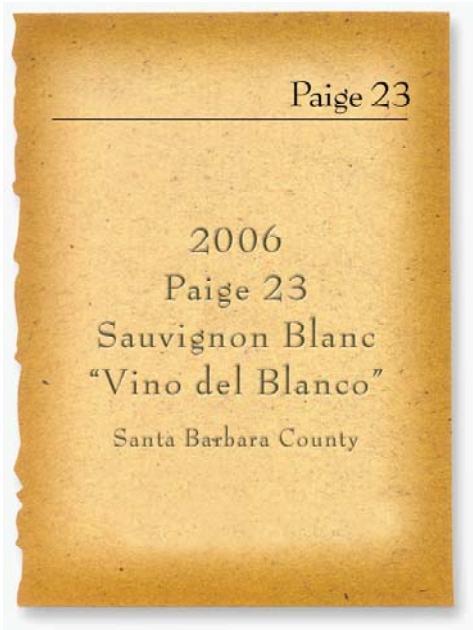


2006 Paige 23 Wines Sauvignon Blanc "Vino del Blanco" Santa Barbara County



A new Sauvignon Blanc bottling from the vineyard featured for years in Babcock's Eleven Oaks Sauvignon Blanc. Tank fermentation, 100% Sauvignon Blanc, this wine is built for Sauvignon Blanc lovers. Great mineral character, zesty fruit structure and bright acidity, great for summertime. Extremely small production of a wine that is one of our favorites to make.

Average Sugar (Brix)	23.5
PH	3.41
Total Acid (TA)	.69

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 great acidity and complexity while bursting with tones of mineral and citrus. Truly representative of the great potential for Sauvignon Blanc in Santa Ynez Valley.

0% Malo-lactic Fermentation
0% Oak Barrels

200 Cases Produced