

2023 Pinot Noir

Indian Rock Vineyard
Sierra Foothills

MYKA
ESTATES



Wine Specs

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

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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.