

Phelan Farm

Wines of the Pacific

2023 Autrement Rouge

Varietal: 40% Gamay, 40% Mondeuse, 20% Pinot Noir

AVA: San Luis Obispo Coast

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

Vinification: Varietals 100% destemmed and fermented separately in open top stainless steel tanks. Aged in neutral barrels.

Bottles produced: 2,860

ABV: 12%

2023 vintage notes: 10/05/23-11/02/23

Bottled by hand: 07/02/24



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 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.