

1000 STORIES



VINTAGE **2015** SMALL BATCH No.024

ZINFANDEL BATCH 24 | 2015 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

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THE WINE

In another spectacular California vintage, Winemaker Bob Blue drew on a base of dry-farmed, head-trained Zinfandel vines from Mendocino County to craft this nuanced red. These choice vineyards lend the wine tremendous depth, classic structure and red fruit notes balanced by subtle spice. Hedonistic, juicy Zinfandel from Lodi (17%) brings round tannins and opulent notes of dark fruit to the 2015 1000 Stories Zinfandel. Attractive flavors of red licorice and brown spice usher into the blend courtesy of Paso Robles vineyards (18%), while a touch of soulful Lake County Petite Sirah completes the wine, contributing depth of color and profound suggestions of black pepper.

Individual lots for this intriguing wine began the ageing process in traditional American and French oak barrels before being introduced to new bourbon barrels. The characteristic char from these sought-after vessels imparted attractive smoky notes to the nose and palate, where the lasting impression is of richly flavored vanilla, dried herbs and a hint of caramel. As a final winemaking step, the wine was matured in used bourbon barrels – some as many as 13 years old – from some of America’s most celebrated distilleries. Over time, barrel-ageing polished the wine and lent further depth and nuance to its bold character. In the glass, this nuance ultimately takes the form of exotic spice, crushed rock and roasted caramel notes, and a richly deep and persistent body. As one might expect, 1000 Stories Zinfandel closes on a memorable note, concluding with a lingering finish.

TOTAL ACIDITY: 0.65 g/100ML pH: 3.64

RESIDUAL SUGAR: 0.69g/100ML ALCOHOL: 15.6% A.B.V.

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

