

2023 Pinot Noir

Vinehill Vineyard
El Dorado

MYKA
ESTATES



Wine Specs

100% Pinot Noir
13.7% alcohol
126 cases produced
\$45 per bottle

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Tasting Notes

This expressive pinot noir boasts bright, juicy strawberry aromas balanced with delicate herbal, cola and baking spice notes with a hint of minerality. On the palate you'll taste abundant red fruit up front with warm spice undertones, and a strong tannic backbone leading to a lingering finish. With more tannic structure than you'd expect from its medium garnet hue, this pinot noir will pair with rich foods this winter, and age beautifully for about 5 years from its release in the fall of 2024.

Winemaking Notes

Upon arrival to the winery, these pinot noir berries were destemmed but not crushed, to facilitate a more delicate extraction during the maceration process. Once in tank, we did a two-day cold soak to extract this pinot's beautiful color, tannin structure and fruit components prior to an expedient fermentation that is typical for pinot noir. After completion of primary fermentation, this pinot noir was pressed lightly to preserve the firm but velvety tannin structure present in this wine. A secondary, malolactic fermentation then took place to soften the acid structure of this wine.

Aging

This pinot noir was aged in 50% new and 50% neutral French Oak which was a combination of medium and medium plus toast. The oak selection added baking spice and chocolate nuances while amplifying the fruit character of this wine.

You'll find that the firm but delicate tannin structure of this wine will give it a lot of ability to age in the proper cellar conditions. The baking spices notes will integrate further into the fruit character over the next couple of years and in five year's time more chocolate and savory components will express themselves.

Food Pairing

Some of our favorite entrée pairings with this wine are roast pork loin with herbs and mushrooms, grilled salmon or tuna, Peking or roast duck with a red fruit sauce and, of course, roast turkey. Dishes with cream and mushrooms will undoubtedly pair well with this full-bodied pinot noir. Brie, camembert, gruyere and goat cheese are our go to cheese pairings for pinot noir, but this pinot noir can also pair well with gouda or Manchego. Pair these cheeses with red jam, dried cherries, or quince paste on your charcuterie board. Join us at our wine club release party and taste this wine with Chef Lisa Scott's pork belly, fig and goat cheese palmier.

About the Vineyard

Located at 2,700 feet in Georgetown, the Vinehill Vineyard is higher in elevation and experiences the nighttime cooling that is so important for growing pinot noir. The vineyard is planted on a north-facing slope which gives a cooler exposure to the grapes, allowing the pinot noir to ripen more slowly. It has a gravelly loam soil, which provides a perfect balance of fertility and drainage for the vines.