



Mansfield-Dunne

Mansfield-Dunne Fall 2013



Holiday Greetings from Mansfield-Dunne

This Fall Newsletter is more like a Holiday newsletter in view of the late timing, but we thought better late than never to update all of you as to goings on at Mansfield-Dunne.

In August we bottled 625 cases of the 2012, which is now resting comfortably in the bottle. For 2012 we will be offering both a Peterson Vineyard designate pinot noir and a SLH appellation pinot noir. Also, for the 2012 vintage we will be offering magnums for the first time, along with a very limited number of larger format 3.0 liter bottles.

We are happy to report that 2013 was another excellent year in the vineyard for the Peterson Vineyard, as well as the other vineyards in the Santa Lucia Highlands appellation, with nearly perfect growing conditions for the second year in a row. There were no late frosts or storms to upset the flowering or bud break. The Spring and Summer again brought consistent temperatures in the 70's with no significant heat spikes. And the Fall rains were again kind enough to hold off until after harvest. These ideal conditions produced well formed clusters and even sized berries. The good balance between canopy and clusters produced a rare combination of strong yields and high fruit quality. Winemaker Ed Kurtzman believes the last time he saw a comparable vintage to 2012 and 2013 was 1997, when there was a large crop of very healthy and high quality Pinot Noir. He believes 2012 and 2013 have the advantage over 1997, however, because of the additional ripening time with the moderate late summer and early fall temperatures of 2012 and 2013 as opposed to the heat spikes of 1997. If this description sounds familiar, that's because growing conditions in 2013 were essentially identical to 2012. The 2013 is now resting comfortably in barrel.

We are also happy to report that planting is now underway for an additional 12 acres of pinot noir and chardonnay grapes on our second property a couple miles to the south and at higher elevation. You can expect a fuller report on the new plantings along with photos in the Spring Newsletter.

2011 Mansfield-Dunne Peterson Vineyard Pinot Noir

HARVEST DATE:

10/4/11

AGING:

11 months in French oak barrels,
40% new

BOTTLING DATE:

8/17/12

RELEASE DATE:

4/1/13

PRODUCTION:

239 cases

We will be participating in several
tasting events this year:

January 18, 2014
Pinot Days New York

April 26, 2014
Pinot Days Chicago

May 17, 2014
Santa Lucia Highlands Gala

November 7-8, 2014
Big Sur Food & Wine Festival

WE'D LOVE TO HEAR FROM YOU!

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Last Chance for the 2011

As we approach the time to turn the clock from the 2011 to the 2012 vintage, we are offering all of you an opportunity to purchase the last of the 2011. There are now less than 40 cases remaining and they are available only to our allocation list members. Each of you who have already purchased have received an additional 12 bottle allocation and the rest of you retain your initial allocation.

Finally, as we approach the new year, we are already planning our schedule of tasting events for 2014. While this schedule is not yet complete, the events planned so far are listed along the border of this newsletter.

Here's wishing all of you a Happy Holidays and a prosperous 2014,
John and Lynn Peterson

WE'D LOVE TO HEAR FROM YOU! Please email me at john@mansfield-dunne.com



Crushed grapes

