

Myka Estates

NOVEMBER 2021

NEWSLETTER WINE CLUB



Dear Friends,

Fall 2021

As I write this the harvest rush is nearly over; our last fermentations are finishing and we're pressing and racking wines to barrel and tank. This harvest was a whirlwind, but honestly it always is!

The highlight of harvest was the Jodar estate in Swansboro. I'm very excited about the quality of the grapes we harvested after our first year managing the vineyard for the full vine cycle. I owe a big shout-out to longtime Jodar Vineyard Manager Fausto, who has been tending the vineyard for 20 years. His intimate knowledge of the vines and land has been invaluable. This year we focused on assessing the health of the vines and making sure their nutritional needs were met. Our efforts are paying off and you can look forward to excellent Jodar Estate wines in club releases in the future.

With harvest winding down I've been able to get on my bike again to enjoy this fall weather! My wife and I also had an excellent dinner at The Farm Table in Placerville this past weekend. They are now carrying three of our wines and we're thankful for them featuring an all-local wine menu. Then we took the kids to pumpkin decorating at the rescheduled release party at the tasting room. Thank you to all who came out for that, it was fun to see so many families enjoying themselves.

Speaking of fall, I've picked out two wines for this next club release that I think are perfect for cool weather food pairings and holiday tables.

The first is my 2019 Geisler Baron Vineyard Chardonnay. This time of year, I find myself gravitating back towards Chardonnay because it pairs so perfectly with winter squash, roasted root vegetables, and the types of herbs and spices I start incorporating again as the weather cools.

The second is my 2019 Côtes du Cruz Rouge, a Syrah-based blend I first started producing back in Santa Cruz. Its profile is a crowd pleaser and it's easy to pair with the array of rich foods you find at holiday gatherings.

I hope you enjoy these wines over the coming months. I love to think they may play a part in joyous times with friends and family.

All the best,
Mica Raas





2019 Chardonnay

Myka Estates

GEISLER BARON VINEYARD, EL DORADO

Tasting Notes

This butterscotch beauty invites you in with complex creamy, lemony, and floral aromas. Take a sip and enjoy the wine's initial round, soft, mouthfeel which floods your whole palate. After the initial round entry fades the bright acidity of the wine shows through more with a lingering mid palate and finish.

Winemaking Notes

The grapes were destemmed and pressed straight to barrel upon reaching the winery. 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 9 months on the lees, stirring the lees back in once a month to add additional body and creaminess to the mouthfeel. Malolactic fermentation started naturally in barrel, and we halted it at 50% completion, lending some buttery characteristics while still retaining some of the green apple notes malic acid is known for.

Food Pairing

A very food forward wine that will pair perfectly with shrimp scampi, chicken paillard, or a fall squash galette.

Aging

Aged sur lie in French Oak for 9 months.

Accolades

90 Points, Wine Enthusiast
Silver Medal, Orange County Fair

Wine Specs

100% Chardonnay
13.3% alcohol
125 cases produced
\$32 per bottle



2019 Côtes du Cruz Rouge

Myka Estates

EL DORADO

Tasting Notes

Mica's newest vintage of his favorite Syrah based blend is a boastful wine with lots of fresh raspberry and light black tea characteristics. You'll find aromas of bright fruit including cherry, cranberry, and back notes of cocoa. It is medium bodied, with velvety smooth tannins, and perfect to drink any time.

Winemaking Notes

We produced this wine as a cofermented Rhône-style field blend of Syrah, Mourvèdre and Grenache. We picked all three grape varieties at the same time, and each was at a slightly different level of ripeness, which lent greater complexity to the finished wine. The Syrah was perfectly ripe while the Grenache was slightly overripe, creating the subtle sweet mouthfeel of the finished wine. The Mourvèdre was slightly underripe, lending the acidity level we were looking for to balance the wine.

Food Pairing

The bright fruit and mellow tannins beg to be paired with a sweeter meat such as pork, or duck. A black tea and spice rubbed pork loin with berry chutney would really showcase this wine. Beef Bourguignon is another great choice for pairing.

Aging

Aged in a mix of 100% new, heavy toast French and American Oak for 18 months.

Wine Specs

40% Syrah, 40% Mourvèdre, and 20% Grenache.
14.0% alcohol
263 cases produced
\$38 per bottle

Asiago Stuffed Baby Potatoes

Cooking Time: 1 ½ hours

Serves 4-5 people as an appetizer.

Ingredients

16 small potatoes (about 2" in diameter)
12 whole garlic cloves
½ cup Extra Virgin Olive Oil
10 large basil leaves
½ lb Asiago cheese, grated
1 cup mayonnaise
Paprika for garnish

Directions

- Generously cover potatoes with cold water and 1 tablespoon salt in a medium pot, then simmer until tender, about 12 minutes. Drain potatoes and rinse with cold water. Cool to room temperature in refrigerator, about 40 minutes.
- Meanwhile, cook garlic in oil at a bare simmer in a small heavy saucepan, stirring occasionally, until tender and golden, about 12 minutes.
- Drain garlic, reserving oil for another use, then mash to a paste.
- Preheat oven to 350°F with rack in middle.
- Mince basil, then stir together with garlic paste, cheese, mayonnaise, and salt and pepper to taste.
- Using a small melon-ball cutter or a teaspoon, scoop out a hole in each cooled potato, leaving a 1/4-inch shell.
- Stuff potatoes with cheese mixture and bake in a pan until cheese is melted and bubbling, about 20 minutes.
- Sprinkle lightly with paprika.
- Serve with a bottle of chilled 2019 Geisler Baron Chardonnay.

