

MYKA ESTATES

Club Release
Newsletter
Winter 2023



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Dear Friends,

Thank you for choosing to be members for another year here at Myka Estates! I look forward to the memories we'll make this year while enjoying new wines and events. As always, our Tasting Room team is busy working on a year full of fun times while I've been in the cellar preparing wines for bottling and release later this year.

While I've been busy in the cellar, we've obviously had a lot of rain falling in the vineyards. At this point that gives us a lot of hope for a verdant spring awakening with a lot of growth on the vines. If we don't have late frosts or other challenges, it could be a very abundant year. We'll start pruning as usual around April 1st, a bit late compared to other regions, to help push bud break until after most threat of frost has passed.

In this release I have two new wines for you, both from the 2020 vintage. That includes our first Jodar Estate wine, the 2020 Jodar Estate Chardonnay. I'm very proud of this first wine I produced from the estate and hope you'll enjoy it too. It has a profile of lemon curd, peach, minerality, and subtle floral notes.

The second wine is our 2020 Gramm Vineyard Pinot Noir, from the Russian River Valley in Sonoma. This wine is a favorite that I've been looking forward to releasing for a while. I love its plummy fruit flavors and touch of vanilla and I think you'll find it an interesting contrast to our other Pinot Noirs.

I hope you can join us for our release party March 10th – 12th to enjoy these wines with our team and pairings by Lisa Scott. Don't forget to sign up for our first Winemaker Dinner of the year on March 31st and April 1st!

Cheers,

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

Mica Raas, Winemaker

2020 Pinot Noir

Gramm Vineyard
Russian River Valley



WINE SPECS

100% Pinot Noir clone 777
13.8% alcohol
120 cases produced
\$50 per bottle

TASTING NOTES

The flavors are plummy and fruit driven with a touch of vanilla lending it a delightful French vanilla ice cream like finish (without all the sweetness). It's a focused wine with the balanced acidity that is so important to Pinot Noir given its lower tannins. Structurally complete, medium bodied, and hangs in there from first taste to last.

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 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 the 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 promote a creamy mouthfeel, then gently racked the wine before bottling.

AGING

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

FOOD PAIRING

Lamb croquettes or pork medallions are a great pairing with this wine. However, this is not a steak wine, our Cabernet is for that! More flavorful lean meats are good choices for pairing here. 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. Enjoy this wine upon release at the Tasting Room with Lisa's truffle lyonnaise.

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2020 Chardonnay

Jodar Estate
El Dorado



WINE SPECS

100% Chardonnay
12.6% alcohol
120 cases produced
\$34 per bottle

TASTING NOTES

Pale golden in color with primary aromas of lemon curd, peach, minerality, and subtle floral notes. Fresh acidity balanced with a smooth front palate full of crisp apple and peach pie flavors following through a mouthwatering mid palate and a medium finish.

WINEMAKING NOTES

The grapes were gently pressed upon reaching the winery and the juice racked to barrel after settling. The wine fermented in French oak barrels for a tighter integration of fruit and oak characteristics. We then aged the wine in French oak for nine months on the lees, stirring the lees back in once a month to add additional body and creaminess to the mouthfeel. Malolactic fermentation completed naturally in barrel.

AGING

Aged in 100% French Oak for 8 months, 50% new.

FOOD PAIRING

Try this wine with classic pairings like linguini with clams, halibut, chicken piccata, or even pork tenderloin with apples. For vegetarians, we recommend leaning towards rich or starchy vegetables like corn, pumpkin, or squash, and a savory tart is a great pairing. Triple Cream Brie is the perfect cheese pairing. This Chardonnay pairs well with dishes with a hint of cinnamon.

Don't miss trying it upon release at the Tasting Room with Lisa's cashew covered chèvre medallions topped with arugula, roasted beets, crispy prosciutto, and orange balsamic. Lisa says with Easter right around the corner, this wine will pair nicely with a classic ham with cloves, brown spices, and pineapple slices.

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