

MYKA ESTATES

Club Release
Newsletter
Spring 2025



Dear Collective Club Members



As I write this on the first day of spring it truly feels like spring has sprung. We are busy in both the vineyards and the winery and loving the sunshine that we're starting to experience more each week. In our vineyards we are wrapping up pruning, managing under row weeds, and expecting bud break very soon. In the winery we are getting ready to bottle our 2024 white wines and rosé, which we can't wait to share with you this spring!

I'm always excited to share new wines, but this spring I am particularly excited. In this release I have our new 2024 Engbers Vineyard Sauvignon Blanc from Fair Play, our 2023 Petaluma Gap Pinot Noir from the Pepperwood Vineyard, and a revisit of one of my favorites, our 2020 Syrah from Fair Play.

I know the 2024 Sauvignon Blanc will be a welcome re-release as we have been entirely sold out of the last vintage for months now. This hilltop vineyard receives great sun exposure, and this vintage has aromas of lemon verbena, honeydew and white peach. The classic racy acidity of sauvignon blanc presents itself with Meyer lemon flavors that linger on the mid palate and are perfect for complementing bright and fresh food flavors.

The 2023 Petaluma Gap Pinot Noir from the Pepperwood Vineyard is our first release from that region. This is a barrel selection of my favorite barrels we produced from that year. The Petaluma Gap AVA is new, having only been designated as an AVA in 2017, but it is easily one of the most coveted regions of Sonoma, with a uniquely perfect climate for pinot noir.

The vibrant floral nose of this new pinot noir is accentuated by red fruit, subtle vanilla, and chocolate. Red fruit flavors are balanced by refreshing acidity, soft tannins, and savory umami notes. I don't submit all the Tasting Room wines for points scores because the volume is so limited, but we did submit this one and so far, we have received 95 Points from Tasting Panel, 92 Points from Wine Enthusiast, and 91 Points from James Suckling! Due to limited quantity, it will be a wine club exclusive wine, meaning any quantity that is left after fulfilling initial club orders will only be available for existing club members to purchase. I hope you love it as much as I do!

I'm also including a revisit of my 2020 Syrah in this release for our reds only club members because it is tasting so good right now and I think it's perfect for this transitional season. This Côte Rotie inspired syrah offers up raspberry, black currant, violet, and cocoa along with savory hints of olive, bacon fat, and white pepper. It is bold and precise, with fine-grained tannins and juicy flavors.

I hope to see you soon at the Tasting Room so we can discuss these wines; make sure to RSVP for the Collective Club Release Party from April 25th through 27th to taste these wines with Chef Lisa Scott's delicious food pairings!

Cheers,

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

Mica Raas
Winemaker

2023 Reserve Pinot Noir

Pepperwood Vineyard
Petaluma Gap

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Wine Specs

100% Pinot Noir
14% alcohol
\$65 per bottle

Accolades

95pts - Tasting Panel
92pts - Wine Enthusiast
91pts - James Suckling

Tasting Notes

The vibrant floral nose of this pinot noir is accentuated by red fruit, subtle vanilla, and chocolate notes. Fruit forward flavors of strawberry, raspberry, cranberry and pomegranate are balanced by refreshing acidity on the palate and followed by savory notes of truffles, umami and the classic earthiness of pinot noir. Gentle, lush tannins lead the way to a lingering and complex finish worth savoring.

Winemaking Notes

These grapes were picked early in the morning, arriving at the winery in perfect condition. To maintain a fruit driven profile in the wine, the berries were removed from the stems but kept intact as they entered the fermentation tank. We fermented the wine with a yeast known for expressing floral aromatics and carefully controlled the temperature to maintain varietal nuance. After fermenting to dryness, we pressed the wine and separated into free run and heavy press fractions. These fractions were later blended at the ideal ratios to offer adequate structure while maintaining the wine's fruit driven core and approachable character. This limited bottling represents our favorite barrels of that wine.

Aging

Aged in 100% new medium and medium plus toast French Oak for 9 months. The oak was specifically selected to accentuate the vibrant fruit character of this wine while also developing a round and balanced structure on the palate. Drink now to experience how this pinot noir balances fresh and vibrant fruit character with firm yet delicate tannins. Age this wine in bottle for 3 to 5 years to experience a more savory and soft wine.

About Petaluma Gap AVA

Defined by its wind and fog conditions, the Petaluma Gap region in Sonoma County was designated as an American Viticultural Area (AVA) in 2017. By that time Petaluma Gap was already well known for producing premium grapes that make it one of Sonoma's best regions for growing pinot noir.

Food Pairing

Aged cheddar cheese, goat cheese with fresh figs, and prosciutto are all perfect additions to your next charcuterie board that will pair beautifully with this wine. Strawberry and balsamic bruschetta make a great appetizer pairing. For main course pairings we love this wine with salmon, Duck with raspberry compote, or roast game hen. Roasted beet salad and wild rice with mushrooms make great side dish pairings and vegetarian options.

2024 Sauvignon Blanc

Engbers Vineyard.
Fair Play



Wine Specs

100% Sauvignon Blanc
12.7% Alcohol
125 Cases produced
\$32 per bottle

Tasting Notes

This wine is ready for spring and summer with refreshing aromas of lemon verbena, honeydew and white peach. The classic racy acidity of sauvignon blanc presents itself with Meyer lemon flavors that linger on the mid palate and are perfect for complementing bright and fresh food flavors.

Winemaking Notes

The Engbers Vineyard Sauvignon Blanc developed nicely during the 2024 growing season. At harvest, the grapes had accumulated the perfect amount of sugar for ample fruit expression, while retaining the desired amount of acidity for the lean and citric structure sauvignon blanc is known for. At the winery, this sauvignon blanc went straight into the press for an immediate whole cluster pressing which gently separates the fresh juice from the berries while not extracting harsh tannin. A cool temperature fermentation took place after the juice settled clear to create a refreshing and aromatically clean finished wine.

Aging

After fermentation, this sauvignon blanc was held at a cold temperature in a stainless-steel tank to retain its fresh character. This wine is made to be enjoyed very young to experience its crisp acidity.

Food Pairing

Sauvignon blanc pairs beautifully with herby sauces over chicken, fish, or tofu dishes. Bright Asian flavors such as those in Thai curries, Vietnamese food, 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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2020 Syrah

Fair Play



Wine Specs

80% Syrah
20% Viognier
14% alcohol
170 cases produced
\$45 per bottle

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TASTING NOTES

This Côte Rotie inspired Syrah offers up raspberry, black currant, violet, and chocolate along with savory hints of olive, bacon fat, and white pepper. It is bold and precise, with fine-grained tannins and juicy raspberry flavors. This expressive wine will age gracefully through 2030.

WINEMAKING NOTES

For this wine we picked syrah that had afternoon shade, so the skins didn't have any sunburn, and the ripening was prolonged. We added 30% of the syrah as whole clusters to the bottom of the fermenter, along with whole cluster viognier. By placing the whole clusters on the bottom of the fermenter we induced carbonic maceration of the fruit and brought forward soft fruit and tropical flavors. The combination of red and white skins bound the color and enhanced the nose of the wine simultaneously. The remaining 70% of the syrah we destemmed but kept as whole berries and added that on top of the whole clusters in tank. We ran the fermentation a little warm to give the wine depth and structure from the increased extraction that causes, and then pressed the wine lightly to barrel to age.

AGING

We aged this wine in a blend of 50% new medium and medium plus toasted French oak barrels for 29 months. This is true to the origins of Côte Rotie and helps this to be a truly age worthy wine.

FOOD PAIRING

A wine of this style will pair beautifully with cassoulet, beef brisket, venison, duck, beef stroganoff, lamb chops or roasted lamb, and rabbit. Barbecued red meats will pair well, making this a great wine for cookouts, as will rich casseroles.

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