

MYKA

ESTATES

SPRING 2022
COLLECTIVE CLUB NEWSLETTER

Dear Friends of Myka Estates.

SPRING 2022

I am truly happy to share these three new wines with you. They represent the wines and style that honestly make me happiest as a winemaker, and they are the direction of Myka Estates. I hope you enjoy them with family, wonderful meals, and make great memories while doing so. That's all that matters.

We found a vineyard for Chenin Blanc here in El Dorado, so I am happy to incorporate that into our lineup with the 2020 Saureel Vineyard Chenin Blanc, as that has been my hope. You can see I love French white grapes, and this completes the portfolio! Chenin Blanc in this style is light bodied and easy to drink all summer long with refreshing, seasonally driven food pairings.

In this release we also have my second El Dorado grown Pinot Noir, the 2020 Snows Crossing Pinot Noir. This vineyard is, you guessed it, on Snows Road, at about 3100 feet in elevation. That is just about the perfect Alpine location to grow Pinot Noir in this region, and we harvested from the shadier blocks of the vineyard. I'm tempted to call this my *pièce de résistance* as most people don't expect this duality of Pinot Noir from here, but it is no surprise to me. I look forward to producing more vintages of this wine!

Finally, we have the 2019 Namesake. That is my homage to the wines of St. Emilion in Bordeaux, where they blend Cabernet Franc and Merlot. I have produced that blend in some form for years and it is truly one of my favorites. In our time farming in Fair Play we've found those two varieties are top performers in our vineyards there and marry beautifully in this elegant and powerful wine. I think you'll love it, and I expect it to age gracefully until at least 2027, so stock up for special occasions in the coming years.

I should mention these wines also all feature our new label! The new Myka Estates label features backgrounds of different rock textures depending on the wine. Part of my background prior to winemaking was in geology and terroir. The land where we grow our grapes matters immensely and there's so much history in how the rocks formed and now break down over millennia, creating the foundation on which our vineyards grow. I guess you could say rocks speak to me.

ALL THE BEST,
MICA RAAS

2020 CHENIN BLANC

Myka Estates

SAUREEL VINEYARD. GOLD HILL. EL DORADO

Tasting Notes

This wine has lovely melon and chamomile aromas with a hint of pineapple guava. On the palate we find honeydew and pear flavors, minerality and a touch of savory flavor with delicate acidity. It is mildly sweet and light bodied, as is typical for Chenin Blanc.

Winemaking Notes

Upon reaching the winery the grapes were whole cluster pressed and the juice sent straight to tank. This wine fermented in chilled tank with Sauvignon Blanc yeast to play up tropical aromatics in the wine, and to promote a delicate wine profile. No oak was used in the making of this wine, and it did not complete any malolactic fermentation, both of which would have overpowered some of the delicate characteristics we wanted to retain.

Food Pairing

Pork, seafood, and soft cheeses are classic pairings for Chenin Blanc. Seafood tartare, smoked salmon, sushi, light pasta dishes, goat cheese, and quiche would pair with this delicate example of Chenin Blanc.

Aging

Held in stainless steel until bottling.

Wine Specs

100% Chenin Blanc
12.5% alcohol
124 cases produced
\$32 per bottle



MYKA
ESTATES

2020 Chenin Blanc
Saureel Vineyard, El Dorado

2019 NAMESAKE

Myka Estates

HARRY'S HILL VINEYARD. FAIR PLAY

Tasting Notes

We couldn't be happier with our 2019 vintage of Namesake, which is elegant, highly aromatic, and complex. It offers up deep, well integrated red fruit balanced with layers of floral aromas, raspberry flowers, sandalwood, and bergamot. In its youth it has ample but not grippy tannins; they create a tension and mouthfeel letting you know they are there but without too much bite. Soft and round flavors fill out the palate, balancing the tannins for a full, lush mouthfeel. The result is one of our most age worthy wines which is also a joy to drink right now.

Winemaking Notes

As always. Mica cofermented the Cabernet Franc and Merlot after harvesting them the same day. He chose to pick based on the Cabernet Franc being at perfect ripeness. while the merlot was a touch riper than the Cabernet Franc. At the winery we bled off 20% of the grape juice for rosé prior to fermentation. to increase concentration. The rest of the juice fermented with the skins for several weeks until dry before being pressed to barrel to age. This wine will age beautifully for at least 8 years. until about 2027.

Food Pairing

If you're feeling fancy. this wine is worthy of a special meal. We're thinking Chateaubriand. Osso Bucco. Seared Duck Breast or even Foie Gras for an elegant food pairing. No matter how you're feeling. we recommend you pair it with rich foods to balance beautifully with the layered fruit and tannins in this wine.

Aging

Aged in 60% new French Oak. medium toast. for about 20 months.

Wine Specs

60% Cabernet Franc, 40% Merlot

13.9% alcohol

128 cases produced

\$36 per bottle



2020 PINOT NOIR

Myka Estates

SNOWS CROSSING VINEYARD. EL DORADO

Tasting Notes

This Pinot Noir expresses itself with an herbal spiciness accentuated by heady red and blue fruit. When tasting it we pick out dried thyme and sage along with red fruit, blueberry, and baked rhubarb. You'll notice round red fruit on the palate with a cranberry jam mid palate and a hint of peppery spice, along with ample but smooth and soft mouth-filling tannins. It has a medium body with lingering milk chocolate finish.

Winemaking Notes

We harvested these grapes from the shadiest blocks of the vineyard, with a lower solar index. Those grapes were less impacted by afternoon sun and ultimately less ripe so we could achieve a more refined balance in the wine. We retained 20% whole clusters and 100% whole berries for fermentation. The result was a partial carbonic fermentation that played up the red fruit and soft tannic profile, and additional complexity added by the stems. After fermentation the wine aged for a time in barrel sur lie (on the lees, which are primarily comprised of the expired yeast cells during which we practiced battonage (stirring the lees back into the wine monthly to enhance the wine's luxurious mouthfeel.

Food Pairing

Mica suggests pairing this wine with bacon wrapped figs for an easy appetizer pairing. For a main course pairing play up the red fruit profile of this wine with a cherry stuffed pork loin. Duck confit or Duck a l'Orange would also be very hedonistic and satisfying pairings!

Aging

Aged in 80% new French Oak, medium plus toast, for 6 months.

Wine Specs

100% Pinot Noir, clones 777 and 667

13.8% alcohol

229 cases produced

\$45 per bottle



Black Cherry and Fresh Chevre Pork Tenderloin with Cherry Wine Reduction

This dish is both sweet and savory, the best of both worlds! Stuffed pork tenderloins are easy to make and can be prepared the day before. This wonderful dish will delight your guests and keep them talking for days. Bonus, it looks as wonderful as it tastes!

Start to finish: 1 hour (30 minutes active)

Servings: 4

Ingredients:

1 teaspoon salt
1 teaspoon ground pepper
1/4 teaspoon ground sage
1 1/2 pounds pork tenderloin
2 tablespoons Dijon mustard
2 ounces prosciutto, thinly sliced
4 ounces fresh chèvre
2 cups black cherries, pitted (frozen or fresh) and divided
4 tablespoons butter, divided
2 tablespoons shallots, minced and divided
1 cup Myka Estates Pinot Noir
1 cup beef stock
1/4 cup tart cherry juice
1 tablespoon corn starch
1 tablespoon balsamic glaze
1/4 cup olive oil

Directions:

To make the rub mix the salt, pepper, and sage. Heat oven to 350 °F

Cherry mix for the tenderloin

In a small saucepan, sauté half of the shallots in half of the butter over medium heat. When the shallots are translucent, add half of the cherries and simmer for 10 minutes. Remove from pan and set aside, this will be used to stuff the tenderloin.



Prepping the tenderloin

Place pork tenderloin fat side down on a sturdy cutting board. With a sharp knife, cut down the center lengthwise, but not all the way through. You will want to stop about an inch from the bottom. Flatten the sides out and lay a piece of plastic wrap over the top. Use a meat mallet and pound the tenderloin out until it is all about one inch thick. On a clean surface, lay out another piece of plastic wrap a few inches larger than the meat. Place the meat in the center of the plastic wrap, fat side down. Spread the Dijon over the entire top of the meat, then layer the prosciutto on top of the Dijon. Spread the fresh chèvre and cherry mix down the center, leaving $\frac{1}{2}$ inch border on all sides. Tightly roll the tenderloin around the filling using the plastic wrap to hold it in place and keep it closed. Set aside.

Starting the Cherry Au Jus:

In a small saucepan, sauté the other half of the shallots in the other half of the butter over medium heat. When the shallots are translucent add the rest of the cherries, and the wine, and simmer for 15 minutes. In a small bowl mix cherry juice, cornstarch, 1 teaspoon of the rub, and the balsamic glaze, then add to the pan and simmer on low until ready to serve. This is the base of your au jus.

Cooking the tenderloin:

Heat the olive oil in a large skillet. Remove the plastic wrap from the meat and rub the tenderloin generously with the spice rub. Place the tenderloin in the skillet. Rotate every several minutes until brown on all sides, then transfer to a baking dish. Pour drippings over the top and place in pre-heated oven. Bake in the preheated oven until pork is no longer pink in the center, 25 to 30 minutes. An instant-read thermometer inserted into the center should read at least 160 °F (71 °C).

Transfer the meat from the pan to a cutting board and let rest, covered, for 5-10 minutes. Slice into 1 to 1 $\frac{1}{2}$ inch slices. Take drippings from the pan and mix into the au jus base you made previously.

To serve, ladle a bit of the au jus on a plate, place one to two pieces of tenderloin on top and drizzle a with a bit more au jus. Serve over a bed of wild rice and it's the perfect main course for an intimate dinner party. Make sure to pair with 2020 Myka Estates Snows Crossing Pinot Noir.

Note: If you want to thicken the au jus just add a bit of corn starch slurry or arrowroot.

