

VICE VERSA



2024 Vice Versa

Coast Grade Vineyard

Pinot Noir - Santa Cruz Mtns.

Tasting Notes

The nose is deeply evocative, unfolding with aromas of alpine forest, wild dark cherry, black tea, crushed rock, and cool ocean air. There is an unmistakable sense of place woven throughout — a raw, windswept freshness that captures the rugged beauty of this extraordinary site.

On the palate, the wine is remarkably ethereal, floating with finesse, tension, and extraordinary refinement. Silken textures glide effortlessly across the palate, revealing layers of ripe cherry, mountain herbs, and subtle earthy complexity framed by vibrant acidity and mineral lift. The finish is long, graceful, and quietly powerful, leaving behind a lingering impression of limestone, forest floor, and coastal mist.

Alcohol: 13.5%

pH: 3.83

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, 3 days cold soak & 12 days on skins, mainly punchdowns, aged in Burgundy barrels for approximately 18 months, 40% new French oak barrels.

Bottled Date: July 2, 2026

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