



Profile

dry + velvety fruit + boysenberry + caramel + smoke

BRAND D.H. Lescombes

WINE NAME Limited Release Renaissance

VARIETAL 60% Syrah, 25% Mourvèdre, 10% Merlot, 5% Gamay

VINTAGE 2016

APPELLATION New Mexico

TASTING NOTES A dramatic, Rhone-inspired blend that brings together the most favorable, classic elements of each varietal in a velvety, luscious wine that is a true pleasure to drink. Complex and structured, it opens with a nose of nutmeg, caramel, vanilla and velvety fruit. A well-balanced wine, it exhibits flavors that are both fruity and rustic, like mild boysenberry with light notes of leather and smoke. Appealing to a wide array of palates, this wine is fit for any gathering from the most casual to the more formal.

FOOD PAIRINGS A remarkably food-friendly wine fit for nearly any meal. For an exceptional pairing try with Saint Nectaire cheese, herbed goat cheese or spicy sausage.



Technical Data

ALCOHOL 15.8%

RESIDUAL SUGAR 0.78%

TA 6.0

PH 3.57

OAK French

TOAST Medium Heavy

MATURATION AGE 22 Months

COLOR Dark Garnet

BOUQUET Boysenberry, nutmeg, caramel, and vanilla

TASTE Velvety fruit, hint of leather, smoke

SERVING TEMP 60°- 65°



Limited Release

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 Limited Release Series is the pinnacle of Lescombes family winemaking. Our very best varietals are carefully handcrafted in small batches to create excellent wines capable of long-term cellar aging. Each is French oak matured for a minimum of two years.

A WINEMAKING LEGACY

Tasting Chart

