

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.

Food recommendations

This wine compliments fresh fruits, simple tossed greens and light cheeses. Enjoy with a broad range of white fish and shellfish.

Tarrica Wine Cellars Pinot Gris, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine. No malolactic (ML) conversion.

Vineyards

Tarrica Wine Cellars farms and sources grapes primarily in 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.

TARE-RI-CA

Tarrica Wine Cellars

is a small, family owned winery started in 2000 in the Paso Robles Wine Country. Our winemaking is focused on showcasing the natural flavors of the grapes in a well-balanced, easy to enjoy style.

The focus of our winery is to produce value priced wines that are a clear expression of viticultural origin and varietal flavor.

The winery released its first bottled wine in April of 2003. Our wines are available at selected restaurants, markets, and wine shops located throughout the United States.

Established in 1999, the first grapes were crushed in 2000. Tarrica Wine Cellars and Olde Shandon Port Works are the labels of a family-owned winery located in the Paso Robles American Viticultural Area. 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.

