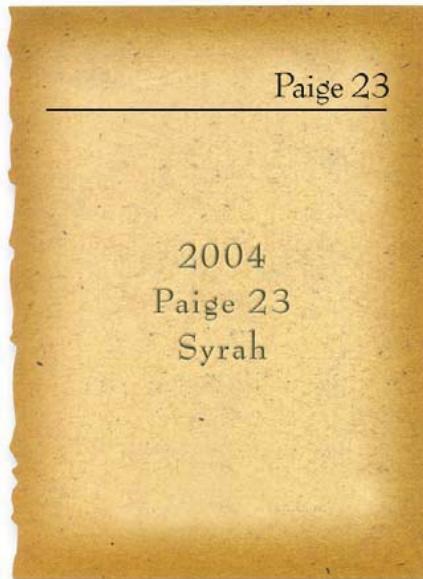


2004 Paige 23 Wines Syrah



The 2004 Paige 23 Syrah is a blend of syrah primarily from three esteemed vineyards in Santa Barbara County, our own JK Vineyards, Carreaga Vineyards in Los Alamos, and Westerly Vineyards in Happy Canyon. The JK Vineyard Syrah supplies the violet/lavender notes in the bouquet accompanied by the blueberry and earth tones of the Carreaga fruit. The Westerly Vineyard Syrah frames the blend with firm tannins and leathery structure to balance the wine across the palate for even balance and a long finish with the French oak we employ in our red wines. 4% Viognier from Vogelzang vineyard was added to the blend for aromatics and character in what proved to be a very hot vintage producing compact and age worthy wines.

JK Vineyards Syrah:

Sugar at harvest: 24.7
PH: 3.51
TA: .685

Westerly Vineyards Syrah:

Sugar at harvest: 24.5
PH: 3.6
TA: .69

Carreaga Syrah:

Sugar at harvest 25.5
PH: 3.50
TA: .679

Protocol

The grapes were crushed and pumped into open topped fermentation tanks where the must was cold-soaked for 24 hours before inoculation with Lalvin D254 yeast. The fermentation and maceration lasts about 15 days with a minimum of three punch-downs per day. The must was then pressed and transferred to barrels. The syrah was aged in barrels for 22 months before bottling, then aged in bottle another 12 months before release.

Barrels

Paige 23 uses French oak barrels for character and structure while remaining elegant on the nose and palate. The French barrels come from the Alier and Nevers forest in the center of France and are toasted lightly to impart the smoky character. Twenty percent of the barrels are replaced each year for complexity but not overbearing oak flavors.

Tasting Notes

Fragrant violet and blueberry with spicy cassis and smoke with soft tannins. Long, elegant finish with great aging potential.

1000 Cases Produced .750ml