



PHELAN FARM

MISTURADO DE CAMBRIA 2020

ORIGIN

Cambria, Central Coast, California

VARIETIES

75% Mencía and 25% Trousseau

VINEYARD

The Mencía and Trousseau are from the Phoenix vineyard at Phelan Farm, where in 2019 Raj Parr grafted own-rooted Pinot Noir and Chardonnay vines planted in 2007 to cool climate varieties, including Mencía from Envínate's Camiño Novo vineyard in Ribeira Sacra. The climate here is marginal and harvest is in the last week of October. Soils are felsite and pink quartz. Raj's approach to the farming emphasizes permaculture, biodynamic treatments, and regenerative agricultural practices in the pursuit of a healthy vineyard ecosystem.

VINIFICATION METHOD

The Trousseau and Mencía were harvested by hand and cofermented whole cluster for 14 days in neutral oak barrels, then raised in the same vessels. Bottled by gravity, unfiltered, and with no added sulfur in June, 2022.



PRODUCER PROFILE

The roots of Phelan Farm stretch back to the 1850s, when the Phelan family founded a homestead on Steiner creek, raising animals. In 2007, Greg Phelan planted four plots of own-rooted Chardonnay and Pinot Noir in areas cooled by Pacific winds. Since 2019, Raj Parr has the entire farm, and grafted the own-rooted vines to a large variety of different grape varieties that are suited to the area's cold climate. Working with famed producers in France's Jura and Savoie and in Galicia, he has sourced cuttings of Trousseau, Poulsard, Savagnin, Mencía, and other varieties. The vines are farmed regeneratively, with close attention to the larger ecosystem and an emphasis on the interconnection between the vineyard and uncultivated nature.

VINTAGE REPORT

Raj writes: "It was a dry winter with twenty-five inches of rain. The spring was very cool, followed by the usual foggy summer. Picking started on September 13th and finished on October 23rd."

PROPERTIES

Alcohol: 12.5%
Sulfur: None Added.