

Profile

sweet + candied cherry + strawberry compote + orange blossom

BRAND D.H. Lescombes 6•3•1 Signature Series
WINE NAME Canyon Five
VARIETAL Proprietary Red Blend
VINTAGE 2019
APPELLATION New Mexico

TASTING NOTES A fresh and fruit-forward red, this wine boasts a sweet nose reminiscent of strawberry compote with ripe raspberry. Light on the palate, you'll find candied cherries with a nicely balancing acidity that tames the sweetness and adds a touch of orange blossom on the finish.

FOOD PAIRINGS Pair this fruity red with milk chocolate, double-chocolate brownies, pizza, hamburgers, spicy texas chili, honey-glazed ribs, or barbecue pork.



Technical Data

ALCOHOL	11.74%
RESIDUAL SUGAR	5.77%
TA	6.0
PH	3.80
OAK	Unoaked
TOAST	N/A
MATURATION AGE	Fresh
COLOR	Light ruby
BOUQUET	Strawberry compote, ripe raspberry, orange blossom
TASTE	Candied cherry, light orange zest
SERVING TEMP	40° - 47°



Signature Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our 6-3-1 Signature Series is devoted to our most important constant—our passion to craft a variety of quality wines for enjoyment with friends and family. These signature blends and varietals offer a unique, approachable take on winemaking and are sure to become favorites.

A WINEMAKING LEGACY

Tasting Chart

