

# Tarrica

WINE CELLARS

## 2006 TARRICA WINE CELLARS CHARDONNAY • Paso Robles

*Golden in color with aromas of tropical fruit, vanilla and toasted oak. Medium bodied with a creamy mouth feel and a long finish.*

### FOOD RECOMMENDATIONS

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

Tarrica Wine Cellars 2006 Paso Robles Chardonnay is fermented in 100% stainless steel in order to retain a fresh, fruity character. Sur lees and French oak aging during secondary fermentation add depth and complexity to our Chardonnay.

[www.tarricawinecellars.com](http://www.tarricawinecellars.com)

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