

## PROFILE

sweet + ginger + hazelnut + citrus zest + caramel + brandy

- BRAND** St. Clair  
**WINE NAME** Port  
**VARIETAL** Proprietary blend featuring Syrah, Sangiovese, Ruby Red & Muscat  
**APPELLATION** New Mexico

**TASTING NOTES** A truly unique, fortified port blended with a touch of Muscat of Alexandria to impart subtle floral qualities. This wine is packed with autumnal flavors and aromas such as hazelnut, boysenberry, candy apple, ginger, brandy and rich caramel, which is acquired from fermentation outside under the New Mexico sun in French oak barrels. A drinking experience marked by rich, powerful flavors, robust sweetness and smooth texture. It is an ideal companion to desserts, or perfect as dessert in itself.

**FOOD PAIRINGS** This is the perfect wine to pair with rich, dark chocolate, whether on its own, in cakes or in other desserts. It is especially good with those combining berries and chocolate, like a raspberry tart.



## TECHNICAL DATA

<b>ALCOHOL</b>	18.6%
<b>RESIDUAL SUGAR</b>	11%
<b>TA</b>	5.4
<b>PH</b>	3.69
<b>COLOR</b>	Brilliant red
<b>BOUQUET</b>	Caramel, hazelnut, boysenberry and light citrus zest
<b>TASTE</b>	Ginger and brandy
<b>SERVING TEMP</b>	60° - 65°



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.

## TASTING CHART

