

# RICKSHAW

## 2016 SAUVIGNON BLANC



We source our Sauvignon Blanc throughout Northern California, looking for parcels that deliver both great freshness and a sense of depth. The combination of these elements is a crucial factor for producing the exceptional Sauvignon Blanc for which we strive.



The 2016 growing season was the last of the drought years in California which definitively ended with the deluge of the winter between 2016 and 2017. Harvests were the earliest in memory with many of our Sauvignon Blanc parcels being picked in early August. These conditions produced wines that are full of depth and intensity.

The 2016 Rickshaw Sauvignon Blanc is a nice blend of tropical notes framed by a slight savory touch. It opens up with beautiful aromatics of jasmine, white peach, passion fruit and a slight hint of fresh meadow. Flavors of candied lemon, orchard fruits, mint, sage and the slightest tropical hint of guava on the zippy frame. With great acidity and minerality, this wine begs for repeated gulps.

### TECHNICAL DETAILS

<b>VARIETIES</b>	100% Sauvignon Blanc
<b>VINEYARDS</b>	Napa Valley, Sonoma County & Lake County
<b>VINIFICATION</b>	Fermentation in primarily stainless steel with 12% barrel fermented
<b>AGING</b>	8 months aging
<b>UPC</b>	853868006468
<b>ALCOHOL</b>	13.3%

**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.

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