

OEST WINES CYGNUS

Oest Wines is a project by Tahnee Shields
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: 2019

APPELLATION: Sierra Foothills, California

GRAPES: 67% Zinfandel.

33% Cabernet Franc

YEASTS: Natural

MACERATION: 7 days

AGED IN: Neutral oak barrel

AGED FOR: 12 months

CLARIFICATION/FILTRATION: Unfiltered

VEGAN: Yes

ADDED SO2: 25ppm

SO2 REGIME: At crush and bottling

FARMING: Organic

ALCOHOL CONTENT: 12.9% SOIL: Decomposed granite

VOLUME: 750mL



Cygnus

67% ZINFANDEL, 33% CABERNET FRANC (2019) PONDEROSA VINEYARD, SIERRA FOOTHILLS

Produced and bottled by Clos Saron, Oregon House, CA



324 BOTTLES PRODUCED

Alc. 12.9% by Fol. : 750 ML

Contains Sulfites. **GOVERNMENT WARNING:** (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.