

The Infinite Monkey Theorem

2008 Malbec

Grand Valley, Colorado

Opened in 2008 in Denver, Colorado, *The Infinite Monkey Theorem* is an urban winery operating out of a converted Quonset hut in a back alley of Denver's Santa Fe Arts District. The winery's purpose is to use the best grapes from the highest quality vineyards to process excellent wines in the heart of the city. The Infinite Monkey Theorem concentrates on using Colorado grapes the wine is made according to the highest standards with acute attention to detail.

At the heart of the project lives a mad scientist who has dedicated his life to this endeavor. The mad scientist in question is Ben Parsons. Ben grew up in the UK and started out in the wine industry working for Layton's Wine Merchants in London when he was 21. He then moved to Fuller's Wine Merchants where he was introduced to Stephen Nobilo who offered him a harvest job for the 1999 harvest in Marlborough, New Zealand. A year later he moved to Australia where he received a degree in enology from Adelaide University. Then in 2001, Ben took a winemaking position at Canyon Wind Cellars in Palisade, Colorado. He continued making wine in Colorado over the next five years most notably at Sutcliffe Winery.

In 2007, Ben lost his father to colon cancer. To honor their shared dream of starting a winery, Ben wasted little time in putting together a plan. In the summer of 2008, he rented a dilapidated Quonset Hut and began Colorado's first Urban Winery. That summer, he drove 25,000 miles across the U.S. buying used wine equipment trekking to the western slope of the state to sample the fruit and run grape analyses.

The Infinite Monkey Theorem states that a monkey striking the keys of a typewriter at random for an infinite amount of time will almost surely type the complete works of Shakespeare. This seems impossible. Yet, not only is it possible, it's actually inevitable. The theorem is a thought experiment, a study in one's ability to grasp meaning of infinity. On its face, the name seems to exist as a mere irony against the incredibly controlled process of premier winemaking.

In the context of winemaking, The Infinite Monkey Theorem is saying that the concept of infinity, while massive and incomprehensible, provides the essential component of chaos to the creation of great wine. Out of infinity comes tremendous variation, and out of that, character. Character gives rise to personality, and from there, truly individualistic wines emerge. The winery seeks not to control chaos, but to take advantage of chaos – to harness evolution. Think of infinity as a canvas for chaos, and chaos as an obstacle course in which only the most qualified endure, and are then turned into wine.

Tasting Note: This wine is made from Colorado grown Malbec grapes 90% blended with 10% Petit Verdot (also Colorado) aged 14 months in new French oak barrels. It shows great focus with aromatic coffee, chocolate and juniper notes followed by ripe, blackberry and boysenberry fruit flavors. It finishes lush but has well integrated tannic structure for short term aging. Drink now through 2015. 215 cases produced. Enjoy this delicious wine with steak, burgers, wild game, hard cheeses or roast lamb.

Regular Price: \$25.00/bottle. Wine Club Re-order Price: \$22.00/bottle.

***www.thewineseller.net* * Wine Club Selection: January 2010**