



Myka Cellars

2022 Sauvignon Blanc

FAIR PLAY

Winemaker Mica Raas believes the naturally diverse Sierra Foothills region is one of the most under-appreciated American Viticultural Areas. Despite the ability to grow premium quality grapes for almost any varietal, this region has flown under the radar. Here we craft wines of distinction, and believe every empty bottle is filled with stories. Let us be a part of your story.

WINEMAKING NOTES

This bright Sauvignon Blanc boasts expressive tropical aromas and a hint of flint followed by lime and candied lemon rind as the wine opens up. On the palate you'll taste Meyer lemon and mouth filling acidity that lingers through the crisp finish. This lighter bodied wine is perfect for pairing with fresh flavors.

TASTING NOTES

When the grapes reached the winery after harvest, we pressed the juice off the skins straight to a chilled tank and let it settle overnight. We fined the juice to remove any impurities and then clean racked clarified juice to another tank. Fermentation completed within 10 days in tank. After fermentation the wine was held cold in stainless steel tank until bottling.

FOOD PAIRING

Sauvignon Blanc pairs beautifully with herby sauces over chicken, fish, or tofu dishes. Bright Asian flavors such as Thai curry, Vietnamese, or Sushi are practically a can't miss. Try this wine with oysters served with a fresh mignonette. In the spring and summer, pair with light appetizers and first courses, including goat cheese with fresh herbs, salads with citrus dressing, shrimp, crudo, ceviche, and fresh fruit. For your cheese course, soft, fresh cheeses are ideal to compliment the brightness of this wine.

WINE SPECS

100% Sauvignon Blanc
13.5% alcohol
1,000 cases produced

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SAUVIGNON BLANC
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