# Fall Collection 2026




MOUNTS

Family Winery

**ESTATE GROWN**
**DRY CREEK VALLEY**
80 YEARS OF FAMILY FARMING
1946 — 2026

# 2024 VERAH RHÔNE-STYLE WHITE BLEND

*ROUSSANNE/CLAIRETTE BLANCHE/GRENACHE BLANC*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Verah Rhône-Style White Blend is beautifully layered and expressive, opening with aromas of white peach, ripe pear, citrus blossom, and hints of honeysuckle and toasted almond. Roussanne brings richness and a silky texture, Grenache Blanc adds bright orchard fruit and subtle minerality, while Clairette Blanche lends freshness and delicate floral notes. Flavors of golden apple, Meyer lemon, and gentle baking spice lead to a long, elegant finish with lingering citrus zest and a touch of nuttiness.

**Food Pairing Suggestions**

With its balance of richness, freshness, and layered flavors, this Rhône-style white blend is a wonderful companion to a variety of dishes. It pairs beautifully with:

- Seared scallops or grilled halibut with lemon butter sauce
- Roasted chicken with lemon, garlic, and fresh herbs
- Whipped goat cheese with honey, fresh thyme, and toasted pistachios

**Winemaking Details**

A blend of 34% Roussanne, 33% Clairette Blanche, and 33% Grenache Blanc, all estate grown in Dry Creek Valley, this wine highlights the character of three traditional Rhône varieties through individual fermentation techniques.

Roussanne (Clone 5.1) was planted in 2021 and harvested September 14, 2024. A two-day skin soak preceded fermentation in new French oak, adding richness and texture.

Grenache Blanc (Clone 141) was planted in 2011 and harvested October 9, 2024, at 24° Brix. Whole-cluster pressed and fermented in neutral French oak, it retains its bright fruit character and subtle texture.

Clairette Blanche (Tablas clone) was planted in 2017 and harvested October 9, 2024. A two-day skin soak followed by stainless steel fermentation preserved its fresh aromatics.

All three varieties were fermented without malolactic conversion to retain natural freshness. The wine was aged 17 months in French oak (30% new), achieving a balance of richness, structure, and elegance.

- Blend: 34% Roussanne, 33% Clairette Blanche, 33% Grenache Blanc
- Aging: 17 months in French oak (30% new)
- Bottling Date: March 19, 2026
- Total Acidity: 5.2 g/L
- pH: 3.62
- Alcohol: 14.2%
- Production: 66 cases

**Cellaring & Enjoyment**

Bottled on March 19, 2026, the 2024 Verah Rhône-Style White Blend balances youthful freshness with richness and complexity. Enjoyable now, it will continue to evolve with bottle age, developing notes of honey, toasted nuts, and dried orchard fruit.

Suggested drink window: 2026–2031

Serve slightly chilled (50–55°F) to highlight its floral aromatics, layered texture, and elegant finish. Allow the wine to warm slightly in the glass to reveal additional complexity.

# 2024 MOUNTS VELVET HAMMER

## ITALIAN-STYLE RED BLEND - *SANGIOVESE/AGLIANICO/TEROLDEGO*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Velvet Hammer opens with aromas of black cherry, dark plum, violet, and warm baking spice. Sangiovese brings smooth, *velvety* elegance, while Aglianico delivers a *powerful punch* of structure and savory depth. Teroldego rounds out the blend with rich dark fruit and supple texture. Layers of blackberry, cherry, and cocoa lead to a long, polished finish.

***Velvet in its elegance, a hammer in its strength.***

**Behind the Name**

Named after a little bar in Geyserville where David's parents first met in the early 1970s, before Highway 101 bypassed the town. The name honors a special piece of our family history while perfectly capturing the wine's balance of elegance and power.

**Food Pairing Suggestions**

With its rich fruit, balanced acidity, and structured tannins, Velvet Hammer pairs beautifully with:

- Braised short ribs with rosemary and red wine
- Pappardelle with slow-simmered beef or wild boar ragù
- Wild mushroom risotto with Parmesan and fresh thyme

**Winemaking Details**

A blend of 75% Sangiovese, 13% Aglianico, and 12% Teroldego, all estate grown in Dry Creek Valley, this wine showcases three distinctive Italian varieties, each contributing depth and complexity.

Sangiovese (Brunello Clone 6) was planted in 2021 on 1.5 acres and harvested September 20, 2024, at 27° Brix. Destemmed with 15 days of skin contact, it develops rich fruit character and structure.

Aglianico (Clone 5.1) was planted in 2020 on half an acre and harvested October 9, 2024, at 24° Brix. Destemmed with 20 days of skin contact, it adds firm tannins and savory depth.

Teroldego (ENTAV Clone 133) was planted in 2018 and harvested September 26, 2024, at 26° Brix. Destemmed with 14 days of skin contact, it contributes dark fruit intensity and supple texture.

Aged in French oak barriques (43% new, 57% previously used), the wine achieves a balance of richness, structure, and elegance.

- Blend: 75% Sangiovese, 13% Aglianico, 12% Teroldego
- Oak: French barriques (43% new)
- Bottling Date: August 12, 2026
- Total Acidity: 5.8 g/L
- pH: 3.75
- Alcohol: 15.8%
- Production: 90 cases

**Cellaring & Enjoyment**

Bottled on August 12, 2026, Velvet Hammer offers generous fruit and structured tannins, with excellent potential to develop additional complexity in bottle. Over time, notes of dried cherry, leather, tobacco, and earthy spice may emerge.

Suggested drink window: 2027–2034

Serve at 60–65°F to highlight its layered fruit and velvety finish. Decant for 30–60 minutes when young to soften tannins and reveal additional depth.

# 2024 MOUNTS ITALIAN AFFAIR

## ITALIAN-STYLE RED BLEND - *BARBERA/TEROLDEGO*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Italian Affair is a rich, expressive blend offering aromas of ripe black cherry, dark plum, violet, and warm baking spice. Barbera brings vibrant acidity and juicy red fruit, while Teroldego adds depth, dark berry flavors, and velvety tannins. Layers of blackberry, black cherry, cocoa, and subtle vanilla unfold across the palate, complemented by the richness of French oak. A smooth, lingering finish reveals hints of toasted spice and dark chocolate.

**Food Pairing Suggestions**

With its generous fruit, lively acidity, and supple texture, Italian Affair pairs beautifully with:

- Braised beef short ribs with rosemary and red wine
- Wood-fired pizza with Italian sausage, mushrooms, and aged mozzarella
- Eggplant Parmesan with rich tomato sauce and fresh basil

**Winemaking Details**

A blend of 66% Barbera and 34% Teroldego, both estate grown in Dry Creek Valley, this wine combines Barbera's bright fruit and natural acidity with Teroldego's depth and structure.

Barbera (Clone 6.1) was planted in 2016 and harvested October 4, 2024, at 25° Brix. Destemmed with 14 days of skin contact, it contributes vibrant fruit and freshness.

Teroldego (ENTAV Clone 133) was planted in 2018 and harvested September 26, 2024, at 26° Brix. With 14 days of skin contact, it adds rich color, dark fruit, and supple tannins.

Aged 22 months in French oak (66% new) and bottled unfiltered, the wine offers concentrated flavors, layered complexity, and a beautifully rounded texture.

- Blend: 66% Barbera, 34% Teroldego
- Aging: 22 months in French oak (66% new)
- Bottling Date: August 12, 2026
- Total Acidity: 5.8 g/L
- pH: 3.58
- Alcohol: 15.2%
- Production: 75 cases

**Cellaring & Enjoyment**

Bottled on August 12, 2026, Italian Affair offers generous fruit and lively acidity, making it approachable after a short rest in bottle while possessing the structure to age gracefully. Over time, deeper notes of dried cherry, leather, and warm spice may emerge. Suggested drink window: 2027–2033.

Serve at 60–65°F to showcase its vibrant fruit, velvety texture, and lingering finish. Decant for 30–45 minutes when young to reveal additional depth and complexity.

# 2024 MOUNTS LUNACY & NONSENSE

## SPANISH INSPIRED BLEND - *TEMPRANILLO/SYRAH/GRACIANO*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Lunacy & Nonsense is a bold, expressive Spanish-inspired blend offering aromas of ripe blackberry, dark cherry, plum, and warm baking spice. Tempranillo provides rich dark fruit and earthy complexity, while Syrah adds depth, peppery spice, and velvety texture. Graciano brings vibrant aromatics and structure. Layers of black cherry, blueberry, cocoa, and subtle tobacco unfold across the palate, complemented by notes of vanilla and toasted oak. A rich, lingering finish reveals hints of dark chocolate and savory spice.

**Food Pairing Suggestions**

With its concentrated dark fruit, savory complexity, and polished tannins, Lunacy & Nonsense pairs beautifully with:

- Grilled lamb chops with rosemary, garlic, and a red wine reduction
- Spanish-style braised beef with smoked paprika, roasted peppers, and herbs
- Aged Manchego and smoked Idiazábal with fig preserves, Marcona almonds, and rosemary crostini

**Winemaking Details**

A blend of 77% Tempranillo, 16% Syrah, and 7% Graciano, combining rich dark fruit, savory spice, and structured tannins.
Tempranillo, planted in 2018, was harvested October 3, 2024, at 26.5° Brix. Destemmed with 14 days of skin contact, it contributes dark fruit and earthy complexity.
Syrah (Durrell Clone), planted in 1999, was harvested October 3, 2024, at 27° Brix. Destemmed with 18 days of skin contact, it adds depth, peppery spice, and velvety texture.
Graciano (Iberia Clone), planted in 2021, was harvested October 3, 2024, at 27° Brix. Destemmed with 18 days of skin contact, it brings aromatic intensity and structure.
Aged 22 months in French oak (66% new), developing layered complexity and polished tannins.

- Blend: 77% Tempranillo, 16% Syrah, 7% Graciano
- Aging: 22 months in French oak (66% new)
- Bottling Date: August 12, 2026
- Total Acidity: 4.8 g/L
- pH: 3.85
- Alcohol: 15.4%
- Production: 81 cases

**Cellaring & Enjoyment**

Bottled on August 12, 2026, Lunacy & Nonsense offers generous dark fruit, savory complexity, and a rich, structured palate. Its concentrated flavors and oak influence suggest excellent potential for further development in bottle. With age, notes of dried cherry, leather, tobacco, and earthy spice may emerge. Suggested drink window: 2027–2033, depending on storage conditions.
Serve at 60–65°F to highlight its dark fruit, savory nuances, and smooth texture. Decant for 45–60 minutes when young to soften the tannins and reveal additional depth and complexity.

# 2024 MOUNTS PANDEMONIUM

## ITALIAN-STYLE RED BLEND - *NEBBIOLO/TEROLDEGO/AGLIANICO*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Pandemonium is a bold yet elegant Italian-inspired blend offering aromas of dried cherry, ripe raspberry, rose petals, and warm spice. Nebbiolo brings vibrant acidity, floral aromatics, and firm tannins, while Teroldego adds rich dark fruit and depth. Aglianico contributes savory complexity and structure. Layers of black cherry, plum, tobacco, and subtle earthy notes unfold across the palate, leading to a long, beautifully structured finish.

**Behind the Name - Born from chaos, rooted in resilience.**

What's a farmer to do when the world shuts down? Plant more grapes, of course! Between the chaos of COVID-19 and the devastating 2020 wildfires that cost us our entire grape crop to smoke taint, life at Mounts was nothing short of Pandemonium. But farming has a way of grounding us. Planting new vines gave us purpose, hope, and something positive to focus on during an uncertain time. From chaos came new beginnings, and eventually, a wine worth celebrating.

**Food Pairing Suggestions**

With its vibrant acidity, earthy complexity, and structured tannins, Pandemonium pairs beautifully with:

- Herb-crusted rack of lamb with rosemary, garlic, and a red wine reduction
- Wild mushroom and truffle pappardelle with shaved Parmigiano-Reggiano
- Aged Parmigiano-Reggiano and Pecorino Toscano with truffle honey, toasted walnuts, and rosemary crostini

**Winemaking Details**

A blend of 75% Nebbiolo, 13% Teroldego, and 12% Aglianico, balancing floral elegance, dark fruit, and savory structure.
Nebbiolo (Clone 12.1), planted in 2020, was harvested October 18, 2024, contributing floral aromatics, bright acidity, and firm tannins.
Teroldego (ENTAV Clone 133), planted in 2018, was harvested September 26, 2024, at 26° Brix. With 14 days of skin contact, it adds dark fruit and supple texture.
Aglianico (Clone 5.1), planted in 2020, was harvested October 9, 2024, at 24° Brix. Destemmed with 20 days of skin contact, it brings savory depth and structure.
Aged in French oak (44% new 300-liter hogsheads, 56% used barriques), adding complexity and polish.

- Blend: 75% Nebbiolo, 13% Teroldego, 12% Aglianico
- Oak: French oak (44% new 300-liter hogsheads)
- Bottling Date: August 12, 2026
- Total Acidity: 6.2 g/L
- pH: 3.68
- Alcohol: 14.4%
- Production: 90 cases

**Cellaring & Enjoyment**

With vibrant acidity and structured tannins, Pandemonium offers excellent aging potential, developing notes of dried rose petals, leather, and earthy spice over time. Serve at 60–65°F and decant for 45–60 minutes when young to soften tannins and enhance complexity. Suggested drink window: 2027–2036.

# 2024 VERAH RHÔNE-STYLE RED BLEND

*VACCARÈSE/MOURVÈDRE/COUNOISE*

ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2024 Verah Noir is an elegant yet expressive Rhône-style blend offering aromas of ripe raspberry, black cherry, violet, and savory herbs. Vaccarèse brings dark fruit, spice, and structure, while Counoise adds bright red berries and lively freshness. Mourvèdre contributes earthy depth and supple tannins. Layers of wild berries, plum, cracked pepper, and subtle floral notes unfold across the palate, leading to a smooth, lingering finish.

**Food Pairing Suggestions**

With its rich fruit, balanced acidity, and structured tannins, Velvet Hammer pairs beautifully with:

- Crispy duck confit with a black cherry and balsamic reduction
- Grilled Tuscan pork chops with fennel, garlic, and roasted tomatoes
- Roasted butternut squash ravioli with brown butter, crispy sage, and toasted hazelnuts

**Winemaking Details**

A blend of 55% Vaccarèse, 22% Counoise, and 23% Mourvèdre, combining dark fruit, lively acidity, and savory complexity.

Vaccarèse (Tablas Creek Clone), planted in 2017, was harvested October 3, 2024, at 26° Brix. Destemmed with 14 days of skin contact, it adds dark fruit, spice, and structure.

Counoise and Mourvèdre (Tablas Creek Clones), planted in 2014 and 2012, respectively, were co-fermented in equal parts at an average of 26° Brix, bringing bright fruit, earthy depth, and balanced tannins.

Aged 22 months in previously used French oak barrels, allowing the wine's varietal character and complexity to shine.

- Blend: 55% Vaccarèse, 22% Counoise, 23% Mourvèdre
- Aging: 22 months in used French oak
- Bottling Date: August 12, 2026
- Total Acidity: 5.2 g/L
- pH: 3.82
- Alcohol: 14.8%
- Production: 75 cases

**Cellaring & Enjoyment**

With its vibrant fruit, savory complexity, and balanced tannins, Verah Noir offers immediate appeal with potential to develop notes of dried berries, leather, and earthy spice over time.

Serve at 60–65°F and decant for 30–45 minutes when young to enhance its aromatics and soften the tannins. Suggested drink window: 2027–2033.

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Family Winery




**FEATURING**
**2025 VERAH COUNOISE**
**AS AN ADD-ON OR IN THE**
**RED ONLY PACKAGAGES**

# 2025 VERAH COUNOISE

## ESTATE GROWN, DRY CREEK VALLEY

**Tasting Notes**

The 2025 Verah Counoise is a vibrant, elegant Rhône varietal offering inviting aromas of wild strawberry, red cherry, rose petals, and delicate spice. Bright notes of raspberry, cranberry, and pomegranate unfold across the palate, complemented by subtle hints of white pepper and dried herbs. Silky tannins and refreshing acidity create a beautifully balanced, medium-bodied wine with a lively, lingering finish.

**Food Pairing Suggestions**

With its bright red fruit, delicate spice, and refreshing acidity, Verah Counoise pairs beautifully with:

- Grilled pork tenderloin with a pomegranate glaze and fresh sage
- Pan-seared salmon with a roasted red pepper and tomato relish
- Savory caramelized shallot and wild mushroom galette with creamy chèvre and fresh thyme

**Winemaking Details**

100% Counoise (Tablas Creek Clone), planted in 2014 on volcanic hillside soils with southwest-facing rows, producing a wine of bright fruit, delicate spice, and elegant structure.

Harvested October 11, 2025, the grapes were destemmed as whole berries and cold-soaked for 4–5 days before native yeast fermentation in small, open-top fermenters. Twice-daily punchdowns and 15 days of skin contact developed vibrant fruit and gentle tannins.

Aged 10 months in neutral French oak puncheons and bottled unfined and unfiltered, preserving its fresh varietal character and natural complexity.

- Varietal: 100% Counoise
- Harvest Date: October 11, 2025
- Harvest Brix: 23.8
- Aging: 10 months in neutral French oak puncheons
- Bottling Date: August 12, 2026
- Total Acidity: 5.2 g/L
- pH: 3.41
- Alcohol: 13.8%
- Production: 23 cases

**Cellaring & Enjoyment**

With its lively acidity, delicate fruit, and soft tannins, Verah Counoise is best enjoyed in its youth, though it may develop subtle notes of dried berries, floral spice, and savory herbs with age.

Serve lightly chilled at 55–60°F to highlight its fresh red fruit and floral aromatics. Decanting is optional; a brief 15–20 minutes of aeration can enhance its delicate complexity. Suggested drink window: 2026–2030.