VICE VERSA



2022 Vice Versa

Steltzner Vineyard Old Vines
Cabernet Sauvignon - Stags Leap District

Tasting Notes
Our 2022 Steltzner Old Vines is dark, concentrated, luxurious, and loaded with notes of blackberry liqueur, fresh raspberries, tobacco leaf, bay laurel, black licorice, graphite and iron. The old vines from this historic site confer a finely structured and seamless profile with abundant ripe tannins, juiciness, verve and intensity. Like its 2022 siblings, this wine is super classy, pure and thrilling.

Alcohol: 15.1%
pH: 3.67
Production: 125 cases

Blend
100% Cabernet Sauvignon from Steltzner Vineyard old vines in Stags Leap District.

Fermented in stainless steel tanks, 2 days cold soak, 26 days on skins, aged in French oak barrels for approximately 20 months, 85% new French oak barrels, no fining.

Bottled Date: July 1st 2024
Release Date: August 6th 2024

Label Art
Pioneer Dick Steltzner was ahead of his time, planting this vineyard in 1964, back when most people believed it was too cold there to grow Cabernet. For the label and to represent the vineyard's history, California artist Matthew Harrison sketched an image of a soldier at the foot of an old fortress.