

2022 Zinfandel

Engbers Vineyard
Fair Play



Wine Specs

100% Zinfandel
15.3% alcohol
126 cases produced
\$38 per bottle

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Tasting Notes

This classic Foothills style zinfandel is medium garnet in color with intense brambly dark fruit aromas. Those carry on to the palate with an additional burst of peppery spice flavors followed by bright acidity and a lingering finish.

Winemaking Notes

To produce this bold style of zinfandel we picked the grapes late in the season, in October. Engbers vineyard has dry-farmed, head-trained 50 plus year old zinfandel vines which produce a low yield and a variety of ripeness on each vine that creates a more complex wine.

We destemmed and crushed the grapes to tank where we bled off 20% of the juice for rosé prior to fermentation, increasing the skin to juice ratio for more structure in the wine. The wine completed 50% native yeast fermentation and then we inoculated with a yeast strong enough to finish the fermentation. After fermentation we pressed the wine to barrels to age.

Aging

Aged in 100% new French Oak for 18 months.

Food Pairing

We love pairing this wine with a hearty lasagna with red sauce and sausage, chili, pizza, smoked brisket, barbecue pork ribs or pulled pork with sauce. This is a wine that wants to pair with big flavors!

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