

# FAUSSE PISTE

## TECHNICAL DATA SHEET

### *1. WINE:*

2017 Fish Sauce

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

Muscat Blanc à Petits Grains

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

Paradiso Vineyard Eola Amity Hills AVA(cert. sustainable)

### *4. TERROIR:*

North facing with a Eastern exposure, on Jeruselem Hill  
Volcanic clay soils aroud 400' in elevation.

### *5. VINTAGE:*

2017 was a warm vintage in the Willamette Valley with  
early budbreak and with harvest early September. Yields  
were around 3 tons per acre.

### *6. FERMENTATION DATA:*

Hand picked fruit pressed directly to Stainless Tank  
Spontaneous fermentation that lasted until mid November.

### *7. COOPERAGE & ELEVAGE:*

Aged on the lees in stainless till bottling, No  
additions.

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

Bottled at 1.5 Brix unfined and unfiltered with no so2  
Around 400cs bottled.

Disgorged to order.

### *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