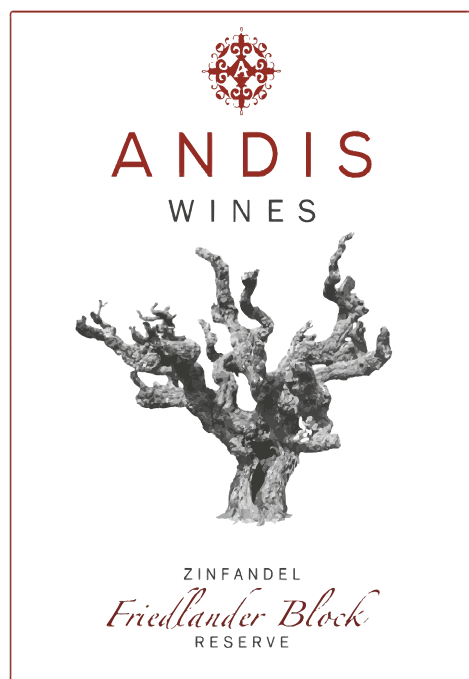


FRIEDLANDER BLOCK

Z I N F A N D E L



Vineyard Notes

The Friedlander Block is named after one of our founders. It was planted in the mid-1970s and is located on the top hill vineyard on the Andis Estate at an elevation of about 1500ft. The dry-farmed, head-trained parcel is grown sustainably, which results in low yields with smaller bunches.

Winemaker Notes

It produces a concentrated, ruby-colored Zinfandel with a robust, explosive mouthfeel. The wine features notes of blackberries, raspberries, toasted fruit, cocoa powder, and sweet baking spices. It is perfectly balanced and rounded and has firm yet delicate tannins.

Vintage	2023	Harvest Date	October 3
Cases	524	Blend	97% Zinfandel, 3% Petite Sirah (co-fermented)
RS	0.7 g/L	Appellation	Sierra Foothills AVA
pH	3.73	Soil	Granitic and Sandy Loam soils
Alc	14.8%	Fermentation	16 days in temperature controlled steel tanks with AM/PM pumpovers
TA	5.42 g/L	Aging	10% - NEW French oak barrels
		18 months in barrels	20% - Once used French oak barrels
			70% - used barrels

ESTATE GROWN, PRODUCED AND BOTTLED BY ANDIS WINES, SIERRA FOOTHILLA AVA, CALIFORNIA