

RICKSHAW

2016 CHARDONNAY



Crafting good value California Chardonnay in a style and at a quality level that satisfies our picky drinking habits is one of the hardest things we do each year. We've honed in on our vineyard sources and refined our winemaking to offer the consistently delicious and affordable RICKSHAW Chardonnay.

2016 marked the last of the drought years and like last year, overall quantity was down, but that naturally pushed the quality level up significantly. Low yields generally help to produce wines of impressive depth and concentration. As with years past, we sourced Chardonnay from marine influenced areas up and down the California coastline where the cool influence of the Pacific Ocean moderates warmer temperatures for optimal growing conditions.

Peach and pear aromas with some toasty vanilla notes. On the palate, the wine is full of lemon curd, tropical fruit and honeysuckle flavors that convey a sense of richness. At the same time, there is a vivacious acid streak that underpins and balances that richness, bringing the wine together for a seamless bright, fruity, delicious Chardonnay to be enjoyed on its own or with an array of foods from popcorn to lobster.

TECHNICAL DETAILS

VARIETIES	100% Chardonnay
VINEYARDS	Santa Barbara, Mendocino & Sonoma Coast
VINIFICATION	Fermentation in tank and barrel (15%)
AGING	11 months in French oak & stainless steel
UPC	853868006093
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