



WINERY
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2016 Boscoe Wine Co. “La Fai” Syrah/Viognier

La Fai Name: named after wife, in Cantonese her name is Tsz Fai – Fai = “Sunshine”

Harvested: 12:45AM, September 12th 2016

Grapes: 95% Syrah co-fermented 5% Viognier; 36% whole clustered

Vines: Planted in 2008; maintained by Ruben Soloranzo

Soil: Sandy loam

Vineyard: Kimsey Vineyard, Ballard Canyon AVA – certified organic

Pressing: Basket pressed at 7:00am October 20th, 2016

Alch: 12.75%

pH: 3.9

TA: 0.65

Yeast: Indigenous fermentation lasting 1.25 months with cap

Punch down: 3x a day for first week, 2x a day for 3 weeks, last part of fermentation 1x a week

Maloactic fermentation: Indigenous yeast completed in tank

Barrel Aged: 9 months in 30% new (one 1 year-old barrel, two 2 year-old barrels) and 70% old (two 4 year old barrels, two 5 year-old barrel, one 6 year-old barrel and two 11 year-old barrels) Boswell “Eau” French oak barrels

Barrel Facts: French oak; 60 gallons; Fine grain; Medium treating; 2 years seasoned in France

Topping: Each barrel was tasted and topped once a month for 8 months

Sulfur: 15ppm on July 17thth, 2017 @ 11AM

Racked: Free run moved to totes on October 20th, 2016. Racked back to tank on October 29th, 2016. Put in barrel November 3rd, 2016. Racked from barrel to tank on July 17th, 2017.

Bottling: Unfined/unfiltered; hand bottled on August 13th, 2016

Cork: ACIC; Amorium TCA Gas Chromatography

Serving temperatures: Between 16 and 18°C, or between 60 and 65°F

Aeration: 10-12 minutes and Suggested Decanting
