

ROMI

s e l e c t s

PLĒB URBAN WINERY B-SIDES & RARITIES VOL 5

Chris Denesha and Lauren Turpin are putting their mark on the Appalachian wine trail by demonstrating the virtuosity of hybrid grapes. The fruit is sourced from surrounding organic vineyards with exceptionally rocky soils consisting of granite, shale, gneiss and clay. Chris, who started his career working in Sonoma, makes PlĒb wines in their Asheville winery with minimal intervention and a focus on sustainability.

VINTAGE: NV

REGION: Asheville, North Carolina /
Appalachian High Country AVA

VINEYARDS: Wildcat Vineyard - Boone,
NC & Moon Lake Vineyard - Olin, NC

GRAPES: 48% Traminette, 30% Seyval
Blanc, 20% Vidal Blanc, 2% Chardonnay

YEASTS: Pied de cuve

MACERATION: 6 days to 6 weeks in
neutral open top oak

AGED: Solera, NV blend from as far back
as 2017; current blend wine has been
blended for 9 months (As of June 2023)

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: <10ppm at bottling

FARMING: Organic

SOIL: Granite dominant, shale, gneiss
and clay

VINE AGE: 11-19 years

TOTAL PRODUCTION: 2,376 bottles

VOLUME: 750mL

