



# LONGORIA

## 2021 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

The early part of the harvest experienced a few days of hot temperatures which hastened the ripening of early varieties like the Mencia. The grapes were harvested on September 9th with a sugar content of 24.0 Brix.

### WINEMAKING

The grapes were 100% destemmed and crushed into a small open top fermenter. After a 36-hour cold soak period, the must was inoculated with yeast to begin fermentation. After a nine day fermentation the wine was pressed off to a tank for settling. After six days of settling, it was racked to neutral French oak barrels for aging. The wine aged for 16 months of before being lightly filtered and bottled in March 2023.

### THE WINE

The wine has a vibrant garnet color, reminiscent of pomegranate juice. The aromas are a complex mixture of ripe black cherries, white chocolate and an underlying scent of ocean air. On the palate the wine has a rich, expansive texture with flavors of dried cherries, cocoa, and dried tobacco leaves. The light tannins give the wine a long, satisfying finish.

### FOOD PAIRINGS

The unique flavors of Mencia lend it to be a great pairing with gamey meats such as venison and wild boar, accompanied with cherry or cranberry based sauces.

Composition: 100% Mencia

Vineyard Source: Nolan Vineyard

Production: 61 cases

Cellaring potential: 3 to 5 years

Alcohol by volume: 13.9%

Retail price: \$48.00

pH: 3.96

TA: 0.57g/100ml