

FAT MONK

behold the Father, the Sun and the Central Coast!

2009 CENTRAL COAST MERLOT



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 2009 Fat Monk combines Merlot and Cabernet from Paso Robles, with Westside Paso Robles 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

VARIETAL COMPOSITION

86% Merlot, 10% Cabernet Sauvignon,
4% Syrah

COOPERAGE

9 months new and neutral French oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.62g/100ml

Ph 3.68

CASES PRODUCED 3,000



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