



FOXEN VINEYARD

Compass 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

2024 Sauvignon Blanc, Vogelzang Vineyard

Sauvignon Blanc is an early ripening variety and this block at Vogelzang Vineyard is almost always our first pick of the season. The 2024 vintage was no different. Harvested in the early morning hours of August 28th, the fruit was pressed on arrival at the winery and the juice then fermented in large French oak barrels with our house yeast over eighteen days. The finished wine sat in barrel for another nine months before being bottled in June of 2025.

This wine opens with exotic aromas of pomelo, lime, honeydew, and grapefruit pith, along with hints of gooseberry and tomato leaf. On the palate it is full of juicy, clean fruit flavors and zesty acidity. Enjoy this now with some California mussels en escabeche (marinated in vinegar, and oil with a touch of sweetness) or grilled fish with lemon, or save it for a summer salad during the warmer months. Drink now through 2029.

- P. Bingo Wathen, Associate Winegrower

Production: 170 cases | SIP Certified

Retail: \$32.00 | Compass Club Price: \$27.20

2022 Range 30 West

The Range 30 West is our Santa Barbara County blend of Merlot (67%) and Cabernet Franc (33%). In 2022, the Merlot (from Vogelzang Vineyard in Happy Canyon) was harvested during the last week of September, followed by the Cabernet Franc (from our estate Tinaquaic Vineyard) two weeks later. Each lot was fermented and aged separately, before being blended prior to bottling in August of 2024. Overall, the "Range" was aged for 23 months in small French oak barrels, of which 50% were new.

The Merlot provides the core fruit in this blend with notes of cherry, black plum, cacao, and star anise, as well as a velvety tannic grip. The Cabernet Franc brings accents of raspberry and dried chiles, along with some firm acidity. One of our heavier reds, the Range 30 West works well with an oak-grilled ribeye with garlic bread and chimichurri. Drink now through 2034.

- P. Bingo Wathen, Associate Winegrower

Production: 297 cases

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

⚓ Winter 2026 Payment Details ⚓

Pickup Members

\$80.60*

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

Shipping Members

\$106.46*

(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.

March 21, 2026 Rhône Rangers Experience Paso Robles Event Center - Paso Robles, CA

Join the national membership of the Rhône Rangers for the 18th annual "Rhône Rangers Experience" celebrating Rhône wines from throughout the USA. For more information, visit <https://rhonerangers.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.