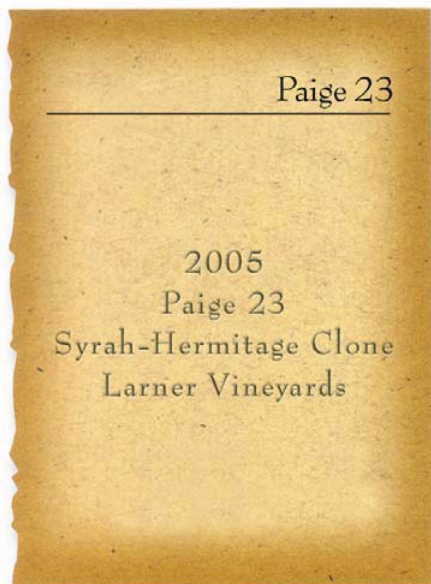


2005 Paige 23 Wines Syrah-Hermitage Clone Larner Vineyards



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Protocol

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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

Deep rich black fruit framed with smoked meat and pepper. Intense and elegant. Great with wild game and red meats.

300 Cases Produced .750ml