

RICKSHAW

100% Certified Sustainable Vineyards

2023 Pinot Noir



We source this RICKSHAW Pinot from Steamboat Ranch in the cool-climate delta region of Solano County. 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. As always, pure pinot flavor and exquisite balance are the goals with this wine.

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 Pinot Noir boasts an abundance of ripe red fruit characters - cherry, pomegranate, and cranberry, with notes of cola. Medium-weight with balanced acidity, this wine pairs beautifully with roast chicken or salmon dishes, sautéed mushrooms, and soft cheeses.

TECHNICAL DETAILS

COMPOSITION	California Pinot Noir
pH	3.63
TA	5.4 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)

