

# Tarrica

WINE CELLARS

## 2006 TARRICA WINE CELLARS SAUVIGNON BLANC • Paso Robles

*An aromatic and lively Sauvignon Blanc with a light straw color. Mineral, citrus zest and tropical flavors. Medium-bodied with underlying tropical fruit and flinty notes. Refreshing fruit finish.*

### FOOD RECOMMENDATIONS

*This dry and crisp wine is the perfect match for foods with herbal sauces and a wide range of seafood from shrimp to swordfish. This wine will also compliment tossed or dressed greens, corn tortillas, fruity salsas, fish tacos, and polenta.*

Tarrica Wine Cellars 2006 Sauvignon Blanc, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine.

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

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