

Oest Wines is a project by Tahnee Shields (former Roni Selects sales rep!) and Brad Artziniega - two friends and sometime neighbors making wine together with the help of their families. The goal of Oest is to produce wines expressive of place while doing the work that gives back to the community and landscape. 2020 was their 2nd vintage in the Sierra Foothills at the Clos Saron facility and sourcing fruit from around North Yuba county.

VINTAGE: 2022

**REGION: Sierra Foothills, North Yuba &** 

Santa Cruz Mountains

**VINEYARDS: Ponderosa Vineyard, Hidden** 

Star Orchards, SC mountains vineyards

FRUIT: Gravenstein apple juice, Zinfandel

and Chardonnay skins, Zinfandel juice

**YEASTS: Natural** 

**FERMENTATION: 4 days** 

AGING: Neutral oak (6 months) and

bottle (3 months)

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

**DOSAGE: Avocado honey from** 

Stepladder Ranch
TOTAL SO2: 25ppm

**SO2 REGIME:** At crush and bottling

**FARMING: Organic** 

**ALCOHOL CONTENT: 7.5%** 

