



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!



Chardonnay 2008 CENTRAL COAST, CALIFORNIA

I've been lucky to work with some stellar Chardonnay vineyards on the Central Coast throughout my career. What I've learned over this time is that often, the very best of these are created as a blend of disparate vineyard sites. That way, you can achieve a broad spectrum of flavors, important because Chardonnay doesn't naturally have much in the way of flavor. It is a non-aromatic varietal, achieving its characteristic flavor and aroma notes through the process of fermentation. That's a boring way of saying it is fastidious...which is actually quite a boring word itself.

Despite the implied challenges of making a nice Chardonnay, it is still king of the whites and can be quite exciting when created well. This Chardonnay combines some of my favorite components from different vineyards in to one wine. Peach and white stone fruit from the Santa Lucia Highlands, tropical flavors from the Arroyo Seco, and Granny Smith apples from Paso Robles. Sounds like a pretty shnazzy fruit compote. This is it.



TECHNICAL INFORMATION

APPELLATION	Central Coast (Santa Lucia Highlands, Arroyo Seco, Paso Robles)
VARIETAL COMPOSITION	100% Chardonnay
COOPERAGE	9 months new and neutral French Oak
ALCOHOL	13%
TA	0.66g/100ml
PH	3.45
CASES PRODUCED	1,100