

# ROMI

## selects

### PLĒB URBAN WINERY

### FOUNDY ROSÉ

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, Moonlake, John  
Stacy Vineyards

**GRAPES:** 39% Jacquez,  
38% Chambourcin, 23% split between 4  
different grapes

**YEASTS:** Pied de cuve

**MACERATION:** 0 - 72 hours

**AGED:** NV blend; predominately 2022  
with some wine from 2021 and 2020;  
6 months as current blend (As of June  
2023) in stainless steel

**FILTRATION:** Rough filter pre bottling

**ADDED SO2:** <10ppm at bottling

**FARMING:** Organic

**SOIL:** Granite dominant, shale, gneiss  
and clay

**VINE AGE:** 7-19 years

**TOTAL PRODUCTION:** 912 bottles

**VOLUME:** 750mL

