

<h1>FAUSSE PISTE</h1>	<b>TECHNICAL DATA SHEET</b>
	<p><b>1. WINE:</b>  2015 The Mineral Selection</p>
<p><b>2. GRAPE(S):</b>  Viognier 100%</p>	
<p><b>3. VINEYARD(S):</b>  Stillwater (Columbia Valley) 1200'  Conner Lee (Columbia Valley) 1200'</p>	
<p><b>4. TERROIR:</b>  Rocky Basalt with glacial deposits</p>	
<p><b>5. VINTAGE:</b>  2015 Was a normal vintage for Washington State, a warm summer led to picking in late August.</p>	
<p><b>6. FERMENTATION DATA:</b>  Hand picked fruit basket pressed directly to vessel.  Spontaneous fermentation that lasted until mid Febuary  So2 was added post fermentation to prevent MLF</p>	
<p><b>7. COOPERAGE &amp; ELEVAGE:</b>  Aged in our cellar for 11 months in older Burgundy barrels, acacia puncheon, stainless steel barrel and concrete egg. racked for stainless tank for bottling.</p>	
<p><b>8. BOTTLING NOTES, ETC:</b>  Bottled unfined and filtered with 40ppm so2 at bottling.  430cs produced, 12.5% alc by Vol  Sustainable</p>	
<p><b>9. FAUSSE PISTE DETAILS:</b>  Fausse Piste is the work of Jesse &amp; 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.</p>	
<p><b>WWW.FAUSSEPISTE.COM</b>  537 SE ASH ST. # 102/103  PORTLAND, ORE 97214  JESSE@FAUSSEPISTE.COM  BONDED WINERY #BWN-OR-20118</p>	