



Bedell Cellars is a 33-year-old sustainably farmed and family owned estate vineyard making some of the most critically acclaimed wines from the North Fork of Long Island. Bedell's vineyards are among the oldest in eastern North America, and through the use of sustainable farming practices and 100% indigenous yeast fermentations, Bedell wines naturally reflect their unique maritime terroir."

	List:	Sale:	
2013/14 First Crush White <ul style="list-style-type: none"> – 70% Chardonnay, 20% Sauvignon Blanc, 10% Riesling – Young vines and vibrant aromas fermented in steel – Crisp acidity, moderate alcohol with notes of apple and citrus, light and fresh 	154.95	120.00	
2013 Chardonnay <ul style="list-style-type: none"> – From hand-harvested grapes farmed sustainably on the estate – Balanced and refreshing with expressive fruit and savory minerality 	189.95	152.00	
2014 First Crush Red <ul style="list-style-type: none"> – 40% Merlot, 40% Cabernet Franc – Made with sustainably farmed young vine fruit aged in stainless steel – Bright and juicy with red berry fruit flavors 	154.95	120.00	
2014 Cabernet Franc <ul style="list-style-type: none"> – Fresh, juicy, and bursting with red fruit flavor of cherries, cranberries, and pomegranates. – Graceful and alluring with a supple, yet sophisticated texture – A perfectly balanced wine showcasing the silky smooth mouth feel and savory mineral characters of our maritime climate. 	249.95	200.00	

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY