



2018 Côtes du Cruz Blanc

Myka Estates

SIERRA MOON VINEYARD, FAIR PLAY

Tasting Notes

Golden yellow color with aromas of sweet egg custard, vanilla, honeysuckle, and dried stone fruits with a hint of nutmeg. Unctuous and rich palate with flavors of tangerine and fruit cocktail, including apricot. Full mid and side palate with a medium finish.

Winemaking Notes

We co-fermented this trio of white grapes harvested from the same vineyard and barrel fermented the wine in 100% acacia barrels. After fermentation we also aged the wine in acacia barrels and allowed it to complete 100% malolactic fermentation. During aging we practiced lees stirring once a month and aged the wine on the lees for months. The result is a richly golden colored wine with a complexity and a luscious mouthfeel.

Food Pairing

Classic roast chicken or turkey. Richer fish dishes like salmon. Creamy pasta. Roasted cauliflower or broccoli. Fried goat cheese medallions on a butter lettuce salad.

Aging

Aged in acacia barrels for 8 months.

Wine Specs

33% Viognier, 33% Marsanne, 33% Roussanne13.3% alcohol66 cases produced\$32 per bottle

2019 Cabernet Franc

Myka Estates

HARRY'S HILL VINEYARD, FAIR PLAY

Tasting Notes

An old-world rendition of Cabernet Franc, earthy up front with a plum and cherry compote backdrop along with a hint of the bell pepper character this varietal is so often known for. It is lean and dry overall, with a fruit-forward medium-bodied mid palate, and a structured finish with smooth tannins.

Winemaking Notes

These grapes were 100% destemmed but handled very gently so that most berries remained whole prior to fermentation to minimize excess tannic extraction, including tannins from seeds. We allowed 20% of the juice to bleed off as a free run saignee for rosé prior to fermentation.

Food Pairing

Wild game or lamb pair well with this oldworld style. Dishes with fresh herbs traditionally pair well with Cabernet Franc. Lentil stews offer an earthiness that matches well with this wine, as would dishes with mushrooms.

Aging

Aged for 20 months in barrel, 75% new French oak.

Wine Specs

100% Cabernet Franc 13% alcohol 126 cases produced \$38 per bottle





Summer 2021

Dear Friends,

As I think about this release from a winemaker (my) perspective, it's an interesting one. We're releasing our last 2018 vintage white wine, the Côtes du Cruz Blanc, which tastes perfect right now and I am glad we held it for just the right time. Then we're also releasing our first 2019 vintage red wine, our Cabernet Franc, and our first 2020 wine, the Rosé. These are also all single vineyard wines.

The Côtes du Cruz Blanc and the Cabernet Franc are officially in the club release, and the 2020 Rosé is being released in tandem as an add on. I meant to release the Rosé a bit earlier but hey, we can still blame things on COVID, right? Stock up on it, it is rosé season after all.

The Côtes du Cruz Blanc is a Rhône-style white blend of equal parts Roussanne, Marsanne and Viognier harvested and fermented together and aged in acacia barrel instead of oak. It is golden yellow color with aromas honeysuckle, dried stone fruits, vanilla, and spice, silky and rick on the palate. The Cabernet Franc is an old-world rendition, earthy up front with a plum and cherry compote backdrop along with a hint of the bell pepper character this varietal is so often known for.

The Rosé is bright and fresh, with the fruit-forward, floral and herbal notes one hopes for in an easy to love summer Rosé. It is a Rhône blend of Syrah and Mourvèdre.

In the winery we've been bottling wines so we can clear space for this year's harvest. Our team has also been busy in the vineyards monitoring this year's crop, which is coming early. We had such a mild winter and spring that the grapes are weeks ahead of schedule on ripening. The great news is the crop is looking great on the vines as we've had no issues this vintage with late frosts, rain, or pests that can affect quality.

All the best, Mica Raas



GORGONZOLA, ORANGE AND CANDIED WALNUT CHEESE BALL

Ingredients

10 ounces Gorgonzola cheese, crumbled

4 ounces cream cheese

1 tablespoon butter

3 tablespoons brown sugar

1 tablespoon heavy cream

1 tablespoon orange juice

Pinch salt

Pinch cayenne pepper

4 ounces walnuts, chopped into small pieces

1 tablespoon orange zest

¼ cup orange marmalade

Crackers and bread for serving

Directions

Remove cheeses from refrigerator and let them sit at room temperature for 30 minutes prior to making cheese mix.

Preheat your oven to 325 °F.

In a small sauté pan melt the butter over medium heat and then add the brown sugar, stirring constantly. Add the orange juice, cream, salt, and cayenne and continue stirring periodically. Cook over low heat until well blended and caramel in color. Add the walnuts, stirring to coat. Cook until all the sauce is gone, stuck to the walnuts. Line a sheet pan with parchment paper. Spread the nuts evenly on the parchment paper and bake for 15-20 minutes. Remove from oven and let cool. Nuts should be crispy not gooey. When cool, chop the nuts a bit finer or put in a food processor on and pulse until desired texture.

While nuts are cooking put cheese in a food processor. Process until cheeses are well blended and smooth. Add in the marmalade and zest and blend until mixed thoroughly. Place cheese on a piece of parchment paper and divide into 2 pieces. With very clean hands (I recommend gloves) roll the cheese mix into balls. Wrap in plastic and refrigerate for 30 minutes to firm up. Spread nuts on a large dinner plate or a cutting board. Roll the cheese balls over the nuts rotating until the entire ball is coated in nuts. Serve on a charcuterie board or by itself, accompanied by crackers and/or bread. It's the perfect easy appetizer to pair with a bottle of Myka Estates Rosé.

Cook's note - you can make small cheese balls instead of larger ones and serve them individually.

