

RICKSHAW

100% Certified Sustainable Vineyards

2023 Cabernet Sauvignon

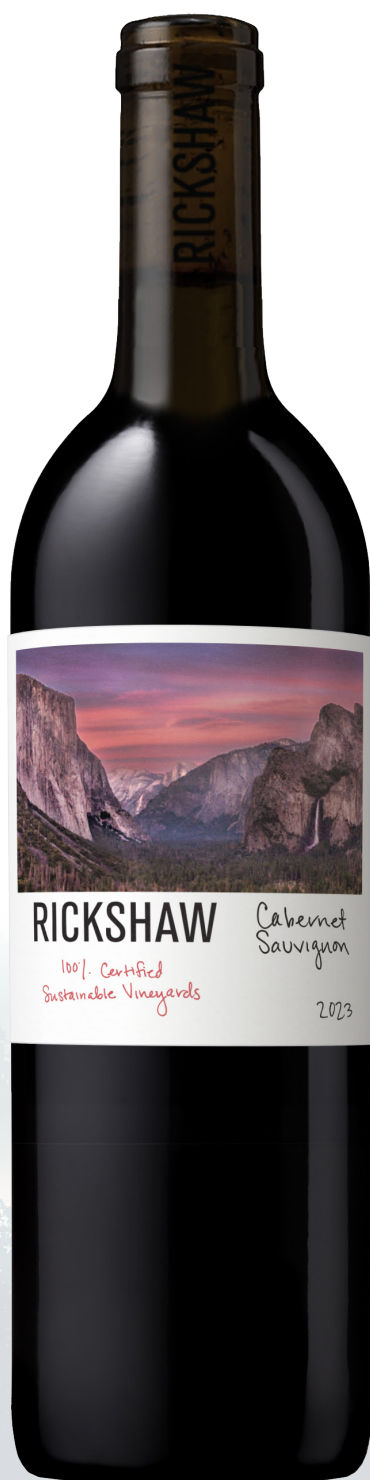
We source this RICKSHAW Cabernet Sauvignon from select certified sustainable vineyards throughout California. Grapes were harvested, carefully destemmed and transferred to stainless steel tanks for a 2-3 day cold soak prior to fermentation. The wine is pumped over twice per day throughout primary fermentation for maximum flavor extraction, temperature control, and uniformity. Once dry, the must is gently pressed off skins and seed and begins malolactic fermentation, which lasts about 2-3 weeks. The wine is then aged until blending and bottling.

After years of drought, the 2023 growing season delivered abundant rainfall throughout California. Cool temperatures persisted through most of spring, summer, and fall, resulting in slow ripening and a later harvest than in recent years.

The 2023 RICKSHAW Cabernet Sauvignon is rich and layered. Aromas of black cherry, plum, and mocha lead to a harmonious blend of black currant and cherry with notes of black pepper and caramel on the finish. This wine will drink well for the next 4-6 years.

TECHNICAL DETAILS

COMPOSITION	91% Cabernet Sauvignon, 5% Petite Sirah, 1.5% Cabernet Franc, 1.5% Petit Verdot, 1% Malbec
pH	3.76
TA	5.7 g/L
ALCOHOL	13.5%



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](https://rickshawwines.com)

