

# 1000 STORIES



VINTAGE **2014** SMALL BATCH No.012

## ZINFANDEL BATCH 12 | 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 rooted in Zinfandel vineyards from Mendocino (36% of the blend). Head trained and dry farmed, these vineyards provide bright red fruit aromas and flavors of raspberry and cranberry. From the Sierra Foothills of Amador county and the Shenandoah Valley (22%) comes the big ripe and spicy Zinfandel s of that area. In addition, Dry Creek Valley Zinfandel (5%) balances out the batch with its complex black fruits and a distinct black pepper spice. Zinfandels from Lodi (14%) and Contra Costa (6%) and Colusa (16%) counties add more red fruit and brilliance to the flavor profile. And finally a big Petite Sirah from Mendocino brings dark color and intense black fruit.

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: 3.57

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

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

