

# MYKA ESTATES

Club Release  
Newsletter  
Fall 2024



## Dear Collective Club Members



As I write this, we are right in the middle of the 2024 harvest. So far it is going smoothly, with a steady pace of grapes coming in the winery. I'm excited about the quality of the fruit we are receiving and the wines we are making to share with you in the years to come. The grapes for our next vintage of RhoneWolf White Wine were the first to come in the door in early September, and now we've moved on to mostly red varieties. I expect to have all the grapes in the door by mid-October.

In this club release I have a new pinot noir for you and our first red wine release from the 2023 vintage, our 2023 Vinehill Vineyard Pinot Noir. This was our first time working with this vineyard, and I'm happy to have found another ideal pinot noir growing location in El Dorado County.

Located at 2,700 feet in Georgetown, the Vinehill Vineyard is relatively high in elevation and experiences the nighttime cooling that is so important for growing pinot noir. The vineyard is planted on a north-facing slope which gives a cooler exposure to the grapes, allowing the pinot noir to ripen slowly, which can lead to more concentrated flavor and balanced ripeness. The vineyard has a gravelly loam soil, which provides a perfect balance of fertility and drainage for the vines. The Vinehill pinot noir boasts bright, juicy strawberry aromas balanced with delicate herbal, cola and baking

spice notes with a hint of minerality. On the palate you'll taste abundant red fruit up front with warm spice undertones, and a strong tannic backbone leading to a lingering finish. This wine is still relatively young and can lay down in your cellar for a few years, during which time the palate will smooth out as the tannins develop.

I am also including the ever-popular Côtes du Cruz red wine in this release, my Rhône inspired red blend of syrah, grenache, mourvedre, cinsault, and counoise. All five grape varieties were ripe at the same time and co-fermented in this vintage, with whole cluster syrah adding extra structure to the blend. This wine will pair perfectly with a variety of fall and holiday dishes in the months to come. We love this wine with roast turkey with sage and cranberry stuffing. The bright fruit and mellow tannins of the Côtes du Cruz 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 the profile this wine. Beef Bourguignon is another great choice for pairing, which I am looking forward to making once the weather turns to fall!

I look forward to seeing you soon and hearing your thoughts on these wines.

Cheers,  
Mica Raas

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

Winemaker



# 2023 Pinot Noir

Vinehill Vineyard  
El Dorado

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## Wine Specs

100% Pinot Noir  
13.7% alcohol  
126 cases produced  
\$45 per bottle

3405 Carson Court  
Placerville, CA 95667  
E: [info@mykaestates.com](mailto:info@mykaestates.com)  
T: (530) 644 - 3474  
W: [mykaestates.com](http://mykaestates.com)

## Tasting Notes

This expressive pinot noir boasts bright, juicy strawberry aromas balanced with delicate herbal, cola and baking spice notes with a hint of minerality. On the palate you'll taste abundant red fruit up front with warm spice undertones, and a strong tannic backbone leading to a lingering finish. With more tannic structure than you'd expect from its medium garnet hue, this pinot noir will pair with rich foods this winter, and age beautifully for about 5 years from its release in the fall of 2024.

## Winemaking Notes

Upon arrival to the winery, these pinot noir berries were destemmed but not crushed, to facilitate a more delicate extraction during the maceration process. Once in tank, we did a two-day cold soak to extract this pinot's beautiful color, tannin structure and fruit components prior to an expedient fermentation that is typical for pinot noir. After completion of primary fermentation, this pinot noir was pressed lightly to preserve the firm but velvety tannin structure present in this wine. A secondary, malolactic fermentation then took place to soften the acid structure of this wine.

## Aging

This pinot noir was aged in 50% new and 50% neutral French Oak which was a combination of medium and medium plus toast. The oak selection added baking spice and chocolate nuances while amplifying the fruit character of this wine.

You'll find that the firm but delicate tannin structure of this wine will give it a lot of ability to age in the proper cellar conditions. The baking spices notes will integrate further into the fruit character over the next couple of years and in five year's time more chocolate and savory components will express themselves.

## Food Pairing

Some of our favorite entrée pairings with this wine are roast pork loin with herbs and mushrooms, grilled salmon or tuna, Peking or roast duck with a red fruit sauce and, of course, roast turkey. Dishes with cream and mushrooms will undoubtedly pair well with this full-bodied pinot noir. Brie, camembert, gruyere and goat cheese are our go to cheese pairings for pinot noir, but this pinot noir can also pair well with gouda or Manchego. Pair these cheeses with red jam, dried cherries, or quince paste on your charcuterie board. Join us at our wine club release party and taste this wine with Chef Lisa Scott's pork belly, fig and goat cheese palmier.

## About the Vineyard

Located at 2,700 feet in Georgetown, the Vinehill Vineyard is higher in elevation and experiences the nighttime cooling that is so important for growing pinot noir. The vineyard is planted on a north-facing slope which gives a cooler exposure to the grapes, allowing the pinot noir to ripen more slowly. It has a gravelly loam soil, which provides a perfect balance of fertility and drainage for the vines.

# 2021 Côtes du Cruz

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El Dorado



## Wine Specs

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

3405 Carson Court  
Placerville, CA 95667  
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## 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 fruit 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 of 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.