



MYKA

ESTATES

FALL 2022

CLUB RELEASE NEWSLETTER

The background of the entire page is a photograph of three wine bottles with gold foil caps, resting on a dark, textured surface. The bottles are slightly out of focus, with the central one being the most prominent. The lighting is warm and soft, highlighting the texture of the surface and the metallic sheen of the caps.

Dear Collective Club Members,

FALL 2022

Each year I debate what my favorite season is, and the truth is I find things to love about each season. But there's no denying that fall is THE Apple Hill season. Harvest wrapped up early this year and now I have more time than usual to enjoy fall in Apple Hill with my family. I hope you have a chance to visit us soon, especially now that the Highway 50 underpass project is wrapping up, Carson Court is open again, and it's easier to reach us!

Our last Collective Club release of the year is coming up and I am sharing three Bordeaux varietals with you. Sauvignon Blanc in our Fumé Blanc, Merlot from Fair Play, and Cabernet Sauvignon from Napa Valley. I think these three wines will be perfect for your fall festivities and winter pairings: they are a perfect trio for a dinner party.

This release is the last of our retrospective re-releases, as we've pivoted through supply chain issues and taken the opportunity this year to enjoy how well some of our previous releases have aged. We have a series of new releases for you next year all featuring new label artwork that we're excited to share with you! 2022 has paved the way for a "New Year, New You" scenario for us in 2023.

Speaking of a new look, we also have a new artist coming soon to the Tasting Room. We recently met Tracey Power, a budding local artist and fell in love with her modern approach and techniques. She'll be installing her artwork in the tasting room over the next month. Make sure to RSVP for our club release so you can see the progress and start your holiday shopping.

All the best,
Mica Raas
Director of Winemaking, Myka Estates

2019 Fumé Blanc

Engbers Vineyard, Fair Play

Tasting Notes

We notice tropical citrus and passion-fruit aromas that immediately say "Sauvignon Blanc" with a hint of vanilla aromas from the kiss of oak used. Lemony flavors and strong acidic backbone with just a bit of creaminess from the small amount of oak aging. A perfect wine pairing for first courses, lighter main courses, or enjoying it on it's own as an aperitif wine.

Winemaking Notes

We picked the shady blocks of the vineyard for this wine, at a low brix level (sugar level), for brighter aromatics in the resulting wine. We destemmed and pressed the grapes to tank for fermentation. We included a small amount of more ripe grapes from our Latrobe vineyard to add a touch of additional lushness.

Food Pairing

Fish tacos with mango salsa. Marinated and grilled shrimp. Grilled vegetables. Falafel is an excellent vegetarian main dish pairing. Mediterranean salad with grilled chicken. Chicken with lemon-caper sauce.

Aging

We aged 10% of this wine in heavy toast French oak for a few months before bottling to add a touch of oak character.

Wine Specs

100% Sauvignon Blanc
12.9% alcohol
125 cases produced
\$30 per bottle



2018 Merlot

Sierra Oaks Vineyard, Fair Play

Tasting Notes

Medium garnet color. Minerality up front with aromas of violet, tobacco leaf, forest floor, plum and dark chocolate as the wine opens up. This dry, full bodied Merlot is still on the young side, with big tannins and acidity to match, which will smooth as it continues to age. This is a Cabernet lovers Merlot: boldly structured and ageable, not the insipid round, fruity style the varietal has been so maligned for in recent years.

Winemaking Notes

In our past 5 years of farming here in El Dorado, Merlot has emerged as the best performing Bordeaux variety in this region overall, and this wine showcases that quality. After harvest we bled off 20% of the juice for rosé prior to fermentation, concentrating the skin to juice ratio. After fermentation we used a little extra pressure when pressing the wine off the must, thus extracting more tannins for a strong tannic profile to this wine.

Food Pairing

Lamb chops or Pork Tenderloin with blackberry Merlot sauce. Beef stew or pot roast. Vegetarians may enjoy this wine with rich eggplant dishes like Eggplant Parmigiana. Aged cheddar and other strongly flavored hard cheeses will make a great pairing.

Aging

Aged for 20 months in 75% new French oak and 25% neutral oak.

Wine Specs

100% Merlot
14.5% alcohol
125 cases produced
\$36 per bottle



2017 Cabernet Sauvignon

Napa Valley

Tasting Notes

Rich aromas of black currant, stewed blueberries, licorice, wild blackberry, cedar and mocha. Let it open up and enjoy it as it evolves. The blend of Cabernet Sauvignon and Merlot creates a fine-grained and supple tannic structure, with flavors of dark chocolate and tart cherry.

Winemaking Notes

We produced this wine as a cofermentation of Cabernet Sauvignon and Merlot, with the merlot fermented as whole clusters. We bled off 20% of the juice from these grapes for rosé before fermentation, for additional concentration in this wine. It fermented in a small tank with 24 days on the skins.

Food Pairing

Beef dishes like a skirt steak with creamy peppercorn sauce. Grilled lamb with rosemary, Parmesan cheese, gorgonzola, aged cheddar or aged gouda.

Aging

Aged for 28 months total in barrel. For the first 12 months this wine was aged in 50% French, 50% American Oak, 100% new. After one year in barrel a portion of the lot was transferred to new French Oak barrels for additional new French Oak influence.

Wine Specs

80% Cabernet Sauvignon, 20% Merlot
13.6% alcohol
\$60/per bottle



Stuffing Basket Filled With Braised Beef Short Ribs

Stuffing Ingredients

1-pound herbed focaccia, cut in 1-inch cubes and dried or one box store bought dressing

2 sticks salted butter

1 yellow onion, diced

1 cup celery, diced

1 large carrot, grated

2 cups chicken broth

2 eggs

1 tablespoon dried sage Salt and pepper to taste

Stuffing Directions

In a large saucepan melt the butter and sauté the onions until translucent. Add the celery and carrots and cook for about 5-7 minutes or until vegetables are tender. Add the chicken broth, sage, salt and pepper and bring to a boil. Let simmer for 10 minutes. Remove from heat.

Beat the eggs in a small bowl. Pour broth mixture over the bread cubes and mix together well, then mix in the eggs. Cover and let sit for 10 minutes. Use a fork to fluff so the stuffing mixture isn't clumpy.

Generously butter all sides and the bottom of a 12-one cup muffin pan. Divide the stuffing into 12 portions. Put each portion into the baking and pressing it to the side and the bottom so it is about ½ to 1 inch thick. Bake in a 350 °F oven for 30 minutes or until browned and crispy.



Stuffing Basket Filled With Braised Beef Short Ribs

Short Rib Ingredients

3 cups Cabernet Sauvignon or other dry red wine
2 tablespoons fresh rosemary
8 garlic cloves, sliced
5-pounds bone-in beef short ribs
1 cup celery, diced
1 teaspoon salt
¼ cup olive oil
1 yellow onion, diced
1 cup carrots, diced
1 teaspoon ground black pepper

Short Rib Directions

Marinate the short ribs in the wine, garlic, rosemary and salt and pepper for 24 hours. Remove ribs from marinade and set the marinade aside. Dry the ribs off and generously salt and pepper each one. In a large skillet get the oil hot and place ribs in the pan, giving them enough room so they do not touch, and you can turn them easily. Brown each side of the ribs and remove them from the pan when done. When all the ribs are browned, place them in a roasting pan.

Add the onions, carrots, and celery to the same skillet you browned the ribs in, cook until tender. Pour the vegetable mixture with drippings over the short ribs. Use a bit of the marinade to deglaze the pan so that you don't lose any of the wonderful drippings. Pour the marinade on top, cover and cook at 325 °F for 6 hours or until meat falls off the bone. After ribs have been removed from the oven, remove the meat from the bone and set aside. Remove vegetables, with some of the juices and place in a bowl.

Short Rib Directions

Remove the baskets carefully from the pan using a butter knife around the edges to loosen them. Spoon a generous amount of the vegetable mix into the center of the stuffing basket, then add short ribs on top. They are now ready to serve, or you can make a wine reduction or a gravy from the drippings if you want to add a little bit more flavor.

This dish can be enjoyed as an appetizer, a side dish, or a main dish depending how big you want to make them. Enjoy with a bottle of Myka Estates Cabernet Sauvignon.

