

## Profile

dry + blackberry jam + smoke + nutmeg + integrated tannins

BRAND D.H. Lescombes Heritage Series

WINE NAME Cabernet Sauvignon

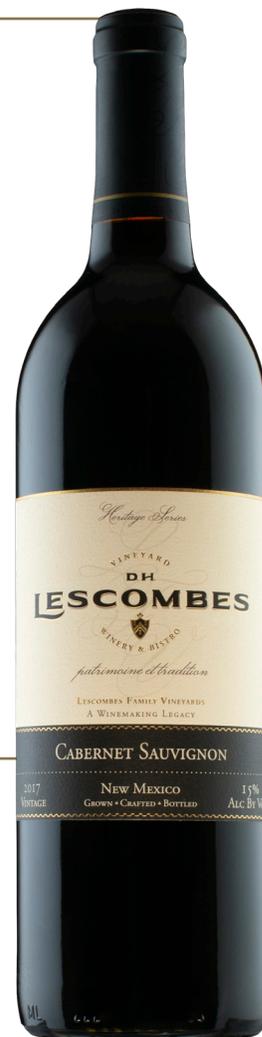
VINTAGE 2017

VARIETAL Cabernet Sauvignon

APPELLATION New Mexico

**TASTING NOTES** Velvety and luscious with a dynamic nose of blackberry jam, smoke, and vanilla, paired with a rugged flavor profile marked by sturdy, well-integrated tannins. Flavors include jammy blackberry, light smoke, notes of nutmeg, subtle pepper, and a bit of meaty character. This wine has matured well, with two years on oak, and has excellent potential for cellar aging for many years to come.

**FOOD PAIRINGS** This excellent red wine is a perfect match for herb-rubbed red meats and foods with a high fat content, like prime rib, roast beef, ribeye, chicken picado, and milk chocolate.



## Technical Data

ALCOHOL	16%
RESIDUAL SUGAR	.61%
TA	6.8
PH	3.76
OAK	French
TOAST	seven levels of toast from untoasted to heavy toast
MATURATION AGE	21 months
COLOR	Dark garnet
BOUQUET	Blackberry jam, smoke, vanilla
TASTE	Blackberry, light smoke, nutmeg, pepper, meat
SERVING TEMP	60° - 65°



### Heritage 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 Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since our family label was first introduced in 1991.

A WINEMAKING LEGACY

## Tasting Chart

