

2021 Côtes du Cruz



WINE SPECS

43% Syrah, 22% Grenache,
16% Mourvèdre, 10% Carignane,
9% Cinsault
13.9% alcohol
250 cases produced
\$40 per bottle

3405 Carson Court
Placerville, CA 95667
E: info@mykaestates.com
T: (530) 644-3474
W: mykaestates.com

El Dorado

TASTING NOTES

S'mores and cherry cola radiate from the nose of this medium bodied wine, followed by a playful and juicy palate with firm tannins and a soft, supple grip. It wraps up with a bright red pluot finish and lingering silky, delicate cranberry flavors.

WINEMAKING NOTES

We selected the five different Rhône varietals in this wine from vineyards throughout El Dorado County. They were miraculously all ripe at the same time, so we picked them the same day.

This wine was cofermented, with all the varietals fermenting together in tank. The Syrah we left whole cluster at the bottom of the tank, to control the tannins. During fermentation we did pump overs three times per day as a delestage to continue to promote soft tannins. In the delestage process we separate the fermenting juice from the skins, seeds, and stems, and then pump it back into the tank over the solids. This two-step pump over process allows for color and flavor extraction without harsh tannins.

After fermentation completed, and we achieved our ideal extraction, we racked the free run wine into barrel for aging then racked periodically to clarify the wine prior to bottling.

AGING

Aged in a mix and 40% American and 40% French oak for 18-months. The American oak adds vanilla character while the French oak contributes chocolatey notes.

FOOD PAIRING

Pair this wine over the holiday season with a rosemary roast turkey with sage and cranberry stuffing. The bright fruit and mellow tannins of this wine always beg to be paired with a sweeter meat such as pork, or duck. A tea and spice rubbed pork loin with berry chutney really showcases this wine. Beef Bourguignon is another great choice for pairing.

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