

# MYKA ESTATES

Club Release  
Newsletter  
Fall 2023



# MYKA

ESTATES



## Dear Collective Club Members,

This year's harvest is going down as one of the latest of my career so far! Harvest started in early September with a sprinkling of white wines, but by late September most of our red grapes were still slowly ripening out in the vineyard. Mildly warm and sunny weather so far is helping everything ripen slowly but surely and come in with incredible quality.

Despite the delay, I've been very pleased with the quality of this vintage. I hope to have all the wines down to barrel by the time of our release party in November, and I hope to see you there so I can tell you more about it.

Apple Hill season is also now underway at the Tasting Room, and this is one of the best times of year to visit with family and friends. Because we know many of you plan to visit Apple Hill this time of year, we got the club releases ready a bit early so you can pick up any time this fall.

In this release I have three new wines for you to enjoy this fall.

The first is my 2022 Sauvignon Blanc. I've heard many of you have been asking for sauvignon blanc recently and I think you'll love this wine's bounty of grapefruit, floral, herbal, and mineral aromas followed by Meyer lemon flavors.

The second wine is another one back by popular demand – my 2021 Côtes du Cruz! This Rhône blend radiates s'mores and cherry cola on the nose, followed by a playful and juicy palate with firm tannins and a soft, supple grip. I know you'll enjoy this vintage as much as the last.

The third wine is my 2020 Russian River Reserve Pinot Noir, the last release of the epic six different pinot noirs I produced that vintage. This wine is a four-barrel selection of my favorite barrels from our Russian River vineyards. It's everything a pinot noir from there should be, with red fruit, savory truffle notes, and a bold baking spice finish.

See you soon!

A handwritten signature in black ink, appearing to read 'Mica Raas'.

Mica Raas, Winemaker

# 2022 Sauvignon Blanc

Fair Play



## WINE SPECS

100% Sauvignon Blanc  
13.5% alcohol  
125 cases produced

## TASTING NOTES

We're in love with this wine's bounty of grapefruit, honeysuckle, elderflower, herbal and mineral aromas! It follows up with mouthwatering flavors of Meyer lemon that linger on the mid palate, perfect for complementing bright and fresh flavors.

## WINEMAKING NOTES

When the grapes reached the winery after harvest, we pressed the grape 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, without any oak aging or malolactic fermentation.

## 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.

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# 2021 Côtes du Cruz



## WINE SPECS

43% Syrah, 22% Grenache,  
16% Mourvèdre, 10% Carignane,  
9% Cinsault  
13.9% alcohol  
250 cases produced  
\$40 per bottle

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## El Dorado

### TASTING NOTES

S'mores and cherry cola radiate from the nose of this medium bodied wine, followed by a playful and juicy palate with firm tannins and a soft, supple grip. It wraps up with a bright red pluot finish and lingering silky, delicate cranberry flavors.

### WINEMAKING NOTES

We selected the five different Rhône varietals in this wine from vineyards throughout El Dorado County. They were miraculously all ripe at the same time, so we picked them the same day.

This wine was cofermented, with all the varietals fermenting together in tank. The Syrah we left whole cluster at the bottom of the tank, to control the tannins. During fermentation we did pump overs three times per day as a delestage to continue to promote soft tannins. In the delestage process we separate the fermenting juice from the skins, seeds, and stems, and then pump it back into the tank over the solids. This two-step pump over process allows for color and flavor extraction without harsh tannins.

After fermentation completed, and we achieved our ideal extraction, we racked the free run wine into barrel for aging then racked periodically to clarify the wine prior to bottling.

### AGING

Aged in a mix and 40% American and 40% French oak for 18-months. The American oak adds vanilla character while the French oak contributes chocolatey notes.

### FOOD PAIRING

Pair this wine over the holiday season with a rosemary roast turkey with sage and cranberry stuffing. The bright fruit and mellow tannins of this wine always beg to be paired with a sweeter meat such as pork, or duck. A tea and spice rubbed pork loin with berry chutney really showcases this wine. Beef Bourguignon is another great choice for pairing.

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# 2020 Reserve Pinot Noir

Russian River Valley



## WINE SPECS

100% Pinot Noir  
14% alcohol  
100 cases produced  
\$60 per bottle

## TASTING NOTES

Rainier cherries, strawberries, and raspberries dominate the nose of this wine. Hints of truffles and a savory delicate acid balance contribute to a soft yet fulfilling mouthfeel. A bold finish of cinnamon and cloves leaves a lingering taste of anise on the palate.

## WINEMAKING NOTES

We destemmed the bunches and fermented the grapes as whole berries with RC212 yeast, which helps keep the fermentations cool. We performed pump overs only twice per day on both fermentations to not over extract the fruit and maintain the crisp acid and delicate notes of this wine.

This wine is a blend from two different Russian River Valley vineyards. Hawks Roost Vineyard brings forward a soft acid component and Gramm Vineyard brings great fruit and spice notes. The two harvests fermented and aged separately. Towards the end of aging, we selected our favorite barrels from each vineyard for this four-barrel reserve blend, which includes three barrels from Hawk's Roost Vineyard and one barrel from the Gramm Vineyard.

## AGING

Aged for 7 months in 75% new Allier French oak for subtle baking spice notes, and to round out the acids.

## FOOD PAIRING

Grilled salmon on a cedar plank with dill and lemon cream sauce. Pinot noir pairs particularly well with duck, chicken, rabbit, pork, and dishes with mushrooms. Vegetarians will enjoy this wine with pasta or risotto with mushrooms, lentil stew, roasted winter squash, and grilled vegetables.

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