

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2014 Vegetable Lamb

2. GRAPE(S):

Pinot Noir 100%

3. VINEYARD(S):

Momtazi (Willamette Valley AVA) 600'

Johan (Willamette Valley AVA) 400'

4. TERROIR:

Momtazi - Nekia & Yamhill with Jory

Johan- Marine Sedimentary

5. VINTAGE:

2014 Was a warmer vintage, with a dry summer and fall, Harvest occurred in early September.

6. FERMENTATION DATA:

Hand picked fruit Fermented with 60% Whole Cluster.

Spontaneous fermentation that averaged 30 days on the skins using daily punchdowns and occasional punchdowns.

Basket pressed directly to barrel for ML fermentation.

7. COOPERAGE & ELEVAGE:

Aged in our cellar for 16 months in older french oak puncheons and barrels then racked to stainless tank for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfinned and unfiltered with 40ppm so2 at bottling. 168 cs produced, 13.5% alc by Vol

Biodynamic

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