

MYKA ESTATES

Club Release
Newsletter
Summer 2023



Dear Friends,



I hope you're enjoying summer so far! We've been enjoying it in Apple Hill and having fun with our sister winery 1850 Wine Cellars now being our neighbor. Have you had a chance to visit yet and enjoy both tasting rooms?

In this release I once again have three new wines for you, including our 2020 Riesling, 2020 Syrah, and our 2020 Hawk's Roost Vineyard Pinot Noir. I hope you can join us at the release party to taste these with Chef Lisa Scott's food pairings.

The riesling is from the Geisler Baron Vineyard off Buck's Bar Road, which we enjoyed farming for a few years, and have produced both Riesling and Chardonnay from that vineyard. Riesling is a favorite white grape of mine, and I'm excited to finally share one with you.

The syrah is a wine I have been very excited to release. It is inspired by the famous wines of Côte Rotie in the northern Rhône valley of France. It is a bold, complex, and age worthy wine that will certainly pair well with all your summer barbecues.

The third wine is, surprise, another pinot noir! This one is from the Hawk's Roost Vineyard in the Russian River Valley of Sonoma, the second vineyard in Sonoma that we worked with in 2020. I love its black cherry, raspberry, and cranberry

notes with a spice-infused finish. After this release we'll have enough pinot noirs on the menu to offer an all pinot noir flight – stay tuned for details about that!

I hope I'll have a chance to see you this summer at the tasting room. When I'm not there I'm either at the winery or in the vineyard. It's been an interesting year in the vineyards so far; with a slow start to the season due to the heavy winter we had, there's still a lot to be seen as to how this vintage will play out. We will keep you posted.

Cheers,

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

Mica Raas, Winemaker

2020 Riesling

Geisler Baron Vineyard
El Dorado



WINE SPECS

100% Riesling
12.4% alcohol
95 cases produced
\$30 per bottle

TASTING NOTES

This Riesling has a rich golden hue with aromas of beeswax, honeydew melon, jasmine, and a hint of the classic "petrol" Riesling is so well known for. You'll taste creamy black tea flavors up front followed by a lingering zesty acidity on the mid palate with notes of quince and marmalade.

WINEMAKING NOTES

We 100% destemmed these grapes and then cold soaked them for 24 hours with enzymes to boost aromatics. We then pressed the grapes and gently fined the juice prior to fermentation. This wine fermented cold with a yeast typically used for Sauvignon Blanc, to keep the profile crisp and prevent malolactic fermentation. After fermentation we held this wine cold in stainless steel tank until bottling. No malolactic fermentation occurred and there was no oak used in the winemaking process.

FOOD PAIRING

As a general rule, Riesling will pair well with fish and white meat dishes. For a classic pairing, try this wine with spiced duck. We always encourage experimentation and creative pairings, so try this wine with whatever you're curious about! Pad Thai makes an excellent pairing as do a variety of Thai, Chinese and spicy Indian dishes. An off-dry Riesling like this will balance spicy dishes quite well.

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2020 Syrah

Fair Play



WINE SPECS

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

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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2020 Pinot Noir

Hawk's Roost Vineyard
Russian River Valley



WINE SPECS

100% Pinot Noir
13.9% alcohol
107 cases produced
\$50 per bottle

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TASTING NOTES

This wine bursts with black cherry cola, raspberry jam, and tangy cranberry layered with cedary notes. The soft tannins lead to a long, spice-infused finish.

WINEMAKING NOTES

We 100% destemmed this harvest but kept the berries mostly whole. We fermented with a selection of several yeasts to help achieve the complex profile we were looking for. During fermentation the wine received gentle pumpovers daily to promote body and color without astringency, and we kept the fermentation cool to retain fresh flavors. The whole berry fermentation accentuated the red fruit profile of this wine.

After fermentation, we pressed the wine lightly off the skins and seeds and put it down to barrel to age. As it aged, we stirred the lees back in once per month (a practice known as battonage in France) to make this a creamy, mouth filling wine. We then then gently racked the wine before bottling.

AGING

Aged in 80% new French Allier barrels, and 20% neutral barrels, for 6 months.

FOOD PAIRING

Flavorful lean meats are good choices for pairing here, such as pork chops or loin with a fruit-based sauce. For vegetarian pairings we recommend experimenting with earthier vegetable dishes using mushrooms, eggplant, lentils, and root vegetables. Butternut squash soup is a great choice with a medium bodied red wine like this.

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ROASTED BEET & FRESH GARLIC CHEVRE FLATBREAD

Prep Time: 30mins Cook Time: 50mins
Servings: 2

You can't go wrong with beets. They are healthy, full of flavor and look so pretty when sliced.

For this simple flatbread, I like to use three different kinds of beets, so it looks as good as it tastes. I use a pre-made Naan bread by Stonefire, but you could make your own.



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INGREDIENTS

3 beets, washed and cut in half
(I like to use 3 different colors)
2 Naan flatbreads or other similar flatbread
2 tablespoons olive oil
½ teaspoon each salt and ground pepper
½ cup fresh chevre
3 cloves garlic, minced
2 tablespoons heavy cream
½ cup arugula
Reduced balsamic glaze

DIRECTIONS

Preheat your oven to 400°F. Line a baking sheet with parchment paper. Toss halved beets in a bowl with olive oil, salt, and pepper, making sure to coat the entire beet. Place beets on the lined baking pan, cut side down, and roast for 40 minutes. You will know the beets are done when they can be easily pierced with a fork or knife. Remove the beets from the oven and let cool, but keep the oven on for cooking flatbreads. Peel off the skins and slice each beet half into ¼ inch slices. Then cut the slices in half, so you have nice little 1/4 beet slices.

While the beets are cooking, toast the bottom of the Naan bread on a flat top, griddle or frying pan and set aside. Toast long enough so the bread does not fold when holding it.

Mix the chevre, garlic and heavy cream with a hand mixer until smooth.

To build the flat breads, spread a generous coating of chevre mixture on top of the Naan bread. Top with half of the beets, mixing the different colors. Place in 400°F preheated oven or toaster oven and cook for approximately 7 minutes. Remove, then sprinkle arugula over the top and garnish with a "zip, zip" of reduced balsamic glaze. Cut each flatbread in three or four pieces for ease of eating and serve with Myka Estates Hawk's Roost Pinot Noir.