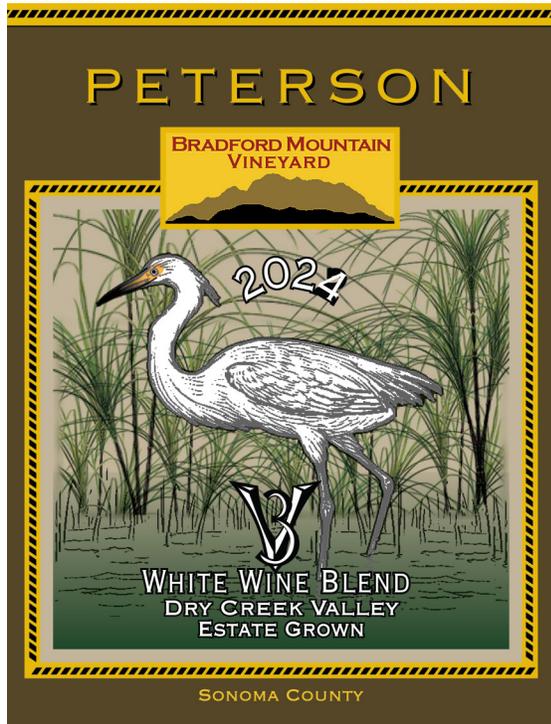


# PETERSON



**2024 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*

37% Vernaccia  
33% Vermentino  
30% Verdelho

#### *Harvest Dates*

September 24  
September 9  
September 9

**Vineyard:** Bradford Mountain Estate Vineyard  
**Appellation:** Dry Creek Valley, Sonoma County  
**Alcohol:** 13.3%  
**pH:** 3.35  
**TA:** 0.59g/100ml  
**Barrel Aging:** 7 months  
**Cooperage:** 25% one-year old Austrian oak barrels,  
17% one-year old French Acacia barrels,  
33% 2 to 3-year-old French Acacia barrels,  
25% older, neutral oak barrels  
**Bottling Date:** April 1, 2025  
**Closure Type:** Screwcap - Saranex liner  
**Production:** 165 cases | 750ml; 25 cases | 3L bag-in-box  
**Release Date:** March 2026

## Tasting Notes

Bright yet faint aromatics of fresh citrus—Lisbon lemon, key lime and Oro Blanco grapefruit— and Golden Delicious apple fill the nose with temptation. The first sip doesn't disappoint as the citrus found on the nose is repeated on the palate, joining flavors of gooseberry, honeydew melon and traces of almond and herbs de Provence. The smooth texture and crisp mouthfeel offer a clean, refreshing tasting experiences. Hints of oak make an understated appearance as this layered, complex and beautifully balanced wine lingers on, urging you to sip again.

A terrific wine to pair with fish tacos laced with a cilantro cream sauce, or seared scallops served over lemon risotto and topped with lemon zest.