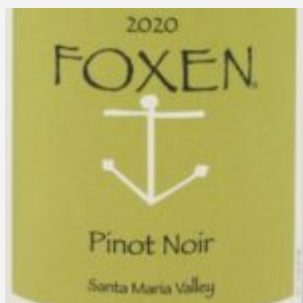


Foxen Pinot Noir Santa Maria Valley 2020

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2020
GRAPE Pinot Noir
GEOGRAPHY Not Europe
COUNTRY USA
LARGER REGION California
SMALLER REGION Central Coast
SUB REGION Santa Maria Valley

Rationale

If you saw the movie *Sideways*, then you may have at least a passing acquaintance with Santa Maria Pinot Noir. Located in the northernmost part of Santa Barbara County, just east of Santa Maria city and 15 miles inland from the Pacific Coast, Santa Maria Valley was the first in the county to receive official AVA approval in 1981. It's a region that has what many consider to be ideal soil and temperature conditions for growing the finicky Pinot Noir grape— a place where the mountains meet the sea and fog frequently roll in off of the waters to cool the vineyards.

Generally, the Pinot Noir wines from Santa Maria are redolent with lush dark cherries, spice, and more than a hint of earthiness. These are not the elegant and refined Old World style Pinot Noir wines of the Burgundy region. Instead, they are juicy wines that contain a heady and powerful combination of fruit and flavors which include cola nut, dark cherries, lightly smoked meats, and subtle earth. By contrast, leaner, more elegant styles of Pinot Noir are made from vines planted at higher elevations (more than 600ft) at the eastern end of the valley, in the peripheries of the fog line.

Bill Wathen and Dick Doré have been making wine together since 1985 when they founded Foxen Winery & Vineyard at the historic Rancho Tinaquaic on Foxen Canyon Road. It's named in memory of William Benjamin Foxen, an English sea captain and Dick's great-great-grandfather, who came to Santa Barbara in the early 1800s. The 2017 Pinot is chock full of spiced cherry, raspberry, white pepper, and sappy herb aromas/flavors.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Garnet
RIM VARIATION Salmon
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Medium
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Red / Sour Cherry • Red Plum • Red Currant *Condition: Ripe, Raisinated / Dried*
BLACK FRUIT Black Raspberry • Black Cherry • Black Plum *Condition: Ripe, Raisinated / Dried*
CITRUS FRUIT Mandarin • Tangerine *Condition: Raisinated / Dried* *Part: Peel / Zest*
FLORAL Hibiscus • Jasmine *Condition: Dried, Fresh*
OTHER VEGETABLE Tomato Leaf • Ginger / Root • Rhubarb
HERBAL Chive • Tea Leaf / Bergamot • Basil • Chervil
OTHER SPICES Sassafras • Ginger Powder • Licorice (Red)
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock • Salinity / Seashell
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Used Barrique
OXIDATION/NUTTINESS Almond / Marzipan • Pistachio
PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster