

Profile

dry + crisp + gentle tannins + tart cherry + light oak + mocha

BRAND D.H. Lescombes Heritage Series
WINE NAME Pinot Noir
VINTAGE 2018
VARIETAL Pinot Noir
APPELLATION New Mexico

TASTING NOTES Harmonious and elegant with a rich garnet hue brightened by a brilliant bouquet of red berries and light toast, this balanced beauty makes an ideal food partner. It is moderately light with a dynamic drinking experience beginning with a punch of crisp acidity that melts into gentle tannins, tart cherries, and light oak with hints of mocha. Our D.H. Lescombes Pinot Noir offers approachable sophistication that can appeal to many different palates.

FOOD PAIRINGS Pairs nicely with mild cheeses like mild cheddar, which accentuates flavors of melon; making it a sophisticated companion to macaroni and cheese. Also lovely with chevette gouda, pot roast, ribeye, and chicken picado.



Technical Data

ALCOHOL	12.4%
RESIDUAL SUGAR	.73%
TA	6.0
PH	3.81
OAK	French
TOAST	Medium
MATURATION AGE	11 months
COLOR	Garnet
BOUQUET	Red berries and light toast
TASTE	Tart cherry, light oak, hint of mocha
SERVING TEMP	50°- 55°



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

