

ONE STONE

v. 2025 | ROSÉ OF PINOT NOIR

CENTRAL COAST

OUR STORY

As a specialty offering from the Ancient Peaks family, One Stone Rosé is crafted as a vivid expression of California's Central Coast—crisp, fresh and easy to love.

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 2025 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. The 2025 growing season was long and late after a relatively mild summer on the Central Coast, allowing for the development of beautiful flavors and the retention of fresh acidity. The fruit for this wine was grown and picked exclusively for rosé production in the classic Provençale style.

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 14 days. After fermentation, the wine was racked off the lees and cold aged in stainless steel for four months prior to bottling, ensuring a full retention of crisp acidity and bright fruit flavors.

TASTING NOTES

The 2025 Rosé is flush with scents of strawberry, raspberry and lemonade imbued with hints of sea spray. A fresh yet rounded mouthfeel brings notes of citrus, honeydew, watermelon and light spices. Lingering minerality accentuates a lush, silky finish.

FOOD PAIRING

The 2025 Rosé is a perfect match for warm weather, festive gatherings, and seasonal spring and summer fare. Favorite pairings include citrus chicken, BLT sandwiches, seared scallops and watermelon salad.

VARIETAL COMPOSITION:

Pinot Noir 100%

AGING REGIMEN:

4 months in stainless steel

ALC:

13%



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