

VICE VERSA



2024 Vice Versa

Purrington Rued Vineyard
Chardonnay - Sonoma County

Tasting Notes

The 2024 sourced from a single block planted to the historic Purrington Rued massal selection clone, capturing both the pedigree and striking mineral tension of this remarkable site. Fermented and aged in barrel for 12 months before an additional six months in stainless steel, the wine achieves a beautiful balance between texture, purity, and precision.

The aromatics are explosive and captivating, leaping from the glass with notes of grilled peach, Meyer lemon, tangerine zest, honeysuckle, and a distinctive touch of sea spray. On the palate, the wine is layered yet electric, revealing a chalky texture framed by vibrant acidity, subtle gun flint, and flavors of kefir lime and citrus oil. A deep, salivating minerality carries through the remarkably long finish, leaving an impression of both power and crystalline elegance.

Alcohol: 13.5%

pH: 3.29

Production: 9 Barrels

Blend

100% Chardonnay from Purrington Rued Vineyard in Sonoma Coast.

Gently whole cluster pressed, cold settled, fermented & aged in Burgundy-style barrels for 14 months sur lie, 6 months in Stainless, no malolactic fermentation, 45% new French oak barrels.

Bottled Date: June 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).