2016 SNAKE OIL

APPELLATION & VINEYARDS

The historic Priest Ranch is now part of the Somerston Estate, a significant property totaling 1,615 acres, with 222 acres planted to hillside vineyards. Dramatic elevations of the vineyards define and distinguish the estate, ranging from 800 ft to 2,400 ft above sea level. In 2016, the grapes for this wine were chosen from three hillside blocks - Block 56, Block 58 and Block 98.

WINEMAKING

Our 2016 Snake Oil was handpicked, sorted, and fermented naturally, then aged for 24 months in 75% new French oak barrels and 25% once used French oak barrels.

HARVEST NOTES

Everything about the 2016 vintage was early, from bud break in early March to harvest. The near-perfect growing season saw ideal warm weather conditions throughout spring and summer days.

TASTING NOTES

The 2016 Snake Oil has a beautiful deep and rich ruby color. On the nose, there are pleasant complex aromas of earth and spice with notes of warm chocolate mocha. Hints of blueberry, black cherries, and berry cobbler immediately scream from the glass. This wine has muscular tannins that grip at the beginning and linger to a beautiful silky long finish. Although graceful now, you can cellar for 10 to 15 years.

APPELLATION Napa Valley

VARIETAL 100% Cabernet Sauvignon

 ${\tt AGING}$ 24 months in 75% new French Oak, and 25% once used French oak barrels

ALC. 15.4%

RELEASE DATE October 1st, 2019

PRODUCTION 95 cases

