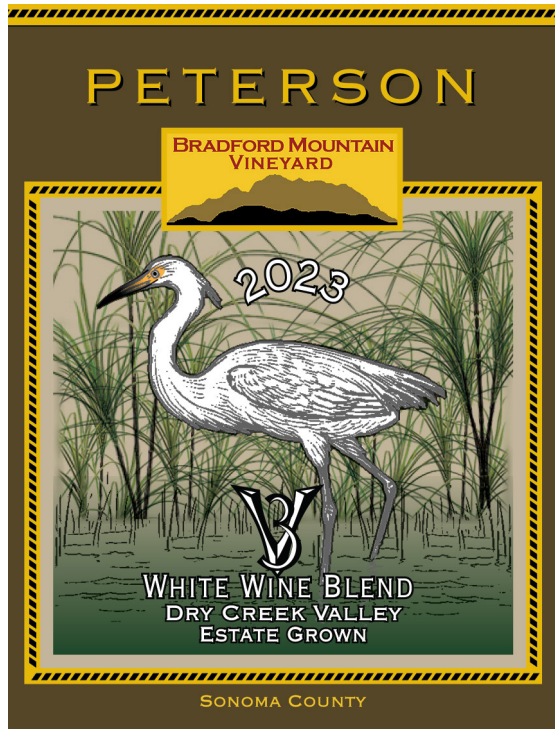


PETERSON



**2023 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.

Technical Data

Composition:

Varietal Breakdown

35% Vermentino

34% Vernaccia

31% Verdelho

Harvest Dates

September 28

October 10

October 10

Vineyard: Bradford Mountain Estate Vineyard

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.8%

pH: 3.28

TA: 0.65g/100ml

Barrel Aging: 10 months

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

Bottling Date: July 10, 2024

Closure Type: Screwcap - Ramondin - Saranex liner

Production: 123 cases | 750ml; 25 cases | 3L bag-in-box

Release Date: May 2025

Tasting Notes

The bright aromas leap from the glass, filling the nose with appealing notes of lemon zest, tropical fruit and a whiff of almonds. A rounded mouthfeel with buoyant acidity bathes the palate and lingers long. Savor the delicious fusion of juicy Pomelo, tangelo and key lime mingled with traces of pineapple, green apple and honeydew. Hints of ginger and saline appear late, adding more dimension and complexity to this refreshing and unusual blend.

The 3V is an easy match for so many cuisines. Try pairing it with chicken tikka masala served with curried basmati rice, or creamy garlic shrimp served over your favorite pasta.