

# MYKA ESTATES

Club Release  
Newsletter  
Winter 2024



# M Y K A

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## Dear Collective Club Members



Happy New Year! I'm very excited for this new year and couldn't wait to share three delicious new wines with you. This month we'll be celebrating our Winter Collective Club Release that includes two wines from the Jodar Estate Vineyard that I think you are going to love, plus a new chardonnay from the Central Coast, just in time to replace the Jodar Estate Chardonnay that is selling out.

I made the 2022 Central Coast Chardonnay from the 80g clone, which is known to be highly aromatic, often with an orange blossom aroma and fruit-forward flavors. I love to produce chardonnay in multiple styles and always look forward to this style to pair with seafood and fresh flavors.

The next two wines are two 2021 vintage red wines from Jodar Estate Vineyard, my 2021 Namesake blend of merlot and cabernet franc, and 2021 Cabernet Sauvignon. These represent the three varietals that the vineyard in Swansboro has been so well known for in the years since Vaughn Jodar planted it in the mid-1980s.

The Namesake blend of cabernet franc and merlot has been one of my favorite blends for years, and the Jodar Estate Vineyard has proven

to be a perfect climate for growing these varietals. This 2021 vintage is once again reminiscent of some of my favorite wines from Saint-Émilion on the Right Bank of Bordeaux. It is a bold and structured wine that will age for years, but the tannins are fine grained, and the fruit is luscious, making it highly enjoyable now with rich foods.

The 2021 Cabernet Sauvignon is similarly bold and reminiscent of its European counterpart wines from the Left Bank of Bordeaux. I encourage you go save a bottle of this wine to age for at least a few years so you can enjoy its progression. One of my favorite experiences early on with Jodar was the opportunity to taste through vintages of cabernet sauvignon that Vaughn had aged in his library going back to 1991, and I believe this wine will age as well as many of those vintages did. I hope to see you at the wine club release at the end of January so we can discuss these wines after you've had a chance to taste them with Chef Lisa Scott's food pairings.

All the best,

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

Mica Raas, Winemaker

# 2022 Chardonnay

Central Coast



## Wine Specs

100% Chardonnay  
13.1% alcohol  
118 cases produced  
\$34 per bottle

## Tasting Notes

Bright aromas of honeysuckle and orange blossom are followed by fresh apricot and Meyer lemon flavors and a lingering crispness along the palate. This chardonnay is lighter on oak and buttery characteristics than some, and more fruit forward, with a nice depth of minerality that accentuates the refreshing acidity of the wine.

## Winemaking Notes

We produced this wine from the 80g clone of chardonnay, which is a favorite of ours known to be highly aromatic, often with an orange blossom aroma, and fruit-forward flavors. After harvest we pressed the juice to barrel and barrel fermented it in 20% new French oak and 80% neutral oak. After fermentation we racked the wine off the lees, so there was no sur lee aging which would have added more of a toasty character and creamy mouthfeel. That, along with only partial malolactic fermentation, and only a few months in barrel, made for a finished chardonnay with no butter character and a clean, crisp profile.

## Aging

Aged in 20% new French Oak and 80% neutral oak for only a few months. We used a light toast new oak barrel to emphasize the floral notes of the 80g clone.

## Food Pairing

This crisp chardonnay will pair beautifully with a variety of seafood including crab, fresh oysters, and sushi. We found this wine pairs well with chicken dishes that include artichoke and lemon, such as our current flatbread in the Tasting Room. Chicken or fish in creamy or butter-based sauces will contrast well with the fresh flavors of this wine, as will mild curries. Vegetable dishes like winter squash and those with bright, fresh flavors will also pair well.

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# 2021 Namesake

Jodar Vineyard,  
El Dorado



## Wine Specs

58% Cabernet Franc  
42% Merlot  
14% alcohol  
250 cases produced  
\$40 per bottle

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## Tasting Notes

This expressive wine features earthy aromas reminiscent of Bordeaux, with a signature dark berry backdrop. It is a big, age worthy wine with significant but velvety, fine-grained tannins across the palate and a lingering dark fruit profile of blueberry and blackberry.

## Winemaking Notes

The cabernet franc and merlot were picked the same day and co-fermented in 2-ton open top tanks. During fermentation we practiced gentle daily punchdowns to avoid overextraction, then sent the free run wine to barrel for aging after fermentation completed. You can age this wine for at least 8 years from vintage date.

## Aging

Aged for 18 months in 80% new French oak and 20% neutral oak to allow the tannins plenty of time to soften.

## Food Pairing

If you're feeling fancy, this wine is worthy of a special meal. We love it with Chateaubriand, Osso Bucco, Seared Duck Breast, or even Foie Gras, for an elegant food pairing. No matter how you're feeling, we recommend pairing it with rich foods to balance beautifully with the layered fruit and tannins in this wine. This wine pairs perfectly with Chef Lisa Scott's Rigatoni a la Bordelaise.

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# 2021 Cabernet Sauvignon

Jodar Vineyard,  
El Dorado



## Tasting Notes

This age worthy wine boasts a deep color and earthy "left bank" style profile. You'll notice rich dark fruit with toasted pecan back notes and a bit of peppery spice, along with bold tannins across the palate and a long finish.

## Winemaking Notes

We could tell this was destined to be a beautiful European style wine from the day we picked it. We fermented in 5-ton open top tanks so we could generously splash the wine and get air into the ferment, making for a strong but approachable cabernet sauvignon. This wine will easily age for 10 years from vintage date.

## Aging

Aged in 60% new medium toast barrels, one 20% new heavy toast barrel, and one neutral barrel. The heavy toast is new to this vintage and gives the wine a soft, luxurious vanilla flavor.

## Food Pairing

Cabernet sauvignon is almost always delicious with food with a natural buttery or fatty unctuousness. Red meats are often an exceptional cabernet sauvignon food pairing, whether grilled, stewed, or braised. In addition, dishes such as hearty lasagna, rich and cheesy polenta, or a wild mushroom risotto are also delicious with this bold wine. Chef Lisa Scott loves to pair this wine with Toulouse-Style Cassoulet and whipped potatoes.

## Wine Specs

100% Cabernet Sauvignon  
13.5% alcohol  
119 cases produced  
\$60 per bottle

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