

# FAT MONK

behold the Father, the Sun and the Central Coast!

## 2009 CENTRAL COAST CHARDONNAY

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, and Granny Smith apples. Sounds like a pretty shnazy fruit compote. This is it.

---

### TECHNICAL INFORMATION

#### APPELLATION

Central Coast  
(Edna Valley, Santa Lucia Highlands)

#### VARIETAL COMPOSITION

100% Chardonnay

#### COOPERAGE

9 months neutral French oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.70g/100ml

Ph 3.35

CASES PRODUCED 3,000



805.467.0014 f 805.467.0016  
6385 Cross Canyon Road  
San Miguel, CA 93451