

SAUVIGNON BLANC • Central Coast

An aromatic and lively Sauvignon Blanc with a light straw color. Citrus, grassy-stone fruit aromas. Medium-bodied with citrus and stone fruit flavors followed by flinty notes and a refreshing fruit finish.

PINOT GRIS • Paso Robles

This crisp refreshing, medium-bodied wine has delicate aromas of melon and kiwi with a plush mouth feel and lingering mineral complexity.

CHARDONNAY • Santa Lucia Highlands, Monterey

Golden in color with aromas of tropical fruit, peach, vanilla and hints of sweet oak.

Medium bodied and complex with a well balanced mouth feel offering tropical & stone fruit, mineral and citrus flavors. Ending with a satisfying creamy finish.

RIESLING • Monterey

Pale yellow in color with scents of flowers, pear and stone fruit. Medium-bodied and elegant with green apple, stone fruit and mineral flavors finishing with a touch of sweetness and lingering fruit flavors.

PINOT NOIR • Monterey

Garnet in color with aromas of cherry, dried cranberry, cinnamon and vanilla. The fruit flavors blossom on the palate with medium tannins lively acidity.

MERLOT • Paso Robles

A smooth, easy drinking wine with aromas of lavender, berry, vanilla, saddle leather and spice. This elegant merlot has a lengthy finish.

ZINFANDEL • Paso Robles

Ripe berry flavors wrapped with cedar box and caramel tones. The body is full with balanced tannins and berry fruit carries long into the finish revealing creme brûlé nuances.

CABERNET SAUVIGNON • Paso Robles

The complex nose exhibits black cherry, cocoa powder, cedar and spice nuances. A full-bodied wine with an exceptional fruit to tannin balance, it finishes with berry fruit, cedar and a touch of spice.

OLD SHANDON PORT WORKS

SYRAH PORT • Paso Robles

The wine has been aged for an average of 32 months in both French and American Oak barrels. This Non-Vintage Port is ready to drink without decanting.

Complex caramel, chocolate flavors accented with toasted nuts and ripe berry characteristics. Balanced mouth feel with a sweet, elegant smooth finish.



www.TarricaWineCellars.com



Sam Balakian,

President and Winemaker, manages the winery operations with the assistance of his wife Valerie. Sam earned his B.S. in Enology from Fresno State in 1964, making him one of the first graduates of the then-new winemaking program at the college. Sam continued his

education to earn an M.S. in Food Science from the University of California at Davis in 1966.

Working with this wide variety of growing areas, vineyards, varieties, production levels and styles of winemaking for nearly forty years make Sam one of the most experienced winemakers in California.

Michael Gwin,

National Director of Sales & Marketing, studied Agribusiness and Viticulture at California Polytechnic University, San Luis Obispo. Michael's wine industry experience spans over a decade and includes vineyard management, food and beverage management, wine making and sales and brand development. Michael joined Tarrica Wine Cellars for the release of its inaugural vintage in 2003 and is now supporting the successes of a national network of distributors.

Tarrica Wine Cellars is a small, family owned winery started in 2000 in the Paso Robles Wine Country. Tarrica Wine Cellar's focus is producing delicious wines that are a clear expression of varietal flavor and easy to enjoy.

The name "Tarrica" is a derivative of owners Sam and Valerie Balakian's daughters' first names: Taryn and Erica. Customer acceptance and awards won at wine competitions have encouraged our growth and expansion.

We hope you enjoy our wines.

Visitors are welcome by appointment only

PHYSICAL address: 111 Clark Road, Shandon, CA 93461

MAILING address: P.O. Box 195, Shandon, CA 93461



Tarrica Wine Cellars can crush, ferment, press and store all the wine necessary to meet the needs of its growing customer base. The winery has stainless steel, insulated storage and fermenting tanks. All of the winery tanks are equipped with temperature controlled refrigeration jackets.

The winery has a temperature controlled barrel storage room for aging wine in barrels designated for the Tarrica Wine Cellars (TWC) and Olde Shandon Port Works (OSPW) bottling programs. The TWC and OSPW barrel programs include both American and French oak barrels.

The winery has a state of the art quality control laboratory capable of providing all the analysis required to maintain our high standards of quality.

VINEYARDS

Tarrica Wine Cellars sources grapes primarily from the Paso Robles viticultural area, which is ideally situated for growing premium varietal wine grapes. Nestled slightly inland, the warm, clear days are insulated from clouds, fog, and severe winds so sufficient heat reaches the grapes. Following sunset, a marine layer moves over the region and cools temperatures approximately 50 degrees, providing conditions conducive to maintaining outstanding acid structure and overall balance. Most consider this fluctuation to be a key component to the varietal character displayed in the resulting wines.

Our Pinot-Noir grapes are grown in Monterey, where the long cool summer allows the grapes to achieve full maturity while retaining natural acidity. This results in a well balanced and fruit forward wine.

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"We create all Tarrica wines to be both affordable and immediately enjoyable."

- Sam Balakian



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