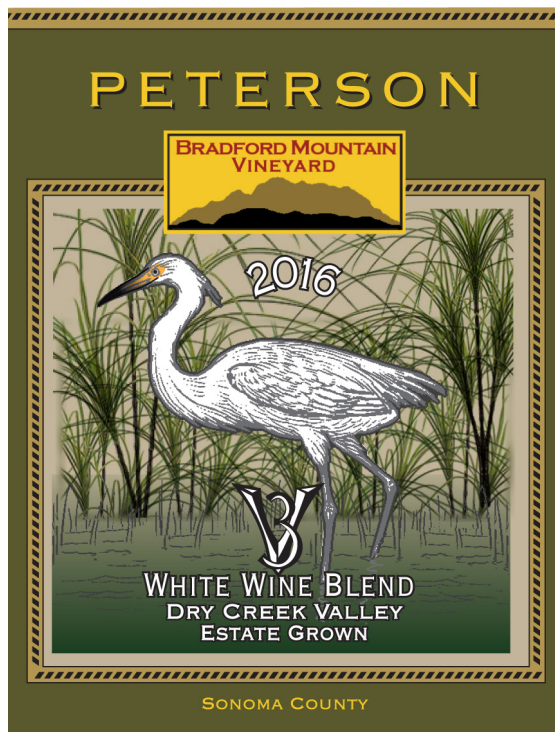


# PETERSON



**2016 3V  
White Wine Blend  
Bradford Mountain Estate Vineyard  
Dry Creek Valley**



## Technical Data

<b>Composition:</b>	44% Vermentino 29% Vernaccia 27% Verdelho
<b>Vineyard:</b>	Bradford Mountain Estate Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Harvest Date:</b>	September 8
<b>Alcohol:</b>	14.8%
<b>pH:</b>	3.40
<b>TA:</b>	0.68g/100ml
<b>Barrel Aging:</b>	8 months
<b>Type of Cooperage:</b>	33% new French Acacia wood barrels, 34% 2-year-old French Acacia wood barrels, 33% stainless steel
<b>Bottling Date:</b>	May 25, 2017
<b>Production:</b>	275 cases   750ml
<b>Release Date:</b>	August 2017

## 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 2016 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.

## Tasting Notes

An enticing citrus-laden nose aptly reflects the refreshing treat to follow. A lemon-lime blend with traces of grapefruit provides a brightness that buoys the palate, while layers of tropical fruit, guava, pineapple and a floral kiss add interest and depth. Beneath the zesty flavors is a smooth, lush texture that perfectly balances the crisp acidity.

Pair with seared scallops drizzled with a white wine and lemon reduction, or grilled cilantro-lime chicken served with avocado salsa.