

MYKA

ESTATES

FEBRUARY 2022
COLLECTIVE CLUB NEWSLETTER

Dear Friends,

Winter 2022

This year I'm excited to share more of one of my favorite grape varieties to work with - Pinot Noir! For the past several years I've been experimenting with mountain grown Pinot Noir in addition to still producing Pinot Noir from Sonoma. You'll see those wines sprinkled in throughout the releases. Towards the end of the year you'll also start to see the first of my Jodar Estate wines, with more following in 2023.

In this release I've included my first El Dorado Pinot Noir, our 2020 Duarte Vineyard Pinot Noir. This vineyard is at 2500 feet in elevation in Georgetown. I find Pinot Noir does well here at the highest elevations where grape growing is possible, where the weather is just enough cooler to produce a complex and elegant wine. At lower elevations here it is just too hot and the grapes become overripe, which is not optimal for Pinot Noir.

I'm also releasing my 2019 Zinfandel, from the Mellowood Vineyard in Fair Play on the other side of the county. That hillside vineyard tends to produce a big, higher alcohol, fruit-forward style of Zinfandel which is great for pairing with barbecue ribs and other boldly flavored dishes. It's enough to keep you warm until summer!

We're working on our events calendar for the year, and I hope I'll have plenty of opportunities to see you at the tasting room, including for several winemaker dinners. Stay tuned for dates.

Cheers,

Mica Raas
Founder and Winemaker, Myka Estates

2020 PINOT NOIR

Myka Estates

DUARTE VINEYARD. EL DORADO

Tasting Notes

This wine has a relatively delicate maroon color, as is typical for Pinot Noir. However, it is anything but light on aromatics, with lovely complex aromas of rose hips, cherry, dark chocolate, leather, pomegranate, earth, a hint of spice and dried herbs that continually evolve as you swirl your glass and revisit. Light to medium bodied in structure but big on character with juicy cranberry flavors, and a lingering finish.

Winemaking Notes

The Duarte Vineyard is in Georgetown at around 2500 feet in elevation, which is exactly the threshold we think is perfect for mountain grown Pinot Noir in our region. This Pinot Noir grows on a North facing slope of the canyon, receiving less direct sunlight than a South facing slope, resulting in slow and even ripening. We harvested a selection of five different clones of Pinot Noir, each slightly different from the other but all of them with small, tight bunches for maximum structural components in the wine.

We fermented the grapes as all whole berries without crushing, to encourage fruit-forward characteristics. We fermented with a traditional Burgundian yeast strain then pressed the wine to barrel and aged it on the lees, stirring them back in periodically before letting them settle and racking the wine prior to bottling.

Food Pairing

Pair with duck with a cherry sauce, oven roasted salmon, chicken paillard with mushroom red wine sauce, or a dish of roasted root vegetables and mushrooms with fresh thyme. Try this wine with truffled pairings like Point Reyes Farmstead Toma Truffle cheese, or a flatbread or delicate pasta with truffle and cheese.

Aging

Aged in 80% new French Oak and 20% Neutral Oak for 6 months.

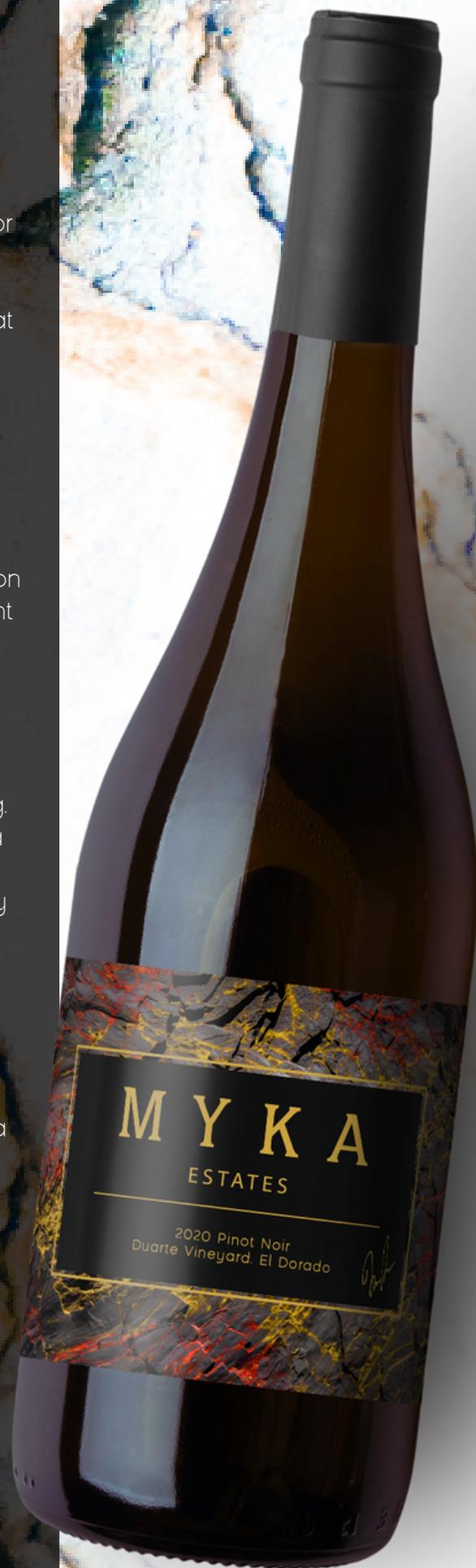
Wine Specs

100% Pinot Noir

13.9% alcohol

248 cases produced

\$45 per bottle



2019 ZINFANDEL

Myka Estates

MELLOWOOD VINEYARD. FAIR PLAY

Tasting Notes

This classic Foothills style Zinfandel is medium garnet in color with dried dark fruit aromas, intense brambly fruit, and Chambord. Those carry on to the palate with an additional burst of tobacco and nutmeg spice flavors followed by bright acidity and a lingering finish.

Winemaking Notes

These grapes grew on the steep hillside Mellowood Vineyard in Fair Play. Due to the slope, we find the bottom of the vineyard ripens more slowly than the top of the vineyard, producing a range of ripeness at harvest that adds to complexity. To produce this bold style of Zinfandel we picked the grapes late in the season, in October. At that point the grapes at the top of the vineyard were quite ripe with a lot of sugar, while the grapes at the bottom of the vineyard still retained a perfect amount of acidity to balance this bold wine.

We destemmed and crushed the grapes to tank where we bled off 20% of the juice for rosé prior to fermentation, increasing the skin to juice ratio for more structure in the wine. The wine completed 50% native yeast fermentation and then we inoculated with a yeast strong enough to finish the fermentation. After fermentation we pressed the wine to barrels to age.

Food Pairing

We love pairing this wine with a hearty lasagna with red sauce and sausage, chili, pizza, smoked brisket, barbecue pork ribs or pulled pork with sauce. This is a wine that wants to pair with big flavors!

Aging

Aged 60% in medium plus toast American Oak and 40% Neutral Oak for 18 months.

Wine Specs

100% Zinfandel
15.9% alcohol
129 cases produced
\$32 per bottle



Toasted Ravioli with Creamy Tomato Sauce

This delicious ravioli can be served as an appetizer, side dish or the main course.

I have used this sauce with grilled vegetable lasagna, chicken cannelloni, and even thinned it a bit and served it as a soup. For a quick meal, serve the toasted cheese ravioli with creamy tomato sauce, a salad, warm bread, and a bottle of Myka Estates Pinot Noir. - Lisa Scott

Start to Finish 45 minutes

Serves: 4-6 as an appetizer or side dish

Ingredients:

1 14-ounce package cheese ravioli
1 tablespoon salt
3 tablespoons olive oil, divided
1/2 cup butter, divided, plus one tablespoon for toasting raviolis
2 tablespoons shallots, minced
2 cups chicken broth, divided
5 ripe tomatoes, diced
1/4 cup dry basil
1/4 teaspoon red pepper flakes
1 1/2 tablespoons flour
1 cup heavy cream

Directions:

Fill a medium stock pot with water, salt and 1 tablespoon oil. Bring to a boil and add the ravioli. Cook for three minutes and carefully remove the ravioli from the pot. Toss the ravioli with the remaining oil. Place the ravioli on wax paper so they do not stick together. Set aside.

In a medium stock pot, melt half of the butter and sauté the shallots until translucent. Add half of the chicken broth, tomatoes, basil, and pepper flakes. Let simmer. In a separate pan, melt the other half of the butter and mix in the flour to make a roux, stirring constantly for a few minutes until it turns a lightly toasted color. Add the remaining chicken stock and the heavy cream and let cook until it thickens. Mix this with the broth and tomato mixture and cook for 10 minutes or longer in a low simmer. On a griddle, melt one tablespoon of butter. Place the ravioli in a single layer on the hot buttered griddle and cook for about 2 minutes on each side. They will puff up and turn a light golden color. Remove from griddle and place on a plate. Ladle sauce over the top and garnish with freshly grated parmesan cheese. Serve with Myka Estates Pinot Noir.

