

Pinot Noir

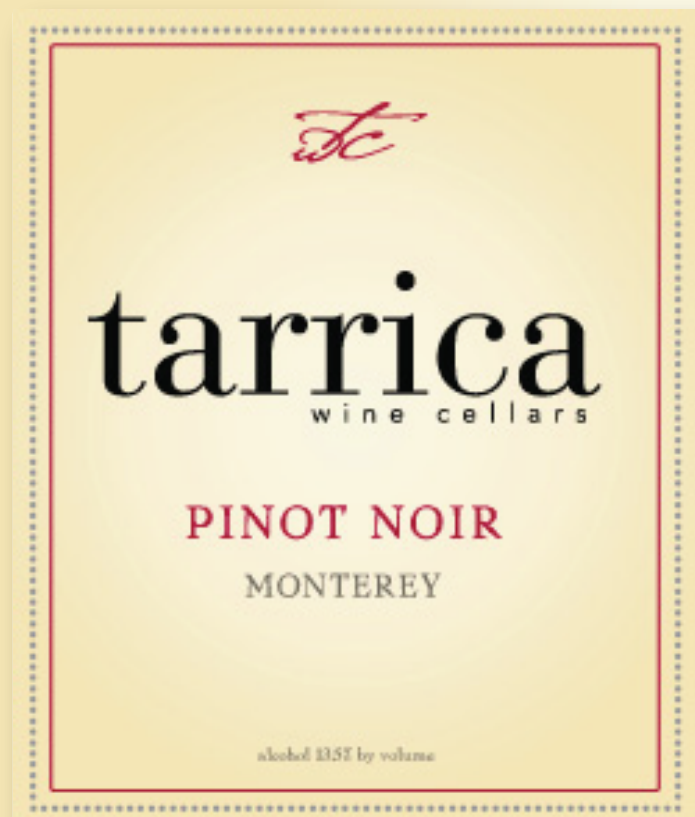
• Monterey

Garnet in color with aromas of cherry, dried cranberry, cinnamon and vanilla. The fruit flavors blossom on the palate with medium tannins lively acidity.

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 9-12 months.



Vineyards

Our Pinot Noir grapes are grown in Monterey, where the long cool summer allows the grapes to achieve full maturity while retaining natural acidity. This results in a well balanced and fruit forward wine.

TARE-RI-CA

Tarrica Wine Cellars

is a small, family owned winery started in 2000 in the Paso Robles Wine Country. Our winemaking is focused on showcasing the natural flavors of the grapes in a well-balanced, easy to enjoy style.

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 throughout the United States.

Established in 1999, the first grapes were crushed in 2000. Tarrica Wine Cellars and Olde Shandon Port Works are the labels of a family-owned winery located in the Paso Robles American Viticultural Area. The name "Tarrica" is a derivative of owners Sam and Valerie Balakian's daughters' first names: Taryn and Erica. Customer acceptance and awards won at wine competitions have encouraged our growth and expansion.

We hope you enjoy our wines.