

# ROMI

selects

## PLĒB URBAN WINERY

### NOBLE CARLOS

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: Cathy Payne - Harmony, NC**

**GRAPES: 52% Noble Muscadine,  
48% Carlos Muscadine**

**YEASTS: Ambient**

**MACERATION: 12 days whole cluster foot  
tread in open top bin**

**AGED: 7 months in neutral oak and  
stainless steel**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**ADDED SO2: None**

**FARMING: Organic**

**ALCOHOL CONTENT: 9-12%**

**SOIL: Red clay**

**VINE AGE: 12 years**

**TOTAL PRODUCTION: 1452 bottles**

**VOLUME: 750mL**

