

# ONE STONE

C A B E R N E T S A U V I G N O N

P A S O R O B L E S

## OUR STORY

Introducing One Stone—a new Cabernet Sauvignon offering from the Ancient Peaks family. One Stone is a tribute to all of the women who move mountains, one stone at a time. A portion of each bottle sold is donated to Dream Big Darling, a nonprofit that provides mentorship programs for the next generation of female leaders in the wine and spirits industry.

## OUR VINEYARDS

The grapes for the 2017 vintage were sourced from our family vineyard and select sites in the Paso Robles AVA on California's Central Coast, which is increasingly renowned as a world-class region for Cabernet Sauvignon. Here, diurnal temperature swings, diverse soils and a long growing season all combine to produce rich flavors with structure and elegance.

## GIVING BACK

A portion from every bottle sold is donated to Dream Big Darling, which provides educational opportunities and mentorship programs for the next generation of female leaders in the wine and spirits industry. Dream Big Darling was founded by Amanda Wittstrom-Higgins of Ancient Peaks Winery. [DREAMBIGDARLING.ORG](http://DREAMBIGDARLING.ORG)

## V. 2017 NOTES

### WINEMAKING

After harvesting, the fruit was gently destemmed and cold soaked for a measured extraction of color and flavor. After fermentation, the wine was racked to a combination of French and American oak barrels, where it aged for 16 months prior to blending and bottling. Small lots of Merlot and Petit Verdot were incorporated into the final blend for added dimension and structure.

### TASTING NOTES

The 2017 One Stone Cabernet Sauvignon opens with classic varietal aromas of dark fruit, black olive and graphite with notes of toasty oak and toffee. The palate is full and round, showing generous currant and black fruit flavors with suggestions of cedar, mint, spice and savory tobacco. Finely textured tannins linger on a smooth, dry finish.

### FOOD PAIRING

The 2017 vintage is a full-flavored Cabernet Sauvignon that is perfect for the daily dinner table. Recommended pairings include grilled ribeye, braised short ribs, blue cheese burgers and creamy mushroom risotto.

### OAK REGIMEN

16 months, French and American oak barrels

### VARIETAL COMPOSITION:

80% Cabernet Sauvignon  
15% Merlot  
5% Petit Verdot

### AGING REGIMEN:

16 months, French and American oak barrels

### FINAL ANALYSIS:

Alc: 14.1% TA: .648 PH: 3.92

### SRP:

\$20



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