

# 1000 STORIES



VINTAGE **2014** SMALL BATCH No.010

## ZINFANDEL BATCH 10 | 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 #010 Mendocino (37%) provides the backbone of the blend; the old vineyards give tight tannins and red fruit and pappies so well with Amador County Zinfandels (21%) with their big ripe flavors and herbal spices. Also in the batch are Zinfandels from Lodi (17%) and Colusa County (8%) adding more red fruit and liveliness to the flavor profile. And finally Dry Creek Valley and Russian River Zinfandel (14%) continues to add its complexity to the wine with black fruits and clove spice notes. Rounding out the blend are some Zinfandel Lake County 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: 0.61 g/100ML pH: 3.58

RESIDUAL SUGAR: 0.62g/100ML ALCOHOL: 15.6% A.B.V.

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

