VICE VERSA



2024 Vice Versa Georges III

Beckstoffer Georges III Vineyard
Cabernet Sauvignon - Rutherford

Tasting Notes

The bouquet is beautifully expressive, revealing wild blackberry, Santa Rosa plum, and a delicate thread of savory herbs.

The palate is generous yet impeccably poised, unfolding with layers of black cherry, cassis, and finely textured dark fruit. A seamless, velvety mouthfeel is balanced by the vineyard's hallmark dusty tannins, lending both structure and refinement. Vibrant freshness and a subtle mineral lift carry the wine to a long, elegant finish, where power is defined not by weight, but by precision and harmony.

Alcohol: 15.0%
pH: 3.89
Production: 12 Barrels

Blend

100% Cabernet Sauvignon from Beckstoffer Georges III Vineyard in Rutherford.

Fermented in stainless steel tanks, 3 days cold soak, 25 days on skins, aged in French oak barrels for approximately 18 months, 85% new French oak barrels, no fining.

Bottled Date: June 1, 2026

Label Art

Designed by German artist Felix Dolah, the label depicts The Three Graces: Zeus's daughters Euphrosyne, Aglaea, and Thalia, who were said to represent youth and beauty, mirth, and elegance.

Using water and charcoal, Felix Dolah creates images that play with impressionist figures and negative space. He often leaves his fingerprints on his artwork conferring an organic dimension.