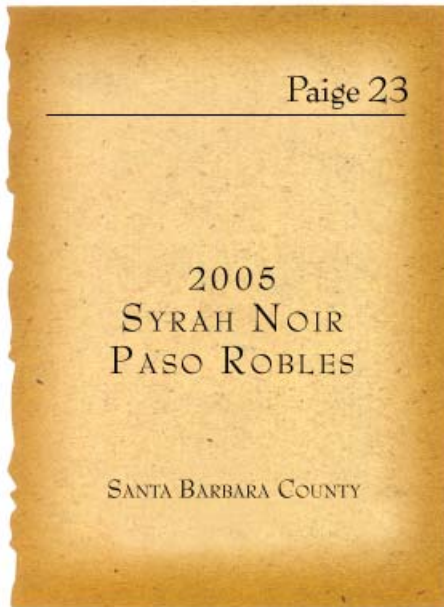


2005 Paige 23 Syrah Noir Paso Robles



Made from vines imported from the Hermitage region of the Northern Rhone Valley, "Syrah Noir" is, simply put, Black Syrah. The 2005 vintage of Syrah Noir was produced from Stockwell Vineyard in Paso Robles. The wine exhibits earth tones with smoked bacon and intense berry on the nose with balanced fruit finishing with black pepper on the palate. An additional eight percent of the blend is syrah from a new vineyard for us, "Watch Hill" in Los Alamos which adds intense mid-palate and length to the finish.

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-noir was aged in barrels for 22 months before bottling, then aged in bottle another 6 months before

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

Smoked meat and plum with intense black pepper and earth. Great with grilled duck, steak and game.

330 Cases Produced