



Tarrica Wine Cellars Pinot Noir Monterey 2016

SVP Winery, Monterey, USA

eCommerce # 507250 | 14.0% alc./vol. | \$24.70

Garnet in colour with aromas of cherry, dried cranberry, cinnamon and vanilla. The fruit flavours blossom on the palate with medium tannins lively acidity.

Terroir:

Vineyards and sources additional 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.



Vinification:

Tarrica Wine Cellars Monterey Pinot Noir was sur lees aged in a combination of new and seasoned American and French oak barrels for 9-12 months.

Variety: Pinot Noir 100%

Residual sugar: 7 g/L

Serving suggestion and food pairing: Serve at 16°C with grilled meat, steak, roast duck, mushrooms and medium cheeses.