

# tarrica

wine cellars

## Chardonnay

### • Paso Robles

Golden in color with aromas of tropical fruit, peach, vanilla and hints of sweet oak. Medium bodied and complex with a well balanced mouth feel offering tropical & stone fruit, mineral and citrus flavors.

Ending with a satisfying creamy finish.

### Food recommendations

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

Tarrica Wine Cellars Paso Robles Chardonnay is fermented in 100% stainless steel in order to retain a fresh, fruity character. Sur lees and French oak aging for eight months adds depth and complexity to our Chardonnay.

100% malolactic (ML) conversion.

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

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