



2008 TARRICA WINE CELLARS SAUVIGNON BLANC • Paso Robles
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.

FOOD RECOMMENDATIONS

This dry and crisp wine is the perfect match for foods with herbal sauces and a wide range of seafood from shrimp to swordfish. This wine will also compliment tossed or dressed greens, corn tortillas, fruity salsas, fish tacos, and polenta.

Tarrica Wine Cellars 2008 Sauvignon Blanc, was fermented slowly, at low temperature, 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 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.

TECHNICAL NOTES

- 100% Paso Robles
- Harvested August 26th & 29th, 2008
- Wine analysis
- Alcohol 12.96%
- Wine acidity: 0.61g/100mL
- Wine pH 3.47
- Fermentation in 100% Stainless Steel wine tanks
- No Malolactic Fermentation
- Residual Sugar: .01%

NOTES:
