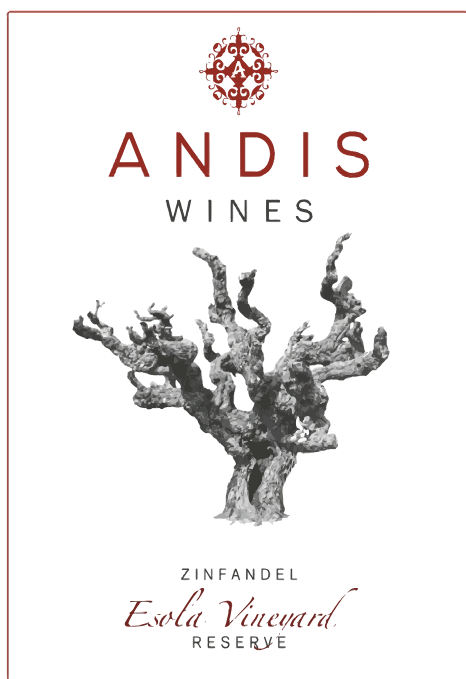


ESOLA VINEYARD

Z I N F A N D E L



Vineyard Notes

The vineyard is situated in the historic Shenandoah Valley of California and was bought by an Italian family in 1911. Today, a part of the estate is owned and cultivated by the granddaughter, Denise Esola. Post prohibition, the vineyard was replanted and is now head-trained, dry-farmed, and grown on granitic soils around 1500ft elevation.

Winemaker Notes

The grapes are small, with tiny clusters resulting in a fragrant, well-structured Zinfandel. The wine is characterized by sweet red berry fruit, sage, cedar, pipe tobacco, and hints of earthy notes. a velvety, lingering finish.

Vintage	2023	Harvest Date	October 6
Cases	798	Blend	100% Zinfandel
RS	0.4 g/L	Appellation	Sierra Foothills AVA
pH	3.68	Soil / Elevation	Granitic and Sandy Loam soils @ 1480ft
Alc	14.0%	Fermentation	20 days in temperature controlled steel tanks with AM/PM pumpovers
TA	5.32 g/L	Aged	25% - NEW French oak barrels
		18 months in barrels	15% - Once used French oak barrels
			60% - used barrels

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