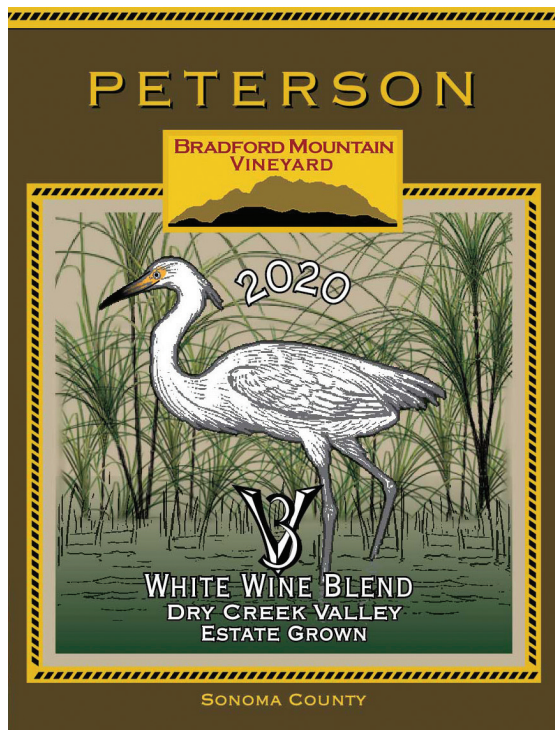


# PETERSON



**2020 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 2020 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 August 31

44% Vermentino

30% Verdelho

26% Vernaccia

<b>Vineyard:</b>	Bradford Mountain Estate Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.26
<b>TA:</b>	0.68g/100ml
<b>Barrel Aging:</b>	6 months
<b>Cooperage:</b>	40% new French Acacia wood barrels, 44% 2-year-old French Acacia wood barrels, 16% new French oak barrels
<b>Bottling Date:</b>	May 11, 2021
<b>Closure Type:</b>	Screwcap - Ramondin - saranex liner
<b>Production:</b>	163 cases   750ml; 24 cases   3L bag-in-box
<b>Release Date:</b>	September 2022

## Tasting Notes

The nose fills with a lovely fusion of lime and tangerine zest mingled with springtime floral aromas. Refreshing from the first sip to the finish where the flavors linger. Bright acidity fills the mouth and is balanced with a creamy essence appearing mid-palate. A citrus dance party offers layers of tangelo, Key lime, Lisbon lemon and Oro Blanco grapefruit tamed by the rich mouthfeel. As the wine opens, hints of minerality appear to add dimension to this crisp beauty.

The perfect pairing option for a creamy lemon caper sauce over ricotta-stuffed ravioli, or grilled swordfish kebabs with citrus herb salsa.