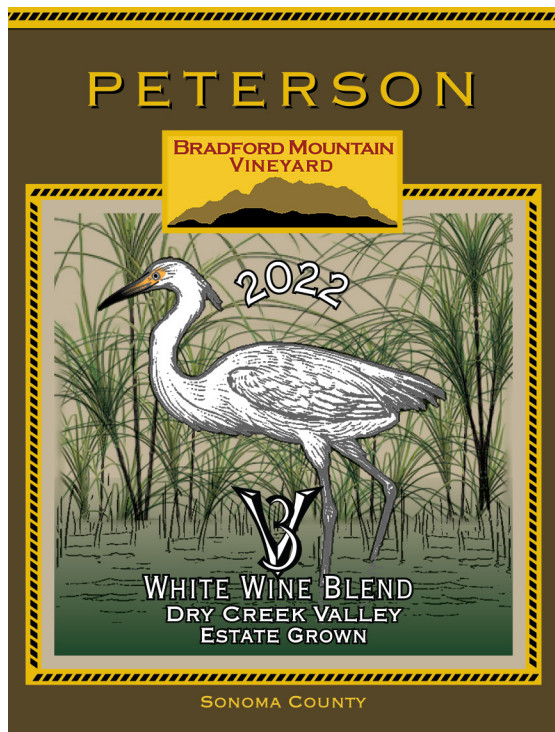


# PETERSON



**2022 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 2022 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 Date:

Grapes were picked and cofermented together on August 31

40% Vermentino

35% Verdelho

25% Vernaccia

**Vineyard:** Bradford Mountain Estate Vineyard

**Appellation:** Dry Creek Valley, Sonoma County

**Alcohol:** 13.8%

**pH:** 3.22

**TA:** 0.7g/100ml

**Barrel Aging:** 9 months

**Cooperage:** 33% new French Acacia wood barrels,  
16% 1-year-old French Acacia wood barrels,  
17% 2-year-old French Acacia wood barrels,  
17% 1-year-old French oak barrels,  
17% older, neutral oak barrels

**Bottling Date:** June 27, 2023

**Closure Type:** Screwcap - Ramondin - Saranex liner

**Production:** 125 cases | 750ml; 25 cases | 3L bag-in-box

**Release Date:** April 2024

## Tasting Notes

Heady aromatics fill the nose with a zesty citrus blend mingled with fragrant white floral notes. A smooth yet lively entry releases layers of citrus — Lisbon lemon, Persian lime and ripe juicy Pomelo — along with traces of pineapple and tart green apple. A subtle thread of minerality weaves through the vibrant flavors, adding an understated depth and dimension to this mouthwatering, complex white blend.

There are so many interesting pairings with this delicious blend, it's hard to only share a few. Try it with fried calamari, grilled Halibut served with pesto pasta, or lemon garlic chicken served with fresh herb orzo pilaf.