

myka cellars
COLLECTIVE

Myka Cellars

RESERVE CABERNET SAUVIGNON
2017 napa valley

Myka Cellars

PETITE SIRAH
2018 Harry's Hill Vineyard

NOVEMBER 2020



Dear Friends,

The past few months have been a whirlwind for us here at Myka Cellars and I want to thank you for being an inaugural member of the Collective wine club. We took ownership of Jodar Winery in July after years of working with the Jodar team towards that goal, and before we knew it harvest was here and we simultaneously reopened the tasting room as Myka Cellars. When it rains it pours! We've appreciated all of your positive feedback so far, and I hope to see you at the tasting room soon.

This release includes our first vintage 2019 white wine and our first vintage 2018 red wine releases, perfect for enjoying during the cooler fall and winter days ahead. It also includes, as an optional add on, my 2017 Reserve Cabernet Sauvignon from Napa. I've nurtured that wine for the past few years and am happy to finally get to share it with you. I hope these wines will find a special place at your holiday tables, as they will at mine. Cheers!

Mica

- Mica Raas, Winemaker



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MykaCellars.com



FALL WINE RELEASE CELEBRATION

Don't forget to sign up for our Fall Wine Club Release Celebration. Join us Nov. 5th - Nov. 9th for our socially distanced, seated experience where you will savor delicious food pairings made by our Culinarian and Tasting Room Manager Lisa Scott while enjoying our new 2018 Petite Sirah, 2018 Côtes Du Cruz Rouge, & 2019 Fumé Blanc. We will also share with you our highly anticipated Reserve Cabernet Sauvignon. Reservations are required so please call us, book on CellarPass, or email wineclub@mykacellars.com.

We hope to see you there!

Can't make it to the Release?

Visit us for wine tasting ~ 3405 Carson Ct. Placerville, CA

Sunday - Thursday 11am -5pm

Friday - Saturday 11am - 6pm



2019

FUMÉ BLANC

engbers vineyard, fair play

Tasting Notes

We notice tropical citrus and passion-fruit aromas that immediately say "Sauvignon Blanc" with a hint of vanilla aromas from the kiss of oak used. Lemony flavors and strong acid backbone with just a bit of creaminess from the small amount of oak aging. A perfecting wine pairing for first courses, lighter main courses, or enjoying on its own as an aperitif wine.

Winemaking Notes

We picked the shady blocks of the vineyard for this wine, at a low brix (sugar level), for brighter aromatics in the resulting wine. We destemmed and pressed the grapes to tank for fermentation. We included a small amount of more ripe grapes from our Latrobe vineyard to add a touch of additional lushness.

Food Pairing

Fish tacos with mango salsa. Marinated and grilled shrimp. Grilled vegetables. Falafel is an excellent vegetarian main dish pairing. Mediterranean salad with grilled chicken. Chicken with lemon-caper sauce.

Aging

We aged 10% of this wine in heavy toast French oak for a few months before bottling to add a touch of oak character.

Wine Specs

100% Sauvignon Blanc
125 cases produced

12.9% alcohol
\$30/per bottle



2018

PETITE SIRAH

harry's hill vineyard, fair play

Tasting Notes

Dark and inky, as you'd expect from this small, thick-skinned varietal. Its youth still shows in the bright pink edge of the wine. Aromas of dark berry fruit like currants and dried blueberries, along with figs and cinnamon. Flavors of milk chocolate and berries, with spicy, peppery tannins. The structure of this wine will allow aging for at least 5 - 8 years, while there is enough rich fruit on the palate to balance the tannins for enjoying right away this winter with your favorite rich winter meals and cheeses.

Winemaking Notes

We harvested the Petite Sirah very ripe, around 28 brix, to produce a rich style of wine. Rather than destemming and crushing the grapes we fermented 90% whole berries and 10% whole cluster. The whole berries help accentuate fruity characteristics of this variety, and the whole cluster with stems included helps add additional tannic structure.

Food Pairing

Spicy vegetarian bean or meat chili. Rich chicken molé. Pork roast. Burgers with bacon and blue cheese. Braised short ribs, or hearty stews.

Aging

Aged in 80% new French oak and 20% neutral oak for 18 months. We aged this wine sur lie, stirring the lees once per month to encourage a creamier mouth-feel and chewier tannins. We used a blend of light, med and med+ toast oak to create a rounder and more structured wine without the harsh tannins sometimes attributed to Petite Sirah.

Wine Specs

100% Petite Sirah
125 cases produced

14.7% alcohol
\$36/per bottle



2018 CÔTES DU CRUZ

fair play

Tasting Notes

Deep garnet in color owing to the strong Syrah influence in this wine. Aromas of brown sugar, sweet tobacco, dried cherries, strawberries, clove and hints of chocolate. Subtle pepper spiciness is also present – one of the characteristics we love so much about Syrah! Subtle cherry sweetness on the palate balances the tannic structure of this young wine, with full body on the mid palate, making it a great pairing with rich winter dishes.

Winemaking Notes

We produced this wine as a co-fermented field blend. We picked all three grape varieties at the same time, at various levels of ripeness for greater complexity. The syrah was perfectly ripe while the Petite Sirah was overripe, creating the subtle sweet mouth-feel of the finished wine. The Mourvèdre was slightly under-ripe, lending the acidity level we were looking for to balance the wine.

Food Pairing

Beef stew. Hard, aged cheeses. Lamb. Smoked duck or confit. Cheese and charcuterie spreads for casual meals or grazing.

Aging

Aged in 100% new French and American heavy toast oak for 18 months.

Wine Specs

A co-fermented Rhône style field blend of Syrah, Petite Sirah and Mourvèdre.

14.3% alcohol
\$36/per bottle

120 cases produced

2017

RESERVE CABERNET SAUVIGNON

napa valley

Tasting Notes

This wine boasts rich aromas, unabashedly expressing Mica's use of new oak, with notes of vanilla, dill, clove, toasted almonds, and cherries. On the palate the wine is full bodied with cherry and bright berry flavors, chocolatey smoothness, and a tannic structure to age for 10 years.

Winemaking Notes

We produced this wine as a co-fermentation of Cabernet Sauvignon and Merlot, with the Merlot fermented as whole clusters. We bled off 20% of the juice from these grapes for rosé before fermentation, for additional concentration in the wine. It fermented in a small tank with 24 days on the skins. We reserved only the free run juice for this wine, which the highest quality wine, obtained before any pressure is applied to the fermented must.

Food Pairing

Beef stir fry, fried tofu with ginger-sesame sauce, grilled lamb chops, or red wine braised short ribs are a few dishes we'd love to pair with this wine. Cheese Pairings: Aged Cheddar, Gouda, or Gorgonzola.

Aging

Aged in 100% new Oak for 22 months, of which 50% was French and 50% was American.

Wine Specs

80% Cabernet Sauvignon, 20% Merlot

13.6% alcohol

100 cases produced

\$108/per bottle

*Exclusive for you
until Nov. 20th*



STUFFING BASKET FILLED WITH BRAISED BEEF SHORT RIBS

Stuffing

1 lb herbed focaccia, cut in 1 inch cubes and dried or one box store bought dressing		2 sticks salted butter
1 yellow onion, diced	1 cup celery, dice	1 large carrot, grated
2 cups chicken broth	2 eggs	1 tablespoon dried sage
Salt and Pepper to taste		

In a large sauce pan melt the butter and sauté the onions until translucent. Add the celery and carrots and cook for about 5-7 minutes or until vegetables are tender. Add the chicken broth, sage, salt and pepper and bring to a boil. Let simmer for 10 minutes. Remove from heat. In a small bowl beat the eggs. Pour broth mixture over the bread cubes and mix together well, then mix in the eggs. Cover and let sit for 10 minutes. Take a fork and fluff so the stuffing isn't clumpy.

Generously butter all sides and the bottom of a 12-one cup muffin pan. Divide the stuffing into 12 portions. Put each portion into the baking and pressing it to the side and the bottom so it is about ½ to 1 inch thick. Bake in a 350 degree oven for 30 minutes or until browned and crispy.

Short Ribs

3 cups Cabernet Sauvignon	2 tablespoons fresh Rosemary	8 garlic gloves, sliced
¼ cup olive oil	5 pounds bone-in short ribs	1 yellow onion, diced
1 cup celery, diced	1 cup carrots, dice	1 teaspoon salt
1 teaspoon pepper		

Marinate the Short Ribs in the wine, garlic, rosemary, salt and pepper for 24 hours. Remove ribs from marinade, dry them off and generously salt and pepper each one. In a large skillet get the oil hot and place ribs in the pan giving them enough room so they do not touch and you can turn them easily. Brown each side of the ribs, and remove them from the pan. When all of the ribs are done being browned, place them into a roasting pan. In the same skillet that you browned the ribs add the onions, carrots and celery and cook until tender. Pour the vegetable mixture with drippings over the short ribs. Use a bit of the marinade to deglaze the pan, so that you don't lose any of the wonderful drippings. Pour the marinade over the top, cover and cook at 325 for 6 hours or until meat falls off the bone. Remove the meat from the bone and set aside. Remove vegetables with some of the juices and place in a bowl.

To Serve

Remove the baskets carefully from the pan using a butter knife around the edges to loosen them up. Spoon a generous amount of the vegetable mix in the center of the stuffing basket, then add the short ribs to the top. They are ready to serve or you can make a wine reduction or a gravy from the drippings if you want to add a little bit more flavor. This dish can be enjoyed as an appetizer, a side dish, or a main dish. Enjoy with a bottle of 2017 Reserve Myka Cabernet Sauvignon.

