

# MYKA ESTATES

Club Release  
Newsletter  
Summer 2025



# MYKA

## ESTATES



## Dear Collective Club Members

I hope you are all enjoying the long days of summer as much as I am. I love this time of year when there's enough daylight to fit it all in – yard work, vineyard work, winery work, a bike ride at the end of the day, plus more time with my kids while they are on summer break. And just like that our summer wine club release snuck up as well!

I have two new wines for you in this club release, our 2023 Chardonnay from the Geisler Baron Vineyard and 2022 Petite Sirah from Fair Play. We have been sold out of Myka Estates Chardonnay and Petite Sirah for a while now, so I am happy to release these and, trust me, they were worth the wait. For our red wine only members I am also including our popular 2021 RhoneWolf Reserve Grenache as a last hurrah before it sells out as it is a wine that is built for summer.

The 2023 Chardonnay from the Geisler Baron Vineyard is only gently oaked and is a lighter bodied chardonnay that will be perfect for summer sipping and pairing with fresh flavors. It has fresh aromas of green apple, honeydew melon, and tangerine with a subtle nuance of butterscotch followed by Meyer Lemon flavors. There is a harmonious balance of fruit and minerality on the palate.

The 2022 Petite Sirah from Fair Play has a touch of cabernet sauvignon and mourvèdre blended in. This wine aged for 18 months in a mix of French and American Oak before bottling. I was initially hesitant

to release a petite sirah in summertime. However, when I tasted this wine with the team, Chef Lisa was excited by the possibilities for pairing with barbecue this summer and we all felt this wine is delicious right now. I think you'll love the enticing aromas of fresh blackberries and raspberries with hints of peppery spice. On the palate the tannins are full but welcoming with lingering cinnamon spice and dark chocolate flavors.

The 2021 RhoneWolf Reserve Grenache, from the October Sky Vineyard, is a perfect lighter bodied red for scorching summer days. You can drink this wine slightly chilled. You'll enjoy this grenache's exuberant stewed strawberry and grilled plum profile, backed by subtle baking spice, and dried herbs. Don't miss our release party July 18th – 20th, where you can taste this wine with Chef Lisa's Za'atar spiced couscous with grilled vegetables, which is a vegetarian match made in heaven and a perfect summer side dish.

I look forward to seeing you soon in the Tasting Room, hopefully at our next Winemaker Dinner on August 15th if not before! We are working on that menu now and I can't wait for it.

Cheers,  
Mica Raas  
Winemaker

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



# 2023 Chardonnay

Geisler Baron Vineyard  
El Dorado



## Wine Specs

100% Chardonnay  
13.4% alcohol  
140 cases produced  
\$34 per bottle

## Tasting Notes

This much anticipated chardonnay has fresh aromas of green apple, honeydew melon, and tangerine with a subtle nuance of butterscotch followed by Meyer Lemon flavors. There is a harmonious balance of fruit and minerality on the palate. It is silky smooth and a touch lighter on the palate than many chardonnays, making it perfect for summer sipping and pairing with fresh flavors.

## Winemaking Notes

The chardonnay from this vineyard was picked at the ideal time where acidity was still ample enough to lend its way to vibrant and refreshing flavors but sugars and phenolic compounds had also accumulated enough to develop ripe fruit character. The clusters were lightly whole cluster pressed to extract juice without harsh tannins and maintain this wine's brilliant color.

This chardonnay was fermented in stainless steel to create a lean and bright wine.

## Aging

Aged for 4 months in 25% new French oak and 75% neutral oak before bottling. This wine should be consumed soon after its release in July of 2025 to enjoy its fresh, fruity flavors.

## Food Pairing

You won't regret pairing this chardonnay with Caesar salad and seasonal salads. Brie is a fabulous cheese choice to pair, try it with fresh green apple slices and toasted nuts on your next charcuterie board. A variety of seafood and white meat dishes will pair well, especially those with fresh herbs and lemon. Pasta with cream sauce will be a hit for a heavier pairing. We also recommend fettuccine with scallops and white wine sauce or a lemony shrimp risotto.

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# 2022 Petite Sirah

Fair Play



## Wine Specs

85% Petite Sirah  
10% Cabernet Sauvignon  
5% Mourvèdre  
14.7% alcohol  
124 cases produced  
\$40 per bottle

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## Tasting Notes

This petite sirah has a bright garnet hue and enticing aromas of fresh blackberry and raspberry with hints of peppery spice. On the palate the tannins are full but welcoming with lingering cinnamon spice and dark chocolate flavors. Pair with BBQ this summer or let it sit and develop in your cellar for pairing with bold flavors in any season.

## Winemaking Notes

This petite sirah was crafted from two separate lots from select vineyards in the Fair Play AVA. Both of these lots were fermented using yeast that encourages expressive fruit flavors and were punched down (pushing the berry skins to the bottom of the vat) 3 times per day to allow for the wonderful extraction of color and tannin inherent in petite sirah. After fermentation, these two lots of petite sirah were blended carefully to achieve the approachable profile we wanted for this wine. The wine was then aged in a blend of American and French oak to achieve further complexity. Prior to bottling we blended in just a touch of cabernet sauvignon and mourvèdre to perfect this wine.

## Aging

Aged in a mix of American and French Oak for 18 months.

This wine will age wonderfully until 2030 or so, becoming smoother as it ages.

## Food Pairing

On your charcuterie board, pair with hard cheeses like aged cheddar, gouda, or parmesan and Spanish chorizo. Pair with bold cuts of meat and big juicy BBQ flavors. Try it with Chili con carne, rich pasta dishes like a meaty lasagna or pasta with hearty ragu, or meatloaf. Molé is known to pair well with petite sirah due to its deeply rich spiced chocolate flavors. For vegan or vegetarian pairings we recommend stuffed bell peppers, eggplant parmesan, lentil stew, and mushroom risotto.

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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

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## 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.