

VICE VERSA

2019 Vice Versa

Spinning Plates

Cabernet Sauvignon - Napa Valley

Tasting Notes

Our (inaugural) 2019 Spinning Plates offers a kaleidoscope of ripe cassis and blackberries, black licorice, spice, and tobacco leaf. Seamless with abundant soft tannins, this seductive, pliant, full bodied Cabernet Sauvignon also delivers impeccable freshness, balance, and a long silky finish.

Commissioned from Montreal street artist "Tone", the label artwork represents a synthesis of art, culture, and history. All elements that inspired us in our winemaking journey.

Alcohol: 14.5%

pH: 3.85

Production: 800 cases

Blend

99% Cabernet Sauvignon and 1% Cabernet Franc from Oakville and Yountville.

Fermented in stainless steel tanks, 3 days cold soak, 29 days on skins, aged in French oak barrels for approximately 18 months, 85% new French oak barrels, no fining.

Bottled Date: July 14th 2021

Release Date: August 9th 2022

Press

94 JD

93 WA

