



Fat Monk

BEHOLD...A WINE AS BOLD AS THE MAN WHO MADE IT! ENJOY!

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fat monk



Nestled away in the rolling hills of Villa San-Juliette a gifted monk was assigned the complicated task of developing a blend of wine that would enhance the humble food found within the walls of the local monastery. After many years of sacrifice, isolation, and experimentation with the naturally remarkable vines at hand, The Monk arose with a fat, robust, perfectly balanced wine unlike any other. BEHOLD...a wine as bold as the man who made it! Enjoy!



Merlot 2007 CENTRAL COAST, CALIFORNIA

This is a massive Merlot. Perhaps a bit too intense for the price we're charging. I take this grape seriously. I want people to understand the potential it has. The Central Coast of California offers more locations than anywhere else in California for growing good Merlot. Probably because most vineyards are no more than 15 or 20 miles from the ocean as the crow flies. You need that moderating environmental influence. It also keeps the *diurnal* swing to a minimum (look up the word. You'll be a hero at your next wine tasting...) critical, I believe, for growing superb Merlot.

As with most Merlots I make, this is a blend utilizing a bit of Cabernet Sauvignon and a bit of Syrah (Shiraz if it makes you feel better). The 2007 Fat Monk combines 82% Merlot from Paso Robles, with 10% Paso Robles Cab, and 8% Monterey Syrah. The combination of these three varietals ensure a big, fat wine with all of the holes plugged and the flavors stretched to the max. Bet you won't see THAT set of descriptors in your favorite wine mag....



TECHNICAL INFORMATION

APPELLATION	Central Coast (Paso Robles, Monterey)
VARIETAL COMPOSITION	82% Merlot, 10% Cabernet Sauvignon, 8% Shiraz
COOPERAGE	15 months new and Neutral French Oak
ALCOHOL	14%
TA	0.55g/100ml
PH	3.75
CASES PRODUCED	1,001