

# Tarrica

WINE CELLARS

## 2006 TARRICA WINE CELLARS ZINFANDEL • Paso Robles

*Cremé Brulée, cedar box and cocoa tones are wrapped with ripe berry flavors. The body is full with medium tannins and the fruit carries into the finish*

### FOOD RECOMMENDATIONS

*Serve this wine with a wide range of cuisine including grilled meats, pastas, salmon, lobster and pork chops. Bring this wine to a barbecue or let it compliment your favorite pizza.*

Tarrica Wine Cellars aged this Paso Robles Zinfandel in a combination of new and used American and French Oak barrels for sixteen months.

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

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