



Myka Cellars

2025 SAUVIGNON BLANC

Lake County



Wine Specs

100% SAUVIGNON BLANC

13% ALCOHOL

1,180 CASES PRODUCED

\$32 PER BOTTLE



Meet our Winemaker, Mica Raas



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to learn more
about Mica.

Wholesale Inquiries:

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Tasting Notes

This bright Sauvignon Blanc boasts expressive lime and herbaceous aromatics against a classic background of minerality. On the palate, you'll taste lemon curd, white peach, and refreshing acidity. This crisp and juicy wine is perfect for pairing with fresh flavors.

Winemaking Notes

The grapes were picked at night so the cold weather would keep the skins from breaking. Then we pressed the grapes under nitrogen gas to prevent any oxidation from occurring, which can affect the bright natural flavors and aromas of sauvignon blanc. Once the juice settled, we racked the clear juice to a new tank and fermented for 10 days with yeast native to the Bordeaux region on France.

Aging

This wine was then held in stainless tanks before bottling to allow for as little oxygen exposure as possible.

This sauvignon blanc will age beautifully until 2030.

Food Pairing

Sauvignon blanc pairs beautifully with herby sauces over chicken, fish, tofu dishes, or bright Asian flavors such as those found in Thai Curry, Vietnamese spring rolls, or Sushi. In the spring and summer, pair with light appetizers and first courses, including goat cheese with fresh herbs, salads with citrus dressing, shrimp, crudo, ceviche, and fresh fruit. For your cheese course, soft, fresh cheeses are ideal to complement the brightness of this wine.

Accolades

- 90pts, James Suckling
- 90pts, Wine Enthusiast
- 90pts, Decanter