

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: 2021

APPELLATION: Sierra Foothills, California

FRUIT: Gravenstein and Pink Pearl

apples, Zinfandel, Cabernet Sauvignon,

Cabernet Franc rosé, rehydrated grape

skins

YEASTS: Natural

MACERATION: 5 days

AGED IN: Neutral oak for 3 months SECONDARY FERMENTATION: With

avocado honey from Stepladder Ranch,

aged in bottle for 3 months

VEGAN: No

ADDED SO2: 30ppm at crush and bottling

CLARIFICATION/FILTRATION: Unfiltered

FARMING: Organic

ALCOHOL CONTENT: 7%

TOTAL PRODUCTION: 960 bottles

VOLUME: 750mL

