



Myka Cellars

2022 Sauvignon Blanc Fair Play

Wine Specs

100% SAUVIGNON BLANC

13.5% ALCOHOL

FAIR PLAY AVA

1,000 CASES PRODUCED

\$30/ BOTTLE RETAIL



Tasting Notes

This bright Sauvignon Blanc boasts expressive tropical aromas and a hint of flint followed by lime and candied lemon rind as the wine opens up. On the palate, you'll taste Meyer lemon and mouth-filling acidity that lingers through the crisp finish. This lighter bodied wine is perfect for pairing with fresh flavors.

Winemaking Notes

When the grapes reached the winery after harvest, we pressed the juice off the skins straight to a chilled tank and let it settle overnight. We fined the juice to another tank. Fermentation completed within 10 days in the tank. After fermentation, the wine was held cold in stainless steel tank until bottling.

Food Pairing

Sauvignon Blanc pairs beautifully with herby sauces over chicken, fish, or tofu dishes. Bright Asian flavors such as Thai Curry, Vietnamese, or Sushi. In the spring and summer, pair with light appetizers and first courses, including goat cheese with fresh herbs, salads with citrus dressing, shrimp, crudo, ceviche, and fresh fruit. For your cheese course, soft, fresh cheeses are ideal to compliment the brightness of this wine.

Accolades

Silver,
El Dorado County Fair
Wine Competition

Wholesale Inquiries:

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