

Profile

BRAND D.H. Lescombes
WINE NAME Syrah
VINTAGE 2012
VARIETAL % 100% Syrah
APPELLATION New Mexico

TASTING NOTES We use two different methods of fermentation to produce this wine. Two-thirds go through a standard fermentation, with a maceration period of 7-10 days, the final third goes through a cold maceration process. This dual-fermentation process imparts delicious, heavy berry flavors. This wine has a fantastic nose with layers of aromas such as dark fruit, black pepper, velvety cocoa, almond butter, black cherry and red flowers. A somewhat straight forward, juicy flavor profile of pronounced tannins, slightly tangy cranberry, oak and a punch of acid will likely grow more complex the longer the bottle ages. This young wine shows excellent aging potential and would make a great wine to lay down in your cellar.

FOOD PAIRINGS This wonderful red wine is perfect with veal, lamb, or pork dishes.



Technical Data

ALCOHOL 13%
RESIDUAL SUGAR 0.6
PH 3.4
TA 7.4
OAK French
TOAST Medium
MATURATION AGE 8-12 Months
COLOR Tawny garnet
BOUQUET Black pepper, cocoa, almond and dark fruit
TASTE Cranberry, oak and tannins
SERVING TEMPERATURE 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