

VICE VERSA



2018 Vice Versa

Steltzner Vineyard Old Vines -
Cabernet Sauvignon

Tasting Notes

The historic pedigree of these old vines is palpable in this opulent and concentrated Cabernet Sauvignon. It is a gorgeous rendition that is filled to the brim with notes of blackberries, violets, and bay laurel that are laced with a flint-like minerality. Strikingly deep, complex, and structured, with a long finish, this is a brooding, powerful, and muscular wine that will prove to be very long lived.

This exceptional site, located at the feet of the Palisades in Stag's Leap District, was originally planted by Dick Steltzner in the mid-60's. Our 45-year-old F block vines were the core of the 1972 Clos du Val which placed in the historic Paris Tasting of 1976. Older vines produce fewer berries that are smaller in size but have terrific intensity, structure, depth, complexity, concentration, and color.

Alcohol: 15.2%

pH: 3.60

Production: 100 cases

Blend

Steltzner Vineyard Old Vines in Stags Leap District.

95% Cabernet Sauvignon, 5% Petit Verdot

Fermented in stainless steel tanks, 29 days on skins, aged in French oak barrels for approximately 18 months, 75% new French oak barrels, no fining.

Bottled Date: June 17th 2020

Release Date: October 2020