

Phelan Farm

Wines of the Pacific

2021 Poulsard

AVA: San Luis Obispo Coast

Climate: Cool climate, maritime influence, three miles from the Pacific

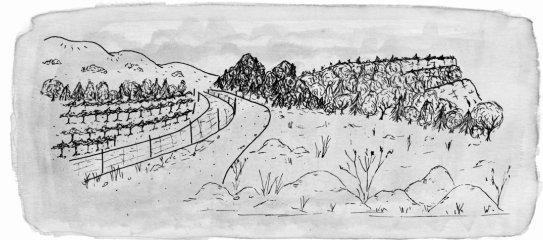
Vinification: Whole cluster, fourteen-day maceration in stainless steel tanks, elevage in neutral oak, no filtration or fining, no SO₂ additions

Bottles produced: 900 Bottles

ABV: 12.5%

2021 vintage notes: 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. The Poulsard was harvested on October 16th.

Bottled by hand: May 27th, 2022



Phelan Farm
2021 POULSARD

Farming

At Phelan Farm, we believe that great wines are born in the vineyard, not assembled in the cellar. We strive to work in collaboration with the diverse species of microbes, plants, and animals on the farm to build the healthiest soil possible. This allows us to limit interventions during vinification. We use a mixed farming approach inspired by permaculture, biodynamics, and regenerative agriculture in our pursuit of healthier soil. This approach includes several holistic measures that draw on the natural vitality of the vineyard and its surroundings. We use compost brewed from the skins of our grapes and the manure from our animals who graze the vineyard to boost microbial life in the soil. To support the immune systems of the vines, we rely on fermented treatments made from an array of native plants (nettles, lupins, horsetail, willow bark) and other local ingredients including honey from our local bee colony, kelp, seaweed, Pacific Ocean water, and fish bone emulsion powder among others. We follow a no-till philosophy to avoid disturbing the complex fungal network under the surface and to sequester carbon in the soil. We avoid spraying sulfur and copper in the vineyard to ensure that we do not harm the earthworms and insects who are essential partners in our ecosystem.

Winemaking

After harvesting all the grapes by hand using low-impact four-wheelers for transport, most of the wines from the 2021 vintage were fermented whole-cluster in stainless steel with indigenous yeast before being transferred to neutral oak barrels for elevage. The wines were then racked off lees and immediately bottled by gravity with no SO₂ additions, no filtration, and no fining. Bottling dates were determined according to the lunar calendar to harness the force of the moon to ensure the lees were as settled as possible.