VICE VERSA



2023 Vice Versa Spinning Plates

Cabernet Sauvignon - Napa Valley

Tasting Notes

Our 2023 Spinning Plates comes from our home estate in Calistoga as well as fruit from True Dog Knoll in Oakville. It shows the power of the vintage with ripe cassis layered with five spice, pencil lead and a powerful structure. Long and profound, it will prove to be the greatest Spinning Plates yet.

Soil: Alluvial, Gravelly loam

Alcohol: 14.8%
pH: 3.79
Production: 52 Barrels

Blend

100% Cabernet Sauvignon from Calistoga, Oakville and Stag's Leap District

Fermented in stainless steel tanks, 3 day cold soak, 25 days on skins, aged in French oak barrels for approximately 20 months, 75% new French oak barrels, no fining.

Bottled Date: July 1, 2025

Label Art

Commissioned from Montreal street artist "Tone", and inspired by Patrice's passion for music, modern art, culture, and history, the 2023 label artwork is a retro-modern collage poster.

The label artwork changes every vintage.