



dry + rustic cherry + fruit tannins + herb + savory peppercorn

BRAND D.H. Lescombes 6•3•1 Signature Series

WINE NAME Merlot

VARIETAL 100% Merlot

VINTAGE 2019

APPELLATION New Mexico

TASTING NOTES Our Merlot has a crisp nose of raspberries with a subtle edge of clove and

white pepper. On the palate, rustic cherry and light strawberry are accented by chewy fruit tannins and a touch of herb, savory peppercorn, and light toast

in a slightly off-dry presentation.

FOOD PAIRINGS A great pair to chocolate, savory dishes, and meats such as beef, pork, veal,

duck, or bison.







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

Technical Date

ALCOHOL 12.4%

RESIDUAL SUGAR 1.33%

TA 6.1

PH 3.91

OAK French oak

TOAST Medium

MATURATION AGE 1 month

COLOR Light garnet

BOUOUET Raspberry, light clove, white pepper

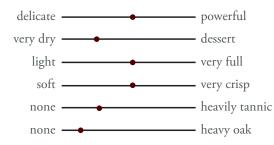
TASTE rustic cherry, chewy tannins, herbs, savory peppercorn

SERVING TEMP 55°-60°

**ACIDITY** 

OAK

**COMPLEXITY** 



very complex