

VICE VERSA



Soil: Alluvial, gravelly-clay, loam

2024 Vice Versa

The Magnificent Seven

Cabernet Sauvignon - Napa Valley

Tasting Notes

The 2024 rises from the glass with complex, layered aromas of dark blackberry and cassis, intertwined with notes of iron, graphite and fresh violets. The palate is dense and structured, its powerful mid-palate wrapped in coating yet finely grained that lend both breadth and precision. Despite its depth, the wine shows excellent lift and presence, carrying the concentration with poise and clarity.

Alcohol: 14.9%

pH: 3.88

Production: 5 Barrels

Blend

100% Cabernet Sauvignon from a selection of Beckstoffer Vineyards.

Fermented in stainless steel tanks, 3 days cold soak, 24 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

Made from the best of the best Vice Versa barrels, this wine is inspired by two cultural masterpieces: Akira Kurosawa's 1954 epic film Seven Samurai and The Clash's 1980 punk classic Magnificent Seven. Local Napa Valley artist Richard Von Saal designed this striking label of overlapping sevens of seven people who worked on this wine.