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Club
Release
Newsletter

Fall 2026

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Dear Collective Club Members

Happy fall everyone! This year at Myka Estates has been packed with events and great wine, resulting in a year that has flown by. However, this here is my favorite time of the year, and I hope that all of our Collective Club friends and family are enjoying a bountiful harvest season as well.

Speaking of harvest, we have been busy with crush here at the winery. We started harvest early this year, on August 6th to be exact. This early beginning of harvest was due to the early onset of the growing season that we experienced this year. We have seen great fruit quality coming in the door thus far, so stay tuned for future releases from the 2026 vintage!

As I write this, we are preparing for the last of the harvest to come in the door within the next week or so, by the first of October. All wines will be finished fermenting by mid-October, and then I can take a bit more time to enjoy the rest of fall and hopefully see you at the Tasting Room at one of our upcoming events.

We have three new wines for you in the fall release. Our 2025 Chardonnay from the Baron-Carlsen Vineyard, 2023 Côtes du Cruz from Fair

Play, and 2024 Reserve Pinot Noir from the Walala Vineyard in the West Sonoma Coast. I'm excited to share such a special mix of new wines with you, as the team and I are confident that these will all become new favorite wines for you and will pair beautifully with fall flavors. Read on to learn more about these wines.

I hope you can join us at the wine club release party from October 23rd through the 25th, where we will pair these three new wines with inspired food pairings by Chef Lisa Scott.

Cheers,

Brian Darwazeh, Winemaker, and the rest of the team at Myka Estates

2025 Chardonnay

Baron-Carlsen Vineyard
El Dorado



Wine Specs

100% Chardonnay
12.2% alcohol
46 cases produced
\$34 per bottle

Tasting Notes

Aromas of green apple, honeysuckle and honeydew melon lead to bright Meyer lemon flavors on the palate. Fresh fruit and vibrant minerality create a harmonious balance, while a silky texture and lighter-bodied style make this chardonnay refreshing and versatile. Perfect for pairing with fresh, seasonal flavors.

Winemaking Notes

The chardonnay from this vineyard was picked at the ideal time where acidity was still ample enough to lend its way to vibrant and refreshing flavors, but sugars and phenolic compounds had also accumulated enough to develop ripe fruit character. The clusters were lightly whole cluster pressed to extract juice without harsh tannins and maintain this wine's brilliant color.

This chardonnay was fermented in stainless steel to create a lean and bright wine.

Aging

This chardonnay underwent a partial malolactic fermentation and was bottled young after aging briefly in 25% American oak, to capture its vibrant flavors. Its bright acidity gives it a lot of age-ability as fresh characters present will hold for 5 years plus in the proper storage conditions.

Food Pairing

Pair this chardonnay with Caesar salad and seasonal salads like Chef Lisa Scott's Green apple and brussel sprout slaw with toasted almonds. A variety of seafood and white meat dishes will pair well, especially those with fresh herbs and lemon. Pasta with cream sauce will be a hit for a heavier pairing. We also recommend fettuccine with scallops and white wine sauce or a lemony shrimp risotto.

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

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2023 Côtes du Cruz

El Dorado



Wine Specs

40% Syrah, 20% Mourvèdre,
15% Petite Sirah,
15% Grenache, 10% Viognier
14.4% alcohol
126 cases produced
\$40 per bottle

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

Tasting Notes

Cherry cola, peppery spice, forest floor earthiness, and raspberry aromas are followed by a playful and juicy palate with soft tannins and a supple grip. You'll notice savory umami notes on the palate. This wine wraps up with hints of spice, ripe red cherry flavors, and a lingering silky finish.

Winemaking Notes

This vintage of Côtes du Cruz was inspired by the classic wines of the Northern Rhône. This blend brings together syrah, mourvèdre, petite sirah, grenache, and viognier from various El Dorado vineyards to create a wine of depth and complexity. Each varietal was brought into the winery separately at optimal ripeness and fermented individually, allowing us to highlight the unique character each component contributes to the final wine. Following fermentation and pressing, the individual wines were evaluated and carefully blended in the proportions that we felt expressed the greatest balance and harmony. The resulting blend showcases the savory character and structure of syrah alongside the richness of mourvèdre and petite sirah, the bright fruit and lift of grenache, and the aromatic elegance of viognier.

Aging

After blending, this Côtes du Cruz was aged for 20 months in 100% new French oak and has benefited from an additional 17 months of bottle aging. Enjoy the balance of earthiness and fruit early upon its release in October 2026 or age this wine for another 5 to 10 years to notice the earthiness move to the foreground.

Food Pairing

Pair this wine with rosemary roast turkey with sage seasoned stuffing this holiday season. The bright fruit and mellow tannins of this wine always beg to be paired with sweeter meats 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 when you're looking for a heartier meal. For vegetarian pairings we recommend roasted or grilled eggplant and bean stews.

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2024 Reserve Pinot Noir

Walala Vineyard
West Sonoma Coast



Wine Specs

100% Pinot Noir
14% alcohol
132 cases produced
\$65 per bottle

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

Tasting Notes

The vibrant red fruit notes of black cherry and raspberry in this pinot noir are accentuated by rose petal, subtle vanilla, and warm spice. Fruit forward plum flavors are balanced by subtle savory notes. Gentle, lush tannins lead the way to a lingering finish worth savoring.

Winemaking Notes

Pinot noir thrives in the West Sonoma Coast AVA due to the coastal influence of the region that keeps nights and mornings cool. This allows for a long growing season that thoroughly develops a depth of flavor while also retaining acidity to maintain the lean and crisp profile that is vital to pinot noir. At the winery, the berries were destemmed but not crushed as they entered the fermentation tank. A three-day cold soak took place to extract color and flavonoids prior to fermentation. After fermentation, the finished pinot noir was gently pressed.

Aging

Aged for 21 months in 50% new French oak and 50% neutral oak, this wine has the ability to bottle age for up to 20 years in the correct conditions.

Food Pairing

Aged cheddar cheese, goat cheese with fresh figs, and prosciutto are all perfect additions to your next charcuterie board that will pair beautifully with this wine. Strawberry and balsamic bruschetta make a great appetizer pairing. For main course pairings we love this wine with salmon, duck with raspberry compote, or roast game hen. Roasted beet salad and wild rice with mushrooms make great side dish pairings and vegetarian options.

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Chicken Roulade

Start to Finish: 2 hours,
1.5 hours active

Servings: 4



INGREDIENTS

Roulade

• 2 (8-ounce) boneless, skinless chicken breasts, butterflied and pounded out

Cheese Mix

- 2 cloves garlic, minced
- 1 tablespoon minced onions
- 1 tablespoon olive oil
- ½ cup ricotta cheese
- ½ cup fontina cheese, grated
- 1 teaspoon thyme
- Mushrooms
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 cup cremini mushrooms, cleaned and sliced
- 1 clove garlic, minced
- 1 tablespoon shallot, minced
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon thyme

Cherry Mix

- 1 teaspoon butter
- 1 cup black cherries, pitted and cut in ¼'s
- ¼ cup shallots, minced
- 1/8 cup Myka Estates 2024 Pinot Noir

Seasoned flour

- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ cup flour
- Caramelized Onions
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 onion, sliced into matchsticks
- ¼ teaspoon salt
- ¼ teaspoon pepper

Wine Reduction

- 1 tablespoon butter
- 2 tablespoons shallots, sliced
- 1 cup raspberries
- 1 cup 2024 Myka Estates Pinot Noir
- 1 cinnamon stick
- 2 tablespoons reduced balsamic
- 1 teaspoon cornstarch
- 1 tablespoon water
- Salt and Pepper to taste

Chicken Roulade

Start to Finish: 2 hours,
1.5 hours active
Servings: 4



DIRECTIONS

Preheat oven to 350°F.

To make the cheese mixture, sauté onions and garlic in oil in a small pan until soft. In a medium sized bowl mix the ricotta, fontina, thyme and sauteed onions and garlic. Set aside. In the same sauté pan heat the olive oil and butter for the mushrooms. Let it get very hot without burning. Add the mushrooms and seasoning and cook until browned. Remove from pan and set aside. In the same pan heat the butter for the cherry mixture and sauté the shallots until translucent. Add the cherries and wine and simmer until the liquid has been cooked out then turn off the heat and let sit.

Lay one butterflied, pounded-out chicken on a piece of plastic wrap and put 2 tablespoons of cheese mix down the center lengthwise, leaving about ½ inch from each side. Layer ½ of the mushroom mix and 2 tablespoons of the cherry mix on top of the cheese mix. Starting from the wider edge, roll the chicken firmly into a compact log. Wrap the plastic wrap tightly around the log and twist the ends. Repeat with second chicken breast. Let refrigerate for 30 minutes or more to hold its shape. Remove the plastic wrap from each log and tie it with butcher twine on each side and in the center.

Mix the flour, salt and pepper together in a shallow pan. Dredge the chicken so it is evenly coated. Sear the chicken in olive oil in a sauté pan until golden on all sides. Transfer the chicken to a baking dish and cook for 30 minutes or until the internal temperature is 165°F.

While the chicken is cooking place the olive oil and butter for the caramelized onions in a sauté pan. When the butter is melted add the onions and seasoning. Place the onions in the pan, cover with a lid for 10 minutes. Remove the lid and cook, stirring every few minutes. If the pan gets dry add a little water. Cook until the onions are deeply browned but not burned, soft and sweet.

For the wine reduction melt the butter in a small pot and cook the shallots until soft. Add all the remaining ingredients to the pot except for the cornstarch, water, salt and pepper. Bring to a low boil. In a small cup combine the cornstarch and water to make a slurry. Add the slurry to the pot, mixing until it is all incorporated. Cook on a low boil for 5 minutes then reduce the heat and cook until reduced to half of the volume. Remove the cinnamon stick and use a fine sieve to remove the shallots. Add the salt and pepper to taste.

To serve slice the chicken into 1-inch pinwheels. Top with caramelized onions and a drizzle of wine reduction. Pair with glasses of Myka Estates 2024 Pinot Noir.