



Myka Cellars

2023 SAUVIGNON BLANC

Lake County



Wine Specs

99% SAUVIGNON BLANC

1% MUSCAT BLANC

13.5% ALCOHOL

2,500 CASES PRODUCED

\$32/PER BOTTLE RETAIL



Meet our Winemaker, Mica Raas



Scan QR Code
to learn more
about Mica.

Wholesale Inquiries:

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Tasting Notes

This bright Sauvignon Blanc boasts expressive tropical aromas with hints of fresh cut grass. As the wine opens there are floral citrus and caramelized pineapple notes. On the palate, you'll taste Meyer lemon and clean, refreshing acidity. This lighter bodied wine is perfect for pairing with fresh flavors.

Winemaking Notes

The grapes were picked at night so the cold weather would keep the skins from breaking. Then we pressed the grapes under nitrogen gas to prevent any oxidation from occurring, which can effect the bright natural flavors and aromas of sauvignon blanc. Once the juice settled, we racked the clear juice to a new tank and fermented for 10 days with yeast native to the Bordeaux region on France.

Aging

This wine was then held in stainless tanks before bottling to allow for as little oxygen exposure as possible.

This sauvignon blanc will age beautifully until 2028.

Food Pairing

Sauvignon blanc pairs beautifully with herby sauces over chicken, fish, tofu dishes, or 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 complement the brightness of this wine.

Accolades

- 93pts, The Tasting Panel
- 92pts, Wine Enthusiast
- 92pts, Wine Spectator
- 90pts, James Suckling
- 90pts, Gold Medal - Orange County Fair Commercial Wine Competition
- Gold Medal, SF Chronicle Wine Competition
- Silver Medal, Lone Star International Wine Competition

AS SEEN IN NOVEMBER 2024 BUYING GUIDE

WINE ENTHUSIAST[®]

92 Points



Myka 2023 Sauvignon Blanc (Lake County). This wine is fresh, with lively aromas of papaya, lemon, honeysuckle and dried herbs. The flavors on the palate are Meyer lemon, orange blossom and lime crema, interwoven with spice, mint and a dry, mineral finish. Pair with steamed barnacles and aioli. —T.P.

abv: 13.5%

Price: \$32