

Tarrica

WINE CELLARS

2007 TARRICA WINE CELLARS PINOT NOIR • Monterey

Garnet in color with aromas of cherry, cinnamon and hints of vanilla. The bright fruit flavors blossom on the palate with balanced tannins and flavors of cherry cobbler with baking spices.

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 14 months.

www.tarricawinecellars.com

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