle. Try with a leaner cut of meat like filet mignon or roasted quail, or a hearty stew like boeuf bourguignon. Drink now through 2036. – P. Bingo Wathen, Associate Winegrower

Production: 336 cases

Retail: \$78.00 | Master & Commander Club Price: \$62.40

93 points – Wine Advocate

92 points – Vinous



Wine Notes



2023 Grenache, Los Olivos District

A brand-new bottling for the Foxen team, this wine is one hundred percent Grenache and comes from a small vineyard on the eastern side of the Santa Ynez Valley, where warm days and cold nights create ideal ripening conditions for the Grenache grape. The cooler-than-average summer of 2023 meant that these grapes had plenty of hang time to sit on the vine and concentrate flavors before harvest. Picked on the sixteenth of October and fermented with a small amount of whole cluster inclusion over two weeks, the finished wine then spent nineteen months resting in barrel before bottling in June of 2025.

This wine is full of juicy red fruit aromatics: strawberry, cranberry and red currant. It is a lighter style Grenache, and would be best served slightly chilled. Enjoy with a charcuterie board, or a summer salad with goat cheese and the year's first batch of peaches or nectarines. Drink now through 2030. – P. Bingo Wathen, Associate Winegrower

Production: 220 cases

Retail: \$48 | Master & Commander Club Price: \$38.40



2022 Cabernet Sauvignon, Star Lane Vineyard

Star Lane Vineyard lies at the northern tip of the Happy Canyon of Santa Barbara AVA, the farthest inland of all the AVAs of Santa Barbara County. This means the ocean's moderating effect has less influence, and days are typically warm and nights cold throughout the growing season. These temperature swings make Happy Canyon an ideal place for growing thick-skinned, hearty varieties like Cabernet Sauvignon. The fruit for this wine comes from two premium, high-altitude blocks at Star Lane. Both blocks were picked on October 14th, completely destemmed, and fermented in open-top tanks for 17 days. The two lots were then aged separately until the following spring, when they were racked and blended, and then aged a further 15 months before bottling. Overall, this wine sat in small, French oak barrels (43% new) for a total of twenty-two months.

The 2022 Star Lane Cabernet Sauvignon is an intense wine, with core aromas of blackcurrant, Bing cherry, graphite, and camphor mingling with notes of mint and backcountry chaparral. Delightful on the palate, with medium acidity and suave tannins that beg for food. Pair this with a ribeye or New York steak and roasted potatoes. Drink now through 2038. – P. Bingo Wathen, Associate Winegrower

Production: 161 cases

Retail: \$66.00 | Master & Commander Club Price: \$52.80

94 points – Vinous

92 points – Wine Advocate

91 points – Jeb Dunnuck



Summer 2026 Payment Details



Pickup Members
\$662.02*
(including your 20% discount
and local CA sales tax)

Shipping Members
\$715.89*
(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



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>.

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 in our estate, old vine 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 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.