

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### *1. WINE:*

2015 Les Nouveaux Garçons

### *2. GRAPE(S):*

Grenache 100%

### *3. VINEYARD(S):*

Mae's Vineyard, Applegate Valley AVA Farmed by Herb Quady

### *4. TERROIR:*

Gravelly loam over granite bedrock, Located at 1500' in elevation on a southwest facing hillside in the foothills of the Siskiyou range.

### *5. VINTAGE:*

2015 was a warm vintage with early budbreak and with harvest in early September. Yields were around 3 tons per acre.

### *6. FERMENTATION DATA:*

After hand picking the fruit was placed whole cluster in sealed vats and filled with Co2 snow. Carbonic fermentation kicked off after a week, free run juice was pumped over every other day, then drained off for the first 2 weeks. After primary fermentation the grapes were pressed directly to barrel for ML fermentation.

### *7. COOPERAGE & ELEVAGE:*

Aged in our cellar for 3 weeks in an older Burgundy barrel and puncheon before being racked for bottling.

### *8. BOTTLING NOTES, ETC:*

Bottled unfiltered and filtered with 40ppm so2 at bottling. 70 cases produced, 12.5% alc.

Released Nov. 18th 2015

### *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