

FAT MONK

behold the Father, the Sun and the Central Coast!

2009 CENTRAL COAST RIESLING



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. This wine is so varietally correct, that I left it 100% pure with no blenders in it. I know, I know, totally unlike me not to blend.... And even though this vintage has almost a level of 1% residual sugar, it tastes fairly dry due to the very low pH and exceptional acid content.

This Riesling is a shining example of what the Central Coast has to offer—lovely and dry with bright, crisp acidity and harmonious green apple, pear and floral flavors. Just the right amount of richness makes it sail through the elegant finish.

TECHNICAL INFORMATION

APPELLATION

Central Coast

VARIETAL COMPOSITION

100% Riesling

COOPERAGE

9 months Stainless Steel

ALCOHOL 14.0%

TOTAL ACIDITY 0.82 g/100ml

RESIDUAL SUGAR 0.90 g/100ml

pH 3.14

CASES PRODUCED 2,300



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