

2022 Chardonnay

Central Coast



Wine Specs

100% Chardonnay
13.1% alcohol
118 cases produced
\$34 per bottle

Tasting Notes

Bright aromas of honeysuckle and orange blossom are followed by fresh apricot and Meyer lemon flavors and a lingering crispness along the palate. This chardonnay is lighter on oak and buttery characteristics than some, and more fruit forward, with a nice depth of minerality that accentuates the refreshing acidity of the wine.

Winemaking Notes

We produced this wine from the 80g clone of chardonnay, which is a favorite of ours known to be highly aromatic, often with an orange blossom aroma, and fruit-forward flavors. After harvest we pressed the juice to barrel and barrel fermented it in 20% new French oak and 80% neutral oak. After fermentation we racked the wine off the lees, so there was no sur lee aging which would have added more of a toasty character and creamy mouthfeel. That, along with only partial malolactic fermentation, and only a few months in barrel, made for a finished chardonnay with no butter character and a clean, crisp profile.

Aging

Aged in 20% new French Oak and 80% neutral oak for only a few months. We used a light toast new oak barrel to emphasize the floral notes of the 80g clone.

Food Pairing

This crisp chardonnay will pair beautifully with a variety of seafood including crab, fresh oysters, and sushi. We found this wine pairs well with chicken dishes that include artichoke and lemon, such as our current flatbread in the Tasting Room. Chicken or fish in creamy or butter-based sauces will contrast well with the fresh flavors of this wine, as will mild curries. Vegetable dishes like winter squash and those with bright, fresh flavors will also pair well.

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