

2020 PINOT NOIR

Myka Estates

SNOWS CROSSING VINEYARD. EL DORADO

Tasting Notes

This Pinot Noir expresses itself with an herbal spiciness accentuated by heady red and blue fruit. When tasting it we pick out dried thyme and sage along with red fruit, blueberry, and baked rhubarb. You'll notice round red fruit on the palate with a cranberry jam mid palate and a hint of peppery spice, along with ample but smooth and soft mouth-filling tannins. It has a medium body with lingering milk chocolate finish.

Winemaking Notes

We harvested these grapes from the shadiest blocks of the vineyard, with a lower solar index. Those grapes were less impacted by afternoon sun and ultimately less ripe so we could achieve a more refined balance in the wine. We retained 20% whole clusters and 100% whole berries for fermentation. The result was a partial carbonic fermentation that played up the red fruit and soft tannic profile, and additional complexity added by the stems. After fermentation the wine aged for a time in barrel sur lie (on the lees, which are primarily comprised of the expired yeast cells during which we practiced battonage (stirring the lees back into the wine monthly to enhance the wine's luxurious mouthfeel.

Food Pairing

Mica suggests pairing this wine with bacon wrapped figs for an easy appetizer pairing. For a main course pairing play up the red fruit profile of this wine with a cherry stuffed pork loin. Duck confit or Duck a l'Orange would also be very hedonistic and satisfying pairings!

Aging

Aged in 80% new French Oak, medium plus toast, for 6 months.

Wine Specs

100% Pinot Noir, clones 777 and 667

13.8% alcohol

229 cases produced

\$45 per bottle

