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WINE RELEASE CELEBRATION

Join us May 20th through May 24th for our Spring Wine Club Release Celebration! Come savor delicious food pairings made by our Culinarian and Tasting Room Manager Lisa Scott. You will be the first to taste and purchase this special limited-production wine before we release it to the public. 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



To My Very Best Friends,

This spring has been a busy one. Budbreak started on the early side at the very beginning of April, right as we were preparing to bottle a slew of wines to make room in the cellar for the 2021 vintage.

The timing was good as we'd just finished pruning in the vineyards. Now the clock is counting down to harvest! The rest of the season will depend on the weather, with consistent warm weather in the 80's and cooler nights being ideal. As the weeks progress I'll be able to calculate with more and more accuracy when the grapes will reach full maturity.

We started bottling 2020 white wines and rosé in April and are following up at the end of this month bottling 2019 reds for release later this year and next year. Now that I have a tasting room again to showcase my favorites I'm able to make more of the wines I've been wanting to share, so you'll see Pinot Noir, more sparkling wines, Riesling, reserve wines, Jodar Estate wines, Port and Sherry coming down the pipeline. The more you drink up now the sooner we can release them!

Taylor and I have also been tasting through our 2020 vintage red wines in the cellar now that they've had enough time to show their true colors. This is when we start identifying our highest quality barrels for reserve wines, which lots stand on their own and which lots will be better balanced in a blend. We're making adjustments and putting them back down to sleep until next spring when we'll bottle them.

I wear a lot of hats overseeing vineyard and winery operations, as well as being a business owner and wanting to be there in the tasting room to meet you all. It's a dance each day to keep everything in balance, but over all 2021 is a good year so far for us. We have a lot to be thankful for. Speaking of things to be thankful for, have you tasted our new Bread Boule yet at the tasting room? That was my idea, and you're welcome. It's the little things – treat yourself!

I hope to see you soon in the tasting room or at one of our events.

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-Director of Winemaking, Myka Cellars



@mykawinecellars



PINOT GRIGIO

Mediterranean Vineyards Estate, Fair Play

Tasting Notes

Vanilla, pear tart and cooked stone fruit aromas. Silky smooth with bright honeydew fruit flavors and delicate acidity.

Winemaking Notes

Our Pinot Grigio is one of the first grapes we harvest each year, around 22° Brix (the measure of sugar in the grapes). This wine was fermented cold to retain clean, fruit-forward characteristics, then was kept in stainless steel tank for the limited time until bottling.

Food Pairing

Light summer salads. Grilled Halibut and other white fish. Ligurian grilled squid salad. Grapefruit, cucumber and crab salad. Fish tacos. Oven roasted chicken.

Aging

After fermentation the wine was briefly held in stainless steel prior to bottling, no oak was used.

Wine Specs

100% Pinot Grigio 13.7% alcohol 116 cases produced \$28 per bottle



MERLOT

Sierra Oaks Vineyard, Fair Play

Tasting Notes

Medium garnet color. Minerality up front with aromas of violet, tobacco leaf, forest floor, plum and dark chocolate as the wine opens up. This dry, full bodied Merlot is still on the young side, with big tannins and acidity to match, which will smooth as it continues to age. This is a Cabernet lovers Merlot; boldly structured and ageable, not the insipid round, fruity style the varietal has been so maligned for in recent years.

Winemaking Notes

In our past 5 years of farming here in El Dorado, Merlot has emerged as the best performing Bordeaux variety in this region overall, and this wine showcases that quality. After harvest we bled off 20% of the juice for rosé prior to fermentation, concentrating the skin to juice ratio. After fermentation we used a little extra pressure when pressing the wine off the must, thus extracting more tannins for a strong tannic profile to this wine.

Food Pairing

Lamb chops or Pork Tenderloin with blackberry Merlot sauce. Beef stew or pot roast. Vegetarians may enjoy this wine with rich eggplant dishes like Eggplant Parmigiana. Aged cheddar and other strongly flavored hard cheeses will make a great pairing.

Aging

Aged for 20 months in 75% new French oak and 25% neutral oak.

Wine Specs

100% Merlot 14.5% alcohol 125 cases produced \$36 per bottle



MONTEPULCIANO

Mediterranean Estate Vineyard, Fair Play

Tasting Notes

Deep maroon in color. Aromas of sour and black cherries, boysenberry, oregano, and clove. Sweet, welcoming fruit flavors up front are followed by a rustic tannic structure and weighty tobacco spice finish.

Winemaking Notes

We fully destemmed the grapes before sending them to tank, as the stems were not lignified (fully woody) and would have added too much astringency to the wine. Before fermentation we bled off a portion of the grape juice, thus concentrating the skin to juice ratio for a bigger style of wine. We co-fermented the Montepulciano with a small amount of Petite Sirah harvested the same day from a neighboring vineyard, giving a little boost of color and tannin to the wine. Fermentation took 10 days, after which the wine was pressed down to barrel to age.

Food Pairing

Montepulciano, originally from central Italy, tends to pair well with the traditional hearty dishes of central through southern Italy, including Bolognese sauce, cheesy pasta dishes and pizza. It is one of the few grape varietals considered to pair easily with cooked tomato sauces. It is always a good idea to pair Montepulciano with rich, fatty foods and meats because this wine has the acidity and tannin to balance with those foods. Rack of lamb is another recommendation we'd love to try.

Aging

Aged for 18 months in 50% American medium plus toast oak, and 50% neutral oak.

Wine Specs

95% Montepulciano, 5% Petite Sirah 150 cases produced 14.7% alcohol \$36 per bottle

CARNITAS TACOS WITH FRESH TOMATILLO SALSA

Cook time: 4 ½ hours, ½ hour active

Yield: Enough for 12 tacos with plenty of left over carnitas

Carnitas Tacos Ingredients

3 pounds pork shoulder or butt (4 pounds if you choose bone in)

4 pieces bacon

3 limes, juiced

8 cloves garlic

2 tablespoons Mexican oregano

1 teaspoon pepper

1 cup cabbage, shredded

1 cup lard

½ cup orange juice

2 lemons, juiced

2 tablespoons cumin

1 teaspoon salt

12 corn tortillas, warmed

4 limes, quartered

Carnitas Directions

Heat oven to 425°F. Put lard and bacon in the bottom of a large roasting pan. Add the juices. Set the pork in the center with the fat side up. Sprinkle spices over the top. Cook uncovered for 15 minutes. Remove from oven and cover tightly with foil. Lower the temperature in the oven to 325°F. Put roast back in the oven for 3 to 3 1/2 hours. It should reach an internal temperature of 200°F and break apart easily with a fork when done. Let rest, covered, for at least 15 min before shredding.

FRESH TOMATILLO SALSA RECIPE

Prep time: 15 minutes

Yield: 3 cups

Salsa Ingredients

1 pound fresh tomatillos, husks removed, cleaned and quartered

1/2 tablespoon apple cider vinegar

½ teaspoon salt

1/4 small red onion

1 jalapeño, stemmed and cut in half (I leave the seeds in

but remove them for a less spicy salsa)

Salsa Directions

Place all ingredients in a food processor or blender, except for the cilantro. Blend until all ingredients are mixed and a bit chunky. Add cilantro and pulse until it is fully pureed.

Serving the Tacos

Fill a warm corn tortilla with about ¼ cup of shredded carnitas. Top with shredded cabbage, tomatillo salsa and any of other your favorite taco toppings. Use limes to garnish. Enjoy 2 or 3 tacos with a refreshing glass of 2019 Myka Pinot Grigio.

6 cloves garlic

1 lime, juiced

½ teaspoon pepper

½ bunch cilantro

