

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### 1. WINE:

2014 Le Gastronom

### 2. GRAPE(S):

Chardonnay (100%) own-rooted old vines planted in 1989 and 1991

### 3. VINEYARD(S):

Conner Lee Vineyard, Columbia Valley AVA Central Washington

### 4. TERROIR:

Sandy Loam from glacial sediments, Located at 1100' in elevation on a south facing hillside. Warm days with cool nights are typical to Conner Lee.

### 5. VINTAGE:

2014 was a warm vintage with early budbreak and with harvest in mid September. Yields were around 3 tons per acre.

### 6. FERMENTATION DATA:

After hand picking the fruit was directly basket pressed whole cluster to 60 gallon barrels without settling. Spontaneous fermentation in the barrel started shortly after pressing and wrapped up mid December, with secondary malolactic fermentation finishing up in the spring.

### 7. COOPERAGE & ELEVAGE:

Aged in our cellar for 11 months on the lees post malolactic fermentation in older Burgundy barrels from Gillet and Saury.

### 8. BOTTLING NOTES, ETC:

Racked to tank then bottled unfiltered and lightly filtered with 40ppm so2 at bottling. 96 cases produced, 14.3% alc.

### 9. FAUSSE PISTE DETAILS:

Fausse Piste is the work of Jesse & Maryna Skiles. All of our wines are lovingly fermented in our small cellar in inner SE Portland, Oregon with minimal handling and additions. Our focus is on producing small lots of wine from grapes sourced across the Northwest.

**WWW.FAUSSEPISTE.COM**

537 SE ASH ST. # 102/103

PORTLAND, ORE 97214

JESSE@FAUSSEPISTE.COM

BONDED WINERY #BWN-OR-20118