

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2014 *Garde Manger*

2. GRAPE(S):

Syrah

3. VINEYARD(S):

Stillwater Creek (columbia Valley) Deux Soldats (Walla Walla) Granite Rock (lake chelan) Jaxon (Rogue Valley) Red Willow (Yakima Valley)

4. TERROIR:

A blend of every vineyard we source syrah from each year , a blend reflective of the northwest.

5. VINTAGE:

2014 was a warm vintage with early budbreak and with harvest in mid September. Yields were around 2.5 tons per acre.

6. FERMENTATION DATA:

Hand picked fruit, fermented using native yeasts with around 70% whole cluster grapes. Pigeage in the first stages of fermentation with daily punchdowns for the duration. After the fermentation grapes are basket pressed directly to barrel for secondary mlf. Nothing is added or taken away from the musts.

7. COOPERAGE & ELEVAGE:

Aged in our cellar for 11 months in older Burgundy barrels, puncheons and a foudre before being racked for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfinned and filtered with 40ppm so2 at bottling. 900 cs produced, 13.5% alc by Vol

Sustainable

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