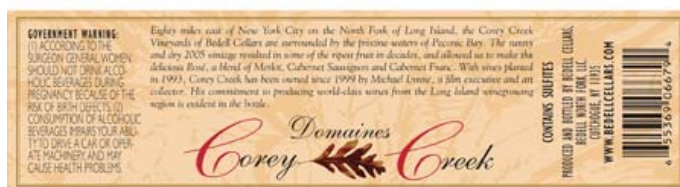


"...completely dry, with very fine acidity..."



DOMAINES C.C. ROSE

2008

The Rose wine produced here is an honest and remarkable achievement in North Fork of Long Island winemaking. It is far more complex, aromatic and nuanced than many of the world's rose wines, and for many good reasons. First, it is a true saignée—which means to “bleed” in French. We draw clear, pink juice from the production of our red wines when they are first crushed—that gives the reds a greater concentration, and provides a slightly salmon colored juice which becomes this rose. Our blend of Cabernet Franc, Cabernet Sauvignon and of course, Merlot, produce a rose with gorgeous red fruit aromas, some light spice and flavors of plum, red apple, and snappy and fresh bing cherries. The wine is completely dry, with very fine, natural acidity and a pleasant salmon-pink color, which is slightly darker this year due to the richness of the vintage. It is bottled in handsome fluted glass bottles finished with natural cork. They wine is ready to drink on release but will last at least 2-3 years under the right conditions.

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.

80% MERLOT, 15% CABERNET FRANC, 5% CABERNET SAUVIGNON 100% SAIGNEE . AVA: NORTH FORK OF LONG ISLAND (NEW YORK)

WINEMAKERS: KELLY URBANIK, WITH PASCAL MARTY . CASES PRODUCED: 1363 (12-BTL) CASES

AGED 98% STAINLESS STEEL, 2% NEW FRENCH OAK . ALC. BY VOL. 12.0% . HARVESTED THROUGHOUT OCTOBER, 2008

RELEASE DATE: JULY 13, 2009 NEW YORK



B E D E L L *Perfecting the art of wine*

**B E D E L L
C E L L A R S**

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