

# VICE VERSA



**Soil: Alluvial, gravelly-clay, loam**

## **2023 Vice Versa**

**Beckstoffer To Kalon Vineyard  
Cabernet Sauvignon - Oakville**

### **Tasting Notes**

Our dark and brooding Beckstoffer To Kalon boasts remarkable freshness, lift and concentration. The aromas are thrilling and captivating, offering notes of dark cherry, blackberry, bramble, graphite, and sage. The palate is layered, with extraordinary depth, power, purity, inner energy and finesse. While accessible in its youth, this profound Cabernet Sauvignon will age gracefully for decades. A true masterpiece.

Alcohol: 14.9%

pH: 3.70

Production: 25 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 20 months, 80% new French oak barrels, no fining.

### **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.