

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2012 Les Garçons

2. GRAPE(S):

Grenache 100%

3. VINEYARD(S):

Outlook Vineyard, Rattlesnake Hills AVA, Yakima Valley
ungrafted vines, 1100'-1300' sustainable

4. TERROIR:

Steep South facing hillside in the central Yakima Valley,
cobblestone & pebble over basalt bedrock, very windy
exposed aspect surrounded by garrigue.

5. VINTAGE:

2012 was a warm vintage with early budbreak and with
harvest in mid September. Yields were around 2.5 tons per
acre picked at 24.5 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
puncheons. Racked for stainless tank for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfinned and unfiltered with 40ppm so2 at bottling.
110 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