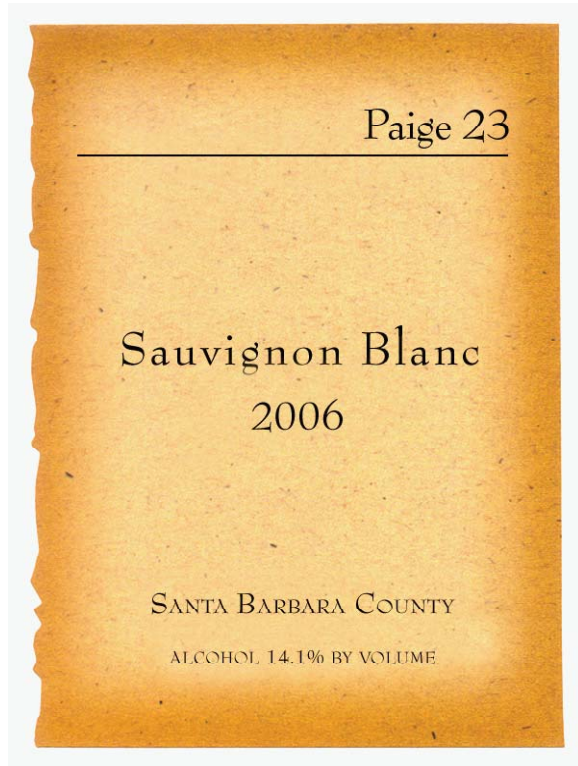


# 2006 Paige 23 Wines Sauvignon Blanc



The 2006 Sauvignon Blanc was Paige 23's sixth venture into the production of what is one of our favorite varietals to produce.

The grapes came exclusively from Valley View Vineyards in Santa Ynez, a fruit source we have come to love. With minimal handling, the bright acidity and crisp, lime zest qualities of California Sauvignon Blanc shine through on the palate.

Two per cent Semillon in this year's blend adds depth and complexity with rich mouthfeel and pear tones in the nose.

<b>Average Sugar (Brix)</b>	<b>23.5</b>
<b>PH</b>	<b>3.41</b>
<b>Total Acid (TA)</b>	<b>.69</b>

## Protocol

The Sauvignon Blanc grapes were crushed and pressed lightly to bring out the distinct aromas and character of this particular appellation. The juice was then pressed and transferred into stainless steel and chilled to 46 degrees until fermentation was completed.

**Harvested**      **August 26, 2006**  
**Bottled**        **February 1, 2007**

## Tasting Notes

Crisp and clean varietal character with lemon zest and fresh pear while bursting with tones of mineral and citrus.

**0% Malo-lactic Fermentation**  
**0% Oak Barrels**  
**800 Cases Produced**