

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2013 The Alpine Selection

2. GRAPE(S):

Viognier 100%

3. VINEYARD(S):

Mae's (Applegate Valley AVA) 1500'

Evans (Columbia River Gorge AVA) 1200'

4. TERROIR:

Mae's - Southfacing silt and cobble over granite bedrock

Evan's - Southfacing Volcanic sandy loam over basalt flows

5. VINTAGE:

2013 Was a "normal" vintage till mid October when rain during harvest extended the vintage until drier weather in early November arrived.

6. FERMENTATION DATA:

Hand picked fruit basket pressed directly to vessel.

Spontaneous fermentation that lasted until mid February

So2 was added post fermentation to prevent MLF

7. COOPERAGE & ELEVAGE:

Aged in our cellar for 16 months in older Burgundy barrels, acacia puncheon, stainless steel barrel and concrete egg. racked for stainless tank for bottling.

8. BOTTLING NOTES, ETC:

*Bottled unfiltered and filtered with 40ppm so2 at bottling.
430cs produced, 12.5% 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

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BONDED WINERY #BWN-OR-20118