

MYKA ESTATES

Club Release
Newsletter
Winter 2025



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Dear Collective Club Members



Happy New Year! We sat down recently and reviewed the wines we will release to you this year, and I have to say I am really excited to share them.

We have new vintages of sauvignon blanc, chardonnay, Spanish Cowgirl, and RhoneWolf White! Most of those will be bottled this spring, except for the chardonnay which we bottled last year and is going to be perfect for release this summer.

For red wines we have a new petite sirah, my first vintage in several years, another new pinot noir which has already received a 94-point score, and a new vintage of Côtes du Cruz. I am still finalizing the plan and there will be other releases and fun surprises along the way. Sometimes I get so busy with harvest season that I forget what we already have bottled. It is always a treat to visit these wines in bottle in the new year after they've had time to come into their own.

In this release I am including our new 2023 Indian Rock Vineyard Pinot Noir. Indian Rock Vineyard is in Murphys, in the Sierra Foothills. This was my first time working with the vineyard,

and I am pleased with this wine's classic pinot noir characteristics. You'll enjoy its notes of fresh red cherry and raspberry aromas balanced with earthy forest floor notes. You'll notice fine-grained tannins across the palate and a savory minerality. Still very much in its youth, this wine will age elegantly for 5 – 8 years.

I am also including my 2021 Namesake. The Namesake, as you probably know, is my favorite blend of merlot and cabernet franc, reminiscent of the famous wines of Saint-Émilion, on the right bank in Bordeaux, France. This expressive wine features herbal and spice aromas with a signature dark berry backdrop. It is a big, age worthy wine with significant but velvety tannins across the palate and a lingering dark fruit profile of blueberry and blackberry.

I hope to see you at the wine club release or another upcoming event where we can talk about these wines in person.

Mica Raas

A handwritten signature in black ink, appearing to read 'Mica Raas'.

Winemaker

2023 Pinot Noir

Indian Rock Vineyard
Sierra Foothills

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Wine Specs

100% Pinot Noir
12.3% alcohol
128 cases produced
\$45 per bottle

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

This expressive pinot noir is still very much in its youth, with the ability to age easily for another 5–8 years from its release in January 2025. It is already showing classic pinot noir notes of fresh red cherry and raspberry aromas balanced with earthy forest floor notes. You'll notice fine-grained tannins across the palate and a savory minerality.

Winemaking Notes

Great care was taken during the creation of this pinot noir to present a wine with recognizable varietal character, finesse, nuance, and structure. The berries were removed from their stems but were not crushed as they entered the fermentation tank. A two-day cold soak took place prior to the primary fermentation to allow ample extraction of fruit characteristics that are typical of pinot noir. The yeast selected to ferment this wine is known for its ability to bring forth red fruit and spice nuances with hints of pepper.

Aging

Aged in 25% new French medium plus toasted oak and 25% new French medium toasted oak. 50% of the oak used in aging this wine was neutral, meaning this portion didn't impart much oak flavor into the wine and maintained the delicate nuances of this pinot noir.

This wine will age easily for 5-8 years from release in early 2025, and even longer if you love the smoothness of aged wines.

About Indian Rock Vineyard

Indian Rock Vineyards is in historic Murphys in the heart of the Sierra Nevada Gold Country. A little over a mile from the bustling downtown, Indian Rock Vineyards is a sprawling 40-acre vineyard estate that grows more than 16 different varieties, making it one of the most diverse vineyards in the area.

Food Pairing

Taste this wine with Chef Lisa Scott's Vichyssoise at our wine club release party! We also suggest brie and other mild, soft cheeses. Duck confit or pork roast are great pairing ideas, especially with any fruit sauces or accompaniments. Salmon will also pair well. Because this wine is in its robust youth you will be able to pair it with more full-bodied foods than an aged pinot noir with a smoother palate. Dishes with mushrooms, such as a mushroom risotto, will balance beautifully with this wine.

2021 Namesake

Jodar Vineyard,
El Dorado



Wine Specs

58% Cabernet Franc
42% Merlot
14% alcohol
250 cases produced
\$40 per bottle

3405 Carson Court
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Tasting Notes

This expressive wine features earthy aromas reminiscent of Bordeaux, with a signature dark berry backdrop. It is a big, age worthy wine with significant but velvety, fine-grained tannins across the palate and a lingering dark fruit profile of blueberry and blackberry.

Winemaking Notes

The cabernet franc and merlot were picked the same day and co-fermented in 2-ton open top tanks. During fermentation we practiced gentle daily punchdowns to avoid overextraction, then sent the free run wine to barrel for aging after fermentation completed. You can age this wine for at least 8 years from vintage date.

Aging

Aged for 18 months in 80% new French oak and 20% neutral oak to allow the tannins plenty of time to soften.

Food Pairing

If you're feeling fancy, this wine is worthy of a special meal. We love it with Chateaubriand, Osso Bucco, Seared Duck Breast, or even Foie Gras, for an elegant food pairing. No matter how you're feeling, we recommend pairing it with rich foods to balance beautifully with the layered fruit and tannins in this wine. This wine pairs perfectly with Chef Lisa Scott's Rigatoni a la Bordelaise.

Accolades

90pts - Wine Enthusiast

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Vichyssoise Soup

Time: 1hr 30mins
Servings: 6

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Ingredients

- 4 tablespoons butter
- 3 onions, diced
- 4-5 cups leeks, sliced and cleaned
- 2 lbs Yukon gold potatoes, peeled and chopped
- 3 cups chicken stock
- 3 cups heavy cream
- ¼ teaspoon dried thyme
- ½ teaspoon dried marjoram
- 1 teaspoon white pepper
- 1 teaspoon fresh ground pepper
- 1 teaspoon nutmeg
- Pinch cayenne
- 2 teaspoon Kosher Salt, more if needed
- Chopped chives, garnish

Directions

In a large stock pot, melt butter. Sauté the onions until they are translucent. Add the leeks and cook for about 10 minutes more. Add broth and potatoes. Cook until potatoes are tender, about 15 minutes. Add the rest of the ingredients, stir, and remove from heat. Puree until smooth using an immersion blender or traditional blender. Return to low heat and cook for 15 minutes. Garnish with chopped chives to serve.

Can be served cold or hot.

Enjoy with a bottle of Myka Estates Indian Rock Vineyard Pinot Noir.

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