



2008 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 months.

VINEYARDS

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.

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 in the San Francisco Bay Area, Southern California, Nevada, Colorado, Georgia, Florida, Alabama, Texas, Pennsylvania, Delaware, Massachusetts, North Carolina and South Carolina, Missouri, Kentucky, Ohio and Indiana.

TECHNICAL NOTES

- 100% Monterey
Rio San Lucas Vineyard
- Harvested on October 1st, 2008
- Wine analysis
- Alcohol 13.5%
- Wine acidity: 0.60 g/100mL
- Wine pH 3.71 pH

NOTES:
