

Press

THE NEW YORK TIMES

“Bedell Cellars in Cutchogue has consolidated its status as a world-class estate.”

THE WALL STREET JOURNAL

“Bedell’s stellar 2010 Musée certainly bears comparison with Napa reds costing two or three times as much.”

WINE SPECTATOR

“Bedell is among the leaders in this rapidly evolving region and owns arguably the best track record.”

ROBERT PARKER’S WINE ADVOCATE

“Impeccable attention to detail”

WINE ENTHUSIAST

Top 25 tasting rooms in America

JAMES SUCKLING

“One of the most prestigious vineyards in the Long Island region, well known for its sustainable, ecological viticulture.”

FOOD & WINE

“At the summit, Bedell Cellars wines are widely acknowledged as the benchmark.”

NEW YORK MAGAZINE

“Merlots made by Bedell in the early nineties put the region on the map, and have remained the North Fork’s most prestigious wines.”

BON APPÉTIT

“Bedell has been known since 1988 for producing the best Merlot on Long Island.”

THE WASHINGTON POST

“Bedell Merlot, first New York wine in history served at the inauguration of the President of the United States.”

WINE BUSINESS MONTHLY

“Bedell has helped Long Island grow to become a globally recognized, world-class quality wine region.”

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BEDELL CELLARS



North Fork of Long Island





About Us

Bedell Cellars is a certified sustainable, family-owned estate making some of the most critically acclaimed wines on the North Fork. For over four decades we have crafted our wines by hand, using methods that define the regional style.

Our vines are among the oldest in the region, setting deep roots in an ancestral glacial plain of loam and sandy gravel. The moderating influence of Long Island Sound and Peconic Bay form our coastal maritime climate. We express our terroir by fermenting solely with wild yeasts. Native aromas and flavors convey our sense of place on their journey from vine to bottle.

Our Vineyards

Our 80 acre estate is certified sustainable. We view our vineyards as part of the larger surrounding ecosystem affecting the health of nearby wildlife, woodlands and the quality of our water. We utilize a series of vineyard “best practices,” finely tuned over the past 40+ years to minimize agricultural chemicals, thereby protecting the farmer, the environment, and society at large. Our goal is to achieve a natural balance between vine, soil and sunlight to maximize native aromas and flavors in our wines.

Winemaking

We make our wines only from grapes that we grow ourselves. Our cool maritime climate allows us to craft elegantly balanced wines in the emerging North Fork style: minimal oak, moderate alcohol, and refreshing acidity. No sugar or acid is ever added to our musts. The wines show the benefits of stainless steel and neutral oak fermentation with naturally occurring yeasts that sincerely reflect the place of their birth. Every parcel of fruit is separated into small batches in order to capture the distinctiveness of the soils and clones. We minimize intervention and manipulation of the fruit by using a gentle, gravity-driven process. This leads to a more careful extraction of flavors consistent with the ancient historical tradition of making wine.

White Wines

Our whites are hand harvested and whole cluster pressed in order to preserve their delicate fruit character. They express a unique saline minerality and contain aromas of indigenous plants such as chamomile, honeysuckle, clover and wild rose, all combined with the bright fresh acidity resulting from growing grapes in a maritime climate.

Albariño, Chardonnay, Melon de Bourgogne, Pinot Gris, Sauvignon Blanc, Verdejo, Viognier

Red Wines

Our red wines are hand-harvested, meticulously sorted and gently transferred via gravity to fermenters. They express remarkably focused aromas and flavors similar to indigenous fruits, herbs, and ecosystem elements such as beach plum, strawberries and cedar. Refreshing acidity, moderate alcohol, lush tannins and saline minerality reflect our terroir.

Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Syrah

Aging

By limiting the use of new oak during the maturation process we allow the primary fruit character of the grapes to lead the way. Our program involves the use of neutral barrels and wooden vats that provide ideal conditions for softening tannins while minimizing oak influence.