

PHELAN FARM

Phelan Farm is one of the most dynamic and exciting wine projects in all the United States. Raj Parr has artfully distilled his many years of real-life experience and passion into a place that showcases not only his love for the land and but also his commitment to pushing the boundaries of what is possible in the world of wine.

Year Founded: 2007

Region: California

Founder: Raj Parr, Greg Phelan

Winemaker(s): Raj Parr

Fun Fact: In addition to the Phelan Farm label, Raj and his team bottle wines under the Brij label from purchased fruit (from Organic vineyards in the area) on the San Luis Obispo coast.

-Biodynamic, Organic-

Phelan Farm is the visionary project of Rajat Parr, one of the most accomplished and celebrated wine professionals in the industry. Raj grew up in Calcutta, India where he found his love of hospitality working within family restaurants in New Delhi. It wasn't until age twenty that Raj experienced his first taste of wine in London with his uncle in 1993, and from that point forward he found a calling that would lead him on an odyssey to the coastal enclave that today is called Phelan Farm. Upon graduating from the Culinary Institute of America in Hyde Park, NY, Raj ventured to San Francisco where he met his mentor, Larry Stone. Raj went on to become the Wine Director for the Michael Mina Group as well as RN74, one of the most renowned wine focused restaurants in the country. Raj's venture into wine production has led him to several viticultural successes including Sandhi, Domaine de la Cote and Evening Land.



The history of Phelan Farm goes back to 2007 when Greg Phelan planted several acres of Pinot Noir and Chardonnay vines on their own roots in the cool, coastal, climate of Cambria. Raj was introduced to Greg in 2017 and the two immediately found a kinship in farming and allowing vines to thrive in vineyards that are intertwined with nature. Farming and viticultural integrity are the soul and foundation of Phelan Farm. The land upon which Phelan Farm was built was

home to indigenous peoples for thousands of years who worked and lived from the land to provide bounty and nourishment for their communities. Phelan Farm acknowledges with deep respect that they are only the latest in a long line of stewards of this land. Raj and his team have developed their own farming practices that incorporate the use of permaculture, regenerative principles along with the preservation and building of soil culture through regenerative agriculture. The vines are treated with natural composts from the farm aided by ferments from organic materials such as kelp, herbs, barks, sea water and raw milk to fortify their overall health and vitality. When Raj talks about the farm, he explains that "instead of working with hindsight to 'fix' a problem, we rather focus on the farm as an entity, working holistically to provide support for its overall health. Minimum sulfur and no copper are used on our property." Winemaking at Phelan Farm is as simple as possible. All of the wines are fermented using natural yeasts, moved using gravity to flow to older, oak barrels of various sizes without any additives (except a tiny amount of sulfur if needed). Post elevage, the wines are bottled, corked and labeled by hand. Raj explains that using minimally invasive processes and doing the work by hand keeps the wines alive and vibrant and takes away the need for sulfur and results in wines that are energetic, fresh and precise. Production is small with a little less than 1,000 cases produced.



2024 Chardonnay, San Luis Obispo

The Chardonnay comes from the Phelan Farm Estate vineyards located three miles from the Pacific Ocean on the San Luis Obispo coast. Direct press, fermented in 1200L Stockinger Foudre and aged 5 months in stainless steel. 12 months in Stockinger Foudre followed by 6 months in stainless steel, bottled by with no fining or filtering.

94 Points – James Suckling - *“Plenty of dried mango, apple, yellow fruit and some lemon curd aromas follow through to a medium body with fresh citrus acidity and a crunchy finish. Pure and primary with integrity and brightness.”*



2024 Pinot Noir, San Luis Obispo

The Phelan Farm Pinot Noir comes from the Phelan Farm Estate vineyards located three miles from the Pacific Ocean on the San Luis Obispo coast. 100% whole cluster fermented in stainless steel. 12 days maceration. Neutral barrels aged. 14 months in neutral. French oak. Bottled by hand unfiltered and unfiltered.

94 Points – Vinous – *“Delicate, understated and very classy. Floral and savory top notes lift a core of dark red-fleshed fruit in a Pinot that marries nuance and flavor intensity. Hints of pomegranate and blood orange perk up the finish.”*

94 Points – James Suckling



2024 Autrement Rouge, San Luis Obispo

40% Gamay, 40% Mondeuse and 20% Pinot Noir, all sourced from the Phelan Farm Estate vineyards located three miles from the Pacific Ocean on the San Luis Obispo coast. The grapes are 100% destemmed and fermented separately in open top stainless steel tanks for about 13 days. Aged in neutral barrels. Aged for 14 months in neutral oak barrels.

95 Points – Vinous – *“I don’t think I have ever tasted anything like it. Explosive and yet light on its feet, the 2024 has so much going on, so many layers. I admire its depth, complexity and overall nuance. Brisk acids drive through a core of dark red fruit as the wine starts to open. Absolutely gorgeous.”*

94 Points – James Suckling