

MYKA ESTATES

Club Release
Newsletter
Spring 2024



Dear Collective Club Members



Happy spring! Our team has been hard at work so far this year, and the regeneration and sunshine of spring is a welcome relief invigorating us for the vintage to come. In the vineyards it means it's time to prune before budbreak. That includes pruning at our RhoneWolf vineyard, which you may not have heard about before. Let me tell you about RhoneWolf . . .

This club release is your introduction to our RhoneWolf wines! As a Collective Club member, you are getting exclusive first access to this project that I've been slowly working on for years now. There are three wines in this release, each reflecting the incredible potential of classic Rhône grapes grown here in El Dorado.

RhoneWolf is a modern take on Rhône-inspired California wines, rooted in the historical winemaking of the Rhône Valley, but not defined by it. El Dorado was the birthplace of the Rhône Rangers wine movement of the 1980s, and RhoneWolf fearlessly continues exploring the potential of Rhône varieties from the Sierra Foothills. Our RhoneWolf vineyard, which we began planting a few years back exclusively to Rhône varieties, is slowly coming online. As it does, we will continue to also source the best Rhône varieties from around the region to bring you the best possible wines.

In this release, our 2023 White Wine is a classic southern Rhône blend of Viognier, Marsanne, and Roussanne. This wine is perfect for the season, with bright aromas and flavors of stone fruit, tangerine, melon, and white flowers. For those of you who have

been asking, this is the new iteration of my Côtes du Cruz Blanc. It also just won a Gold Medal, plus Best of Class, Best of Show White and Best of Show Rhone Blend at the El Dorado County Fair Commercial Wine Competition in March!

The 2021 Reserve Grenache is one I know will become a new favorite for a lot of you. It's certainly a perfect red wine for summer, with its medium body and juicy fruit flavors. That doesn't mean it's not a serious wine; it is a reserve because I selected only the five best barrels of this exceptional wine to bottle for you.

The 2021 Syrah is a deep and bold wine that we've styled after the famous wines of Hermitage on the east bank of the northern Rhône. It is structured and age worthy without being heavy, with fine-grained tannins and mouth-filling blackberry, blueberry, and umami flavors.

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

Cheers,
Mica Raas

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

Winemaker

2023 White Wine

Sierra Foothills



Wine Specs

60% Viognier
20% Marsanne
20% Roussanne
12.5% alcohol
425 cases produced
\$34 per bottle

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Tasting Notes

This expressive wine is clear and pale straw in color. It boasts fruit forward aromas of stone fruit, tangerine, and melon along with floral aromas of honeysuckle and jasmine. The mouthfeel is bright with medium bodied from the viognier, with a hint minerality from the Marsanne and structure from the Roussanne. Clean citrus and melon flavors and crisp acidity help this wine dance across the palate and make it a perfect pairing for lighter dishes.

Winemaking Notes

The RhoneWolf white blend is a classic Rhône blend comprised of 60% viognier, 20% marsanne, and 20% roussanne. These grapes were all harvested the same day from select vineyards in El Dorado County, California. We pressed the grapes and cofermented the juice all together in 90% stainless steel and one (10%) French Acacia barrel. We chose to use a Sauvignon Blanc yeast to bring forward the brightness and tropical notes. We aged the wine for 3 months after fermentation, stirring weekly to soften the palate while retaining the wonderful crisp and tropical characteristics of this classic wine blend. No malolactic fermentation occurred.

Aging

90% stainless steel, 10% new French Acacia barrel, for 3 months.

Food Pairing

This crisp blend is a perfect pairing for light appetizers, salads, seafood, lighter chicken dishes, goat cheese, and even meals with a hint of spice like Thai Curry. Try it with pan seared scallops with fresh herbs, white fish with stone fruit salsa, or green salad with goat cheese, avocado, and citrus.

Accolades

Gold Medal, Best of Class, Best of Show White, Best Rhone Blend - El Dorado County Fair Commercial Wine Competition 2024

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2021 Reserve Grenache

October Sky Vineyard,
El Dorado



Wine Specs

100% Grenache
12.5% alcohol
120 cases produced
\$40 per bottle

Tasting Notes

You'll enjoy this grenache's exuberant cranberry and grilled plum aromas, backed by subtle baking spice, and dried herbs. The complex entry is followed by lingering tart cherry, juicy blood orange, and stewed strawberry flavors. This delightful wine is medium bodied, smooth, and bright, making it ideal for pairing with a variety of foods or for enjoying on its own. Grenache, with its lively and refreshing acidity, is the perfect red wine for hotter weather and can even be enjoyed slightly chilled.

Winemaking Notes

We picked these grapes from the coolest block of the vineyard, at 23° brix, to retain the desired acid structure in the berries. We hand sorted clusters upon arrival to the winery, removing any raisined clusters, which helps maintain fresh and vibrant fruit character in the must. We 100% destemmed the fruit to avoid green and vegetal flavors. We crushed 80% of the berries and kept 20% whole; the whole berries included in the must encourage a fruit-driven character via partial whole berry fermentation.

The reserve designation has been given to this wine because we selected only the five best barrels to bottle for this wine, after aging in barrel. The remaining barrels of grenache were allocated to our Rhône-inspired blends.

Aging

Aged in 100% French Oak barrels, a mix of new and used, for 20 months. This wine is ready to drink upon release and through 2027 if you prefer more of a fresh fruit character. Or lay it down for a few years to enjoy more of a candied nut profile after further maturation and integration of tannin and oak structure.

Food Pairing

The medium bodied profile of grenache, with bright and juicy flavors, can pair well with a variety of foods. Here are some of our recommendations: Grilled chicken or pork chops with cherry sauce. Smoked trout. Roasted or braised meats and vegetables with Asian five-spice. For cheese and charcuterie boards, this wine will pair beautifully with a fresh herbed chevre, or other fresh cheeses, and rilette.

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2021 Syrah

Fair Play



Wine Specs

80% Syrah
20% Viognier
14.1% alcohol
126 cases produced
\$45 per bottle

Tasting Notes

This classic syrah is deeply colored, full bodied and bold, with fine-grained tannins. You'll notice its power immediately by its densely layered black cherry, cocoa, tobacco, and sandalwood aromas. Mouth filling blueberry, blackberry, and umami flavors linger across the palate that is perfect for pairing with rich foods.

Winemaking Notes

We co-fermented the syrah with our estate viognier to lock in the deep color of this wine during fermentation. This co-fermentation also adds a lovely floral and enticing nose to the resulting wine. We fermented the wine at relatively warm temperatures to facilitate color and tannin extraction as well as to enhance mouthfeel and weight on the palate.

Aging

Aged for 20 months in medium plus French oak. This wine can be enjoyed upon release or easily be aged through 2027 and beyond.

Food Pairing

This wine will pair wonderfully with aged, hard cheeses with deep flavors to match its complexity. Barbecued meats are almost always a great idea with syrah, while roast leg of lamb is a classic pairing. Garlic and fragrant herbs such as thyme, oregano, and rosemary (think Provençal and southern French food generally), are great choices for seasoning. For vegetarian pairings think hearty dishes based on legumes and intensely flavored vegetables like eggplant and mushrooms.

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