

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE: 2012 La Pyramide Syrah/Viognier

2. GRAPE(S): Syrah 82% Viognier 18%

3. VINEYARD(S): Outlook (Rattlesnake Hills AVA) sustainable
Riverrock (The Rocks AVA) sustainable

4. TERROIR: Outlook- granite and basalt cobblestone over basalt bedrock, South-facing hillside at 1100'. Riverrock- basalt cobblestone riverbed, 900'.

5. VINTAGE:
2012 was a warm vintage with early budbreak and with harvest in early september, yields were around 3 tons per acre. Strangly despite the warm vintage acids were higher than usual for the ripeness of the fruit.

5. FERMENTATION DATA:
Syrah and Viognier from adjacent blocks were cofermented with 70-80% whole clusters. Native fermentation with Pigeage at the start of fermentation and punchdowns one to two times a day for around 40 days. No SO2 or other additives were added to the musts. Basket Pressed directly to barrel.

6. COOPERAGE & ELEVAGE:
Aged in our cellar for 24 months on the lees post malolactic fermentation in older burgundy barrels and puncheons from assorted coopers.

7. BOTTLING NOTES & ETC:
Racked to tank then bottled unfined and unfiltered with 40ppm so2 at bottling

8. FAUSSE PISTE DETAILS:
Fausse Piste is the work of Jesse & Maryna Skiles
All our wines are lovingly fermented in our small cellar in inner SE Portland, ORE. with minimal handling and additions our focus is to produce small lots of wine from grapes sourced across the Northwest.

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