

2023 Chardonnay

Geisler Baron Vineyard
El Dorado



Wine Specs

100% Chardonnay
13.4% alcohol
140 cases produced
\$34 per bottle

Tasting Notes

This much anticipated chardonnay has fresh aromas of green apple, honeydew melon, and tangerine with a subtle nuance of butterscotch followed by Meyer Lemon flavors. There is a harmonious balance of fruit and minerality on the palate. It is silky smooth and a touch lighter on the palate than many chardonnays, making it perfect for summer sipping and pairing with fresh flavors.

Winemaking Notes

The chardonnay from this vineyard was picked at the ideal time where acidity was still ample enough to lend its way to vibrant and refreshing flavors but sugars and phenolic compounds had also accumulated enough to develop ripe fruit character. The clusters were lightly whole cluster pressed to extract juice without harsh tannins and maintain this wine's brilliant color.

This chardonnay was fermented in stainless steel to create a lean and bright wine.

Aging

Aged for 4 months in 25% new French oak and 75% neutral oak before bottling. This wine should be consumed soon after its release in July of 2025 to enjoy its fresh, fruity flavors.

Food Pairing

You won't regret pairing this chardonnay with Caesar salad and seasonal salads. Brie is a fabulous cheese choice to pair, try it with fresh green apple slices and toasted nuts on your next charcuterie board. A variety of seafood and white meat dishes will pair well, especially those with fresh herbs and lemon. Pasta with cream sauce will be a hit for a heavier pairing. We also recommend fettuccine with scallops and white wine sauce or a lemony shrimp risotto.

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