# ONE STONE

v. 2024 | PINOT NOIR

**CENTRAL COAST**

PINOT NOIR

## 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. Over the calendar year of 2025, One Stone generated a $50,000 donation to Dream Big Darling.

DREAM BIG darling

## 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 2024 growing season began with a wet winter and cool spring, followed by warm summer temperatures that prevailed into harvest—resulting in Pinot Noir that was beautifully expressed. 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 20 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 2024 Pinot Noir offers delicate floral aromas of rose petal and hibiscus with trailing scents of strawberry and dried herbs. The mouthfeel is soft and elegant, offering raspberry, cranberry and wild blueberry flavors with notes of cedar and baking spice. Bright textures carry into a fresh, lifted finish.

## FOOD PAIRING

The silky elegance of the 2024 Pinot Noir is a perfect match for seafood, pasta, roast turkey and grilled chicken breast.

**VARIETAL COMPOSITION:**
Pinot Noir 100%

**AGING REGIMEN:**
20 months in French oak barrels

**FINAL ANALYSIS:**
Alcohol: 14.3%
TA .54
pH 3.73

