



myka cellars  
COLLECTIVE

Myka Cellars  
NAMESAKE  
2018 Fair Play

Myka Cellars  
ZINFANDEL  
2018 Crush Pad Vineyard, Fair

FEBRUARY 2021



To My Very Best Friends,

Happy New Year! At the beginning of 2020 I never would have guessed I'd finally get to open my tasting room in Apple Hill in the middle of a global pandemic, but I did it and here we are! I'm really looking forward to spending time with you at the tasting room this year and sharing more of my wines with you.

I have quite a few wines lined up to share this year across our four club releases in February, May, August, and November, plus I'll be offering some additional, optional releases in between in different styles that I'm experimenting with. You'll always have first access to my new wines, whether they come in an automatic club release or not!


We started farming the Jodar estate in July with the ongoing help and knowledge of longtime Jodar employee Fausto, and we had our first harvest in October. We're inspired by the quality of the estate grapes and excited to share our Jodar series of wines under the Myka Cellars label once they are ready. The estate includes some of my favorite grape varieties, so this project is near to my heart. Our 2018 Namesake in this release is a nod to my love of two of the varietals grown at the Jodar estate – Cabernet Franc and Merlot.

There are a lot of unknowns still in 2021, but we learned in 2020 that we can get through this together. We're so grateful for your support over the past year. Thank you; we could not have made it through without you, and I'm hoping our wines were there when you needed them as well, whether for solace, for joy, or just because.

*Mica*

-Director of Winemaking, Myka Cellars

 [facebook.com/mykacellars](https://facebook.com/mykacellars)

 [@mykawinecellars](https://instagram.com/mykawinecellars)

## WINE RELEASE CELEBRATION

Join us February 25th through March 1st for our Winter Wine Club Release Celebration! Come savor delicious food pairings made by our Culinarian and Tasting Room Manager Lisa Scott. We can't wait to see you and share these beautiful wines! Call us to reserve your spot.

### Can't make it to the Release?

Visit us for wine tasting ~ 3405 Carson Ct. Placerville, CA  
Monday - Sunday 11am -5pm

[MykaCellars.com](https://MykaCellars.com)



2018

# NAMESAKE

**fair play**

## **Tasting Notes**

This wine is Mica's testimonial to Cabernet Franc and Merlot, which have sadly become underappreciated varieties in recent years. The quality of these grapes grown on our vineyards in Fair Play is one of his most exciting finds since relocating to the foothills. Namesake is a beautiful marriage of the two varieties, medium bodied and balanced with earth and red fruit notes, juicy and round flavors.

## **Winemaking Notes**

Cabernet Franc and Merlot have long been one of Mica's favorite blends, so we are really pleased to share this inaugural vintage of Namesake here in El Dorado. The Cabernet Franc and Merlot harvests were co-fermented, which we felt confident doing because we know how well these classic Bordeaux varieties complement each other. In truth, the Bordeaux wines of hundreds of years ago were often field blends of varieties harvested and fermented together, before modern planting practices.

The Cabernet Franc in this wine was crushed prior to fermentation, with 10% whole clusters included for a bit of extra structure and aromatic complexity imparted from the grape stems. The Merlot was added as whole berries, which creates more of a fruity profile.

## **Food Pairing**

Cabernet Franc often pairs well with dishes that incorporate fresh herbs, and that is also the case with this wine. Smoked turkey, pork tenderloin, and steak with a coffee rub are some of the meats we would love to pair. Dishes with portobello mushrooms are a good vegetarian option, and this wine will also pair with quiche or Croque-Monsieur. For a cheese pairing pick up our favorite – Barely Buzzed, a cheddar style cheese rubbed with espresso and lavender.

## **Aging**

Aged for 22 months in 100% French Oak, of which 80% was new medium and medium plus toast oak.

## **Wine Specs**

60% Merlot, 40% Cabernet Franc	13.9% alcohol
145 cases produced	\$36 per bottle

2018

# ZINFANDEL

crush pad vineyard, fair play

## Tasting Notes

Sometimes Zinfandel just wants to be big and bold, and we did not try to tame that here. This wine has a comforting brown spice and dark fruit liqueur profile. It is above all bold and full bodied with black tea tannins, spicy acidity, and a strong vanilla finish.

## Winemaking Notes

We picked these grapes late in 2018, in one of our final picks of the year around October. At that late time some of the berries had begun to dehydrate, creating more concentration in the wine. The vines at this vineyard are head trained, which creates a more artistic expression and complexity with varied levels of ripeness at harvest, typical of Old-World Zinfandel.

## Food Pairing

We recommend you have fun pairing with this wine! In general, bold foods with a slightly sweet sauce may pair well. We'd love to drink this with pork chops and sauerkraut, spareribs, short ribs, barbecued beef, or pork ribs, with our homemade Zinfandel barbecue sauce. Or maybe pork loin with a red fruit sauce. Sausage-stuffed mushrooms could stand up to this wine. Grilled steak with gorgonzola cheese & pomme frites would not disappoint. Our Culinarian, Lisa Scott, also recommends dishes with Croatian flavors, as a nod to this varietal's original home in Croatia.

## Aging

Aged for 22 months in 100% Medium ++ toast American Oak, a specialty toast that imparts spice notes of nutmeg and cinnamon.

## Wine Specs

97% Zinfandel, 3% Petite Sirah	15.5% alcohol
125 cases produced	\$34 per bottle

Myka Cellars  
ZINFANDEL  
2018 Crush Pad Vineyard, Fair Play

# ESPRESSO CROQUE MONSIEUR

Serves: 4 people

Prep Time 45 minutes

## Ingredients

2 tablespoons butter plus extra to butter bread for toasting

2 tablespoons flour

1 1/2 cups heavy cream

1 tablespoon strong coffee or espresso

Pinch salt

1/8 teaspoon nutmeg

1/4 cup grated Parmesan cheese, packed

1/4 cup Gruyere cheese, grated

4 ounces of Barely Buzzed Cheese (cheddar with lavender and espresso rub)

4 ounces Jack cheese, grated

4 slices of Provolone cheese

8 slices of French, Rustic or Italian Bread cut

1/4-1/2 inch thick

12 ounces Black Forrest Ham, sliced

Dijon Mustard



## Mornay Sauce Directions

Melt butter in a small saucepan on medium/low heat until it just starts to bubble. Add the flour and cook, stirring until smooth, about two minutes. Slowly add the cream, whisking continuously, cooking until thick. Remove from heat. Add the salt, nutmeg and coffee/espresso. Stir in the Parmesan and Gruyere cheese until incorporated and the sauce is smooth.

## Building the Sandwiches

Heat oven broiler.

Butter one side of each piece of bread. Lightly brush four pieces of bread with mustard on the non-buttered side. Add 1/4 of each of the cheeses and ham to each mustard brushed piece of bread. Top with another piece of bread, butter side up.

On a medium hot grill or pan, cook each sandwich on both sides until the bread is golden and the cheese is melted.

Place sandwiches on broiling pan. Spoon on the mornay sauce even over to the tops of the sandwiches. Place under the broiler until bubbly and lightly browned, about 3-5 minutes. Serve hot.

Enjoy while sipping on a glass of 2018 Myka Cellars Namesake.