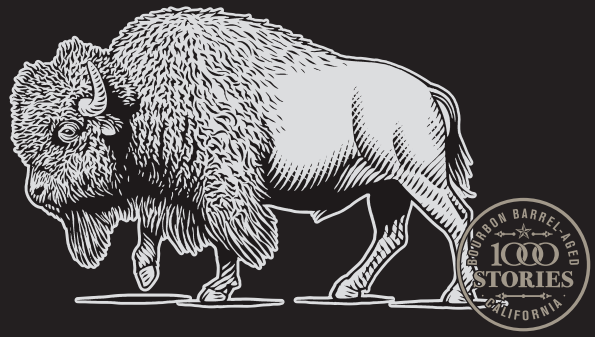


# 1000 STORIES



VINTAGE **2016**

BATCH No.049

## ZINFANDEL BATCH 49 | 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](http://1000storieswines.com)

### THE WINE

Winemaker Bob Blue carefully chose a base of heritage Mendocino County (33%) and Paso Robles (33%) Zinfandel vines when crafting this nuanced red. Fruit from the 2016 harvest at Mendocino's most sought-after, legacy Zinfandel sites shows nuanced flavor development, fine-grained tannins and unmatched complexity, imbuing the wine with tremendous depth and intriguing red raspberry notes. Premium coastal grapes from the Paso Robles AVA lend bold structure and ripeness accented by hints of candied cherry.

As is our custom, Batch 49 began the aging process in traditional American and French oak barrels before being introduced to new bourbon barrels. The characteristic flavors from these sought-after vessels come through beautifully in Batch 49, imparting attractive smoky notes to the nose and palate. Richly flavored vanilla, dried herbs and a hint of caramel offer a lasting impression. For the last winemaking step, the wine was matured in used bourbon barrels—some as many as 13 years old—from a selection of America's most celebrated distilleries. Over time, barrel-ageing polished the wine and lent further depth and complexity to its bold character.

A touch of Petite Sirah (14%) contributes deep color and enhances mouthfeel, while delivering a soulful minerality. On the palate, flavors of vanilla and sage spice feature alongside layered notes of red and black fruit, and old-fashioned licorice. True to form, 1000 Stories closes with a lengthy finish suggestive of kirsch-spiked liquid smoke.

TOTAL ACIDITY: 0.57 g/100ML    pH: 3.61

RESIDUAL SUGAR: 0.66g/100ML    ALCOHOL: 15.5%

