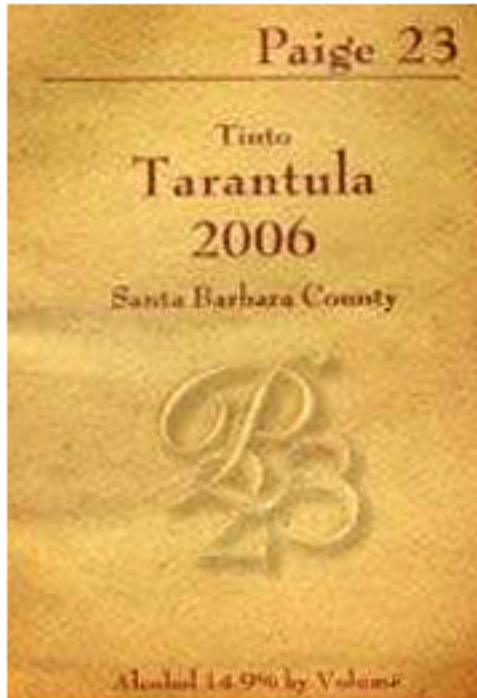


2006 Paige 23 Wines Tinto Tarantula



The 2006 Paige 23 Tinto Tarantula-Santa Barbara County is our tribute to the wines of Catalonia in the Eastern part of Spain. This blend of 40% Grenache (Santa Barbara Highlands Vineyard) 40% Syrah (Watch Hill Vineyards) and 20% Cabernet Sauvignon (Westerly Vineyards) delivers an old world set of flavors in the nose combined with the rich character of the Central Coast. This wine is made for lamb, dried meats and REALLY aromatic cheeses.

Average Sugar (Brix)	24.2
PH	3.41
Total Acid (TA)	.69

Protocol

The 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.

Harvested **October 1-15, 2006**
Bottled **February 5, 2008**

Tasting Notes

Dark plum with strawberries and earth. Rich mouthfeel with bright acidity and tannin. Old World character on the nose with hints of oak and smoked meats.

300 Cases Produced