

RICKSHAW

2016 PINOT NOIR



Since our first vintage of RICKSHAW Pinot Noir in 2010, we've fine-tuned and consistently added to our rolodex of sources for high quality grapes over the years. We are now working with several key growers in multiple coastal AVA's throughout California to provide a consistent blend that is true to style.

2016 was a classic California Pinot Noir vintage, Mother Nature blessed the season with moderate yields and great weather to provide the fruit with a great ripening pattern resulting in opulent and fruit driven wines.



We source this RICKSHAW Pinot from a variety of coastal cool-climate vineyards with a large percentage coming from the Sonoma Coast. The wine is fermented in small open top vessels and aged in a combination of stainless steel and high end French Oak barrels. As always, pure Pinot flavor and exquisite balance are the goals with this wine.

The 2016 RICKSHAW Pinot Noir possesses kirsch and black cherry notes, cola and baking spices from the kiss of French oak it sees. A persistent core of sweet fruit extract balanced with bright acidity. Endlessly energetic, this Pinot is the ultimate versatile wine, working well for an aperitif to pairing with king salmon or skirt steak with chimichurri.

TECHNICAL DETAILS

VARIETIES	100% Pinot Noir				
VINEYARDS	Sonoma Coast, Santa Barbara, Anderson Valley and Monterey				
VINIFICATION	Cold soak followed by native yeast fermentation in open top vessels with 5% stem inclusion				
AGING	10 months aging in stainless steel (65%) and French oak (35%) – of which 15% was new				
UPC	853868006055				
ALCOHOL	13.9%	PH	3.59	TA	6.1g/l

RICKSHAW WINES Dedicated to the relentless pursuit of wines with elegance, purity, and sophistication at prices that rarely reflect these characteristics. RICKSHAW is true to its varietal character, steers clear of heavy handed tricks in the cellar and over delivers in every possible way. RICKSHAWWINES.COM