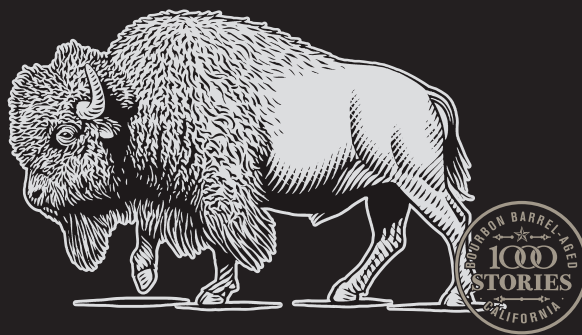


1000 STORIES



VINTAGE **2016**

BATCH No. 047

ZINFANDEL BATCH 47 | 2016 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

THE WINE

Winemaker Bob Blue selected a flavorful Zinfandel base from coastal Paso Robles (29%) for this nuanced blend. Fruit from the celebrated Paso region—often compared to France's Rhône Valley, renowned for full-bodied, spicy reds—lend Batch 47 ripe, soulful notes of cherry licorice and black pepper. Dry-farmed, head-trained Zinfandel vines from heritage Mendocino County vineyards (26%) add depth, classic structure and red fruit notes to the batch, while vineyards in Lodi and the Sierra Foothills contribute rich texture, weight and an energizing mineral quality. A touch of Petite Sirah (15%) rounds out the blend, adding layered brown spice aromas, firm tannic structure and intense color.

As is our custom, Batch 47 was aged in individual lots in traditional American and French oak barrels before being introduced to new, highly charred bourbon barrels. These new barrels were fired over high heat, imparting signature notes of smoke, charred vanilla, dried herbs and caramel to the wine. For the last winemaking step, a portion of this intriguing blend was transferred to a unique selection of used bourbon barrels from some of America's most renowned distilleries. Over time, barrel aging gradually polished the wine and lent further depth and nuance to its striking character.

In the glass, enticing aromas of potpourri and herbs coalesce against an appealing backdrop of liquid smoke and cigar box. True to form, 1000 Stories closes on a memorable note, with a lingering finish.

TOTAL ACIDITY: 0.57 g/100ML

pH: 3.61

RESIDUAL SUGAR: 0.66g/100ML

ALCOHOL: 15.5%

