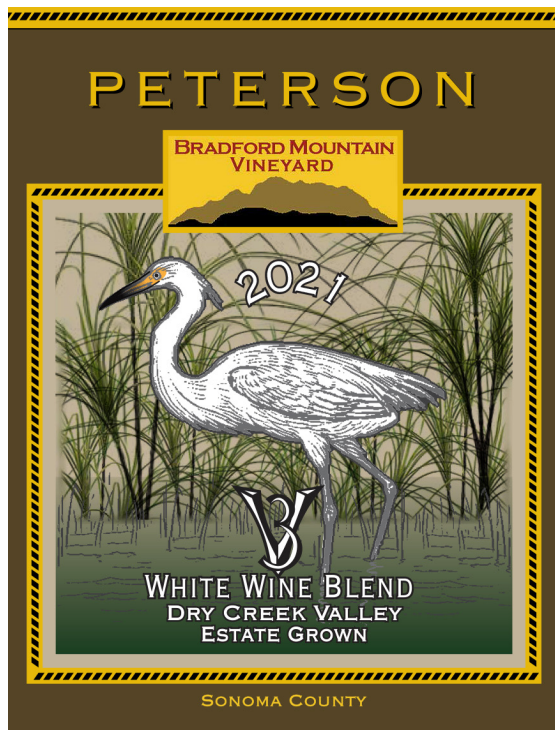


PETERSON



**2021 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 2021 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 8

32% Vermentino

33% Verdelho

35% Vernaccia

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.4%
pH:	3.24
TA:	0.62g/100ml
Barrel Aging:	8 months
Cooperage:	30% new French Acacia wood barrels, 70% 2-year-old French Acacia wood barrels
Bottling Date:	May 26, 2022
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	125 cases 750ml; 25 cases 3L bag-in-box
Release Date:	February 2024

Tasting Notes

Aromatic layers of citrus with traces of creamy oak and white floral on the nose entice that first sip. The crisp entry exposes a rich, smooth mouthfeel with a touch of bright acidity appearing mid-palate. Lisbon lemon, lime zest and a hint of Pomelo join with gooseberry and a lovely mineral essence to create mouthwatering flavors that linger in the finish. A balanced blend that offers an unusual combination of flavors for sipping year-round.

This versatile wine pairs so well with seafood, like a Dungeness crab salad or sandwich, or something with a bit of spice like Chicken Tiki Masala or classic chiles rellenos.