

ONE STONE

2022 ROSÉ OF PINOT NOIR

CENTRAL COAST

OUR STORY

Introducing One Stone Rosé, a specialty offering from the Ancient Peaks family. One Stone Rosé is crisp, fresh and luscious—a elegantly emblematic expression of the Central Coast.

A portion of each bottle sold supports Dream Big Darling, a nonprofit that provides mentorship programs for the next generation of women leaders in the wine and spirits industry. Over the calendar year of 2022, One Stone generated \$44,000 in donation to Dream Big Darling.

OUR VINEYARDS

The 2022 Rosé is composed of Pinot Noir from our family vineyard in southern Paso Robles and select sites on California's Central Coast. Here, the Pinot Noir grape thrives amid a marine-influenced climate shaped by the nearby Pacific Ocean. Sunny summer afternoons yield to cooling evening breezes, allowing the fruit to achieve full ripeness while retaining its delicate varietal nuances. These are perfect conditions for producing an elegantly styled dry rosé of Pinot Noir.

WINEMAKING

After harvesting, the fruit was gently destemmed and lightly pressed to capture a brilliant rosé hue. The wine was cold fermented at 55 degrees over a period of 15 days. After fermentation, the wine was racked off the lees and cold aged in stainless steel for three months prior to bottling, ensuring a full retention of crisp acidity and bright fruit flavors.

TASTING NOTES

The 2022 Rosé offers lively aromas of watermelon, kiwi, flint and orange blossom. The palate is crisp, fresh and delicate, displaying flavors of peach, strawberry and clementine with accents of stony minerality. Silky textures unfold into a clean, vibrant finish.

FOOD PAIRING

The 2022 Rosé is perfect for spring and summer enjoyment, and an excellent match for fish tacos, barbecued chicken, herbed flatbread, light pastas and shellfish.

VARIETAL COMPOSITION:

Pinot Noir (100%)

AGING REGIMEN:

3 months in stainless steel

ALC:

13.5%



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