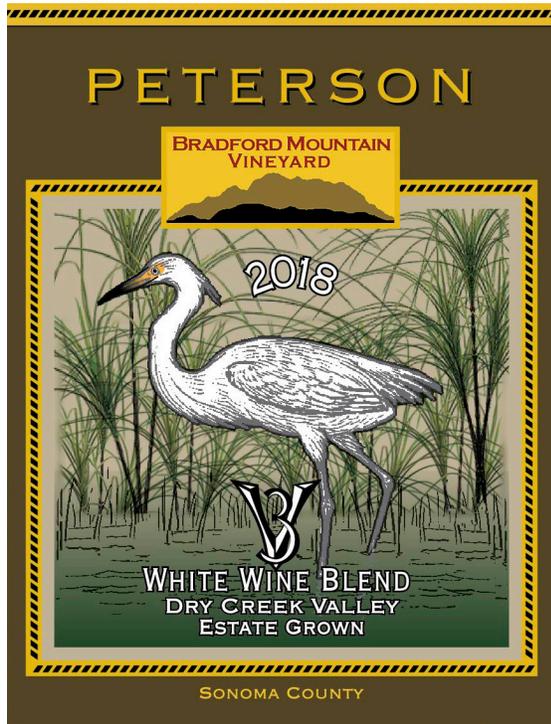


PETERSON



**2018 3V
White Wine Blend
Bradford Mountain Estate Vineyard
Dry Creek Valley**



Technical Data

Composition:

Varietal Breakdown

38% Vermentino
35% Vernaccia
27% Verdelho

Harvest Dates

September 15
September 15
September 6

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma Coun
Alcohol:	14.4%
pH:	3.51
TA:	0.62g/100ml
Barrel Aging:	8 months
Cooperage:	20% new French Acacia wood barrels, 40% 1-year-old French Acacia wood barrels, 40% 2-year-old French Acacia wood barrels
Bottling Date:	May 30, 2019
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	220 cases 750ml
Release Date:	January 2021

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 2018 growing season allowed all three "V" grapes to develop closely together, though the smaller Verdelho crop made for an earlier ripening time. We harvested just under a ton of the Verdelho in early September, and over a week later, more than a ton of each Vermentino and Vernaccia on the same day, and then pressed them together so they could coferment in tank and barrel. By cofermenting the wine early on, 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

Enticing, almost perfumey aromatics of lime zest and gooseberry are laced with hints of pear, Meyer lemon and floral notes. The rich, creamy mouthfeel is balanced with refreshing acidity. Citrus-driven flavors fill the palate with a delicious blend of lime, pink grapefruit and lemon, along with pineapple, green apple and traces of ginger. The layers of flavors keep on giving into the finish as the wine's essence lingers on.

With its bright acidity and unique flavor profile, this wine is easy to pair. Try it with sautéed chicken cutlets with a rosemary-garlic-Dijon sauce, or parchment-baked halibut with thyme and olives.