

2010

Cabernet Franc

Our newest release of Cabernet Franc makes a strong case that the 2010 vintage was perhaps the best ever for this variety. Black cherry, red raspberry, and dark currant aromas leap out of the glass. Upon contemplation, nutmeg, cloves and other warm spices emerge yet even more exotic notes such as cocoa, fennel or dark bittersweet chocolate may elude the palate until barely a sip remains. This is a luscious and supple red with the extraction and power to age for many years. The wine is a blend from three different vineyard sites fermented with indigenous yeasts and aged for ten months in neutral French oak barrels and stainless steel. A powerful example of what this special grape can do on the North Fork.

The 2010 vintage was completely extraordinary and is unlike any other vintage in the 35 year history of Long Island winemaking. The season began almost three weeks early as warm and dry weather gave us a beautiful spring with lots of sun and low humidity. Thankfully the season never looked back as warm temperatures and clear sunny days dominated the summer months. As the summer continued, an occasional rain gave the vines just enough water to stay healthy and strong. All of this led to an extremely early harvest. Picking began on September 1st – a full month earlier than 2009, with all varieties exhibiting stunning aromatics, intense color and divine flavors. By the time October and some cool wet weather began to roll in, most of the harvest was complete and in the cellar. An incredible vintage that is already being considered Long Island's finest to-date and has produced sublime, aromatic whites and rich, powerful reds that will last a lifetime in the bottle.

800 Cases Produced

100% Cabernet Franc



PERFECTING THE ART OF WINE

36225 Main Road, Cutchogue, NY 11935 | 631.734.7537 | bedellcellars.com | facebook.com/BedellCellars