

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### *1. WINE:*

*2010 Post Feast*

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

*Grenache 85%, Syrah 5%, Muscat (spirits) 10%*

### *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:*

*2010 was a long cool growing season with late bud break and with harvest in mid October. A rainy spring led to a cool summer and dry cool fall.*

### *6. FERMENTATION DATA:*

*Hand picked fruit, fermented in a single 450l puncheon using native yeasts with 100% whole cluster grapes, after reaching 4 brix 15 gallons of muscat spirits from Clear Creek Distillery were added to stop the ferment. pressed back to the same puncheon.*

### *7. COOPERAGE & ELEVAGE:*

*Aged in our cellar for 58 months in older puncheons. Racked to stainless tank for bottling.*

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

*Bottled unfinned and unfiltered 17.5% 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.*

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***BONDED WINERY #BWN-OR-20118***