

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### *1. WINE:*

2016 XO Sauce Rosé

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

Viognier 94% Syrah 6%

### *3. VINEYARD(S):*

Two Coyote (Columbia Valley AVA) 1100'

### *4. TERROIR:*

Alluvial cobble over basalt bedrock- east facing

### *5. VINTAGE:*

2016 Was a warmer vintage, with a dry summer and fall, Harvest occurred in early September.

### *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 6 months in stainless steel,  
racked to stainless tank for bottling.

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

Bottled unfiltered and filtered with 40ppm so2 at bottling.  
46cs produced, 12.5% alc by Vol  
Sustainable - 58 cs bottled.

### *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 food friendly wine from grapes sourced across the Northwest.

**WWW.FAUSSEPISTE.COM**

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BONDED WINERY #BWN-OR-20118