

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### *1. WINE:*

2014 Le Communard Blanc

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

Gewürztraminer 70%, Grüner Veltliner 15% & Riesling 15%

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

Oak Ridge (Gewürztraminer) Organic 30 year old vines

Johan (Grüner Veltliner) Biodynamic

Crow Valley (riesling) 30 year old vines

### *4. TERROIR:*

A mixture of vineyard's from within 100 miles of our cellar in Portland, Volcanic Soils

### *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:*

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 8 months in older Burgundy barrels. racked for stainless tank for bottling.

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

Bottled unfiltered and filtered with 40ppm so2 at bottling. 380cs produced, 12.5% alc by Vol

### *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