

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

2013 Duck Sauce

2. GRAPE(S):

Viognier 100%

3. VINEYARD(S):

Paradox, Rogue Valley AVA (1300')

4. TERROIR:

Granite Cobble hill located in the middle of the valley.

5. VINTAGE:

2013 was a tale of two vintages, the first part was an excellent normal year while rains in mid September offered less than ideal growing conditions. This was picked before the rains in early September.

6. FERMENTATION DATA:

Hand picked fruit, spontaneously fermented on the skins for around 30 days. Basket Pressed to Barrel.

7. COOPERAGE & ELEVAGE:

Aged in our cellar for 37 months in older Burgundy barrels, then racked to stainless steel barrel for 5 months in preparation for bottling.

8. BOTTLING NOTES, ETC:

Bottled unfiltered and unfiltered with no additional so2 at bottling. 52cs 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

537 SE ASH ST. # 102/103

PORTLAND, ORE 97214

JESSE@FAUSSEPISTE.COM

BONDED WINERY #BWN-OR-20118