

FAT MONK

behold the Father, the Sun and the Central Coast!

2009 CENTRAL COAST PINOT NOIR



Pinot Noir is still an enigma for many. The wild flavors and smells. The unusually rich mouthfeel. That damn movie. Whatever. I originally had no plans to put together a Fat Monk Pinot Noir, but since I have access to the best Pinot Vineyards on the Central Coast... why not? This is a pretty serious and complex Pinot. Notes of cherry, strawberry, and tar with flavors of plum and herbs. Pretty wild. I only made enough for me to drink plus a few extra cases, so enjoy. It benefits with about 20 minutes of refrigerator time before serving. All Pinots do actually.

TECHNICAL INFORMATION

APPELLATION

Central Coast

VARIETAL COMPOSITION

100% Pinot Noir

COOPERAGE

9 months new and neutral French oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.72g/100ml

Ph 3.35

CASES PRODUCED 4,000



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