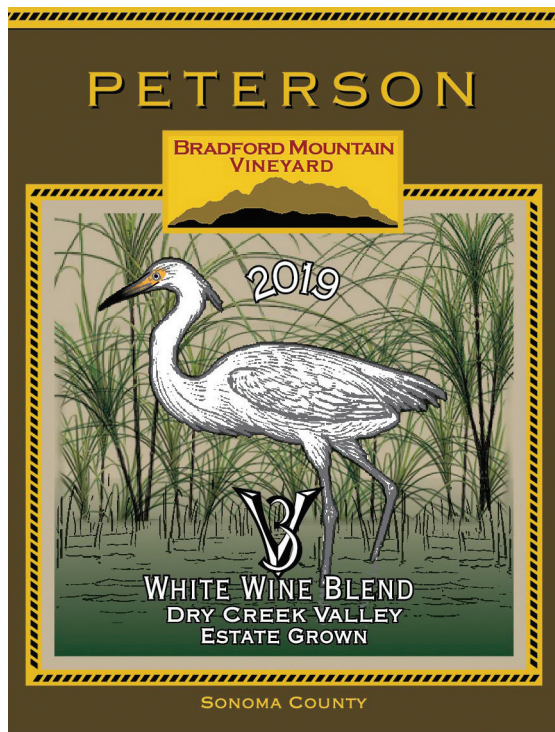


PETERSON



**2019 3V
White Wine Blend
Bradford Mountain Estate Vineyard
Dry Creek Valley**



Fred Peterson's Vintaged Views

I have had an appreciation for great mountain grown white wines since 1979. That was the year I went to work at Mount Eden Vineyards in the Santa Cruz Mountains and first tried the Chardonnay from the mountain estate vineyard. The spiciness, structure and aromatic intensity produced by the porous soil and ideal sun exposure is not attainable from the valley vineyards. Unfortunately, given the value of these sites for red wines, not much white wine comes from mountain vineyards in California.

A few years ago, I developed a couple of additional acres of plantable land next to one of the ponds on my Bradford Mountain property. Having grown fond of Mediterranean white wines, I decided to plant an acre of this land to Vermentino, Verdelho and Vernaccia. The grapes in the 3V blend are exclusively from this site. The even 2019 growing season allowed all three "V" grapes to ripen in sync. We harvested just over a ton of each variety on the same day, and then pressed them together so they could coferment. By cofermenting and aging the wine from day one, the flavors begin to seamlessly merge and the resulting wine is smooth, rich and offers the same depth as months of bottle aging.

Technical Data

Composition & Harvest Dates:

Grapes were picked and cofermented together on September 23

40% Vermentino

35% Vernaccia

25% Verdelho

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.42
TA:	0.69g/100ml
Barrel Aging:	8 months
Cooperage:	40% new French Acacia wood barrels, 40% 2-year-old French Acacia wood barrels, 20% neutral French Acacia wood barrels
Bottling Date:	May 5, 2020
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	200 cases 750ml
Release Date:	April 2021

Tasting Notes

This distinctive blend offers mouthwatering layers of aromas and flavors, starting with an inviting nose of mixed citrus—pomelo, fresh-squeezed Meyer lemon juice and lime zest—woven with wet slate. The palate reveals rich yet crisp flavors balanced by bracing acidity. A velvety lemon curd essence appears in the entry and quickly transitions into a fusion of bright citrus, including lemon, lime, grapefruit and mandarin orange, with traces of minerality and fresh herbs. As the flavors expand and linger, you start to long for that next sip.

The perfect wine to pair with oysters on the half shell, but will also go nicely with chicken piccata served over a bed of angel hair pasta, or orange-laced shrimp with zucchini fritters.