

MYKA ESTATES

Club Release
Newsletter
Summer 2024



Dear Collective Club Members



Wouldn't you know, just like that it's summer again and we're getting ready for harvest! So far, since the vines came back to life this spring, the weather has been great for grape-growing, and we have our fingers crossed that conditions remain even over the next several months. This winter and spring we bottled quite a few upcoming wine club releases that I'm excited to share with you, including the two new wines in this club release!

The 2023 Riesling in this club release is from the same vineyard as our last bottling, the Geisler Baron vineyard off Bucks Bar Road. This vineyard has a microclimate we are very familiar with, as it's nearby our own RhoneWolf vineyard, and have helped farm this vineyard some years as well. I love riesling's aromatic and bright profile, and I hope you enjoy this new bottling as much as I do. It is off dry to balance the delicious lemony acidity of this wine, and I think you'll find it perfect for summer afternoons.

The 2022 Zinfandel hails from the Engbers Vineyard in Fair Play. This is one of our favorite zinfandel vineyards, which we also farmed for years. The vineyard is dry farmed and head-trained with 50-year-old vines which produce a range of ripeness that leads to a layered complexity in the zinfandels we produce from there. You'll find this wine is begging for bold food pairings.

The third wine is a revisit of our 2020 Duarte Vineyard Pinot Noir before it sells out. Our next bottlings of pinot noir aren't quite ready yet and we will be sharing them later this year. The Duarte Vineyard in Georgetown is at 2,500 feet in elevation and perfect for growing pinot noir, as is evidenced in this wine's aromas of rose hips, chocolate covered cherry, and pomegranate. It is still one of my favorites and a great red for summer as it is not too heavy. I recommend enjoying it just slightly chilled on a hot day, as the fruit notes will really pop, and it will pair well with lighter summer dishes you may enjoy like grilled salmon and garden-ripe tomato salad!

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

Cheers,

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

Mica Raas, Winemaker

2023 Riesling

Geisler Baron Vineyard
El Dorado



Tasting Notes

This riesling boasts richly fragrant aromas of honeydew melon, jasmine, and honey. You'll taste tart green apple, white peach, and creamy green tea flavors up front, followed by a lingering zesty acidity.

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

Riesling classically pairs well with a variety of spicy Indian and other Asian dishes, because the acidity and touch of sweetness in this wine balances spiciness perfectly. It is certainly a great choice to pair with sushi, easter ham, and sliced green apple and brie on your next cheese plate. This wine will pair well with a variety of delicate fish and white meat dishes. For a classic pairing, we recommend trying it with spiced duck.

Wine Specs

100% Riesling
11.6% alcohol
135 cases produced
\$32 per bottle

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2022 Zinfandel

Engbers Vineyard
Fair Play



Tasting Notes

This classic Foothills style zinfandel is medium garnet in color with intense brambly dark fruit aromas. Those carry on to the palate with an additional burst of peppery spice flavors followed by bright acidity and a lingering finish.

Winemaking Notes

To produce this bold style of zinfandel we picked the grapes late in the season, in October. Engbers vineyard has dry-farmed, head-trained 50 plus year old zinfandel vines which produce a low yield and a variety of ripeness on each vine that creates a more complex wine.

We destemmed and crushed the grapes to tank where we bled off 20% of the juice for rosé prior to fermentation, increasing the skin to juice ratio for more structure in the wine. The wine completed 50% native yeast fermentation and then we inoculated with a yeast strong enough to finish the fermentation. After fermentation we pressed the wine to barrels to age.

Aging

Aged in 100% new French Oak for 18 months.

Food Pairing

We love pairing this wine with a hearty lasagna with red sauce and sausage, chili, pizza, smoked brisket, barbecue pork ribs or pulled pork with sauce. This is a wine that wants to pair with big flavors!

Wine Specs

100% Zinfandel
15.3% alcohol
126 cases produced
\$38 per bottle

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2020 Pinot Noir

Duarte Vineyard
El Dorado



Wine Specs

100% Pinot Noir
13.9% alcohol
248 cases produced
\$45 per bottle

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Tasting Notes

This wine has a relatively delicate maroon color, as is typical for Pinot Noir. However, it is anything but light on aromatics, with lovely complex aromas of rose hips, cherry, dark chocolate, leather, pomegranate, earth, a hint of spice and dried herbs that continually evolve as you swirl your glass and revisit. Light to medium bodied in structure but big on character with juicy cranberry flavors, and a lingering finish.

Winemaking Notes

The Duarte Vineyard is in Georgetown at around 2,500 feet in elevation, which is exactly the threshold we think is perfect for mountain grown Pinot Noir in our region. This Pinot Noir grows on a North facing slope of the canyon, receiving less direct sunlight than a South facing slope, resulting in slow and even ripening. We harvested a selection of five different clones of Pinot Noir, each slightly different from the other but all of them with small, tight bunches for maximum structural components in the wine.

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 and racking the wine prior to bottling.

Aging

Aged in 80% new French Oak and 20% Neutral Oak for 6 months.

Food Pairing

Pair with duck with a cherry sauce, oven roasted salmon, chicken paillard with mushroom red wine sauce, or a dish of roasted root vegetables and mushrooms with fresh thyme. Try this wine with truffled pairings like Point Reyes Farmstead Toma Truffle cheese, or a flatbread or delicate pasta with truffle and cheese.

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