



2006 TARRICA WINE CELLARS MERLOT • Paso Robles

A smooth, rich and complex wine with toasty vanilla-caramel aromas wrapped around ripe currant fruit. Balanced, full mouth feel with flavors of berry, leather and tinderbox. This elegant merlot has a lengthy finish.

FOOD RECOMMENDATIONS

This versatile wine pairs well with meats like pork, roast chicken and veal as well as rare grilled beef and hearty pasta dishes.

Tarrica Wine Cellars aged this Paso Robles Merlot in a combination of French and American Oak for 18 months.

VINEYARDS

Tarrica Wine Cellars sources grapes primarily from the Paso Robles viticultural area, which is ideally situated for growing premium varietal wine grapes. Nestled slightly inland, the warm, clear days are insulated from clouds, fog, and severe winds so sufficient heat reaches the grapes. Following sunset, a marine layer moves over the region and cools temperatures approximately 50 degrees, providing conditions conducive to maintaining outstanding acid structure and overall balance.

Most consider this fluctuation to be a key component to the varietal character displayed in the resulting wines.

Tarrica Wine Cellars is a small, family owned winery started in 2000 in the Paso Robles Wine Country. 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 on California's Central Coast, and throughout the United States.

*Go Online at
www.tarricawinecellars.com
for more details!*

TECHNICAL NOTES

- 100% Paso Robles Sunnyslope Vineyards
- Harvested September 25th & 26th, 2006
- Wine analysis
- Alcohol 13.5%
- Wine Acidity: 0.58g/100mL
- Wine pH 3.56

NOTES:
