

# ROMI

## selects

# PLĒB URBAN WINERY

## PIQUETTE

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: 2021**

**REGION: Asheville, North Carolina**

**GRAPES: Traminette, Pinot Gris, Seyval Blanc, Tempranillo, Cabernet Franc, Vidal Blanc, Montepulciano, Cabernet Sauvignon, Marechal Foch**

**YEASTS: Pied de cuve**

**MACERATION: 3 months**

**AGED: 6 months in neutral oak and stainless steel**

**CLARIFICATION/FILTRATION: Unfiltered/Unfined**

**ADDED SO2: 10ppm**

**FARMING: Organic/conventional (no herbicide)**

**ALCOHOL CONTENT: 7.8%**

**VINE AGE: 4-18 years**

**TOTAL PRODUCTION: 1692 bottles**

**VOLUME: 750mL**

