

*...bergamot tea,
orange blossom, quince...*



GEWÜRZTRAMINER 2007

There never seems to be quite enough of the Corey Creek Gewürztraminer to go around! This vintage is particularly exciting for us, as we have amazed at the extraction and concentration of flavors—more so than even great vintages like the 05 and 03. As in every year, this vintage is sourced mostly from the old vines behind the pavilion at Bedell and at the rear of the Corey Creek vineyards. The older vines are giving us a greater aromatic complexity, minerality and intensity than is typically found in new world Gewürztraminer. Our version is particularly dry and intense with a lovely bergamot tea, orange blossom, quince, star-fruit, lychee, and bitter almond nose.

There is racy acidity and penetrating flavors of guava, mango, quince, and a bitter cumquat, plus citrus fruits galore.

The finish is long, dry and linger-ing. This vintage is perhaps our best ever. Get a hold of some while you can.

There will a very limited run for this wine. The Gewürztraminer is capable of aging and improving nicely for 3-5 years, perhaps longer, and to last as long as 20 years under perfect conditions.

The label comes to us from the incredible photographer Howard Schatz, and is a very expressive photo of a calla lily, from his book Botanica. (Bullfinch, 2006)

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% GEWÜRZTRAMINER . AVA: NORTH FORK OF LONG ISLAND (NEW YORK)
WINEMAKERS: KELLY URBANIK, WITH PASCAL MARTY . CASES PRODUCED: 240 (12-BTL) CASES
AGED 98% STAINLESS STEEL, 2% NEW FRENCH OAK . ALC. BY VOL. 12.0% . HARVESTED THROUGHOUT SEPTEMBER, 2007
RELEASE DATE: MARCH 15, 2008



Perfecting the art of wine

BEDELL
CELLARS

36225 MAIN ROAD
CUTCHOGUE, NY 11935
631.734.7537



BEDELL PRODUCES PRESTIGE CUVEES

Not every year, but in those years where the conditions are right, we are proud to present a red and a white blend of the finest quality we can achieve in that vintage. The red Musée and the white Gallery are produced in very small quantities, and designed for a most discriminating table.

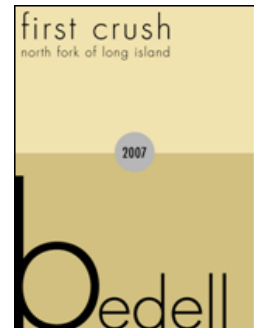
Gallery is a blend of Chardonnay, Sauvignon Blanc and Viognier.



INTRODUCING THE FIRST CRUSH

The first inclination a winemaker has to the quality of a harvest—the first time we taste the finished wine—the first time you really fall in love with wine. Your First Crush is a passionate one, and hard to forget. For your everyday drinking pleasure we've created an un-oaked series of young wines, beautifully fruity, easy to drink—impossible to resist!

Taste White is a Chardonnay-based blend that includes aromatic Viognier.



TERRIOR, THE ESTATE AND THE WORLD'S GREAT GRAPES

Bedell proudly produces limited quantities of barrel-aged estate-grown Chardonnay and Merlot. The finest lots become our Reserves. Our attention to detail includes the isolating vineyard plots based on the vine clone, careful study of the terrior, and a gravity-fed winery where all grapes are hand sorted and gently handled.

The B on the label is our identity, the wine is our soul.



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

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