

# MYKA ESTATES

Club Release  
Newsletter  
Spring 2023



# MYKA

ESTATES

## Dear Friends,



It was a pleasure to see so many of you at our seminar and dinners over the past several months! The snow hampered us early in the year but I'm glad you made it out to see us, and if you didn't, we're planning plenty of additional opportunities throughout the rest of this year. We're now enjoying the first signs of spring in Apple Hill and are looking forward to hosting you on the patio in the coming months.

A lot of you have asked how this historic wintertime weather is affecting the vines. First, it pushed budbreak out several weeks later than last year, so we experienced bud break in mid-April this year. That's not an issue if we have great summertime ripening weather without too many especially hot or cool days. Second, I believe we'll experience larger than usual crop this year, coming off last year's small crop followed by the excellent amount of water we've received. I look forward to seeing what this vintage holds in store for us.

In this club release I'm happy to share three new wines with you. These include our 2022 Rosé, 2020 Malbec, and 2020 Reserve Pinot Noir.

The rosé, primarily grenache, is from Saureel Vineyard in Gold Hill. I think you'll find it juicy and fruit forward, the perfect pairing for your spring and summer outdoor lifestyle.

The malbec is a wine I'm particularly excited about. This is my first vintage of malbec for Myka Estates since our popular 2016 vintage. These grapes were sourced from the Bom Vinho vineyard in Fair Play. I think you'll enjoy its dense dark cherry fruit flavors and smooth but bold tannic structure.

The third wine is one I've been patiently waiting to release, our 2020 Reserve Pinot Noir from our El Dorado vineyard sources. I hand selected three barrels from Duarte Vineyard and one barrel from Snows Crossing Vineyard, specifically aiming for a fuller bodied and more age worthy offering.

Hopefully I'll see you at the release party and get to talk with you more about these wines. Between now and then I'll be busy with various springtime tasks including vineyard pruning and prepping more wines to bottle for future club releases.

Cheers,

Mica Raas, Winemaker

# 2022 Rosé

Saureel Vineyard  
El Dorado



## WINE SPECS

97% Grenache  
3% Muscat  
12% alcohol  
121 cases produced  
\$30 per bottle

## TASTING NOTES

Palest pink in color from minimal skin contact. Bright aromas of cotton candy, fresh squeezed orange juice, and juicy white peach. This crisp rosé tastes like a fruit salad, with a medley of ripe summer fruit flavors and zippy acidity. This is a perfectly refreshing wine for all spring and summer long.

## WINEMAKING NOTES

We harvested these grapes early in the season specifically for rosé, when they had relatively low sugar (brix) and high acidity, to produce a crisp and bright style of wine typical of Provence in the South of France. We pressed the whole clusters lightly and slowly straight to tank, so the juice picked up just a touch of pink from the minimal skin contact.

We fermented the grape juice as cold as possible, to retain all the fresh character, with a yeast selection containing native yeast strains that encourages a subtle complexity in the profile. We let the wine complete a partial secondary malolactic fermentation, adding a touch of creaminess on the palate to balance the acidity. We racked the finished wine and held it cold in stainless steel tank until bottling.

## AGING

Held in stainless steel tank until bottling. This wine was not aged in oak because that would have masked the beautifully fresh characteristics of the wine.

## FOOD PAIRING

Provence style rosé pairs with a wide variety of light salads and hors d'oeuvres. Rosé is the perfect wine to pair with brunch, lighter seafood dishes like poached salmon, sushi, or crudo. A simple cheese and fresh fruit plate for a light lunch will pair well every day with rosé.

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

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# 2020 Malbec

Bom Vinho Vineyard  
Fair Play



## WINE SPECS

98% Malbec  
2% Cabernet Sauvignon  
14% alcohol  
128 cases produced  
\$40 per bottle

## TASTING NOTES

Deep red garnet color with the magenta rim this variety is known for in its youth. You'll enjoy aromas of cassis and spicy bramble fruit as it opens up. This wine also has an initial pop of tropical starfruit followed by herbal with hints of mint, rosemary, and cola. We love the dense, dark cherry fruit flavors across the palate, with a smooth and seamless but still bold tannic structure. This wine will age for 7 - 9 years from vintage.

## WINEMAKING NOTES

These grapes came in the door with lignified stems, so we were able to hold back 20% of the harvest for whole cluster fermentation. The remaining 80% of the harvest was crushed and destemmed prior to fermentation. This wine fermented in a 425 gallon stainless steel tank. During fermentation we practiced frequent pumpovers four times per day for 10 minutes to aid extraction.

## AGING

Aged in 80% new medium and medium plus toast French oak for 18 months.

## FOOD PAIRING

Leaner red meats or poultry with dark meat are classic complements for malbec. Blue cheese and various cured meats will match the intensity of this wine and contrast well with its fruit forward characteristics. Try it with preparations that have sage, rosemary, or a creamy mushroom sauce for great contrasting flavors. For a vegetarian pairing, roasted mushrooms and stuffed red bell peppers will pair quite well.

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# 2020 Reserve Pinot Noir

El Dorado



## WINE SPECS

100% Pinot Noir  
14.3% alcohol  
98 cases produced  
\$60 per bottle

## TASTING NOTES

This complex wine boasts aromas of strawberry rhubarb, dried herbs, hibiscus, mushroom, and an earthy forest spice. It has significant structural tannin on the front palate and is a bit less rounded than our single vineyard bottlings of pinot noir from El Dorado. This wine will age well for another 5 - 8 years.

## WINEMAKING NOTES

We fermented the grapes as all whole berries without crushing, to encourage fruit-forward characteristics. We fermented with a traditional Burgundian yeast strain, then pressed the wine to barrel and aged it on the lees, stirring them back in periodically before letting them settle until we racked the wine just prior to bottling.

After eight months of aging, we hand selected our favorite three barrels from the Duarte Vineyard and one barrel from the Snows Crossing Vineyard for this special reserve Pinot Noir. We specifically selected the barrels that tasted more structured, for a reserve bottling with more body, that will age a bit longer than the single vineyard bottlings.

## AGING

Aged in 75% new French Oak and 25% neutral oak for 9 months.

## FOOD PAIRING

Pinot noir pairs particularly well with duck, chicken, rabbit, pork, and dishes with mushrooms. Try this one with Chef Lisa's duck confit nachos with plum sauce or coq au vin!

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