



Myka Cellars

2021 Chardonnay
CENTRAL COAST

TASTING NOTES

This lightly oaked Chardonnay is pale straw in color and refreshingly clean and crisp with aromas of citrus peel, melon, and honeysuckle. You'll taste apricots and tangerines in this wine, with a bright, mineral grip, and a touch of vanilla flavor in the finish from the sparing use of oak. It is deliciously acid driven, lending it a lingering finish and making it a perfect pairing for seafood.

WINEMAKING NOTES

These grapes were pressed straight to tank for a cold fermentation to retain a crisp, floral character. After the primary fermentation we halted Malolactic fermentation part way through to also help retain those characteristics and produce a less buttery style of Chardonnay. This wine will age well for a few years, we recommend enjoying it by 2025.

FOOD PAIRING

Oysters and all manner of shellfish, especially raw, tend to pair beautifully with this crisp style of chardonnay. Seasonal seafood recipes like stew, chowders, or grilled white fish will pair well. Smoked trout, and sushi are delicious pairings. For cheese pairings we love this wine with fresh goat cheese. Roasted chicken, pasta with white sauce, and seasonal salads are also great pairing choices.

AGING

This wine was 20% aged in light-medium toast oak and 80% aged in stainless steel until bottling.

WINE SPECS

Wholesale Inquiries:

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100% Chardonnay
Central Coast AVA
Brix at Harvest: 23
pH: 3.3

12.5% alcohol
1,000 cases produced
T.A.: 6 g/L
\$30/per bottle

**ABOUT THE
CENTRAL COAST**

The unique coastal geography of parts of the California Central Coast create cool climate weather patterns ideal for crafting a floral and crisp Chablis-style Chardonnay.

ACCOLADES

New vintage! Previous vintage scored 90pts Wine Enthusiast "Editors Choice"

Myka Cellars
CHARDONNAY
2021 Central Coast

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