



Myka Cellars

2023 PINOT NOIR

Yountville



Wine Specs

100% PINOT NOIR
12.1% ALCOHOL
500 CASES PRODUCED
\$32 PER BOTTLE



Meet our Winemaker, Mica Raas



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about Mica.

Wholesale Inquiries:

Michael Kloster
mkloster@mykaestates.com
559-515-3798

Tasting Notes

This pinot noir is delicate garnet in color with tart red fruit flavors of cranberry, wild strawberry and pomegranate, punctuated by floral rose petal notes. You'll encounter a vibrant mineral tension on the palate with savory, earthy undertones and taut black tea tannins. This wine can be enjoyed slightly chilled.

Winemaking Notes

This pinot noir was picked when the acids in the berries were still ample enough to preserve a fresh and lean red fruit character in the wine. The grapes reached the winery early in the morning to help preserve that freshness. The berries on each cluster were gently removed from the stems and held in tank at cold temperatures for three days prior to the beginning of fermentation. This helped bring forward the lively nature of this wine. After fermentation, the wine was gently pressed as to not extract too many harsh tannins.

Aging

After pressing, this pinot noir was aged in 50% new French oak and 50% neutral oak for 18 months and then bottle aged for another 12 months prior to its release. This aging program integrated tannins nicely, making this pinot noir ready to drink upon its release.

Food Pairing

Pair with creamy, earthy cheeses such as Brie, Camembert, or Gruyère. For main courses we recommend grilled salmon, smoked trout, roasted duck, mushroom-based dishes, pork tenderloin, and thyme-roasted chicken. Sauces with fresh herbs will complement the brightness of the wine. Roasted beet salad with goat cheese and lentils will make a great vegetarian side dish or main.