

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2016 Super MSG

2. GRAPE(S):

Mourvedre, Grenache, Counoise, Syrah

3. VINEYARD(S):

Sunland & Sonrisa (Columbia Valley AVA) 1400'

4. TERROIR:

Sandy glacial deposits over basalt bedrock

5. VINTAGE:

2016 Was a cooler vintage, with a dry summer and fall, Harvest occurred in early October.

6. FERMENTATION DATA:

Hand picked fruit fermented whole cluster with Pigeage puchdowns and pumpovers towards the end of fermentation.

Basket pressed to older barrels and puncheons .

Spontaneous fermentation that lasted until mid February.

7. COOPERAGE & ELEVAGE:

Aged in our cellar for 9 months in older barrels, racked to stainless tank for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfiltered and unfiltered with 40ppm so2 at bottling. 450cs produced, 12.5% alc by Vol

Sustainable

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