VICE VERSA



2023 Vice Versa To Kalon

Beckstoffer To Kalon Vineyard
Cabernet Sauvignon - Oakville

Tasting Notes

Our dark and brooding Beckstoffer To Kalon boasts remarkable freshness, lift and concentration. The aromas are thrilling and captivating, offering notes of dark cherry, blackberry, bramble, graphite, and sage. The palate is layered, with extraordinary depth, power, purity, inner energy and finesse. While accessible in its youth, this profound Cabernet Sauvignon will age gracefully for decades. A true masterpiece.

Soil: Alluvial, gravelly-clay, loam

Alcohol: 14.9%
pH: 3.70
Production: 25 Barrels

Blend

100% Cabernet Sauvignon from Beckstoffer To Kalon Vineyard in Oakville.

Fermented in stainless steel tanks, 3 days cold soak, 26 days on skins, aged in French oak barrels for approximately 20 months, 80% new French oak barrels, no fining.

Label Art

To Kalon, “the place of highest beauty.” Paris-based artists Dana and Stéphane Maitec designed the label around a close-up image of the front of a vintage camera, subtly reflecting a woman’s silhouette, representing that the beauty is in fact in the eye of the beholder.