

VICE VERSA



2023 Vice Versa

Coast Grade Vineyard
Pinot Noir - Santa Cruz Mtns.

Tasting Notes

This Santa Cruz Pinot Noir captivates the senses with a delightful perfume of ripe raspberries, tangy pomegranate, cherries, forest pine, crisp autumn leaves, black tea, and sage. The palate is crisp and lively, with a long, silky, salivating chalky mineral finish. So pretty, I could smell and taste this wine all day.

Alcohol: 13.5%

pH: 3.60

Production: 8 Barrels

Blend

100% Pinot Noir from Coast Grade Vineyard in Santa Cruz Mtns.

Fermented in open top stainless steel tanks, 25% whole cluster, 4 days cold soak & 20 days on skins, mainly punchdowns, aged in Burgundy barrels for approximately 17 months, 40% new French oak barrels.

Bottled Date: July 1, 2025

Label Art

For both the Chardonnay and Pinot Noir, Napa artist Richard Von Saal created a mesmerizing multidimensional image inspired by a seashell, the Fibonacci Sequence (golden ratio).

**Soil: Sandy Loam, Volcanic
Rock**