

tarrica

wine cellars

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.

Food recommendations

This Pinot Noir will match with salmon, tuna, swordfish, lobster, shrimp, roast chicken and duck. This wine also compliments pasta dishes and sushi.

Tarrica Wine Cellars Monterey Pinot Noir was sur lees aged in a combination of new and seasoned American and French oak barrels for 9-12 months.

www.TarricaWineCellars.com

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