

## Profile

dry + crisp + gentle tannins + black cherry + light oak

**BRAND** D.H. Lescombes  
**WINE NAME** Pinot Noir  
**VARIETAL** 100% Pinot Noir  
**VINTAGE** 2016  
**APPELLATION** New Mexico

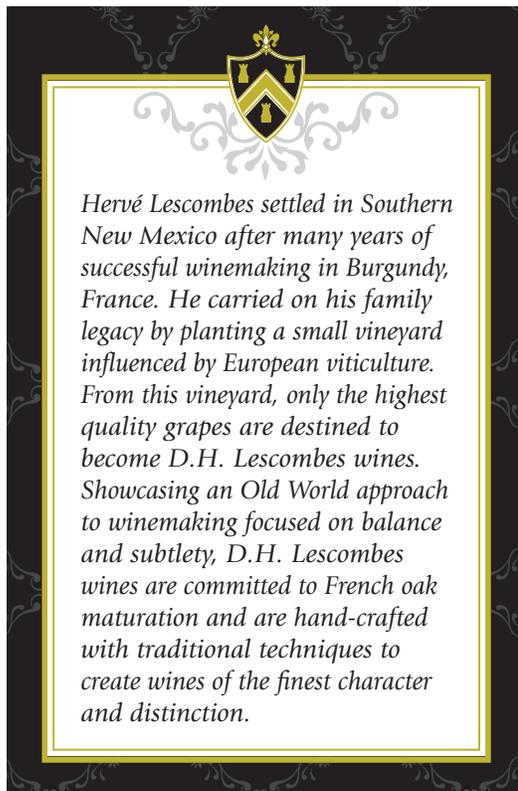
**TASTING NOTES** Harmonious and elegant with a deep, ruby-plum hue brightened by a brilliant bouquet of red berries and cherry blossom, this balanced beauty makes an ideal food partner. It is moderately light with a dynamic drinking experience beginning with a punch of crisp acidity that melts into gentle tannins and black cherries with hints of oak. Our D.H. Lescombes Pinot Noir offers approachable sophistication that can appeal to many different palates and many different dishes.

**FOOD PAIRINGS** Pairs nicely with mild cheeses like mild cheddar, which accentuates flavors of melon; making it a sophisticated companion to macaroni and cheese. Also lovely with Chevrette Gouda, pot roast, ribeye and Chicken Picado. Avoid strongly spiced or smoked foods.



## Technical Data

**ALCOHOL** 12.3%  
**RESIDUAL SUGAR** .27%  
**TA** 5.5  
**PH** 3.96  
**OAK** French  
**TOAST** Medium  
**MATURATION AGE** 6 months  
**COLOR** Dark garnet  
**BOUQUET** Red berries and cherry blossoms  
**TASTE** Toasted oak and cherry  
**SERVING TEMP** 50° - 55°



## Tasting Chart

<b>INTENSITY</b>	delicate	—————●—————	powerful
<b>SWEETNESS</b>	very dry	—————●—————	dessert
<b>BODY</b>	light	—————●—————	very full
<b>ACIDITY</b>	soft	—————●—————	very crisp
<b>TANNINS</b>	none	—————●—————	heavily tannic
<b>OAK</b>	none	—————●—————	heavy oak
<b>COMPLEXITY</b>	direct	—————●—————	very complex

1    2    3    4    5