



*...the finest, roundest
and most complete...*

THE B LABEL IS RESERVED FOR OUR ESTATE BOTTLED WINES, SOURCED FROM THE
BEDELL VINEYARDS, THE COREY CREEK VINEYARDS, AND THE WELLS ROAD VINEYARD,
ALL PART OF THE BEDELL ESTATE.

RESERVE CHARDONNAY

2007

The 2007 vintage was a near perfect, text-book growing season for white grapes. The resulting wines are richly textured, and especially full in the mid-palate, with great body, great extract and fine acidity. The selection that will become the Reserve Chardonnay is a sample of the richest, most complex and aromatic barrels. The finest, roundest and most complete examples of Chardonnay will become the Reserve. This wine is treated to an additional 6 months of French oak barrels (for a total of 12 months) and a regimen of battonage (stirring of the fine lees). This year the wine is very rich and concentrated. There is a complex array of the traditional apple, apple pie, and sweet pear aromas, along with a light citrus note. There is a more pronounced vanilla and lemon crème in the nose as well as an intense guava, star-fruit, crab-apple note. In the mouth, this wine is very full, a delicious pie crust, graham cracker, candied granny smith, and light baking spice, with a gorgeously lush, grippy and fresh finish.

With vines planted in 1980, Bedell Cellars has been owned since 2000 by Michael Lynne, a film executive and art collector. His commitment to producing world-class wines from the North Fork of Long Island is evident in the bottle.

Visit our website at www.bedellcellars.com.

100% CHARDONNAY . AVA: NORTH FORK OF LONG ISLAND (NEW YORK)

WINEMAKERS: KELLY URBANIK, WITH PASCAL MARTY . CASES PRODUCED: 517 (12-BTL) CASES

AGED 12 MONTHS IN FRENCH OAK, 50% NEW . COOPERS: A. FOUQUET, SEGUIN MOREAU, DAMY, CADUS

ALC. BY VOL. 13.0% . HARVESTED: SEP 22, SEP 25, OCT 2, 2007



Perfecting the art of wine

BEDELL
CELLARS

36225 MAIN ROAD
CUTCHOGUE, NY 11935

631.734.7537