

FAUSSE PISTE

TECHNICAL DATA SHEET

1. WINE:

PIZZA SAUCE

2. GRAPE(S):

Grapes common to our Cellar including- Malbec, Syrah, Grenache, Pinot Noir & More!

3. VINEYARD(S):

Red Willow, Jaxon, Patina, Sonrisa, Johan, Cooper Mtn., Mae's, Granite, & More!

4. TERROIR:

The Great Northwest- works well around Pizza

5. VINTAGE: (S)

2014, 2015, 2016

6. FERMENTATION DATA:

Hand picked fruit Fermented using Native yeast. Carbonic, traditional whole cluster, stems, 100% destemmed. a wide spread of fermentation techniques.

7. COOPERAGE & ELEVAGE:

Aged on the lees in older French oak barrels & puncheons for 10 to 45 months.

8. BOTTLING NOTES, ETC:

Around 400cs bottled. No fining or filtration - 40ppm So2 at bottling.

Note: Pizza was consumed on bottling day for added style points.

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.