

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 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 leaders in the wine and spirits industry.

OUR VINEYARDS

The grapes for the 2020 vintage were sourced from our family vineyard and select sites in the Paso Robles AVA on California's Central Coast. Here, diurnal temperature swings, diverse soils and a long growing season all combine to produce rich flavors with structure and elegance. In recent years, Paso Robles has emerged as the next great region for world-class Cabernet Sauvignon, illustrating how local growing conditions are perfect for this preeminent Bordeaux variety.

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

V. 2020 NOTES

WINEMAKING

After harvesting, the fruit was gently destemmed and cold soaked for a measured extraction of color and flavor. At the conclusion of fermentation, the wine was racked to a combination of French and American oak barrels (15% new oak), where it aged for 14 months prior to blending and bottling. Small lots of Petit Verdot and Petit Sirah were included in the final blend for enhanced color and structure. Touches of Syrah and Zinfandel impart added fruitiness, while a hint of Merlot adds supple length to the texture.

TASTING NOTES

The 2020 One Stone Cabernet Sauvignon opens with aromas of cherry, plum, sandalwood and tobacco. A rich, vibrant texture presents elegantly weighted flavors of red currant, cherry and blackberry, all buoyed by varietal hints of black olive. Restrained acidity and dusty tannins carry a long, energetic finish.

FOOD PAIRING

The lively character of the 2020 Cabernet Sauvignon promises versatility with food. Recommended pairings include filet medallions, vegetarian pizza, barbacoa tacos and roasted leg of lamb.

OAK REGIMEN:

14 months in French and American oak barrels

AGING REGIMEN:

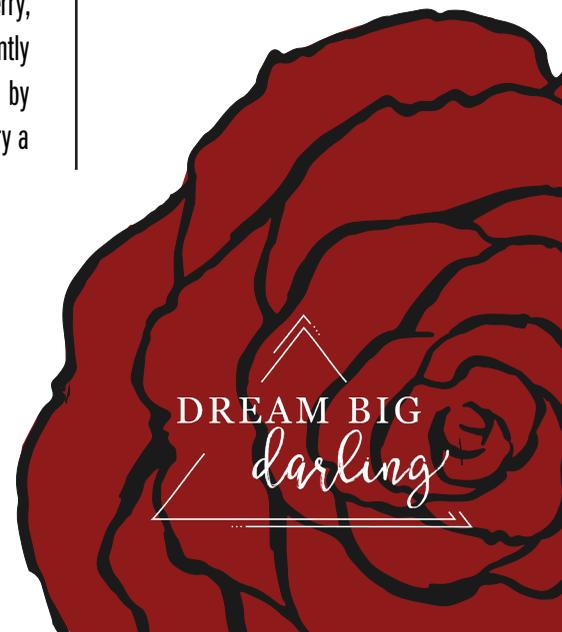
14 months in French and American oak barrels

SRP:

\$20

ALC:

13.9%



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