VICE VERSA



2024 Vice Versa Spinning Plates

Cabernet Sauvignon - Napa Valley

Tasting Notes

Our 2024 Spinning Plates comes from True Dog Knoll in Oakville, our home estate and Amoenus in Calistoga, Steltzner in Stags Leap District, and a few other Beckstoffer vineyard sources around the Napa Valley.

Soil: Alluvial, Gravelly loam

Alcohol: 14.8%
pH: 3.86
Production: 35 Barrels

Blend

100% Cabernet Sauvignon from Oakville, Calistoga, 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, 85% new French oak barrels, no fining.

Bottled Date: July 2, 2026

Label Art

Commissioned from Montreal street artist "Tone", and inspired by Patrice's passion for music, modern art, culture, and history, the 2024 label artwork is a retro-modern collage poster.

The label artwork changes every vintage.