

2023 Reserve Pinot Noir

Pepperwood Vineyard
Petaluma Gap

MYKA
ESTATES



Wine Specs

100% Pinot Noir
14% alcohol
\$65 per bottle

Accolades

95pts - Tasting Panel
92pts - Wine Enthusiast
91pts - James Suckling

Tasting Notes

The vibrant floral nose of this pinot noir is accentuated by red fruit, subtle vanilla, and chocolate notes. Fruit forward flavors of strawberry, raspberry, cranberry and pomegranate are balanced by refreshing acidity on the palate and followed by savory notes of truffles, umami and the classic earthiness of pinot noir. Gentle, lush tannins lead the way to a lingering and complex finish worth savoring.

Winemaking Notes

These grapes were picked early in the morning, arriving at the winery in perfect condition. To maintain a fruit driven profile in the wine, the berries were removed from the stems but kept intact as they entered the fermentation tank. We fermented the wine with a yeast known for expressing floral aromatics and carefully controlled the temperature to maintain varietal nuance. After fermenting to dryness, we pressed the wine and separated into free run and heavy press fractions. These fractions were later blended at the ideal ratios to offer adequate structure while maintaining the wine's fruit driven core and approachable character. This limited bottling represents our favorite barrels of that wine.

Aging

Aged in 100% new medium and medium plus toast French Oak for 9 months. The oak was specifically selected to accentuate the vibrant fruit character of this wine while also developing a round and balanced structure on the palate. Drink now to experience how this pinot noir balances fresh and vibrant fruit character with firm yet delicate tannins. Age this wine in bottle for 3 to 5 years to experience a more savory and soft wine.

About Petaluma Gap AVA

Defined by its wind and fog conditions, the Petaluma Gap region in Sonoma County was designated as an American Viticultural Area (AVA) in 2017. By that time Petaluma Gap was already well known for producing premium grapes that make it one of Sonoma's best regions for growing pinot noir.

Food Pairing

Aged cheddar cheese, goat cheese with fresh figs, and prosciutto are all perfect additions to your next charcuterie board that will pair beautifully with this wine. Strawberry and balsamic bruschetta make a great appetizer pairing. For main course pairings we love this wine with salmon, Duck with raspberry compote, or roast game hen. Roasted beet salad and wild rice with mushrooms make great side dish pairings and vegetarian options.