

MOUNTS

Family  Winery

SPRING 2026



COLLECTION

2024 VERAH VIOGNIER - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2024 Verah Viognier opens with an expressive bouquet of ripe stone fruit, featuring aromas of white peach, apricot, and nectarine layered with hints of orange blossom and honeysuckle. Subtle notes of vanilla and toasted almond from French oak aging add depth and complexity. On the palate, the wine is rich and full-bodied, balanced by a soft, rounded acidity. Flavors of tropical fruit, baked pear, and citrus zest are complemented by a creamy texture from extended sur lies aging. The finish is long and opulent, with lingering floral and spice nuances.

Food Pairing Suggestions

This Viognier's richness and aromatic intensity make it a versatile partner at the table. It pairs beautifully with:

- Roasted chicken with herbs or apricot glaze
- Seared scallops or halibut with beurre blanc
- Thai or Vietnamese cuisine with aromatic spices
- Creamy pastas or risottos
- Soft cheeses such as Brie, Camembert, or triple cream cheeses

Winemaking Details

100% Viognier (ENTAV clone 642) grown on our estate vineyard planted in 2010, this wine reflects both varietal character and site expression.

Harvested on September 14, 2024, at 25.8° Brix, the fruit achieved optimal ripeness while retaining natural balance. The grapes underwent whole berry destemming followed by a two-day cold soak to enhance aromatic extraction.

Fermentation took place in barrel over three weeks, with gentle punch-downs once per day to manage extraction. The wine was then aged sur lies for 18 months in 30% new French oak, contributing texture, complexity, and integration of flavors.

- Total Acidity: 5.2 g/L
- pH: 3.90
- Alcohol: 14.4%
- Production: 95 cases

Cellaring & Enjoyment

While approachable after a short resting period post-bottling, this Viognier will benefit from additional time in bottle to fully integrate its oak and lees-derived complexity. We recommend waiting at least three months from its March 19, 2026 bottling date before opening.

Drink window: 2026–2030

Serve slightly chilled (50–55°F) to highlight its aromatics while preserving its rich texture.

2024 MOUNTS OLD VINE ZINFANDEL - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2024 Old Vine Zinfandel is deeply aromatic, offering layers of ripe blackberry, black cherry, and plum, accented by notes of raspberry compote and baking spice. Hints of cracked pepper, cocoa, and toasted oak add complexity and depth. On the palate, the wine is bold and concentrated, with a rich, mouth-coating texture. Flavors of dark fruit preserve, mocha, and sweet spice are balanced by a structured backbone and supple tannins from the Petite Sirah component. The finish is long and warming, with lingering notes of black pepper, vanilla, and dark chocolate.

Food Pairing Suggestions

This robust Zinfandel pairs beautifully with hearty, flavorful dishes:

- Grilled or smoked meats such as tri-tip, ribs, or brisket
- Barbecue with sweet and spicy sauces
- Braised short ribs or lamb shank
- Wood-fired pizza with sausage or roasted vegetables
- Aged cheeses like cheddar, gouda, or pecorino

Winemaking Details

Estate-grown, head-trained Zinfandel vines averaging 55 years old, this wine showcases the depth and character of mature Dry Creek Valley vineyards. The blend is composed of 88% Zinfandel and 12% Petite Sirah.

Harvested on September 9, 2024, at 26.8° Brix, the fruit was picked at peak ripeness. Whole berry destemming was followed by a 3–4 day cold soak to enhance color and flavor extraction. Fermentation occurred with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily.

The wine remained on skins for a total of 14 days, building structure and depth, before being aged for 18 months in 42% new French puncheon oak barrels. It was bottled unfiltered and unfiltered to preserve its full expression.

- Total Acidity: 5.4 g/L
- pH: 3.87
- Alcohol: 15.8%
- Production: 132 cases

Cellaring & Enjoyment

This Old Vine Zinfandel is powerful in its youth but will reward patience as its tannins soften and flavors integrate. We recommend allowing at least six months of bottle rest following its March 19, 2026 bottling before opening.

Drink window: 2026–2033

2023 MOUNTS MERLOT - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2023 Mounts Merlot is richly layered and expressive, opening with aromas of black cherry, plum, and ripe blackberry intertwined with notes of violet, graphite, and baking spice. Subtle hints of cedar, mocha, and vanilla emerge from extended aging in French oak. On the palate, the wine is full-bodied and structured, with concentrated dark fruit flavors balanced by vibrant acidity. A plush mid-palate leads to a long, refined finish marked by dark chocolate, spice, and savory undertones.

Food Pairing Suggestions

This structured and age-worthy Merlot pairs beautifully with refined, savory dishes:

- Grilled steak, filet mignon, or roast beef
- Duck breast with cherry or plum reduction
- Braised lamb or beef bourguignon
- Mushroom risotto or dishes with earthy components
- Aged cheeses such as Gruyère, Comté, or aged cheddar

Winemaking Details

Estate-grown fruit, this blend of 80% Merlot and 20% Cabernet Franc highlights both power and elegance. The Merlot (ENTAV Clone 15), planted in 2019, provides richness and depth, while Cabernet Franc contributes structure and aromatic complexity. Harvested on October 26, 2023, at 26.0° Brix, the fruit underwent whole berry destemming followed by a 3–4 day cold soak to enhance extraction.

Fermentation was carried out with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily. Extended skin contact of 22 days built structure and tannin integration. The wine was then aged for 30 months in 80% new French oak barrels, resulting in a deeply layered and age-worthy profile.

Bottled unfinned and unfiltered to preserve its full character.

- Total Acidity: 6.2 g/L
- pH: 3.78
- Alcohol: 15.8%
- Production: 75 cases

Cellaring & Enjoyment

This Merlot is built for longevity, with structure and depth that will continue to evolve over time. While approachable after initial bottle rest, it will benefit from additional aging to fully integrate its tannins and oak influence.

We recommend waiting at least six months from its March 20, 2026 bottling before opening.

Drink window: 2026–2036

2023 MOUNTS CABERNET FRANC - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2023 Mounts Cabernet Franc is bold yet aromatic, opening with lifted notes of red currant, black raspberry, and plum layered with violet, dried herbs, and graphite. Complex undertones of cedar, tobacco, and baking spice emerge from extended aging in French oak. On the palate, the wine is full-bodied and structured, with a firm tannin profile balanced by ripe fruit and subtle freshness. Flavors of dark cherry, cocoa, and savory herbs unfold across a dense mid-palate, leading to a long, persistent finish marked by spice, earth, and fine oak integration.

Food Pairing Suggestions

This structured Cabernet Franc pairs well with savory, herb-driven and richly flavored dishes:

- Grilled lamb or herb-crusted rack of lamb
- Roast duck or game birds
- Steak with peppercorn or red wine reduction
- Roasted vegetables with thyme or rosemary
- Firm, aged cheeses such as Manchego, aged cheddar, or Asiago

Winemaking Details

Produced from 100% Cabernet Franc (FPS Clone 4) grown on 110R rootstock and planted in 2021, this wine reflects both varietal purity and the early promise of a young estate vineyard. Harvested on October 16, 2023, at 25.0° Brix, the fruit underwent whole berry destemming followed by a 3–4 day cold soak to enhance color and aromatic extraction. Fermentation was carried out with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily. Extended skin contact of 24 days contributed to the wine's structure and depth. The wine was then aged for 30 months in 68% new French oak barrels, allowing for integration of tannin and complexity. Bottled unfinned and unfiltered to preserve its full expression.

- Total Acidity: 4.8 g/L
- pH: 3.89
- Alcohol: 15.4%
- Production: 99 cases

Cellaring & Enjoyment

This Cabernet Franc is structured and age-worthy, with the potential to evolve beautifully over time. While it will begin to show well after initial bottle rest, additional aging will reward patience as its tannins soften and aromatics develop further complexity. We recommend waiting at least six months from its March 20, 2026 bottling before opening. Drink window: 2026–2035

2023 MOUNTS CABERNET SAUVIGNON - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2023 Mounts Cabernet Sauvignon is powerful and deeply expressive, opening with aromas of blackcurrant, blackberry, and dark cherry layered with notes of cassis, graphite, and violet. Subtle undertones of cedar, espresso, and baking spice reflect its extended aging in new French oak. On the palate, the wine is full-bodied and structured, with concentrated dark fruit flavors framed by firm, polished tannins.

Food Pairing Suggestions

This Cabernet Sauvignon pairs best with rich, protein-driven dishes and bold flavors:

- Grilled ribeye or New York strip steak
- Braised short ribs or beef stew
- Lamb chops or roasted leg of lamb
- Hearty dishes with mushrooms or black truffle
- Aged cheeses such as sharp cheddar or aged gouda

Winemaking Details

This estate-grown blend of 97% Cabernet Sauvignon and 3% Petit Verdot showcases the depth and structure of Dry Creek Valley fruit. Sourced from Clone 337 (planted 2007) and Clone 1124 (planted 2018), the wine reflects both vine maturity and youthful vibrancy. Harvested on October 31 and November 1, 2023, at 26.5° Brix, the fruit underwent whole berry destemming followed by a 3–4 day cold soak to enhance extraction. Fermentation was carried out with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily. Extended skin contact of 24 days built structure and tannin complexity. The wine was then aged for 30 months in 100% new French oak barrels, contributing depth, richness, and long-term aging potential. Bottled unfinned and unfiltered to preserve its full character.

- Total Acidity: 5.4 g/L
- pH: 3.80
- Alcohol: 14.8%
- Production: 150 cases

Cellaring & Enjoyment

Built for long-term aging, this Cabernet Sauvignon will continue to evolve and gain complexity over time. Its firm tannins and concentrated fruit suggest excellent cellaring potential.

Bottled on March 20, 2026, we recommend allowing at least six months of bottle age before opening to let the wine settle and integrate.

Drink window: 2027–2040

2023 MOUNTS PETASERA, PETITE SIRAH - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

The 2023 Mounts Petasera is deeply concentrated and intensely aromatic, opening with bold notes of blackberry, blueberry, and black plum layered with hints of violet, black pepper, and cocoa. Nuances of espresso, toasted oak, and sweet baking spice add further complexity. On the palate, the wine is full-bodied and powerful, with dense, mouth-coating tannins balanced by ripe dark fruit and fresh acidity. Flavors of boysenberry, dark chocolate, and spice unfold across a structured mid-palate, leading to a long, lingering finish marked by savory depth and refined oak integration.

Food Pairing Suggestions

This Petite Sirah's intensity and structure make it an ideal partner for rich, hearty fare:

- Braised short ribs or osso buco
- Grilled steak, especially ribeye or flank
- Barbecue dishes with smoky or spicy elements
- Lamb shank or slow-roasted pork
- Bold, aged cheeses such as sharp cheddar, gouda, or blue cheese

Winemaking Details

Crafted from 100% Petite Sirah (FPS Clone 3) planted in 2006, this estate-grown wine showcases the varietal's intensity and structure. Harvested on November 2, 2023, at 26.5° Brix, the fruit underwent whole berry destemming followed by a 3–4 day cold soak to enhance color and flavor extraction. Fermentation was carried out with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily. Total skin contact of 18 days contributed to the wine's deep color and firm tannic structure. The wine was then aged for 30 months in 70% new French oak barrels, adding complexity, texture, and integration. Bottled unfinned and unfiltered to preserve its full expression.

- Total Acidity: 5.6 g/L
- pH: 3.88
- Alcohol: 15.8%
- Production: 97 cases

Cellaring & Enjoyment

This Petite Sirah is built for both immediate impact and long-term aging, with the structure to evolve gracefully over time. Its firm tannins will soften and integrate with additional bottle age, revealing greater nuance and complexity.

Bottled on March 20, 2026, we recommend waiting at least six months before opening to allow the wine to settle and harmonize.

Drink window: 2026–2036

MOUNTS



FEATURING 2023 VERAH VACCARÈSE
AS AN ADD-ON OR IN THE RED ONLY
PACKAGAGES

2023 VERAH VACCARÈSE - ESTATE GROWN

DRY CREEK VALLEY, SONOMA COUNTY

Tasting Notes

Our 2023 Verah Vaccarèse is bold, distinctive, and richly textured, showcasing the unique character of this rare Rhône varietal. Aromas of ripe blackberry, plum, and black cherry are layered with notes of cracked pepper, dried herbs, and floral hints of violet and lavender. Subtle undertones of leather, smoked meat, and baking spice emerge from extended aging in French oak. On the palate, the wine is full-bodied and opulent, with concentrated dark fruit flavors balanced by savory spice and earthy complexity. Firm, structured tannins and moderate acidity provide a powerful framework, while the long, lingering finish reveals notes of licorice, graphite, and toasted oak.

Food Pairing Suggestions

This Vaccarèse pairs beautifully with bold, savory dishes and rustic cuisine:

- Grilled or smoked meats such as tri-tip or brisket
- Lamb dishes, including herb-crusted rack of lamb or braised lamb shank
- Hearty stews and dishes featuring rosemary, thyme, or sage
- Aged cheeses such as Manchego, Comté, or aged cheddar

Winemaking Details

This 100% Vaccarèse is sourced from estate vines planted in 2017 in Dry Creek Valley, a site well-suited to producing deeply concentrated, late-ripening Rhône varietals. Harvested on November 1, 2023, at 26.5° Brix, the fruit achieved full phenolic ripeness while retaining varietal intensity. The grapes underwent whole berry destemming followed by a 3–4 day cold soak to enhance color and flavor extraction. Fermentation was carried out with native yeasts in small, open-top one-ton fermenters, with punch-downs twice daily. A total of 14 days of skin contact provided structure while preserving freshness and aromatic detail. The wine was aged for 22 months in 50% new French oak barrels, contributing depth, spice, and integration without overpowering the varietal character. Bottled unfiltered and unfiltered, the wine retains its full texture and expression.

- Total Acidity: 4.6 g/L
- pH: 3.90
- Alcohol: 15.8%
- Production: 35 cases

Cellaring & Enjoyment

Built for both immediate impact and mid-term aging. Its robust structure will evolve gracefully, softening and gaining complexity over time. Bottled on September 5, 2025. Drink window: 2026–2035