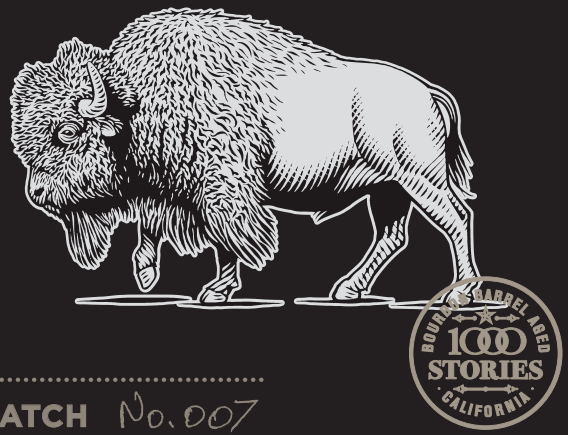


# 1000 STORIES



VINTAGE **2014** SMALL BATCH No.007

## ZINFANDEL BATCH 7 | 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

1,000 Stories is produced in small batches, much like premium bourbon. 31% of this blend comes from select parcels of old-vine, head-trained Zinfandel grown in Mendocino County, where some families' vines date to the 1880's. This batch sees an increase in the famed fruit from Sonoma County, a haven for Zinfandel, with 30% coming from Dry Creek Valley and Russian River. 27% of the blend is sourced from Lodi, where grapes develop concentrated notes of ripe fruit and spice that complement the greater percentage of new bourbon barrels used to age this batch. The blend is polished by small amounts of Zinfandel from Lake and Colusa Counties, Syrah from Paso Robles and Petite Sirah from Mendocino.

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: 0.59 g/100ML pH: 3.63

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

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

