



LONGORIA

2022 MENCIA

INSPIRATION

Rick encountered this varietal on one of his many trips to Spain. After he campaigned for several years, Nolan Vineyard finally agreed to plant a block. 2021 marked the inaugural vintage of Mencia, not just at Nolan, but in the entirety of Santa Barbara County. It has quickly made its mark as more plantings of this unique varietal are in the works.

THE HARVEST

A massive heat wave over Labor Day weekend accelerated the ripening of many grapes throughout the county, including our Nolan Mencia. The grapes were harvested on September 9, with an average Brix of 24.5.

WINEMAKING

The grapes were 100% destemmed and crushed into a small open top fermenter. After a 3 day cold soak period, the must was inoculated with yeast to begin fermentation. After a 13 day fermentation the wine was pressed off to a tank for settling. It was racked to French oak barrels for aging, including one new barrel. The wine aged for 16 months of before being lightly filtered and bottled in February of 2024.

THE WINE

The wine has a deep garnet color. The aromas are a complex mixture of dark fruit, dried meats and an underlying scent of sea breeze. On the palate the wine has a rich, expansive texture with fig, plum, and chocolate notes. A hint of Middle-eastern spice carries a long finish.

FOOD PAIRINGS

Classic: Classic Santa Maria-style BBQ tri-tip

Vegetarian: Falafel and tabouleh

Unique: Lamb Koftas

Composition: 100% Mencia

Vineyard Source: Nolan Vineyard

Production: 85 cases

Cellaring potential: 3 to 5 years

Alcohol by volume: 14.0%

Retail price: \$48.00

pH: 3.79

TA: 0.64g/100ml