



Mansfield-Dunne

Spring 2014 Newsletter

Greetings from Mansfield-Dunne

It is hard to believe it is already time to release our 2012 Peterson Vineyard pinot noir — the third vintage made — How time flies... We are also pleased to announce the addition of our Santa Lucia Highlands appellation pinot noir to the M-D lineup beginning with the 2012 vintage. We had originally planned to add an appellation pinot to the roster only when our new plantings entered production (more on that below), but could not resist the temptation to get a head start with the abundance of fruit from the outstanding 2012 harvest. Finally, after a second consecutive perfect growing season the 2013 vintage is now fully fermented and resting comfortably in French oak barrels.

The **2012 Peterson Vineyard Pinot Noir** contains a mix of all 5 clones planted in the vineyard (828, Pommard, 667, 777, and 115) and was aged in French oak (50% new) for 11 months before bottling. It is medium ruby color, shy nose at first that opens up with air to reveal some cool climate nuances of the Santa Lucia Highlands: blackberries, grilled meats, cedar and toasty oak. The mouth feel starts off gently then expands into a combination of ripe plums and fresh wood strawberries. There is plenty of acidity on the palate that lasts well into a finish which is framed nicely with French oak. Winemaker Ed Kurtzman believes this should start drinking well at the end of 2014 and last through at least 2021. 325 cases were produced, including 120 magnums to be released later in the year.



2012 Mansfield-Dunne Peterson Vineyard Pinot Noir

HARVEST DATE:
10/11/12 & 10/17/12

AGING:
11 months in French oak barrels,
50% new

BOTTLING DATE:
8/27/13

RELEASE DATE:
5/15/14

PRODUCTION:
305 cases 750ml
20 cases 1.5L

2012 Mansfield-Dunne Santa Lucia Highlands Pinot Noir

HARVEST DATE:
10/11/12 & 10/17/12

AGING:
11 months in French oak barrels,
35% new

BOTTLING DATE:
8/27/13

RELEASE DATE:
5/15/14

PRODUCTION:
285 cases 750ml





Vineyard Manager, Ruben Balderas preparing dormant vines for planting.



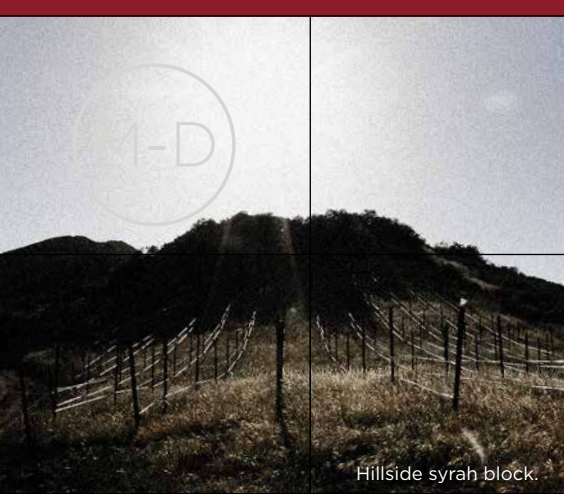
Sun setting behind newly planted pinot block.



The **2012 Santa Lucia Highlands Pinot Noir** also consists entirely of fruit from our Peterson Vineyard. Unlike the vineyard designate wine, it contains a mix of only four of the five clones in the vineyard (all but the clone 828) and was aged in only 35% new French oak. It is light garnet color, very fragrant nose of pomegranate, sassafras, peaty earth and smoked jasmine tea. There is a soft entry on the palate with subtle berry flavors, then from the mid palate through the finish the refreshing Santa Lucia Highlands acidity comes on to balance out the mouth feel. Ed believes this wine will be at its best from 2014 through 2018. This wine was deliberately blended to be more approachable early on and is a bit lighter on the palate (as well as lighter on the wallet at \$36 per bottle). 285 cases were produced.



Ruben surveying the upper chardonnay block before planting.



Hillside syrah block.



John and Ed barrel tasting the 2013 pinots.



Dormant vines before planting.



View of upper block from below.

We are also happy to report that two other wineries are now producing a Peterson Vineyard designate pinot noir starting with the 2012 vintage — August West and Sandler. Both of these wines are made by Ed Kurtzman and we encourage you to try them if you get the chance and compare the different expressions achievable from the same vineyard.

Finally, we are excited to report that planting is finally underway on our second, undeveloped (and as yet unnamed) vineyard property a couple miles further south. After four years of drilling water wells (and approaching the Pisoni record for dry holes) and vineyard planning, we have completed the Phase 1 planting of 9 acres of Pinot Noir, 3 acres of Chardonnay and 1/3 acre each of Syrah and Viognier. This exciting property is at higher elevation of 1100-1300 feet and will give us the opportunity to work with a different microclimate within the Santa Lucia Highlands appellation. The uppermost block (at over 1,550 feet) will be the highest elevation planting in the appellation. You can look forward to several new additions to the Mansfield-Dunne line-up with the 2015 or 2016 vintage.

We will keep you posted on further developments in future newsletters.

Hope you get the opportunity to enjoy these wines,
John and Lynn Peterson

We will be participating in several tasting events this year:

June 21, 2014
Pinot Days San Francisco

November 7-9, 2014
Big Sur Food & Wine Festival

January 17, 2015
Pinot Days New York City

WE'D LOVE TO HEAR FROM YOU!

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