

CABERNET SAUVIGNON

ONE STONE

v. 2023 | CABERNET SAUVIGNON
PASO ROBLES

OUR STORY

Introducing One Stone—a specialty Cabernet Sauvignon from the Ancient Peaks family. In a short time, One Stone has emerged as a unique force in the world of Cabernet Sauvignon, earning widespread acclaim as a perennial best buy.

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. During the 2024 calendar year, One Stone generated a \$50,000 donation to Dream Big Darling.

OUR VINEYARDS

The grapes for the 2023 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. One Stone captures the qualities of a quintessential Paso Robles Cabernet Sauvignon.

WINEMAKING

The long and steady 2023 growing season in Paso Robles produced a true winemaker's vintage with wines displaying an excellent balance of flavor, acid and structure. 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 22 months prior to blending and bottling. Small lots of Malbec and Syrah were included in the final blend for enhanced dimension. The Malbec brings juicy energy to the midpalate, while the Syrah contributes earthy complexity to the mouthfeel.

TASTING NOTES

The 2023 One Stone Cabernet Sauvignon opens with an effusive bouquet of blue and red fruit underscored by notes of graphite, sage and toasted oak. The palate is flush with cherry, cassis and black raspberry flavors that reveal trailing hints of mint leaf, coffee bean and savory umami. Layered and juicy on the midpalate, the wine finishes with a flourish of fresh tannins and herbaceous complexity. A wine that punches well above its price point.

FOOD PAIRING

The savory character and full body of the 2023 Cabernet Sauvignon pairs nicely with rack of lamb, roast beef, braised short ribs, roasted veggies and hard, aged cheeses.

VARIETAL COMPOSITION:

Cabernet Sauvignon 92%
Malbec 4%
Syrah 4%

AGING REGIMEN:

22 months in French and American oak barrels



ALC:

14.1%

