PRIEST RANCH 2018 SNAKE OIL

APPELLATION & VINEYARDS

The historic Priest Ranch is now part of the Somerston Estate, a significant property totaling 1,642 acres, with 222 acres planted to hillside vineyards. Dramatic elevations of the vineyards define and distinguish the estate, ranging from 800 ft to 1,600 ft above sea level. In 2018, the grapes for this wine were chosen from three hillside blocks - Block 56, Block 58 and Block 136.

WINEMAKING

Our 2018 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

The first half of 2018 brought us moderate temperatures allowing for a long growing season. We had a majority of our rainfall in February, followed by a mild spring. Then summer brought consistent temperatures with little heat spikes. This weather allowed for longer hang time and for the fruit to ripen at a slower rate.

TASTING NOTES

The nose on the 2018 Snake Oil is full of dark chocolate covered raspberries with broad and juicy berry, and a hint of clay dust accents the plum aromas with brownie mix and Chambord. The entry is supple and luscious with crushed red and black berries, currants, spiced plum with a bitter cocoa and graphite edge. Nicely polished tannins provide grip and power but are balanced by acidity. The finish is lengthy and rich.

 ${\bf APPELLATION} \ Napa \ Valley$

VARIETAL 100% Cabernet Sauvignon

AGING 24 months in 75% new French Oak, and 25% once used French oak barrels

ALC. 15.4%

RELEASE DATE November 1st, 2020 PRODUCTION 982 cases

