VICE VERSA



2024 Vice Versa To Kalon

Beckstoffer To Kalon Vineyard
Cabernet Sauvignon - Oakville

Tasting Notes

Our 2024 is a study in density and nobility, unfolding with deep aromas of cassis, blackberry compote, and graphite, touched by hints of violet, cocoa, and warm spice. The palate is broad and enveloping, with creamy, coating tannins that carry immense concentration without heaviness. Layer upon layer of dark fruit, mineral, and subtle oak nuance builds toward a wine of tremendous depth and complexity, finishing long, resonant, and impeccably balanced. A seductive, commanding and refined expression of To Kalon.

Soil: Alluvial, gravelly-clay, loam

Alcohol: 14.9%
pH: 3.88
Production: 16 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 18 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.