



# Mansfield-Dunne

Fall 2015 Newsletter

Sunrise over the Peterson Vineyard

## Greetings from Mansfield-Dunne

It has been a hectic 8 months since we last communicated with all of you. Another successful Open house at the winery in April, Phase 2 plantings in the new upper vineyard, and a record early 2015 harvest. And finally time to release our 2013 pinot noirs.

The 2015 harvest was the earliest any can remember in the Santa Lucia Highlands (SLH) and throughout California and another good news/bad news year. Very early bud break followed by funky weather in late April and May led to small clusters with “chicks and hens” (i.e., different size berries) and generally a very light set. The bad news is that, like most vineyards in the SLH, our yields were down 30-35% from normal; the good news is that the quality of the fruit is excellent and flavors very concentrated.

The better news is that we got our first small production from the chardonnay planting in the Peterson Vineyard and will be able to offer you a small amount of chardonnay from the 2015 vintage. We share the chardonnay fruit from this 1.05 acre block with August West, which will also produce a Peterson Vineyard chardonnay. While only 25 or so cases will be produced by each of us this year, we expect to be able to produce 75-100 cases each per year in the future.

Our 2014 pinot noirs continue to rest comfortably in barrel and will be bottled in the next several weeks. As we noted in our last newsletter, the 2014 harvest was very light and only 325 were produced.

### 2013 Mansfield-Dunne Peterson Vineyard Pinot Noir

**HARVEST DATE:**

9/27/13 & 10/3/13

**AGING:**

13 months in French oak barrels,  
67% new

**BOTTLING DATE:**

10/30/14

**RELEASE DATE:**

10/1/15

**PRODUCTION:**

330 cases 750ml  
20 cases 1.5L

### 2013 Mansfield-Dunne Santa Lucia Highlands Pinot Noir

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340 cases 750ml



The Chardonnay, just days before harvest.

Example of “chicks and hens”



Work on Phase 3 irrigation system



Phase 2 plantings (in foreground)



Phase 1 upper chardonnay block  
(lower pinot block in background)

We have made a lot of progress in the development of our upper (as yet unnamed) vineyard. This year we have completed the Phase 2 planting of an additional 8 acres of pinot noir and chardonnay grapes and done ground prep and ordered vines for the Phase 3 planting in 2016. Most of the vines from the Phase 1 planting are now up on the wires and we expect our first limited production in 2016.

Recent news on the scoring front—the word is spreading!

**92 points for 2013 Peterson Vineyard Pinot Noir**  
- *Vinous (Antonio Galloni), August, 2015*

**90 points for 2013 Santa Lucia Highlands Pinot Noir**  
- *Vinous (Antonio Galloni), August, 2015*

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- *Wine Enthusiast, October 2015*

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Vines coming up on the wires



Phase 1 pinot block  
with syrah block in background



View of Peterson Vineyard from the east

## Release of 2013 Pinot Noirs

We are very pleased to finally release our 2013 pinot noirs. Once again we have produced both a Peterson Vineyard designate pinot and a Santa Lucia Highlands appellation wine and are also offering magnums of the Peterson Vineyard.

The 2013 Peterson Vineyard Pinot Noir once again contains a mix of all 5 clones in the vineyard (828, Pommard, 667, 777, and 115). It is garnet color, bright nose of ripe strawberries, Santa Lucia Highlands spice, and toasty oak. This is a very vibrant wine with an abundance of bright fruit and acidity on the palate. All aspects are in balance to allow the wine to develop slowly over a period of time, and the long finish is also a good sign of aging potential. While enjoyable now, winemaker Ed Kurtzman believes this wine should start drinking well by early 2016 and last through at least 2024.

The 2013 Santa Lucia Highlands Pinot Noir once again contains all of the clones in the vineyard except the 828. It is medium ruby color, nose of forest floor, plums and Asian spices. The palate is quite viscous with deep, fruity flavors that are surrounded by refreshing acidity and subtle tannins. Per winemaker Ed Kurtzman this is a wine that appears ready to drink soon when you first taste it, but as it sits in the glass and after one experiences the depth on the palate, it is also a wine built for aging and should last at least through 2022.

Hope you get the opportunity to enjoy these wines,

*John and Lynn Peterson*

We will be participating in several tasting events this year:

January 23, 2016  
Pinot Days New York

March 4-5, 2016  
World of Pinot Noir Santa Barbara

April 16, 2016  
Pinot Days Chicago

May 14, 2016  
Santa Lucia Highlands Gala

June 28, 2016  
Pinot Days San Francisco



**WE'D LOVE TO HEAR FROM YOU!**

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