

Profile

dry + dark fruit + tannic + toasted oak + complex earth

BRAND D.H. Lescombes

WINE NAME Limited Release Petite Sirah

VARIETAL 100% Petite Sirah

VINTAGE 2013

APPELLATION New Mexico

TASTING NOTES

If you like a mystery you will love our enigmatic Petite Sirah. This wine is robust and complex from its intense, inky, ruby hue to its structured, yet perplexing, flavor profile. Expect aromas of boysenberry and black cherry with hints of truffle. The wine opens with a punch of tannins before melting away into an ever-shifting assemblage of ripe, dark fruit, leather, dates, vanilla, light mocha and smoke. These flavors ebb and flow, offering a dynamic, nuanced tasting experience marked both by power and subtlety.

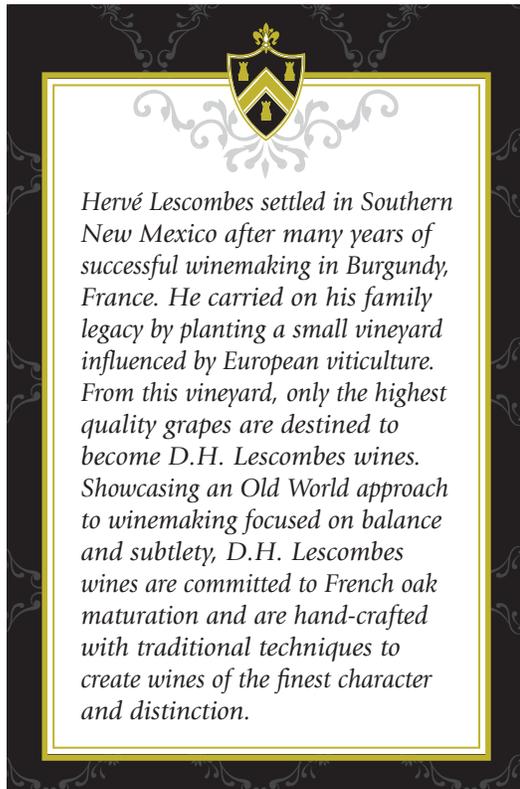
FOOD PAIRINGS

Tame the tannin content of this wine with high-fat foods like lamb, stews, pot roast and rich, spicy cheeses like garlic-herbed jack.



Technical Data

ALCOHOL	15%
RESIDUAL SUGAR	8.3%
TA	6.2
PH	3.64
OAK	French
TOAST	Medium
MATURATION AGE	3 years
COLOR	Inky, opaque ruby
BOUQUET	Black cherry, boysenberry, and truffle
TASTE	Robust tannins, dark fruit, mocha, smoke, vanilla
SERVING TEMP	65° - 68°



Tasting Chart

