

ROMI selects

PLĒB URBAN WINERY A KIND REMINDER

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

VINEYARD: Wildcat Vineyard - Boone, NC

GRAPES: 72% Seyval Blanc, 18% Vidal Blanc, 10% Traminette

YEASTS: Pied de cuve

MACERATION: Direct press in neutral oak

AGED: 28 months in neutral oak

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 11.8%

SOIL: Granite dominant, shale, gneiss
and clay

VINE AGE: 4-18 years

TOTAL PRODUCTION: 1308 bottles

VOLUME: 750mL

