



LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

ORIGIN

Cambria and Fresno, Central Coast, California

VARIETIES

40% Mencía, 40% Trousseau and 20% Palomino.

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. Palomino is from a biodynamically farmed vineyard near Fresno.

VINIFICATION METHOD

The Palomino was harvested by hand, destemmed and kept in cold storage until the Trousseau and Mencía were harvested at the end of October. The Trousseau and Mencía were deposited in a stainless-steel dairy tank with their stems, the destemmed Palomino was added, and the three varieties fermented together with their skins for 3 weeks. Fermentation finished, the wine was pressed into 500L used French oak puncheons to rest. Bottled unfiltered, unfiltered, and with no added sulfur.



PHELAN FARM

MISTURADO DE CAMBRIA 2020

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.

PROPERTIES

Alcohol: 11%
Sulfur: None Added.