





2013 Verah Sparkling Svet - Игристое свет

Winemaker: David Mounts

Varietal Composition: 50% Grenache Noir, 30% Grenache Blanc,

20% Picpoul Blanc

Appellation: Dry Creek Valley, Sonoma County

Harvest date: September 5, 2013

Alcohol: 12.0% **Acidity:** 6.8 g/1 pH: 3.12

Residual Sugar: 2.5 g/l Tank Fermented: 100% Bottled: April 2014 Disgorged: May 2021

SRP: \$65

2014 Verah Sparkling Svet - Игристое свет

Winemaker: David Mounts

Varietal Composition: 100% Grenache Blanc Appellation: Dry Creek Valley, Sonoma County

Harvest date: September 2, 2014

Alcohol: 12.0% **Acidity:** 7.2 g/1 **pH:** 3.05

Residual Sugar: 2.5 g/l Tank Fermented: 100% Bottled: April 2015 Disgorged: May 2021

SRP: \$65

Vera, was the name of my maternal Russian grandmother. Coincidentally, my husband David's maternal Italian grandmother was named Vera too. Vera means Faith in Russian. I am a first generation Russian American; both my mother and father's side of the family came to America from Russia, by way of Persia (Iran). We gave our daughter Emily the middle name Faith (Vera), and she is the artist behind the flower designs on all of our Verah labels. She gifted us those flowers between the ages of 9 - I3 years old.

The Verah wines come out of our adoration for Rhône varieties, the respect for our heritage, the love we have for our family and keeping them closely connected to the work we are passionate about." - Svetlana Mounts



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Dear Fans, Friends, and Family of Mounts Family Winery,

The time has come! We have released our very first and second sparkling wines: Verah Sparkling Svet, vintage 2013 and 2014! We have been toiling away at this for almost a decade, our patience wearing thin at times as we stared aimlessly at fermenting bottles of wine thinking, "what are we going to do with you?" This question weighed heavily on us. At the time, there was not a bottling company out there that would work with the tiny production we had. However, being the young, risk-takers that we once were, we went for it anyway and it was so worth the wait!

Lana and I have been together an amazing 25 years! From the moment we met, wine was one thing we both had a passion for. We have developed our palates together and love to drink some of the best wines in the world, including great Champagne! Lana and I chatted frequently about making a sparkling wine. We both knew we wanted to make it ourselves and in the traditional method (Méthode Champenoise) but thought it impossible since we did not have any of the proper equipment or yet a bigger issue, we did not know how! In 2013, it all came together when my buddy Matt Wilson stopped by the winery. At the time, he was the winemaker for David Coffaro Winery, and I knew he had an incredible resume for making sparkling wines. We started talking shop and he offered to walk me through the process. I was excited about the challenge, and Lana and I jumped on board.

As you know, we are unconventional in what we grow and produce. I felt that Rhône varieties, with their good acid profile, would make for a balanced sparkling wine base. For the 2013 vintage I used our estate Grenache Noir, Grenache Blanc, and Picpoul Blanc for the base. And, like the best champagnes in the world, I left the yeast in the bottle for 7 years to develop the rich, yeasty, bread-like characteristics that make for a flavorful, complex sparkline wine. For the 2014 vintage I used our estate Grenache Blanc and let the sparkling wine develop in bottle for 6 years so that it could achieve the same luscious, biscuit flavors that Lana and I both love.

This project is dedicated to Svetlana, she is my sparkling light.

-David Mounts

Ahhh yes, this project was quite the experiment and experience that tested our patience, or if I'm being honest, tested MY patience! It took up a lot of space, did not make financial sense at times, but in the end it gave us a sense of accomplishment, left us feeling extremely fulfilled, joyful, and surprisingly emotional! It depicts our winery business in a nutshell.

Using Rhône varieties for our sparkling wine and putting it under the Verah family of wines was the plan from the start. The name Verah is our Italian and Russian grandmothers' name, it means faith in Russian, and is also the middle name of our daughter Emily. It represents the faith and steadfast determination we have for our family business, the unconditional love we have for our family, and the connection we have to each other, the vines, and the land we farm.

Naming this sparkling wine was not easy but after much consideration, multiple glasses of Champagne, chats with best friends and family, we decided to call our first sparkling wine **ИГРИСТОЕ СВЕТ** or Sparkling Light. I am first generation Russian-American, and my birth name is Svetlana. Svet or **CBET** in Russian means light. Tie that all together with everything that went into making these bubbles, including creating the beautiful artwork, and Voilà! we have ourselves something that is very meaningful to us.

As a child, my favorite thing to play with at my grandmother Vera's house was her matryoshka dolls. I loved how each doll opened to reveal another smaller, yet unique version of itself. It has great meaning to me and represents what I treasure most: family, unity, heritage, and faith. Surrounding my matryoshka are the Verah flowers our daughter Emily drew when she was a little girl. The art pieces together encompass the values and passions that fuel our family.

As with all our wines, it is our hope that you too will find great join in each sip, creating memories with your favorite people, and being part of something that is so incredibly special to the Mounts family.

за здоровье! (Cheers!)

Svetlana Mounts