VICE VERSA



2024 Vice Versa Beatrix

Beckstoffer To Kalon Vineyard
Red Blend - Oakville

Tasting Notes

The 2024 opens with a beautifully lifted bouquet of floral notes, dried rose petal and violet, layered over hints of forest floor, autumn leaves, and warm earth. The palate is strikingly mineral and precise, carried by an elegant spine that gives clarity and quiet intensity. Very fine-grained tannins glide seamlessly across the wine, shaping a texture that is both delicate and persistent. Subtle red and dark fruits, savory nuances, and stony depth unfold gradually into a long, poised finish. A refined, introspective expression of To Kalon: ethereal, complex, and built to age with grace.

Alcohol: 15.0%
pH: 3.88
Production: 4 Barrels

Blend

90% Cabernet Franc and 10% Cabernet Sauvignon from Beckstoffer To Kalon Vineyard in Oakville.

Fermented in stainless steel tanks, 4 days cold soak, 24 days on skins, aged in French oak barrels for approximately 20 months, 75% new French oak barrels, no fining.

Bottled Date: June 3, 2026

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.

The label is the negative photo of the To Kalon Cabernet Sauvignon.