



WINERY
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2016 Boscoe Wine Co. “Lizette” Grenache Blanc

Vines: 5 years old, maintained by Ruben Soloranzo and Saul Ruiz

Soil: Limestone

Vineyard: Rancho Boa Vista, Ballard Canyon AVA - organic without certification

Harvest: 9:30 pm, September 30th, 2016

Pressing: Whole Cluster; by weight of fruit; no press cycle

Alch: 13.95%

pH: 3.5

TA: 0.61

Yeast: Indigenous

Primary Fermentation: 1.25 months

Maloactic Fermentation: Partial

Sur lie: 6 month battonage

Sulfur: 8:05pm, April 27th 2017; 40ppm

Racked: 2*: 5:00pm April 25th, 2017 to polyethylene tank and 6:00pm April 27th, 2017 back to stainless steel tank

Bottling: Hand bottled on June 7th, 2017

Cork: Amorim ACIC NDtech 45 x 24mm; gas-chromatography tested

Serving temperatures: Between 8 and 10°C, or between 47 and 50°F

Aeration: 5 – 10 minutes

Cases made: 145
