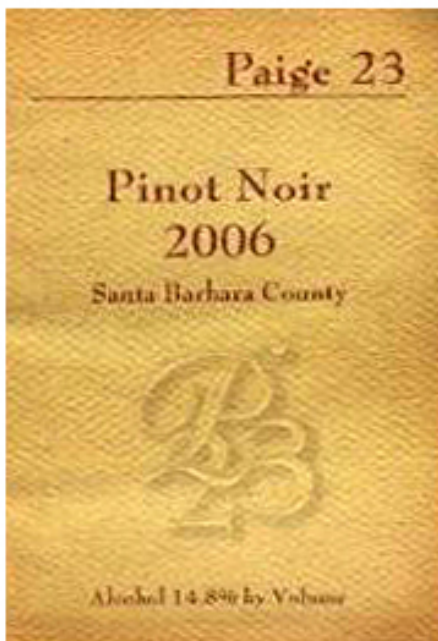


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2006 Paige 23 Wines Pinot Noir Santa Barbara County



The 2006 Pinot Noir was Paige 23's fifth production of Pinot Noir from Santa Barbara County fruit. The grapes came from the old Carriaga Vineyards in Los Alamos, located in the cool, ocean influenced climate just North of Santa Rita Hills. The cool weather and bright sunshine produces grapes with naturally high acidity and the minerality Paige 23 has become known for. The 2006 vintage produced grapes that received plenty of hangtime, giving us a richer, vibrant pinot noir with big and juicy plum character similar to the lauded 2003 vintage in Burgundy.

Average Sugar (Brix)	24.2
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.

Harvest: **October 3, 2006**
Bottled **February 5, 2008**

Tasting Notes

The Paige 23 Pinot Noir from 2003 is bright and flashy on the palate with a berry-like and elegant bouquet. The flavors range from crisp 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,

300 Cases Produced .750ml

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