rimson/egacy





dry + red berry + cherry + rustic + light cocoa + toast

BRAND Pistol Pete's | Lescombes Family Vineyards

WINE NAME Crimson Legacy

VARIETAL Cabernet Sauvignon

VINTAGE Non-Vintage

APPELLATION New Mexico

TASTING NOTES This specially crafted Cabernet offers rustic cherry and ripe red berry on the nose

with notes of light toast. Cherry and fruit notes are accentuated on the palate alongside a touch of cocoa. Strong, smooth tannins intermingle nicely with

toasted oak and fruit for a balanced drinking experience.

FOOD PAIRINGS Perfect pair for game and red meat such as steaks, roasts, shanks, chops, burgers,

or charcuterie. Also an ideal accompanyment to cheeses like cheddar or gouda.

Jechnical Data

ALCOHOL 14%

RESIDUAL SUGAR .52%

TA 5.8

PH 4.06

OAK French

TOAST Medium

MATURATION AGE 1 month

COLOR Ruby

BOUQUET cherry, ripe red berry, light toast

TASTE cherry, red fruit, light cocoa, smooth tannins

SERVING TEMP 60°-65°

Who knew New Mexico was the frontier of American winemaking? In 1629, Fray García de Zúñiga and Antonio de Arteaga smuggled vines out of Spain to quench their need for sacramental wine. Planted south of present-day Socorro, these were the first wine grapes cultivated in the U.S.

New Mexico State University has long played a significant role in developing grape-growing and winemaking in the state. In 1920, Giovanni Giorgio Rinaldi enlisted the help of faculty at New Mexico College of Agriculture & Mechanic Arts, now NMSU. With this help, Rinaldi experimented with different varieties and improved grape production throughout the state.

New Mexico is now home to sixty wineries that produce over 900,000 gallons of wine annually. New Mexico State University is proud to continue to honor and support New Mexico's heritage of winemaking by introducing Pistol Pete's Crimson Legacy.

This luxuriously smooth Cabernet Sauvignon is the pinnacle of New Mexico winemaking. Proudly grown in New Mexico by the Lescombes family, we invite you to raise a glass to continuing the legacy embodied in every pour.

very dry

 $\bigcirc AK$ 

delicate

light

soft none none

powerful dessert

NEW MEXICO

very full very crisp

heavily tannic

heavy oak

direct