

# Tarrica

WINE CELLARS

## 2006 TARRICA WINE CELLARS PINOT NOIR • Monterey

*Garnet in color with aromas of cherry, cranberry, vanilla, cinnamon and earth. The bright fruit flavors blossom on the palate with medium tannins and lively acidity.*

### FOOD RECOMMENDATIONS

*This Pinot Noir will match with salmon, tuna, swordfish, lobster, shrimp, roast chicken and duck. This wine also compliments pasta dishes and sushi.*

Tarrica Wine Cellars Monterey Pinot Noir was sur lees aged in a combination of new and seasoned American and French oak barrels for 12 months.

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

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