

Profile

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.



Technical Data

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
 BOUQUET Raspberry, light clove, white pepper
 TASTE rustic cherry, chewy tannins, herbs, savory peppercorn
 SERVING TEMP 55°- 60°



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

