

ONE STONE

v. 2023 | PINOT NOIR

CENTRAL COAST

OUR STORY

Introducing One Stone—a specialty Pinot Noir offering from the Ancient Peaks family. This wine comes from select coastal vineyards in California's San Luis Obispo County, where pronounced marine conditions produce a delectable Pinot Noir with flavors of red fruits and light spices.

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. One Stone wines generate an annual donation of \$50,000 to Dream Big Darling.



VARIETAL COMPOSITION:

Pinot Noir 100%

AGING REGIMEN:

18 months in French oak barrels

FINAL ANALYSIS:

Alcohol: 13.3%
TA .64
pH 3.71

VINEYARDS & AVA

San Luis Obispo County is renowned as one of California's premier regions for world-class Pinot Noir. Here, well-drained marine soils and daily sea breezes speak to the pronounced influence of the nearby Pacific Ocean. Pinot Noir thrives in the cooler pockets of the region, where this ocean influence is at its strongest. The fruit for this wine was accordingly sourced from select blocks tucked against the coastal Santa Lucia Mountains, where brisk ocean air flows through the mountain gaps and into the vineyards—providing for a long ripening period that produces a varietally authentic and expressive Pinot Noir.

WINEMAKING

The 2023 growing season in San Luis Obispo County produced a true "winemaker's vintage" marked by steady weather through summer and fall. The resulting Pinot Noir fruit displayed exquisite balance and structure. The grapes were harvested and cold soaked for three days for a soft extraction of flavor and color, then fermented in stainless steel tanks. The wine was pressed, racked and aged for 18 months in French oak barrels. The barrels included 15 percent new oak to enhance the texture profile and accentuate the pure varietal flavors.

TASTING NOTES

The 2023 Pinot Noir opens with aromas of dried rose petal, red fruits, mulberry, cedar and cinnamon. A soft, silky mouthfeel envelops that palate with flavors raspberry jam, black cherry, sage, cola and oak spices. A core of juicy acidity brings the wine to a fresh, elegant finish.

FOOD PAIRING

The supple textures and varietal flavors of the 2023 Pinot Noir are a perfect match for seafood, pasta and poultry dishes.

