

tarrica

wine cellars

Zinfandel

• Paso Robles

Ripe berry flavors wrapped with cedar box and caramel tones. The body is full with balanced tannins and berry fruit carries long into the finish revealing creme brule nuances.

Food recommendations

Serve this wine with a wide range of cuisine including grilled meats, pastas, beef stew and pork chops. Bring this wine to a barbecue or let it compliment your favorite pizza.

Tarrica Wine Cellars aged this Paso Robles Zinfandel in a combination of new and used American and French Oak barrels for 16-18 months.

www.TarricaWineCellars.com

tarrica

wine cellars

Zinfandel

• Paso Robles

Ripe berry flavors wrapped with cedar box and caramel tones. The body is full with balanced tannins and berry fruit carries long into the finish revealing creme brule nuances.

Food recommendations

Serve this wine with a wide range of cuisine including grilled meats, pastas, beef stew and pork chops. Bring this wine to a barbecue or let it compliment your favorite pizza.

Tarrica Wine Cellars aged this Paso Robles Zinfandel in a combination of new and used American and French Oak barrels for 16-18 months.

www.TarricaWineCellars.com

tarrica

wine cellars

Zinfandel

• Paso Robles

Ripe berry flavors wrapped with cedar box and caramel tones. The body is full with balanced tannins and berry fruit carries long into the finish revealing creme brule nuances.

Food recommendations

Serve this wine with a wide range of cuisine including grilled meats, pastas, beef stew and pork chops. Bring this wine to a barbecue or let it compliment your favorite pizza.

Tarrica Wine Cellars aged this Paso Robles Zinfandel in a combination of new and used American and French Oak barrels for 16-18 months.

www.TarricaWineCellars.com