

ROMI

selects

PLĒB URBAN WINERY

TRUE PLAYER

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

VINEYARD: Wildcat Vineyard - Boone, NC

GRAPES: 68% Seyval Blanc,

22% Marechal Foch, 10% Traminette

YEASTS: Pied de cuve

MACERATION: Whole cluster direct press
in concrete egg

AGED: 8 months in concrete with added
Shagbark hickory

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 9.7%

SOIL: Granite dominant, shale, gneiss
and clay

VINE AGE: 16-18 years

TOTAL PRODUCTION: 480 bottles

VOLUME: 750mL

