

tarrica

wine cellars

Sauvignon Blanc

• Paso Robles

An aromatic and lively Sauvignon Blanc with a light straw color. Citrus, grassy-stone fruit aromas.

Medium-bodied with citrus and stone fruit flavors followed by flinty notes and a 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 Sauvignon Blanc, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine. No malolactic acids.

www.TarricaWineCellars.com

tarrica

wine cellars

Sauvignon Blanc

• Paso Robles

An aromatic and lively Sauvignon Blanc with a light straw color. Citrus, grassy-stone fruit aromas.

Medium-bodied with citrus and stone fruit flavors followed by flinty notes and a 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 Sauvignon Blanc, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine. No malolactic acids.

www.TarricaWineCellars.com

tarrica

wine cellars

Sauvignon Blanc

• Paso Robles

An aromatic and lively Sauvignon Blanc with a light straw color. Citrus, grassy-stone fruit aromas.

Medium-bodied with citrus and stone fruit flavors followed by flinty notes and a 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 Sauvignon Blanc, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine. No malolactic acids.

www.TarricaWineCellars.com