

## CABERNET FRANC



**ORIGIN** North Fork of Long Island  
**VINTAGE** 2021  
**COLOR** Red  
**WINE TYPE** Still wine

### TASTING NOTE

Our hand selected clones of this ancient noble grape are producing stunning wines. Aged in older French oak barrels to preserve its elegance and finesse, this wine was fermented with indigenous yeasts using our sustainably farmed estate grapes. The 2021 vintage provided exceptional growing conditions. James Molesworth of the Wine Spectator said “Richard Olsen-Harbich's experience shows in the Bedell Cabernet Franc, which offers a pure beam of red currant and bitter cherry fruit laced with subtle minerality and carried by moderate but persistent grip.”

### PRODUCER

Bedell Cellars is a pioneering, family-owned winery in the Long Island Wine Growing region. We are dedicated to quality and creativity in everything we do. With a commitment to sustainable farming, we have hand-crafted our wines in small batches for over 40 years using methods that define the regional style — artistically blending grapes grown in our unique maritime terroir. Bedell stands at the forefront of excellence and is widely regarded as the benchmark winery in the eastern United States.

### VINEYARD INFORMATION

Haven Loam, Maritime Climate

### VINIFICATION

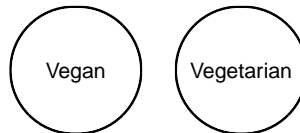
BEDELL CELLARS WINES DEFINE THE EMERGING NORTH FORK STYLE: MODERATE ALCOHOL, NATURALLY CRISP, WITH DISTINCT SALINE MINERALITY. WE HAVE FINE TUNED OUR TECHNIQUES OVER 34 VINTAGES TO WORK IN HARMONY WITH OUR UNIQUE MARITIME TERROIR.

<b>ALCOHOL</b> 12%	<b>TOTAL ACIDITY</b> 6 g/l (Tartaric)	<b>RESIDUAL SUGAR</b> 0.6 g/l	<b>PH</b> 3.93
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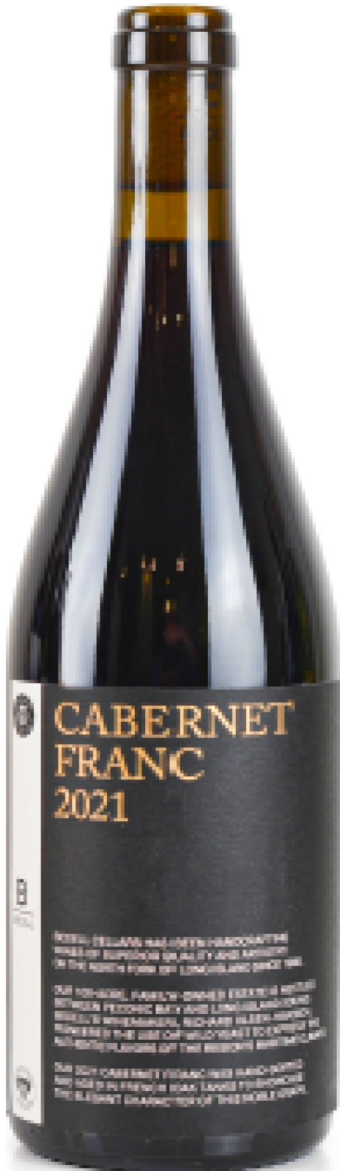
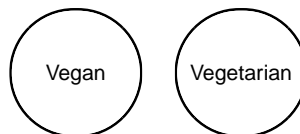
### BLEND

100% Cabernet Franc

### HIGHLIGHTS



### CERTIFICATIONS



### BOTTLE

**SIZE** 75cl

### CASE

**BOTTLES** 12