

Profile

dry + vibrant + strawberry + crisp + subtle mineral

BRAND D.H. Lescombes Heritage Series

WINE NAME Rosé

VINTAGE 2019

VARIETAL 100% Syrah

APPELLATION New Mexico

TASTING NOTES Our Rosé is composed of early-harvest grapes from our Block Five Syrah, utilized for its crisp acidity levels and vibrant, fresh flavor profile of tart raspberry and strawberry. Light pressing and cooler fermentation with imported French yeast carefully preserves the strawberry fruit character, natural crispness and lovely aromatics in this French-style Rosé.

FOOD PAIRINGS Pair with light dishes and picnic fare. Great with summer salads, ham, melon with prosciutto, charcuterie or nosh platters, hummus or tapenade, flatbread or pizza, fried fish, lobster, quiche, soft cheeses like Camembert or Brie, burgers, grilled sausages or chicken.



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

ALCOHOL	10.9%
RESIDUAL SUGAR	1.39%
TA	7.1
PH	3.51
COLOR	Bright, vibrant pink
BOUQUET	Strawberry, juicy pineapple and light minerality
TASTE	Ruby-red grapefruit, raspberry and strawberry
SERVING TEMP	40° - 45°

Tasting Chart

