

# MYKA ESTATES

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SUMMER 2022  
COLLECTIVE CLUB NEWSLETTER

Dear Friends of Myka Estates.

SUMMER 2022

I've made the decision to share some gems from the past in this release and here's why. This year has been a challenging one in the wine industry, as it has been for many. This spring we unfortunately suffered significant frost damage to the grape crop across much of the county, and although the crops will be small for 2020, we feel confident in the quality. We continue to suffer supply chain issues and the effects of inflation. This has made the costs of releasing new wines significantly higher and the timelines longer. Rather than risk not having new wines ready for you in time I chose to turn this into an opportunity to celebrate and showcase wines that really needed another time to shine.

So often we focus too much on looking forward to the next wine. That is very true these days in the wine industry. We produce wines that in many cases age gracefully and improve for years, but we don't always continue to enjoy those wines as they age the way we used to. With that in mind I've picked out a few wines to re-visit with you this summer! Those include our 2017 Napa Chardonnay, 2017 Nebbiolo, and 2019 Côtes du Cruz Rouge.

The 2017 Napa Chardonnay is a perfect example of a white wine that can age beautifully. Many people assume that white wines don't age well! This one is showing very little age at all at this point, and I think it's becoming even more interesting. Enjoy it now and continue to enjoy it for years to come!

The 2017 Nebbiolo is most likely the only vintage of Nebbiolo I will produce for Myka Estates, so I guess you could say it's a collector's item. In 2017 we had a larger crop than we could produce for our new Mediterranean Vineyards winery alone, so I had the chance to make a Nebbiolo for Myka Estates. It's a fun, finicky grape that every winemaker should try their hand at if they have the chance. Cherry aromas and flavors continue to be an integral characteristic of this wine, with notes of rose petals and subtle anise lending complexity.

The 2019 Côtes du Cruz Rouge is one of my favorite blends to produce – it's just delicious and easy to pair with food. We paired it with duck confit and puff pastry at our recent winemaker dinner, but there are many different foods you can enjoy this wine with every day of the week.

I hope this summer you're able to enjoy these wines with us again and find things to appreciate from the past and the now, despite the challenges and uncertainties we continue to face together.

All the best,  
Mica Raas  
Director of Winemaking, Myka Estates

# 2017 Chardonnay

## Myka Estates

NAPA VALLEY

### Tasting Notes

Original Tasting Notes from Winter 2020: We love the balance of toasty aromatics and expressive fruit this Chardonnay opens with bread pudding and crème brûlée against a backdrop of stewed apricot and some of the rich buttery notes we expect from this style. Its bright acid balance and lingering, dry finish are what we look for in high quality Chardonnay. Enjoy now or age in your cellar for a few years. Yes, this a Chardonnay that can age well.

Tasting Update Summer 2022: Looks like we were right. this Chardonnay has a lot of life left in it. Several years later the minerality of this wine really strikes us in addition to our original notes. and we love the mouth-filling richness. The apricot is perhaps a little more subtle now. but the color is bright and youthful. and this wine could easily age for another 5 years.

### Winemaking Notes

100% Chardonnay fermented and aged in 33% New French. 33% 2nd year French. 33% 3rd year French Barrels for nine months.

### Food Pairing

This gem pairs well with baked Brie as an appetizer. especially if served with apricot jam. You can't go wrong with shellfish and a buttery sauce here. think crab with butter and fresh sourdough bread. or lobster roll. For a vegetarian pairing try it with couscous with blistered cherry tomatoes and toasted almonds.

### Wine Specs

100% Chardonnay  
13.5% alcohol  
\$32 per bottle



# 2017 Nebbiolo

## Myka Estates

MEDITERRANEAN ESTATE VINEYARD. FAIR PLAY

### Tasting Notes

Original Tasting Notes from May 2020: After a minute in the glass this wine opens with classic Nebbiolo notes of rose, anise, tobacco, and cherries. Famously tannic and a challenge to produce. Mica has succeeded in taming our estate grown Nebbiolo to craft a wine with spicy, full, but integrated tannins, and a concentrated palate with flavors of dark cherry, cocoa, and smoke.

Updated Tasting Notes, June 2022: This wine has held up beautifully, as we expect from Nebbiolo! All of the elements we tasted two years ago are still there, but we do notice that it tastes best the first day it is opened. The cherry aromas and flavors continue to be an integral characteristic of this wine, coming across as a medley of fresh, dried and stewed cherries with notes of rose petals and subtle anise lending complexity. The tannins are beginning to soften.

### Winemaking Notes

Cofermented with pressed petite sirah skins to add additional color and structure.

### Food Pairing

Mushroom Risotto. Veal Osso Bucco. Fontina Cheese. Brie. Parmigiano Reggiano. Beef Roast, and anything with truffles.

### Aging

Aged in 100% new French Oak for 22 months.

### Awards

Silver medal winner at the 2020 San Francisco Chronicle Wine Competition

### Wine Specs

100% Nebbiolo

128 cases produced

14% alcohol

\$36 per bottle



# 2019 Côtes du Cruz Rouge

## Myka Estates

SNOWS CROSSING VINEYARD. EL DORADO

### Tasting Notes

Original Tasting Notes from Summer 2021: 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.

Updated Tasting Notes, June 2022: Another year has made this wine really ready to drink! The fruit notes have evolved to be a bit more subtle while the spice notes have come forward in the profile giving the wine a dark cherry with cinnamon pie or chocolate covered blueberry flavor. This wine is still velvety smooth and perfect for a glass on its own, paired with a cheese and charcuterie board, or with dinner!

### 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

