

RICKSHAW

100% Certified Sustainable Vineyards



2024 Chardonnay

We source this RICKSHAW Chardonnay from select certified sustainable vineyards throughout California. Grapes are harvested, carefully destemmed and transferred to stainless steel tanks for cold settling prior to fermentation. The wine completes 90% malolactic fermentation and is bottled after 14 months of aging.

The 2024 growing season was characterized by a long, wet dormant period followed by a mild spring. These conditions led to healthy vine development and an extended ripening phase. The prolonged season resulted in wines with lower alcohol levels, higher acidity, and robust structural components, promising excellent aging potential.

The 2024 RICKSHAW Chardonnay opens with a beautiful bouquet of citrus, apple, mango, guava, and lychee. The palate delivers apple, lemon chiffon, and notes of vanilla and lychee on the finish.

TECHNICAL DETAILS

COMPOSITION	100% Chardonnay
pH	3.6
TA	5.0 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

