



Fred's (Peterson) Vintaged View

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 two small blocks adjacent to one of the ponds on my property on Bradford Mountain for another acre of vineyard. Over the last decade I've grown fond of Mediterranean white wines and decided to plant an acre with equal numbers of Vermentino, Verdelho and Vernaccia vines. The grapes in the 2015 3V blend are 100% from this site. Harvesting just over a ton of each variety, we fermented the three varietals separately, and then blended them together prior to bottling. The result was a very intense white wine, with incredible structure and a rich mouthfeel and texture.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
42% Vernaccia	September 9
31% Vermentino	September 9
27% Verdelho	August 27

Appellation: Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County

Alcohol: 14.8%

pH: 3.50

TA: 0.66g/100ml

Barrel Aging: 5 months

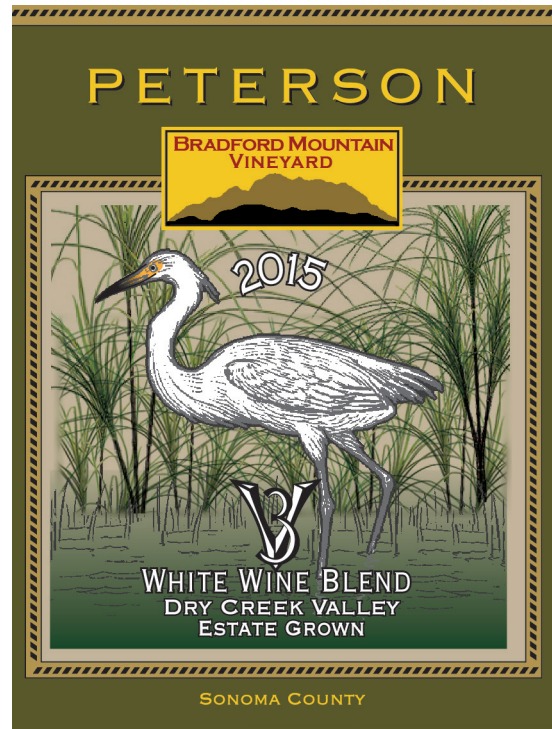
Type of Cooperage: 25% new French Acacia wood barrels,
25% 2-year-old French Acacia wood
barrels, 50% stainless steel

Bottling Date: March 14, 2016

Production: 145 cases - 750ml,
24 cases - 3L bag-in-box

Release Date: August 2016

2015 3V WHITE WINE BLEND BRADFORD MOUNTAIN ESTATE VINEYARD DRY CREEK VALLEY



Tasting Notes

Delicate, almost perfumey, aromatics of mixed citrus are woven with traces of lychee, pear and baking spices. A crisp entry and finish bookend the round mid-palate. Rich layers of tropical fruit and honeydew melon with hints of Meyer lemon and lime zest provide a luscious, full mouthfeel that is balanced with the crisp acidity.

This unusual blend pairs well with lemon and fine herb marinated grilled halibut, chicken piccata, a kale citrus salad, and so much more.