VICE VERSA



2024 Vice Versa Steltzner OV

Steltzner Vineyard
Cabernet Sauvignon - Stags Leap District

Tasting Notes

The nose is intensely perfumed, unfolding with violets, cassis, black cherry, and a delicate touch of candied orange peel. The palate is both generous and exquisitely refined, revealing a seamless, creamy texture layered with ripe dark fruits, crushed graphite, and a striking mineral tension. Silken, mouthwatering tannins glide effortlessly across the palate, bringing both precision and grace. The finish is extraordinarily long, vibrant, and saline, leaving a lasting impression of purity, freshness, and the unmistakable signature of this remarkable vineyard.

Alcohol: 14.8%
pH: 3.7
Production: 14 Barrels

Blend

100% Cabernet Sauvignon from Steltzner Vineyard old vines in Stags Leap District.

Fermented in stainless steel tanks, 2 days cold soak, 23 days on skins, aged in French oak barrels for approximately 20 months, 80% new French oak barrels, no fining.

Bottled Date: June 26, 2026

Label Art

Pioneer Dick Steltzner was ahead of his time, planting this vineyard in 1964, back when most people believed it was too cold there to grow Cabernet. For the label and to represent the vineyard's history, California artist Matthew Harrison sketched an image of a soldier at the foot of an old fortress.