



# FOXEN VINEYARD

## Anchor Club Newsletter

Winter 2026

As we welcome the start of a new year, we want to begin by thanking you for another year of loyal membership and continued support. 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 extended Foxen family.

This winter has certainly made itself known. 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 is 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 barrels and ready for the next part of their journey. At this point in the year, we are gearing up for our first bottling in late March, 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. At the end of this month, we have a hands-on, pruning lesson with Billy and Bingo Wathen (February 28th). March 21st we will be pouring Foxen wine at a Rhône Rangers event in Paso Robles highlighting our Rhône varieties. Also, March 28th, we hope to see you at our Spring Club Day at the Shack, where you can pick up your wines and enjoy member-exclusive specials and tasting flights. And, as always, 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, Julia's Vineyard

Julia's Vineyard lies on the Santa Maria Mesa, a gentle south-facing slope above the north bank of the Sisquoc River in the heart of the Santa Maria Valley winegrowing area. Planted in the 1970s, these vines are some of the oldest in the region, and we are lucky enough to have worked with them for nearly thirty years. This is 100% Pommard clone, picked in the early morning hours of September 12th, and then completely destemmed, and put into an open-top, stainless-steel tank to undergo fermentation. After sixteen days, the young wine was drained off of its skins into French oak barrels (43% new) where it aged for seventeen months before bottling in March of 2024.

Julia's is always full of plush red fruit aromatics, and the 2022 vintage is no different. This is classic Santa Maria Valley Pinot Noir: subtle notes of strawberry, cherry, and pomegranate, with undertones of vanilla and baking spices. As always, for food pairings I suggest what I know works: Santa Maria style tri-tip and garlic bread with a side of pinto beans and winter greens. Enjoy this now through 2032.

– P. Bingo Wathen, Associate Winegrower

Production: 322 cases | SIP Certified

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

94 points – Vinous

92 points – Wine Enthusiast

90 points – Wine Advocate

## 2022 Pinot Noir, Block 43 - Bien Nacido Vineyard

"Block 43" is one of our two monopole blocks at Bien Nacido Vineyard (the other being Block 8), meaning we are the only producer to source these grapes. This 2.5 acre block is planted to two different Pinot Noir Clones (Dijon clones 667 and 777) and sits about halfway up the south-facing slope on the north side of the Santa Maria Valley. In 2022, the entire block was picked the morning of September 7th. As yields were quite low this vintage, the two clones were vinified together. The fruit was completely destemmed, inoculated with a select Pinot Noir yeast, and left to ferment on its skins over seventeen days. The finished wine was then barreled down to rest in the cellar. Racked once the following spring, it sat in French Oak barrels (36% new) for a total of sixteen months before bottling in March of 2024.

While "43" is often a robust, earthy Pinot Noir, the 2022 version is a bit more delicate and red-fruit driven: strawberry, cherry, pomegranate, rose petal, and potpourri. It is similarly delicate on the palate, with a core of red fruit flavors and soft tannins. Pair this with hearty stew like beouf bourgignon and some late winter Chanterelles. Drink now through 2034. – P. Bingo Wathen, Associate Winegrower

Production: 288 cases | SIP Certified

Retail: \$68.00 | Anchor Club Price: \$57.80

93 points – Vinous

92 points – Wine Advocate



# Wine Notes



## 2022 Cuvée Jeanne Marie, Williamson-Doré Vineyard

The Cuvée Jeanne Marie, named for my grandmother, Jeanne Marie Kelahan, is our Grenache-based blend from Williamson-Doré Vineyard. While often a strict Grenache/Mourvedre cuvée, in 2022 the vines at Williamson-Doré were kind enough to give us enough Syrah to weave into the blend, making this vintage a true "GSM". Each variety was picked and vinified separately, then aged in older 500-liter French Oak barrels for a total of twenty months before blending shortly before bottling in June of 2024.

This is a wine full of red aromatics: ripe cherry, pomegranate, and cranberry, with hints of anise and orange peel, and a bit of red licorice. It is a juicy and drinkable blend, with light tannins and medium acidity. Enjoy this on a cold night alongside some winter squash soup. Drink now through 2032. – P. Bingo Wathen, Associate Winegrower

Production: 286 cases

Retail: \$52.00 | Anchor Club Price: \$44.20

92 points – Vinous

91 points – Wine Advocate

## 2022 Pajarito

The Pajarito, Spanish for "little bird", is our proprietary blend of Merlot and Petit Verdot. In 2022, both lots were picked during the third week of September, with the Merlot coming from Vogelzang Vineyard in Happy Canyon, and the Petit Verdot hailing from our estate Tinaquaic Vineyard. Each was vinified separately and then aged for a total of twenty-two months in a mix of French and American Oak barrels (40% new), before being blended shortly before bottling. While initially scheduled to be bottled in July of 2024, the nearby Lake Fire cut off our access to the winery until August! As a result, this vintage of Pajarito saw an additional 5 weeks in barrel, and I think it served it well.

The 2022 Pajarito is a dark and dense wine, full of concentrated aromas of black currant, plum, and cacao, followed by herbal notes of sage, dill, and tobacco leaf. On the palate, vanilla and dark fruit flavors meld with bright acidity and soft tannins for a long, mouthwatering finish. This is always an outstanding bottle to open on a cold winter night, ideally around a table with friends and family. Enjoy this with something hearty, like a pot roast of braised beef with late winter vegetables. Drink now through 2034.

– P. Bingo Wathen, Associate Winegrower

Production: 249 cases

Retail: \$52.00 | Anchor Club Price: \$44.20



# Winter 2026 Payment Details



## Pickup Members

**\$221.64\***

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

## Shipping Members

**\$251.81\***

(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



**January 31, 2026**

### **Passion for Pinot - Palm Springs, CA**

Immerse yourself in an amazing selection of over 200 exceptional Pinot Noirs from the best California and Oregon Winery Producers, carefully selected for your enjoyment. With many Coachella Valley restaurants showcasing their culinary creations, get ready to embark on a delicious Pinot Noir celebration like no other. For more information and tickets, visit <https://palmspringspinotfest.com/events/>.

**February 28, 2026**

### **Hands-On Vineyard Pruning Experience - FOXEN - Santa Maria, CA**

Come get your hands dirty with us! In this behind-the-scenes experience, you'll get to prune the vines that make your favorite wines while learning the history of our vineyard and how we approach our farming. Afterwards, you'll enjoy a delicious lunch from Plenty on Bell. Space is limited, so get your tickets today by emailing [Simone@foxenvineyard.com](mailto:Simone@foxenvineyard.com).

**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://rhone-rangers.org/event-calendar/event/rhone-rangers---paso-robles>.

**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](mailto:TastingRoom@foxenvineyard.com).