



## HOP KILN WINERY

### **CHARLES MANSFIELD, WINEMAKER**

HKG & Hop Kiln Wines

It seems that grapes, grape growing, and winemaking have been in Chuck Mansfield's blood since the earliest days of his life. At the inspiring age of 24, he brings his expertise to Hop Kiln Winery. Chuck's father is a grape grower in El Dorado County where he spent much of his youth working with his dad in the fields. With a bent toward science in high school, Chuck spent time in the chemistry lab, which ultimately led him to attend California Polytechnic State University in San Luis Obispo. As part of the inaugural class of 2006 to receive a Wine and Viticulture major, Chuck had the opportunity to help develop curriculum, explore internships and take time for independent study; all critical elements of his education. Along the way, Chuck spent a semester studying wine science and advanced viticulture in Geelong, Australia.

Through high school, Chuck spent seasonal time in Placerville with the Carron Corporation, learning about the care of vineyards including: pruning tactics, irrigation timings, plantings and developing new vineyards. From July 2006 to December 2006, Chuck was a research winery intern at E & J Gallo Winery in Modesto, California, producing wine to support research, marketing and development projects from fermentation to filtration.

In late 2006 through spring of 2007, Chuck became an assistant winemaker at David Girard Vineyards in Placerville. Influenced by the wines of southern France, the winery specialized in Rhone style wines, plus a limited amount of classic Bordeaux varietals. Chuck assisted with the day-to-day cellar work to facilitate the wineries 3,500 annual case production and marketing of the wines.

In 2007, Chuck was called to join Hop Kiln Winery by Vero Westside LLC CEO David Di Loreto, who had previously purchased grapes from Chuck's father. Di Loreto recognized this fresh young talent, believing that Chuck was the right winemaker to move Hop Kiln toward the future of growing its burgeoning estate model. With 6 acres currently producing on the property, Chuck will be

responsible for producing future wines of Hop Kiln, plus, the ranch's premium HKG Chardonnay and Pinot Noir. Following a successful run of their 2006 Sonoma County Pinot Noir, which recently received 91 points from the Wine Spectator, as well as from the Pinot Report, Mansfield looks to release a stunning version of their 2006 Estate Pinot Noir in the fall of 2008. Mansfield sees huge future potential from this renowned soil on Westside Road and judging by his inaugural vintages, they'll be nothing but a succession of high point scores in Chuck's future.