

Profile

dry + citrus zest + tart apple + crisp white peach + tropical

BRAND D.H. Lescombes Heritage Series

WINE NAME Pinot Gris

VINTAGE 2019

VARIETAL Pinot Gris

APPELLATION New Mexico

TASTING NOTES This special Pinot Gris is crafted using a minimalistic winemaking approach which includes allowing the wine to keep its unique, natural color. The nose of green apple, light tropical fruit, and crisp white peach introduce a spritzy, refreshing character. Elegant flavors of citrus zest and tart apple on the palate with a medium body make it perfect for easy food-pairing and summertime enjoyment.

FOOD PAIRINGS Pair with light dishes that include fresh or grilled vegetables, fish and shellfish. Try with tuna tartare, simple roast chicken, sushi, roast pork, pasta salads, or linguini with clam sauce.



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

Technical Data

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| ALCOHOL | 10.6% |
| RESIDUAL SUGAR | 1.17% |
| TA | 7.7 |
| PH | 3.16 |
| COLOR | Golden straw |
| BOUQUET | Green apple, light tropical fruit, crisp white peach |
| TASTE | Citrus zest, tart apple |
| SERVING TEMP | 40°- 45° |

Tasting Chart

