



2008 TARRICA WINE CELLARS RIESLING • Central Coast

Pale yellow in color with scents of flowers, pears 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.

FOOD RECOMMENDATIONS

This is a great sipping wine and goes well with many foods, especially Asian and Indian cuisine, salads, grilled meats and smoked fish.

Tarrica Wine Cellars 2008 Central Coast Riesling was fermented slowly at low temperatures, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine.

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.

Tarrica Wine Cellars is a small, family owned winery started in 2000 in the Paso Robles Wine Country. 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 on California's Central Coast, and throughout the United States.

*Go Online at
www.tarricawinecellars.com
for more details!*

TECHNICAL NOTES

- 100% Central Coast
- Harvested September 12th, 2008
- Wine analysis
- Alcohol 11.8%
- Wine acidity: 0.73g/100mL
- Wine pH 3.12
- Fermented in 100% Stainless Steel wine Tanks
- No Malolactic Fermentation
- Residual Sugar: 1.8%

NOTES:
