

RICKSHAW

2014 PINOT NOIR



Over the past few years we've consistently added to our rolodex of sources for high quality Pinot Noir. We are now working with somebody somewhere, in nearly every California AVA where good Pinot Noir is made, to source parcels that are true to Pinot Noir's beguiling nature.

The 2014 vintage marked the last in a trio of vintages that blessed California with bountiful crops and moderate warm weather. While the lack of rain was certainly a devastating factor for the state at large, the resulting crops in those years all fared well and produced wines with impeccable flavor and natural balance.



We source this RICKSHAW Pinot from a variety of coastal cool-climate vineyards with a large percentage coming from the Sonoma Coast. The wine is fermented in small open top vessels and aged in a combination of new (10%), once used (15%), and neutral (75%) French Oak barrels. As always, pure Pinot flavor and exquisite balance are the goals with this wine.

The 2014 Rickshaw Pinot Noir balances the ethereal nature of the grape with depth that is capable in warm California vintages. It flashes a whole range of berry flavors from wild blackberry to blueberry to Rainier cherry. This blend of fruit rides atop notes of wet earth, black tea and warm Indian spice notes. The finish is bright and long lasting.

TECHNICAL DETAILS

VARIETIES	100% Pinot Noir		
VINEYARDS	Sonoma Coast, Santa Barbara, Anderson Valley and Monterey		
VINIFICATION	Cold soak followed by native yeast fermentation in open top vessels with 5% stem inclusion		
AGING	10 months aging in new (10%), once used (15%) and neutral (75%) French oak		
UPC	853868006055		
ALCOHOL	14.1%	PH	3.63