BEDELL CELLARS IS A CERTIFIED
SUSTAINABLE, FAMILY OWNED ESTATE
MAKING SOME OF THE MOST CRITICALLY
ACCLAIMED WINES ON THE NORTH FORK.
FOR OVER THREE DECADES WE HAVE
CRAFTED OUR WINES BY HAND,
USING METHODS THAT
DEFINE THE REGIONAL STYLE.

OUR VINES ARE AMONG THE OLDEST IN
THE REGION, SETTING DEEP ROOTS IN
AN ANCESTRAL GLACIAL PLAIN OF LOAM
AND SANDY GRAVEL. THE MODERATING
INFLUENCE OF LONG ISLAND SOUND AND
PECONIC BAY FORM OUR
COASTAL MARITIME CLIMATE.

WE EXPRESS OUR TERROIR BY
FERMENTING SOLELY WITH INDIGENOUS
YEASTS. NATIVE AROMAS AND FLAVORS
CONVEY OUR SENSE OF PLACE ON THEIR
JOURNEY FROM VINE TO BOTTLE.

Since 1980



Vineya

Our 80 acre estate is certified sustainable. We view our vineyards as part of the larger surrounding ecosystem affecting the health of nearby wildlife, woodlands and the quality of our water. We utilize a series of vineyard "best practices," finely tuned over the past 30 years to minimize agricultural chemicals, thereby protecting the farmer, the environment, and society at large. Our goal is to achieve a natural balance between vine, soil and sunlight to maximize native aromas and flavors in our wines.

Winemaki

We make our wines only from grapes that we grow ourselves. Our cool maritime climate allows us to craft elegantly balanced wines in the emerging North Fork style: minimal oak moderate alcohol, and refreshing acidity. No sugar or acid is ever added to our musts. The wines show the benefits of stainless steel and neutral oak fermentation with naturally occurring yeasts that sincerely reflect the place of their birth. Every parcel of fruit is separated into small batches in order to capture the distinctiveness of the soils and clones. We minimize intervention and manipulation of the fruit by using a gentle, gravity-driven process. This leads to a more careful extraction of flavors consistent with the ancient historical tradition of making wine.

White Wines

Our whites are hand harvested and whole cluster pressed in order to preserve their delicate fruit character. They express a unique saline minerality and contain aromas of indigenous plants such as chamomile, honeysuckle, clover and wild rose all combined with the bright fresh acidity resulting from growing grapes in a maritime climate.

Chardonnay, Viognier, Sauvignon Blanc, Albariño, Pinot Gris

Red Wines

Our red wines are hand harvested, meticulously sorted and gently transferred via gravity to fermenters. They express remarkably focused aromas and flavors similar to indigenous fruits, herbs, and ecosystem elements such as beach plum, strawberries and cedar. Refreshing acidity, moderate alcohol, lush tannins and saline minerality reflect our terroir.

Merlot, Cabernet Franc, Malbec, Syrah, Petit Verdot

Aging

By limiting the use of new oak during the maturation process we allow the primary fruit character of the grapes to lead the way. Our program involves the use of neutral barrels and wooden vats that provide ideal conditions for softening tannins while minimizing oak influence.



# THE NEW YORK TIMES

 $\hbox{``Bedell Cellars in Cutchogue has consolidated its status as a world-class estate.''}$ 

# THE WALL STREET JOURNAL

"Bedell's stellar 2010 Musée certainly bears comparison with Napa reds costing two or three times as much."

#### WINE SPECTATOR

"Bedell is among the leaders in this rapidly evolving region and owns arguably the best track record."

## ROBERT PARKER'S WINE ADVOCATE

"Impeccable attention to detail"

#### WINE ENTHUSIAST

Top 25 tasting rooms in America

# JAMES SUCKLING

"One of the most prestigious vineyards in the Long Island region, well known for its sustainable, ecological viticulture."

## FOOD & WINE

"At the summit, Bedell Cellars wines are widely acknowledged as the benchmark."

#### NEW YORK MAGAZINE

"Merlots made by Bedell in the early nineties put the region on the map, and have remained the North Fork's most prestigious wines."

## BON APPÉTIT

"Bedell has been known since 1988 for producing the best Merlot on Long Island."

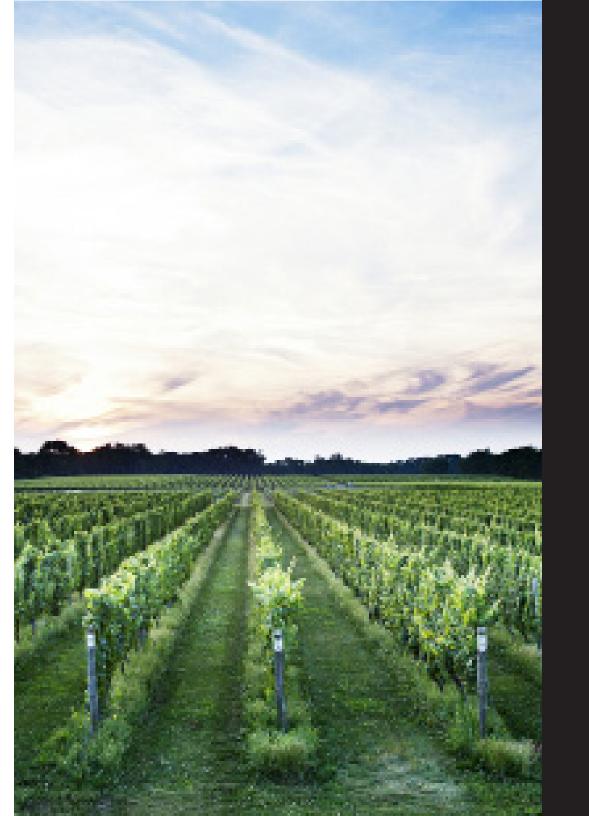
## THE WASHINGTON POST

"Bedell Merlot, first New York wine in history served at the inauguration of the President of the United States."

## WINE BUSINESS MONTHLY

"Bedell has helped Long Island grow to become a globally recognized, world-class quality wine region."

T631-734-7537. wine@bedellcellars.com







UNIQUE MARITIME TERROIR **ESTATE GROWN** LOW YIELDS HAND HARVESTED MODERATE ALCOHOL HAVEN LOAM **INDIGENOUS YEAST** SALINE MINERALITY CREATIVE BLENDS SMALL BATCH FERMENTATIONS MINIMAL SULFUR FRESH ACIDITY NEUTRAL OAK ELEGANT BALANCE CERTIFIED SUSTAINABLE GRAVITY FLOW LOW INPUT FARMING NATURAL WINEMAKING BIOLOGICAL DIVERSITY PIONEERING OLD VINES NATURAL CORK

REGIONAL STYLE

# BEDELL CELLARS

North Fork of Long Island