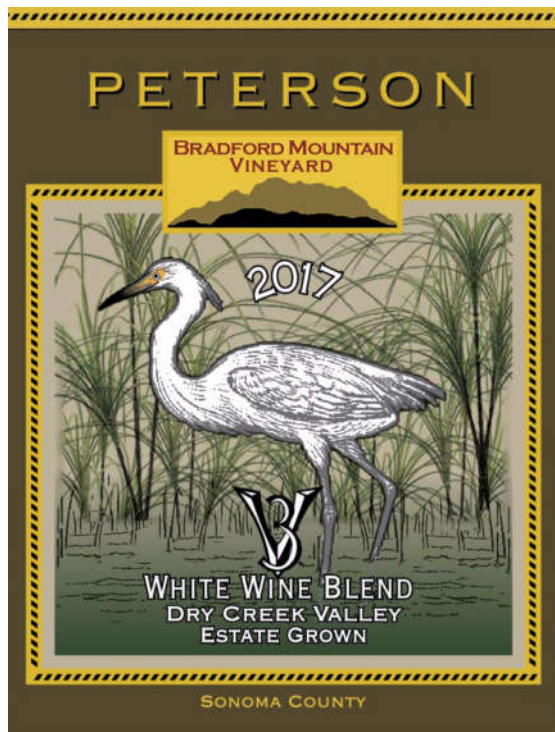


PETERSON



**2017 3V
White Wine Blend
Bradford Mountain Estate Vineyard
Dry Creek Valley**



Technical Data

Composition:	44% Vermentino 29% Vernaccia 27% Verdelho Harvested & cofermented together
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 6, 2017
Alcohol:	13.3%
pH:	3.51
TA:	0.66g/100ml
Barrel Aging:	8 months
Type of Cooperage:	33% new French Acacia wood barrels, 34% 2-year-old French Acacia wood barrels, 33% 2-year-old French oak barrels
Bottling Date:	May 31, 2018
Production:	225 cases 750ml
Release Date:	April 2019

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 2017 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 intriguing blend of citrus, melon and tropical fruit aromas fill the nose. The refreshing palate offers subtle, refined layers of lemon, lime and grapefruit zest mingled with green apple, a mouthwatering mineral essence and hints of savory herbs. The crisp flavors and creamy mouthfeel provide the perfect balance for this exotic blend.

This is the perfect wine to serve with a plate of raw oysters, or a selection of sushi. But if you prefer your food cooked, enjoy it with an asparagus and prosciutto risotto, or Basque-style chicken with peppers and olives.