

Profile

dry + vibrant + strawberry + crisp + subtle mineral

BRAND D.H. Lescombes
WINE NAME Rosé
VINTAGE 2016
VARIETAL 100% Syrah
APPELLATION New Mexico

TASTING NOTES Our Rosé is composed of early-harvest grapes from our Block Five Syrah, utilized for its crisp acidity levels and vibrant, fresh flavor profile of ruby-red grapefruit, tart raspberry and strawberry. Light pressing and cooler fermentation with imported French yeast carefully preserves the strawberry fruit character, natural crispness and lovely aromatics in this French-style Rosé.

FOOD PAIRINGS Pair with light dishes and picnic fare, great with summer salads, ham, melon with prosciutto, charcuterie or nosh platters, hummus or tapenade, flatbread or pizza, fried fish, lobster, quiche, soft cheeses like Camembert or Brie, burgers, grilled sausages or chicken.



Technical Data

ALCOHOL 12.5%
RESIDUAL SUGAR 1.01%
TA 7.9
PH 3.47
COLOR Bright, vibrant pink
BOUQUET Strawberry, juicy pineapple and light minerality
TASTE Ruby-red grapefruit, raspberry, and strawberry
SERVING TEMP 42°-46°

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

