

ROMI selects

PLĚB URBAN WINERY SEYVAL BLANC TÊTE

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 PlĚb wines in their Asheville winery with minimal intervention and a focus on sustainability.

VINTAGE: 2018

REGION: Asheville, North Carolina

VINEYARD: Wildcat Vineyard - Boone, NC

GRAPES: Seyval Blanc

YEASTS: Pied de cuve

MACERATION: Direct press free run in neutral oak

AGED: 42 months in neutral oak

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 10.8%

SOIL: Granite dominant, shale, gneiss
and clay

VINE AGE: 18 years

TOTAL PRODUCTION: 852 bottles

VOLUME: 750mL

