

**TECHNICAL DATA SHEET**

# FAUSSE PISTE

**1. WINE:**

2012 Les Vignes de  
Marcoux

**2. GRAPE(S):**

Syrah 100%

**3. VINEYARD(S):**

Red Willow Vineyard, not cert. Organic Yakima Valley AVA, 1200' Own-Rooted, home of the first syrah plantings in the Northwest

**4. TERROIR:**

South facing hillside in the far Western end of the Yakima Valley at the foothills of the Cascade range. Volcanic Loess and limestone deposits over basalt bedrock. Very cold nights and hot days.

**5. VINTAGE:**

2012 was a warm vintage with early budbreak and with harvest in mid September. Yields were around 3.5 tons per acre picked at 23.5 brix.

**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 24 months in older Burgundy barrels. Racked for stainless tank for bottling.

**8. BOTTLING NOTES, ETC:**

Bottled unfinned and unfiltered with 40ppm so2 at bottling. 70 cs produced, 14.2% 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