

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2011 Le Boucher

2. GRAPE(S):

Cabernet Sauvignon 85% & Cabernet Franc 15%

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:

2011 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 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 44 months in older Bourdeaux
puncheons. Racked to 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