



100% Grenache Sourced from Mae's Vineyard  
Applegate Valley AVA  
Picked September 15th  
Carbonic Fermentation in 900l egg using  
native yeast.

2 weeks in fermenter with one pumpover  
after 10 days. Basket pressed straight to  
450l Puncheon for ML fermentation and  
settling.

Bottled on November 3rd  
25ppm So2 at Bottling  
For best results, Drink it NOW!

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