



2008 TARRICA WINE CELLARS PINOT GRIGIO • California

This crisp refreshing, medium-bodied wine has delicate aromas of melon and kiwi with a plush mouth feel and lingering mineral complexity.

FOOD RECOMMENDATIONS

This wine compliments fresh fruits, simple tossed greens and light cheeses. Enjoy with a broad range of white fish and shellfish.

Tarrica Wine Cellars 2008 Pinot Grigio, was fermented slowly, at low temperature, in 100% stainless steel tanks to ensure both the fruit and freshness of this wine.

VINEYARDS

Our Pinot Grigio grapes are grown in California, 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.

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, portions of Southern California, Colorado, Texas, Pennsylvania, Delaware and North Carolina.

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.

TECHNICAL NOTES

- 100% California
- Harvested on September 3rd, 2008
- Wine analysis
- Alcohol 12.6%
- Wine acidity: 0.640g/100mL
- Wine pH 3.48
- No Malolactic Fermentation
- Residual Sugar: .25%

NOTES:
