



Myka Cellars

2023 PINOT NOIR

Petaluma Gap,
Pepperwood Vineyard

95
POINTS



Wine Specs

100% PINOT NOIR

14% ALCOHOL

\$65/PER BOTTLE RETAIL



Meet our Winemaker, Mica Raas



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to learn more
about Mica.

Wholesale Inquiries:

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Accolades

- 95pts - The Tasting Panel
- 92pts - Wine Enthusiast
- 91pts - James Suckling

Tasting Notes

The vibrant floral nose of this pinot noir is accentuated by red fruit, subtle vanilla, & chocolate notes. Fruit forward flavors of strawberry, raspberry, cranberry & pomegranate are balanced by refreshing acidity on the palate followed by savory notes of truffles, umami & the classic earthiness of pinot noir. Gentle, lush tannins lead the way to a lingering & complex finish.

Winemaking Notes

These grapes were picked early in the morning & arrived at the winery in cool, perfect condition. To maintain a fruit driven profile in the finished wine, the berries were removed from the stems but kept intact as they entered the fermentation tank. We fermented the wine with a yeast known for expressing floral aromatics, & carefully controlled the fermentation temperature to maintain varietal nuance. After fermenting to dryness, the wine was pressed & separated into free run & heavy press fractions. These fractions were later blended at the ideal ratios to offer adequate structure while maintaining the wine's fruit driven core & approachable character.

Aging

Aged in 100% new medium & medium plus toast French Oak for 9 months. The oak was specifically selected to accentuate the vibrant fruit character of this wine while also developing a round & balanced structure on the palate.

Petaluma Gap AVA

Defined by its wind and fog conditions, the Petaluma Gap region in Sonoma County was designated as an American Viticultural Area (AVA) in 2017. By that time Petaluma Gap was already well known for producing premium grapes that make it one of Sonoma's best regions for growing pinot noir.

Food Pairing

Aged cheddar cheese, goat cheese with fresh figs, & prosciutto are all perfect additions to your next charcuterie board. Strawberry & 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 & wild rice with mushrooms make great side dish pairings & vegetarian options.