



*...great body,
great extract
and fine acidity...*

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.

ESTATE CHARDONNAY

2007

The 2007 vintage was a 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 blend that will become the Estate Chardonnay is really a selection of the most complete and correct barrels. The most extreme examples of Chardonnay will become Gallery, while the lightest wines will become the First Crush. The very best of the Chardonnays will then be separated into our Reserve and Estate. This wine is treated to six months of French oak barrels 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. In the mouth, this wine is medium full, a delicious graham cracker, granny smith, and light baking spice, with a gorgeous, 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: 1900 (12-BTL) CASES . AGED 6 MONTHS IN FRENCH OAK, 33% NEW COOPERS: A. FOUQUET, SEGUIN MOREAU,
DAMY, CADUS . ALC. BY VOL. 13.0%
HARVESTED: SEP 22, SEP 25, OCT 2, 2007 . RELEASE DATE: MAY 1, 2008



Perfecting the art of wine

BEDELL

CELLARS

36225 MAIN ROAD
CUTCHOGUE, NY 11935

631.734.7537