

ROMI

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PLĒB URBAN WINERY B-SIDES & RARITIES VOL 4

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

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

GRAPES: 60% Traminette, 40% Seyval Blanc

YEASTS: Pied de cuve

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

AGED: 30 months - Solera 6 months before blending each new vintage 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: 10-18 years

TOTAL PRODUCTION: 960 bottles

VOLUME: 750mL

