

Tarrica

WINE CELLARS

2008 TARRICA WINE CELLARS CHARDONNAY • Paso Robles

Golden in color with aromas of tropical fruit, peach, vanilla and hints of sweet oak. Medium bodied and complex with a well balanced mouth feel offering tropical & stone fruit, mineral and citrus flavors. Ending with a satisfying creamy finish.

FOOD RECOMMENDATIONS

This Chardonnay will match with hardy main dishes including chicken, seafood and creamy pastas.

Tarrica Wine Cellars 2008 Paso Robles Chardonnay is fermented in 100% stainless steel in order to retain a fresh, fruity character. Sur lees and French oak aging for eight months adds depth and complexity to our Chardonnay.

www.tarricawinecellars.com

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