

Profile

dry + oak + black pepper + pipe tobacco

BRAND D.H. Lescombes

WINE NAME Limited Release Hervé

VARIETAL 35% Syrah, 25% Petite Sirah, 25% Merlot, 15% Mourvedre

VINTAGE Non-vintage

APPELLATION New Mexico

TASTING NOTES This blend of wines from 2012 to 2015 is an opaque, ruby-red with a beautiful nose of cherry cordial, oak and pipe tobacco. Featuring prominent flavors of oak, black pepper, pipe tobacco, with modest tannins and light acidity. This is a truly remarkable wine that embodies the mission of the Lescombes winemaking tradition: to create New Mexico wines of the highest quality and craftsmanship.

Fashioned to celebrate the 25th anniversary of the introduction of the D.H. Lescombes family label, this bold, complex red blend is a rustic reflection of Hervé Lescombes—the “H” in D.H. Lescombes and the founder of St. Clair Winery. Hervé is a pioneer who taught more than viticulture and winemaking to his children, who now run St. Clair Winery, he is also a visionary who openly practiced, and thrived in, the art of determination.

FOOD PAIRINGS Pair with foods high in fat content such as duck, veal, pork, or well-marbled beef. Items from our menu include French-Cut Pork Chop, Hand-Cut Ribeye, and our new Meatball Marinara



Technical Data

ALCOHOL 13%

RESIDUAL SUGAR 5.8%

TA 6

PH 3.65

OAK French Oak

TOAST Medium

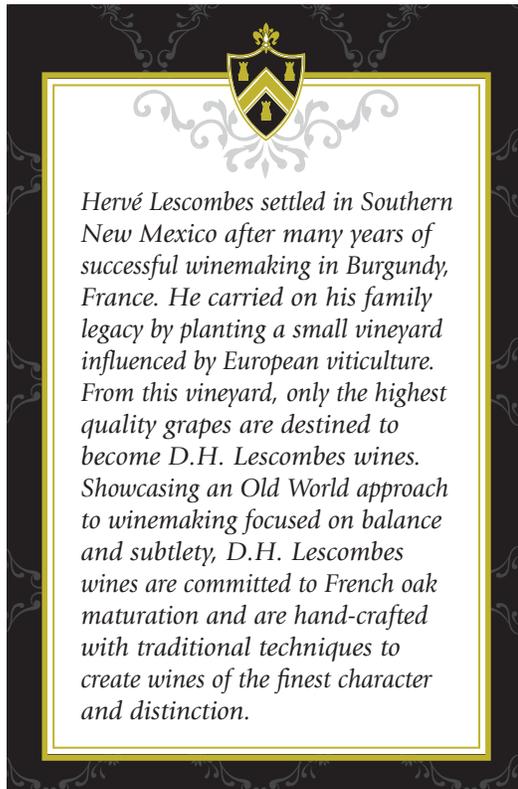
MATURATION AGE 3+ years

COLOR Ruby red

BOUQUET Cherry cordial, oak and pipe tobacco

TASTE Oak, black pepper and pipe tobacco

SERVING TEMP 65° - 68°



Tasting Chart

INTENSITY delicate ————— ● ————— powerful

SWEETNESS very dry ● ————— dessert

BODY light ————— ● ————— very full

ACIDITY soft ————— ● ————— very crisp

TANNINS none ————— ● ————— heavily tannic

OAK none ————— ● ————— heavy oak

COMPLEXITY direct ————— ● ————— very complex

1 2 3 4 5