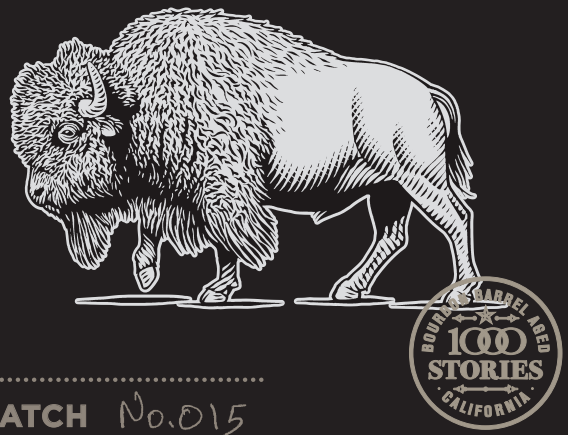


# 1000 STORIES



VINTAGE **2014** SMALL BATCH No.015

## ZINFANDEL BATCH 15 | 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 #015 is grounded by old Zinfandel vineyards from Mendocino (32% of the blend). Some of these vineyards are head trained and dry farmed and give red fruit aromas and flavors of raspberry. From the Sonoma's Dry Creek Valley and Russian River sub-appellations (31%) comes the complexity of black fruits and a distinct black pepper spiced Zinfandels. Sierra Foothills of Amador County and the Shenandoah Valley (11%) comes the big ripe plums and prunes with white pepper spice. Zinfandels from Lodi (11%), Colusa (7%) and Contra Costa (4%), Lake (5%) locations add more red fruit and ripeness to the flavor profile. And finally big Petite Sirah and Syrah from Mendocino brings dark color and more spice to the batch.

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. 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.

TOTAL ACIDITY: 0.58 g/100ML pH: 3.63

RESIDUAL SUGAR: 0.63g/100ML ALCOHOL: 15.5% A.B.V.

NEW BOURBON BARREL COOPERAGE: Independent Stave Company

