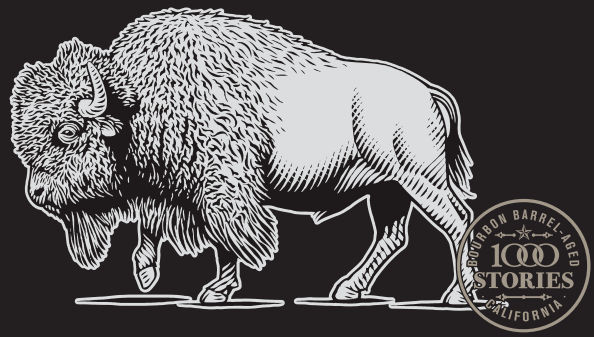


1000 STORIES



VINTAGE **2016**

BATCH No. 040

ZINFANDEL BATCH 40 | 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

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. The result is epic depth, classic structure and red fruit notes balanced by subtle spice. Flavors of red licorice and brown spice usher into the blend courtesy of Paso Robles vineyards, while a touch of soulful Lake County Petite Sirah completes the wine, contributing strong color and profound suggestions of black pepper. Hedonistic, juicy Zinfandel from Lodi contributes round tannins and luxurious notes of dark fruit.

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 up to 13 years old—chosen from America's most celebrated distilleries. Barrel-ageing polished the wine over time and lent notes of dried sage. A powerful new batch of old barrels were incorporated into the mix resulting in 35% Old Bourbon and 4% New Bourbon. This wine is a bit smoky but has more weight and is a smoother wine on the palette. This 1000 Stories Zinfandel concludes with a memorable and lingering finish.

TOTAL ACIDITY: 0.62 g/100ML pH: 3.61
RESIDUAL SUGAR: 0.51g/100ML ALCOHOL: 15.5%

