





PROFILE

sweet + caramel + candied peach + ginger + vanilla

BRAND St. Clair WINE NAME Kiva

VARIETAL 100% Moscato APPELLATION New Mexico

TASTING NOTES A truly unique wine, made in the style of a cream sherry, created as the perfect mate to our St. Clair Port. This wine is packed with autumnal flavors and aromas such as caramel, candied peach, ginger and vanilla, which is acquired from maturation in French oak barrels under the warmth of the New Mexico sun. Enjoy a drinking experience marked by rich flavor, heavenly sweetness and smooth texture. It is an ideal companion to desserts, or perfect as dessert itself.

FOOD PAIRINGS This is the perfect wine to pair with desserts that include chocolate or vanilla flavors. Also wonderful with bread pudding, pastries, dried fruits and nuts, apple pie, crème brûlée or cheesecake.



TECHNICAL DATA



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest. Lescombes Family Vineyards crafts St. Clair wines to reflect the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. New Mexico's favorite local brand, St. Clair is an array of over 20 different wine varieties using locally grown New Mexico grapes.

ALCOHOL 19%

RESIDUAL SUGAR 16.4%

TA 4.3

PH 3.65

COLOR Caramel amber

BOUQUET Caramel, citrus zest and ginger

TASTE Caramel, candied peach, ginger and vanilla

SERVING TEMP 60°-65°

TASTING CHART

