

# 1000 STORIES



## [BOURBON BARREL AGED] ZINFANDEL

### TASTING NOTES

Hints of dark red fruits  
and dried herbs from the  
bourbon barrel-aging

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# GRILLED TOMATO BRUSCHETTA

## INGREDIENTS:

2 ¼ cups plum tomatoes	¼ cup fresh shredded basil leaves
1 clove garlic	½ tsp red-pepper flakes
1 tbsp balsamic reduction	Coarse salt and pepper to taste
2 tbsps olive oil	4 flat breads

## DIRECTIONS:

Heat grill to medium-high; lightly oil grates.

In a large bowl, cut tomatoes in half and toss with 1 tbsp oil and season generously with salt and pepper.

Arrange tomatoes on grill, cut sides down first. Cover and grill until soft and charred, 5 to 10 minutes per side. Return tomatoes to bowl. When cool, cut tomatoes into chunks.

Add minced garlic, balsamic vinegar, and red-pepper flakes to tomatoes. Season to taste.

Reduce the grill's heat to medium.

Brush bread with remaining oil and grill on both sides, about 2 minutes per side. Cut flatbreads in quarters, and divide tomato mixture evenly over each.

Top with basil and serve.

**SERVE WITH**  
**1000 STORIES BOURBON**  
**BARREL AGED ZINFANDEL.**

