



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!



Riesling 2008 CENTRAL COAST, CALIFORNIA

I have been waiting for an opportunity to make a dry Riesling for so long...you have no idea. What an insanely versatile wine. Riesling is undergoing a renaissance in the U.S. It has been exciting to see all of the younger drinkers revisit this proud and beguiling varietal. I am constantly asked if I make one of these. Up to this point, there hasn't been many vineyards producing the grape, primarily because everyone yanked their Riesling out of the ground some years ago to make space for Chardonnay or Pinot Noir. Both nice varieties, but neither Riesling. Fortunately, my dear old friend Kelly McFarland, one of the premier Riesling growers in California, made some of his exquisite grapes available for me and so here is the result.

Fermented slow and cool. Aged only in a stainless steel tank for 9 months to retain all of the crisp acidity and reductive notes. I chose to blend about 7% Gewürztraminer in at the end because....well, just because. It really smells nice.



TECHNICAL INFORMATION

APPELLATION	Central Coast
VARIETAL COMPOSITION	93% Riesling, 7% Gewurztraminer
COOPERAGE	9 months Stainless Steel
ALCOHOL	13%
TA	0.75g/100ml
PH	3.30
CASES PRODUCED	1,900