



FOXEN

Newsletter

March 2020

Dear Members,

Spring has definitely sprung around here. After a relatively early start to our rainy season in December, our January and early February ended up relatively dry. As I write this, we are still hoping for more of the wet stuff over the next month (not all at once, thank you).

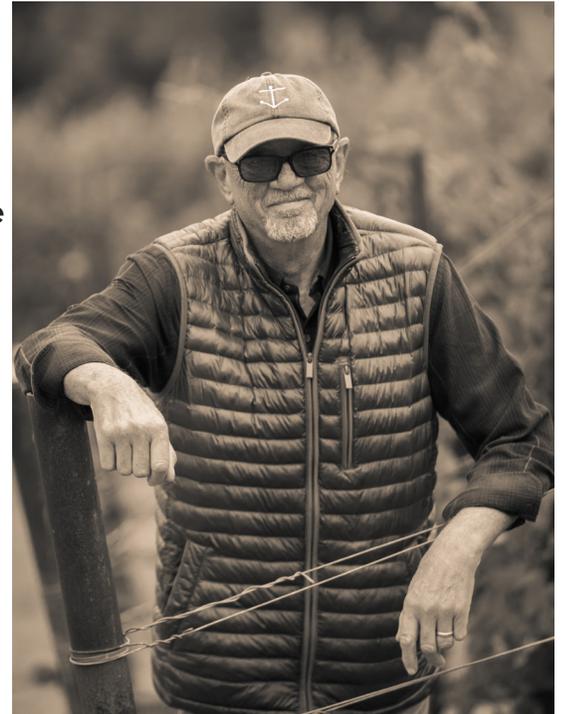
This is such a beautiful, exciting time of year as the hills are a beautiful shade of green and our vineyard crew is busy pruning our still-dormant vines. And there's a hint of spring as we watch our resident raptors do their spring "dance" in the skies above my home vineyard and Foxen Canyon.

This month also finds Billy and David busy preparing for our first bottling of the year in early April. This is always a critical time for our winemaking crew as they prepare all of our 2018 single-vineyard pinots for bottling. And this year we will bottle our very first rosé of Pinot Noir, set for release later this spring.

Our increasingly popular SECOND SUNDAY's returned last month with a great reception, and our next is set for March 12. And on Saturdays, I invite you to check out our wine club exclusive hang out, "Dick and Bill's Most Excellent Club House" in the old barn next to The Shack.

As always, I encourage you to periodically check out our website calendar at www.foxenvineyard.com/events for information about other happenings--at the winery and on the road.

Cheers!
Dick Doré



March 2020 Payment Detail

Anchor Club Members:

Shipping: \$176.39 (including 15% discount, tax and shipping)

Pickup: \$148.37 (including 15% discount and tax)

Master & Commander Club Members:

Shipping: \$612.45 (including 20% discount, tax and shipping)

Pickup: \$558.58 (including 20% discount and tax)

Your state tax and shipping rate may differ depending on your location.

Pick-up members are not charged a shipping fee.



Calendar of Events

March 5-7 - World of Pinot Noir - Ritz-Carlton Bacara, Santa Barbara, CA

This annual event includes two days of in-depth tasting seminars, excursions, Grand Tastings, a Burgundy seminar and tasting, and gourmet, locally-influenced lunches and dinners. These extraordinary food and wine extravaganzas will be hosted by participating wineries and feature an outstanding panel of sommeliers from across the U.S. Join Dick and Jenny for the Grand Tasting on Saturday, March 7. For tickets and more information, go to: <http://www.worldofpinotnoir.com>

March 8 - FOXEN Second Sunday - FOXEN Tasting Room, Santa Maria, CA

This FOXEN Second Sunday will feature live music by Dulcie Taylor, and DeBilz & Family Mobile Kitchen will be onsite with delicious food available for purchase. For more information contact our Events Manager Micaela at events@foxenvineyard.com

March 13-15 - Santa Barbara Culinary Experience - Santa Barbara, CA

Inspired by the mixture of fun and learning about food and drink for which Julia Child, a longtime resident and fan of Santa Barbara, advocated so passionately, the Santa Barbara Culinary Experience (SBCE) welcomes visitors and the local community to celebrate the bounty of what is grown in and around this beautiful region. Join us to celebrate, learn and invoke Julia's spirit, while shining a light on Santa Barbara's culinary, hospitality, tourism and artisan communities. Visit www.sbce.events/#events for tickets and more information.

May 1 - Alisal Guest Ranch Wine Dinner - Solvang, CA

Save the date for our annual dinner at the beautiful Alisal Guest Ranch that has become one of our most popular traditions. We are excited to announce that this year's dinner has been set once again during the Santa Barbara Vintner's Festival weekend. Dick, Jenny, Billy and Becky will host this dinner created by Alisal's Chef and paired with some very special FOXEN wines. More event details coming soon.

May 2 - Santa Barbara Vintners Festival Grand Tasting - Rancho Sisquoc Vineyard, Santa Maria, CA

Mark your calendars for the 38th Anniversary of Santa Barbara Wine Country's Vintners Festival on Saturday, May 2, from 1-4pm at the beautiful Rancho Sisquoc Winery in the Santa Maria Valley. Enjoy new release wines from over 70 participating member wineries, the Bubble Lounge featuring locally produced sparkling wines, tastings from more than 30 food purveyors - including regional restaurants, caterers, food artisans and farmers, live music, wine and culinary demonstrations, local artisans, participation in the silent auction, and free parking all included in the ticket price. To purchase tickets or for more information, visit www.sbvintnersweekend.com

May 10 - FOXEN Second Sunday - FOXEN Tasting Room, Santa Maria, CA

This FOXEN Second Sunday will feature live music by Dulcie Taylor, and DeBilz & Family Mobile Kitchen will be onsite with delicious food available for purchase. For more information contact our Events Manager Micaela at events@foxenvineyard.com

Winemakers' Notes

2017 Pinot Noir, John Sebastiano Vineyard:

Although it was planted in 2007, John Sebastiano Vineyard struggled its first three vintages. Because of this, 2010 was our first vintage. Over the years we have been playing hopscotch in the vineyard, feeling out where we think the best pinot noir sites (of 50+ on the property) are right for Foxen. We finally settled into a few blocks on top of the canyon with south/southwest exposure and limestone outcroppings. This wine is the culmination of our investigative years and I believe show all the best elements of this vineyard—bright briary notes of mulberry, sassafras, pomegranate, raspberry, sage and thyme. This wine displays a nice balance between earth, fruit and herb. I suggest matching it up with a simple brined and grilled chicken breast (skin on and crisp, please), or salmon grilled or roasted, with sides or on greens. Enjoy now through 2026. **Production: 577 cases • Retail: \$56**

94 points - Wine Enthusiast

92 points - JebDunnuck.com

90 points - Vinous

2016 Syrah, Tinaquaic Vineyard:

The 2016 vintage marked the 10th year of our estate Syrah vineyard that sits adjacent the winery. It was planted to two French clones of Syrah, with 8% Viognier co-planted within it. The processing of the co-mingled grapes through the de-stemmer was mesmerizing. It just looks wrong. Alas, all is eventually well. The small amount of Viognier bound the Syrah pigmentation (color) and provided an aromatic “lift” or “boost” to the must (unfermented juice). The wine aged in 500-liter French oak puncheons (a bit new), where it mellowed for 20 months before being bottled without any fining or filtration. The aromas of the finished wine are carried by the Viognier with notes of lavender, mandarin peel, and white pepper. The Syrah elements of red plum, blueberry pie and smoky beef are all enclosed in some nice, chewy tannins. This wine will pair well with bigger, bolder food such as Korean short ribs, spicy lamb shank with polenta, Asian based Bok choy or eggplant. Enjoy now through 2030. **Production: 430 cases • Retail: \$50**

92 points - JebDunnuck.com

92 points - Wine Enthusiast

91 points - Wine Advocate

90 points - Vinous

2016 Cabernet Sauvignon, Vogelzang Vineyard:

Hard to believe, but this is our 16th vintage of Cabernet Sauvignon off the Vogelzang Vineyard. We are still sourcing from their K & J hillside blocks, which are the oldest vines on the property. 2016 was another outstanding vintage in Happy Canyon with perfect sugar accumulations and great acid retention—both products of the huge diurnal temperature swings common here. The wine aged in French cooperage (225Tonnellerie Taransaud, 45% new) for 22 months before being bottled the Foxen way—no fining or filtration. This Cabernet opens with black currant, cedar, coffee bean licorice, mocha and wet sage aromatics, and follows with likewise flavors on a river of gorgeous tannins. It is a beautiful pairing with wintery stews or braises of meat or vegetables. Enjoy now through 2030. **Production: 600 cases • Retail: \$56**

92-95 points - Vinous

92 points - JebDunnuck.com

91 points - Wine Enthusiast

90 points - Wine Advocate

91 points - Wine Spectator

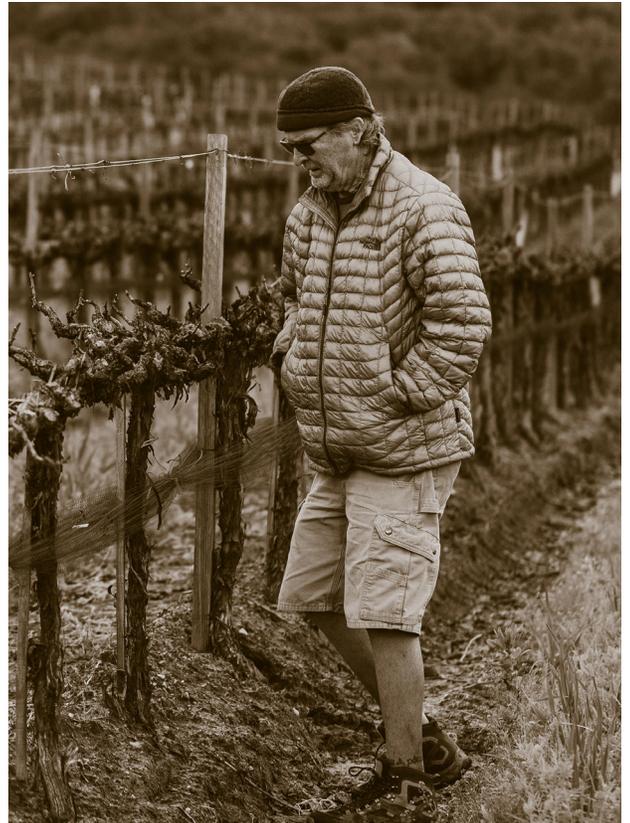


Photo by Craft & Cluster

FOXEN

VINEYARD & WINERY

March 2020 Current Releases

QTY	FOXEN	Retail	Anchor (15%)	Master (20%)
_____	2016 CHARDONNAY, Tinaquaic Vineyard	\$43.00	\$36.55	\$34.40
_____	2017 CHARDONNAY, Block UU - Bien Nacido Vineyard	\$34.00	\$28.90	\$27.20
_____	2016 PINOT NOIR, Santa Maria Valley	\$36.00	\$30.60	\$28.80
_____	2014 PINOT NOIR, Sta. Rita Hills	\$38.00	\$32.30	\$30.40
_____	2015 PINOT NOIR, La Encantada Vineyard	\$62.00	\$52.70	\$49.60
_____	2016 PINOT NOIR, Block 8 - Bien Nacido Vineyard	\$64.00	\$54.40	\$51.20
_____	2016 PINOT NOIR, Julia's Vineyard	\$66.00	\$56.10	\$52.80
_____	2016 PINOT NOIR, Fe Ciega Vineyard	\$70.00	\$59.50	\$56.00
_____	2016 PINOT NOIR, Solomon Hills Vineyard	\$62.00	\$52.70	\$49.60
_____	2016 PINOT NOIR, John Sebastiano Vineyard	\$54.00	\$45.90	\$43.20
_____	2017 PINOT NOIR, John Sebastiano Vineyard**	\$56.00	\$47.60	\$44.80
_____	2016 PINOT NOIR, Block 43 - Bien Nacido Vineyard	\$65.00	\$55.25	\$52.00
_____	2016 CUVÉE JEANNE MARIE, Williamson-Doré Vineyard	\$48.00	\$40.80	\$38.40
_____	2015 SYRAH, Tinaquaic Vineyard	\$50.00	\$42.50	\$40.00
_____	2016 SYRAH, Tinaquaic Vineyard**	\$50.00	\$42.50	\$40.00
_____	2016 SYRAH, Old Vines - Tinaquaic Vineyard	\$56.00	\$47.60	\$44.80
_____	2016 SYRAH, Williamson-Doré Vineyard	\$48.00	\$40.80	\$38.40
_____	2013 SWEET ENDING, Late Harvest (375mL bottles)	\$30.00	\$25.50	\$24.00

QTY	foxen 7200	Retail	Anchor (15%)	Master (20%)
_____	2018 SAUVIGNON BLANC, Vogelzang Vineyard	\$29.00	\$24.65	\$23.20
_____	2018 VOLPINO ROSATO, Santa Ynez Valley	\$26.00	\$22.10	\$20.80
_____	2016 CABERNET SAUVIGNON, Vogelzang Vineyard**	\$56.00	\$47.60	\$44.80
_____	2015 LOS POTREROS, Happy Canyon of Santa Barbara	\$72.00	\$61.20	\$57.60
_____	2016 VOLPINO, Santa Ynez Valley	\$35.00	\$29.75	\$28.00
_____	2016 RANGE 30 WEST, Happy Canyon of Santa Barbara	\$50.00	\$42.50	\$40.00
_____	2016 PAJARITO, Happy Canyon of Santa Barbara	\$46.00	\$39.10	\$36.80
_____	2013 CABERNET SAUVIGNON, Mamère Vineyard	\$100.00	\$85.00	\$80.00
_____	2016 MISSION, Barberena Vineyard	\$30.00	\$25.50	\$24.00

****included in shipment and exclusively available to members for 30 days or while supplies last****

TO PURCHASE WINES

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 Katie Longoria c/o FOXEN
 7600 Foxen Canyon Rd
 Santa Maria, CA 93454

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