



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.

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 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% Paso Robles
- Shandon Hills Vineyard
- Harvested on September 3rd, 2008
- Wine analysis
- Alcohol 13.9%
- Wine acidity: 0.65g/100mL
- Wine pH 3.55
- 100% Malolactic Fermentation

NOTES:
