

2010 Syrah

Bedell is proud to introduce our first ever varietal Syrah – a jewel of the 2010 vintage. Using the ancient method of combining red and white fruit, the wine is a blend of 90% Syrah and 10% Viognier hand-harvested from a single vineyard and co-fermented in small open topped vats using indigenous yeasts. It was aged for ten months in neutral French oak barrels to retain its delicate aromatics while allowing the mouth feel to develop as silken and seamless as it is today. Ebony undertones of earth, leather, lavender, and plum skins set the stage for blackberry and pomegranate fruit, while flavors of caramel and savory cured meats meld together in complex layers. Agile and elegant, with silky textures, depth, purity of fruit, freshness, and a long ripe finish, this wine is a true North Fork classic. Only 150 cases produced.

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.

150 Cases Produced

90% Syrah

10% Viognier



PERFECTING THE ART OF WINE

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