

THE VICE

PINOT NOIR, LOS CARNEROS — NAPA VALLEY, 2024

Batch #222 “The House”

“The House” wines are The Vice’s expression of Napa Valley wines for the everyday occasion. Batch #222 was minimally crafted and aged for 9 months in French Oak barrels; making it a house wine easy to love on its own and a great companion to a variety of vices.

VINEYARD

Our vineyard is in the north end of Carneros, on the Napa Valley side, right on the foothills of Mount Veeder and Mayacamas mountains. The soil is volcanic and its farming is organic (Napa Green Certified Land).
3 distinctive parcels within the same 400 acres property.

2024 VINTAGE

The 2024 growing season in Carneros delivered exceptional balance, with mild temperatures and long, even ripening that preserved vibrant acidity while allowing flavors to develop beautifully. The result is a Pinot Noir of remarkable elegance, showcasing pure fruit expression, refined structure, and the hallmark freshness that defines Carneros.

TASTING NOTES

Captivating aromas of Bing cherry, red currant, and crushed rose are framed by notes of allspice, cocoa nib, and subtle oak.

Silky and seamless on the palate, flavors of wild strawberry, pomegranate, and savory spice glide across a finely textured frame, finishing velvety tannins and exceptional freshness. Graceful now, yet built to develop added complexity over the next decade.

100% Pinot Noir (Dijon Clone 113, Pommard Clone 5, Dijon Clone 777)

- 9 months in French Oak barrels (30% new, 70% 1 year seasoned)
- Sustainable farming and winemaking practices
- Very low sulfites, Free SO₂ of 14mg/L
- TA: 5.9g/L

