

VICE VERSA



2024 Vice Versa

Spinning Plates

Cabernet Sauvignon - Napa Valley

Tasting Notes

Our 2024 Spinning Plates comes mostly from "True Dog Knoll" vineyard in Oakville with grapes from our home estate in Calistoga and a few other vineyard sources around the Napa Valley. A more regal wine, the 2024 really shows a step up in class with 55% of the grapes coming from Oakville.

Alcohol: 14.8%

pH: 3.86

Production: 30 Barrels

Blend

100% Cabernet Sauvignon from Oakville, Calistoga, and Stag's Leap District

Fermented in stainless steel tanks, 3 day cold soak, 25 days on skins, aged in French oak barrels for approximately 20 months, 85% new French oak barrels, no fining.

Bottled Date: June 2, 2026

Label Art

Commissioned from Montreal street artist "Tone", and inspired by Patrice's passion for music, modern art, culture, and history, the 2024 label artwork is a retro-modern collage poster.

Soil: Alluvial, Gravelly loam

This label changes every vintage.