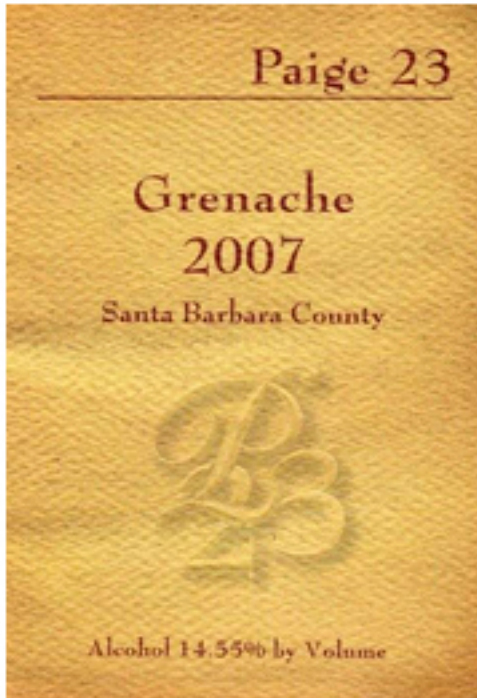


2007 Paige 23 Grenache



The 2007 Grenache was Paige 23's first venture into the production of a favorite varietal in Santa Barbara County, Southern France, Spain and elsewhere in the grape growing world. Our version of this wine is largely influenced by the wines of Chateauneuf du Pape and Gigondas. We use no oak and no syrah in this beautifully balanced and nuanced wine. Fresh strawberry, tea leaf and rose petal immediately come to mind with hints of spice, guava and earth. The grapes come from Camp 4 vineyards in Santa Ynez and find the perfect match of style and terroir made in this style.

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

Protocol

The grenache 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 **September 20 2007**
Bottled **February 1, 2008**

Tasting Notes

Bold fruit balanced with bright acidity and earthiness. This wine is the perfect match for lamb, duck, chicken and grilled meats. Beautiful now, but, should age well for many years to come.

0% Malo-lactic Fermentation
0% Oak Barrels

100 Cases Produced