

2007 TARRICA WINE CELLARS CABERNET SAUVIGNON • Paso Robles

The complex nose exhibits black cherry, cocoa powder, cedar and spice nuances. A full-bodied wine with an exceptional fruit to tannin balance, it finishes with berry fruit, cedar and a touch of spice.

FOOD RECOMMENDATIONS

This rich, mouth-filling wine matches well with beef, lamb, game meats and hard cheeses and will enhance a hearty stew or roast.

Tarrica Wine Cellars aged this Paso Robles Cabernet Sauvignon in a combination of new and seasoned French and American oak barrels for 20 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 in the San Francisco Bay Area, Southern California, Nevada, Colorado, Georgia, Florida, Alabama, Texas, Pennsylvania, Delaware, Massachusetts, North Carolina and South Carolina, Missouri, Kentucky, Ohio and Indiana.

TECHNICAL NOTES

- 100% Paso Robles, John Jacone Vineyards
- Harvested October 23rd and 24th, 2007
- Wine analysis
- Alcohol 13.9%
- Wine Acidity: 0.57g/100mL
- Wine pH 3.71

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