

# 1000 STORIES



VINTAGE **2014** | SMALL BATCH No.011

## ZINFANDEL BATCH 11 | 2014 CALIFORNIA

### OUR STORY

"Years ago, when I was just starting out as a winemaker, it was almost unheard of to get French oak wine barrels and American oak barrels were for whisky, not wine. But we still needed barrels to age our wine, so we purchased new and used bourbon barrels. Today, American and French oak wine barrels are commonplace, so the inspiration for 1,000 Stories is a nod to the way things were."

*Bob Blue*  
BOB BLUE, WINEMAKER

[1000storieswines.com](http://1000storieswines.com)

### THE WINE

This Batch is grounded by old Zinfandel vineyards from Mendocino (42% of the blend). Head trained and dry farmed these vineyards give red fruit aromas and flavors of raspberry and cranberry. In addition, Dry Creek Valley Zinfandel (13%) continues to add its complexity to the wine with black fruits and a distinct black pepper and even clove spice notes. Also in the batch are Zinfandels from Lodi (17%) and Contra Costa (6%) and Colusa (4%) counties adding more red fruit and liveliness to the flavor profile. Rounding out the blend is Petite Sirah from Mendocino. All of these combine to form a symphony of robust, dark spicy notes with bright and vibrant berry flavors.

Each individual lot started the aging process in traditional American and French wine barrels. The next step was the introduction of the wine to bourbon barrels. Part of the blend was aged in new bourbon barrels from the Independent Stave Company. This process is similar to aging in wine barrels, but with a flavor profile unique to the charred bourbon barrels – vanilla, dried herbs and a hint of caramel. The final step of the process was the most grand: the blend completed its barrel ageing in old bourbon barrels from famed distilleries such as Heaven Hill and Four Roses. Some of these barrels were 13 year old, single-use barrels, used to make the highest quality bourbon.

TOTAL ACIDITY: 0.60 g/100ML    pH: 3.58

RESIDUAL SUGAR: 0.69g/100ML    ALCOHOL: 15.5% A.B.V.

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

