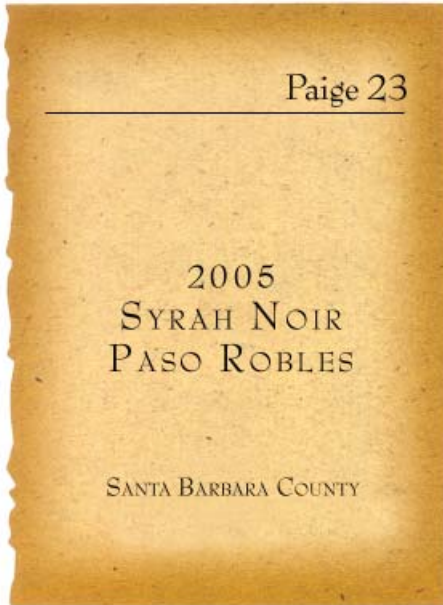


2005 Paige 23 Pinot Noir San Luis Obispo



The 2006 Pinot Noir was Paige 23's second production of Pinot Noir from Arroyo Grande appellation. The grapes came from Laetitia Vineyards located in the cool, ocean influenced climate North of the San Luis Obispo County line. The cool weather and bright sunshine produces grapes with naturally high acidity and the minerality Paige 23 has become known for. This particular block of vines features a small vein of volcanic soil, which is quite evident in both the bouquet and on the palate, creating a dark, smoky quality in the wine.

Average Sugar (Brix)	25.2
PH	3.41
Total Acid (TA)	.69

Protocol

The Pinot Noir grapes were crushed lightly then placed in open top fermenters where the skins were allowed contact with the juice for 14 days for dark color and complexity. The must was then pressed and placed in French oak barrels from the Alier and Never forests with medium toast for a period of eighteen months. The barrels are 25% new each year.

Harvested: **October 3, 2006**
Bottled: **February 15, 2008**

Tasting Notes

The Paige 23 Pinot Noir from 2006 is bright and flashy on the palate with a berry-like and elegant bouquet. The flavors range from dark plum and cherry to smoky raspberry and earth framed with bright acidity and mild oak tannins. Great to drink now or age for several years to come. Great with grilled meats and fish, roasted

300 Cases Produced