



WINERY
David S. Haskell
Box 1510
Santa Ynez, CA 93460
424-299-6716
david@boscoewine.com

BUSINESS OFFICE
John S. Haskell
1700 Mandeville Canyon Road
Los Angeles, CA 90049
310-476-3355
drrevenue@drrevenue.com

2015 Boscoe Wine Co. “La Fai” Syrah/Viognier

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

Harvested: 4:30am, September 3rd 2015

Grapes: 89% Syrah co-fermented 11% Viognier; 33% whole clustered

Vines: Planted in 2008; maintained by Ruben Soloranzo and Saul Ruiz

Soil: Sandy loam

Vineyard: Kimsey Vineyard, Ballard Canyon AVA – Certified organic

Pressing: Basket pressed at 5:00pm October 18th, 2015

Alch: 12.77%

pH: 3.8

TA: 0.66

Yeast: Indigenous fermentation lasting 1.5 months with cap

Punch down: 2x a day for first 5 weeks, 3x a day for 1 week, last part of fermentation 1x a week

Maloactic fermentation: Indigenous yeast completed in tank

Barrel Aged: 9 months in 50% new (one 1 year-old barrel, two 2 year-old barrels) and 50% old (one 4 year-old barrel, one 5 year-old barrel and one 10 year-old barrel) Boswell “Eau” French oak barrels

Barrel Facts: French Oak; 60 Gallon; 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 20th, 2016 @ 7:15PM

Racked: Free run moved to totes on October 18th, 2015. Racked back to tank on October 29th, 2015. Put in barrel November 1st, 2015. Racked from barrel to tank on July 20th, 2016.

Bottling: Unfined/Unfiltered; hand bottled on August 7th, 2016

Cork: DS100; TCA tested

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