

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2015 *Le Communard*

2. GRAPE(S):

Gewürztraminer 75%, Pinot Gris 15% & Pinot Noir 10%

3. VINEYARD(S):

Oak Ridge (Gewürztraminer) Organic 30 year old vines

Columbia River George AVA

Cooper Mtn. (Pinot Gris, Pinot Noir) Biodynamic

Willamette Valley AVA

4. TERROIR:

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

5. VINTAGE:

2015 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 to stainless tank for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfiltered and filtered with 40ppm so2 at bottling. 358 cs 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

537 SE ASH ST. # 102/103

PORTLAND, ORE 97214

JESSE@FAUSSEPISTE.COM

BONDED WINERY #BWN-OR-20118