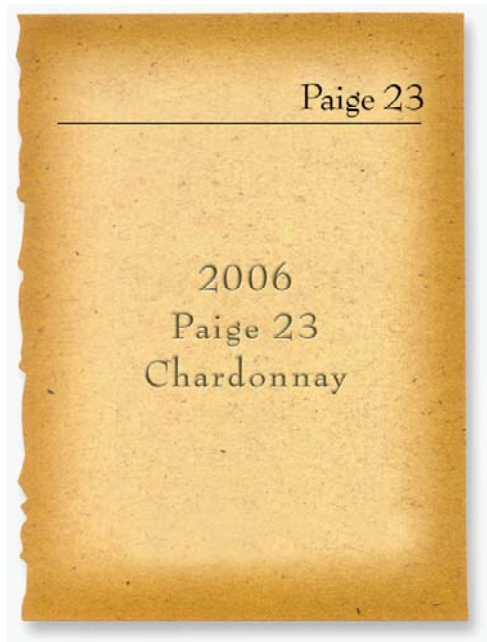


2006 Paige 23 Wines Chardonnay



The 2006 vintage Paige 23 is produced from Chardonnay grapes grown at the old Carreaga Vineyards just North of Santa Rita Hills in Santa Barbara County. The vineyard, with stone and mineral soil composition together with the cool, coastal climate influence produces a bright, citrus style of Chardonnay that we feel offers the best of what Santa Barbara County Chardonnay is; bright, crisp and clean.

The crisp minerality and bright acidity of the region gave us the faith we could produce this wine in the mold of the great Chablis' of France. We produce this wine with no oak barrels and no secondary fermentation; the result, we believe, is the perfect chardonnay from the Los Alamos region.

Average Sugar (Brix)	23.5
PH	3.36
Total Acid (TA)	.72

Protocol

The grapes were crushed, pressed and pumped into a stainless steel tank and chilled to 48 degrees for 24 hours. After the must settled, we induced fermentation with Lavlin yeast. The juice was fermented in tank at 47 degrees F for 11 months then lightly fined before sterile filtration before bottling.

Barrels

None

Tasting Notes

Great varietal characteristics with bright citrus and mineral qualities made to accompany fine foods.

500 Cases Produced .750ml