VICE VERSA



2022 Vice Versa
Spinning Plates
Cabernet Sauvignon - Napa Valley

Tasting Notes
Our 2022 Spinning Plates offers its usual tour de force of power and ingenuity. Anchored by fruit from our home estate in Calistoga combined with other fruit sources from around the Napa Valley, the 2022 SP leans into lush fruit with a velvety texture. Every vintage proves to be greater and this testifies to that.

Alcohol: 14.8%
pH: 3.78
Production: 1300 cases

Blend
100% Cabernet Sauvignon from Oakville, Rutherford, St-Helena and Calistoga

Fermented in stainless steel tanks, 1 day cold soak, 20 days on skins, aged in French oak barrels for approximately 20 months, 65% new French oak barrels, no fining.

Bottled Date: July 1st 2024
Release Date: October 1st 2024

Label Art
Commissioned from Montreal street artist “Tone”, and inspired by Patrice’s passion for music, modern art, culture, and history, the 2022 label artwork is a retro-modern collage poster.

This label will change every vintage.

Tip: There’s a functional QR code hidden in the image.