

GLENVILLE CALIFORNIA

BOLD AND BALANCED WINES



Our Story and Team

“Our wines are crafted by Jason Welch who has pedigree in Napa where he started at Lewis Cellars making Cabernet. He then went on to start a Sauvignon Blanc program there. After Lewis Cellars Jason worked with reputable brands like Baldacci, Frank Family, and Whitehall Lane.

We look closely for single vineyard opportunities in the bulk grape and juice market. All of our grapes and juice are sent to Jason's facilities in Saint Helena where he makes our palatable wines. Jason has been great at creating a consistent flavor each vintage despite any challenges that vintage may bring.

My family started out owning a small liquor store in Westchester NY. For many years my father, Steven Fisher, worked on the wholesale side and eventually became a supplier for various distributors in NY. Over time he developed relationships with top wineries in California and of course Jason Welch.

Everything is family owned and operated from my brother who designs our labels, to me who works on sales and my father who handles production. The name of our wines Bedford and Glenville come from towns next to where we grew up.” - Stephan Fisher



Steven Fisher
CEO



Stephan Fisher
Managing Director



Jason Welch
Winemaker



Emilio Pulito
Certified Sommelier

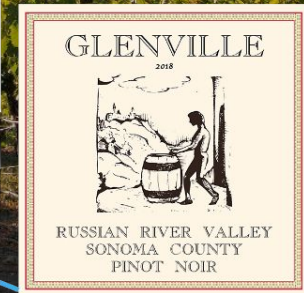
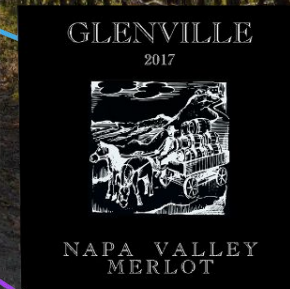
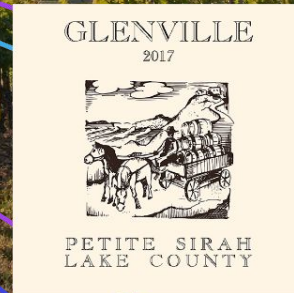
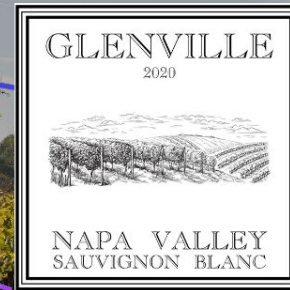
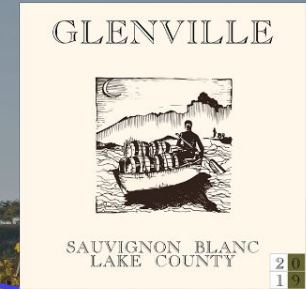
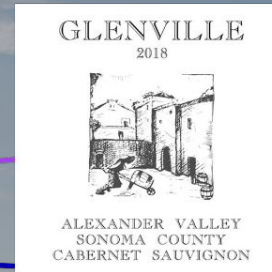
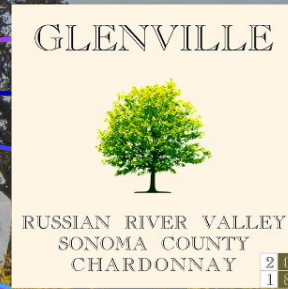
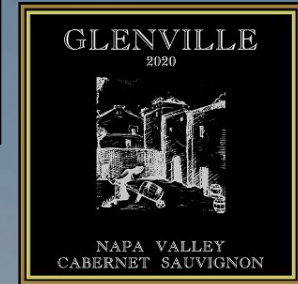
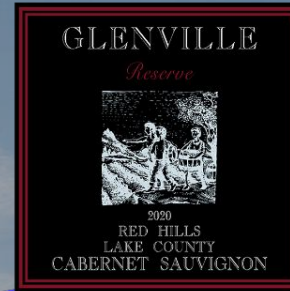
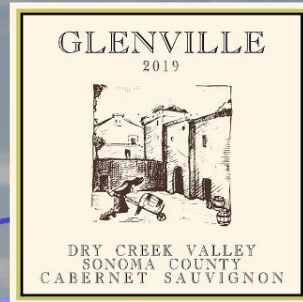


Bryan Fisher
Digital & Marketing



Helena Davidova
Brand Ambassador

Grown in California's finest AVAs



CHARDONNAY

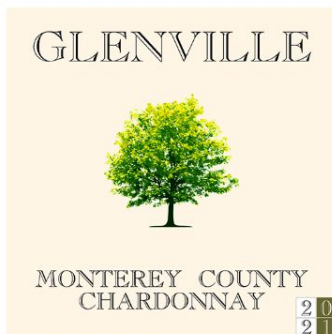
MONTEREY COUNTY

WINE MAKING:

Our Chardonnay is picked at the peak of ripeness during night and is brought cold to the winery in the very early hours. Grapes are loaded directly to press and allowed to cold settle for 48 hours before racking directly to small French Oak barrels. Grapes are then fermented to dryness where they go through secondary malolactic fermentation in the barrel. We stir the lees once a week during the aging process to build mouthfeel and richness.

APPELLATION NOTES:

Monterey County has a cool, maritime climate with morning fog and cool breezes that moderate the daytime temperatures. This climate is ideal for growing grapes that produce balanced, flavorful wines.



FLAVOR PROFILE:

Aromas of golden apple and lemon peel with hints of sweet vanilla and spice. Rich and creamy mouthfeel with balanced acidity and lingering finish.



TECHNICAL:

Vintage: 2021

Aging: French Oak Barrel
12 Months

Alc. by Vol: 13.5%

PH: 3.45

TA: 6.0 g/L



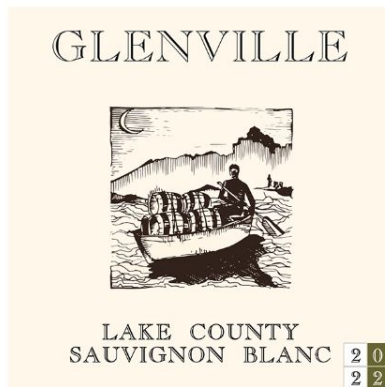
SAUVIGNON BLANC LAKE COUNTY

WINE MAKING:

Our Sauvignon Blanc is picked at the peak of ripeness during night and is brought cold to the winery in the very early morning hours. They are loaded directly to press and allowed to cold settle for 48 hours before racking the juice is transferred to cold stainless steel fermenters concentrating on a cold slow fermentation.

APPELLATION NOTES:

The cool climate of the region allows for a long growing season, which helps the grapes to develop complex flavor profiles while retaining their natural acidity.



FLAVOR PROFILE:

Beautiful light straw color with aromas of ripe melon, meyer lemon and stone fruits lead to a rich and balanced mouthfeel with crisp acidity and a mouth watering finish.



TECHNICAL:

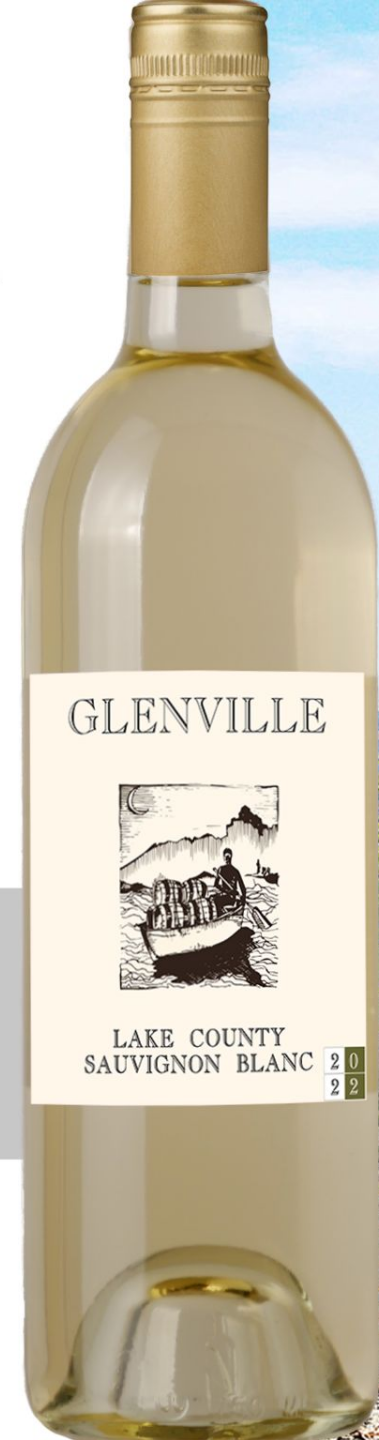
Vintage: 2022

Aging: Stainless Steel

Alc. by Vol: 13.4%

PH: 3.30

TA: 6.0 g/L



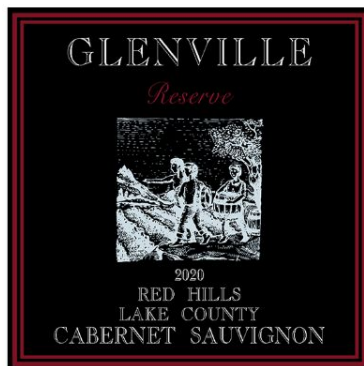
CABERNET SAUVIGNON RED HILLS LAKE COUNTY

WINE MAKING:

Our Cabernet is picked at the peak of ripeness and brought to the winery during early morning hours. It is destemmed into stainless fermenters where fermentation takes place for 14 days. Wines are racked and pressed off to tanks where we put them down to 50% New French Oak.

APPELLATION NOTES:

These grapes were picked from prime terroir where the elevation is high and volcanic soils let off aromas of dried red fruit. Red Hill's pure air allows for greater levels of UV light, as much as 10% more than neighboring sea level valleys.



FLAVOR PROFILE:

This wine showcases aromas of dried cranberry, cherry and mocha spice from the French Oak barrels it's been aging in. Flavors of rich dark fruits, baking spice and sweet oak lead to a long and lingering finish.



TECHNICAL:

Vintage: 2020

Aging: French Oak Barrel
20 Months

Alc. by Vol: 14.5%

PH: 3.78

TA: 5.8 g/L



PINOT NOIR

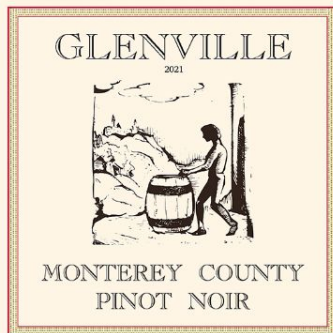
MONTEREY COUNTY

WINE MAKING:

Pinot Noir grapes are harvested at the peak of ripeness and brought to the winery during early morning hours. The grapes are hand sorted and gently destemmed into small open top fermenters. Fermentation takes place for 7-14 days with three punch downs per day. It's then pressed off, drained down and settled into 40% new French Oak barrels for aging.

APPELLATION NOTES:

The area has a cool climate due to its proximity to the Pacific Ocean, which helps to retain acidity in the grapes and produce wines with bright, fresh flavors. Monterey is known for quality Pinot Noir.



FLAVOR PROFILE:

Beautiful red jewel tones. Aromas of red raspberry, cherry, cola and spice notes. Flavors of sweet red fruit, with hints of cinnamon spice and sweet vanilla.



TECHNICAL:

Vintage: 2021

Aging: French Oak Barrel
12 Months

Alc. by Vol: 14.5%

PH: 3.60

TA: 6.0 g/L



PINOT NOIR

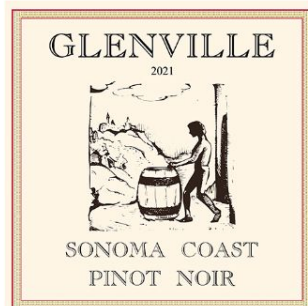
SONOMA COAST

WINE MAKING:

Pinot Noir grapes are harvested at the peak of ripeness and brought to the winery during early morning hours. The grapes are hand sorted and gently destemmed into small open top fermenters. Fermentation takes place for 7-14 days with three punch downs per day. It's then pressed off, drained down and settled into 40% new French Oak barrels for aging.

APPELLATION NOTES:

The Sonoma Coast AVA may be Sonoma County's most enigmatic wine region. California's highest scoring and most coveted cool-climate style wines are grown in the Sonoma Coast AVA. Burgundian varietals Pinot Noir and Chardonnay star in this cool-climate appellation



FLAVOR PROFILE:

Beautiful red jewel tones. Aromas of red raspberry, cherry, cola and spice notes. Flavors of sweet red fruit, with hints of cinnamon spice and sweet vanilla.



TECHNICAL:

Vintage: 2021

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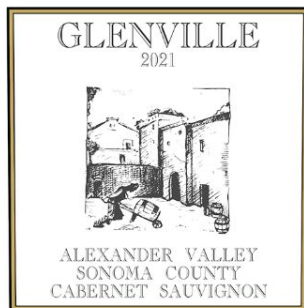
CABERNET SAUVIGNON ALEXANDER VALLEY SONOMA COUNTY

WINE MAKING:

Our Cabernet is picked at the peak of ripeness and brought to the winery during early morning hours. It is destemmed into stainless fermenters where fermentation takes place for 14 days. Wines are raked and pressed off to tanks where we put them down to 50% New French Oak.

APPELLATION NOTES:

Alexander Valley has the largest fluctuation in temperature in Sonoma County, dipping down into the mid 40's at night with a huge spike in temperature in the afternoon making it an ideal climate for Cabernet Sauvignon to show off its fruit character.



FLAVOR PROFILE:

A beautiful, vibrant and fruit driven wine with notes of black cherry and plum. This wine is bright, fresh and an excellent food companion.



TECHNICAL:

Vintage: 2021

Aging: French Oak Barrel
20 Months

Alc. by Vol: 14.5%

PH: 3.75

TA: 5.8 g/L



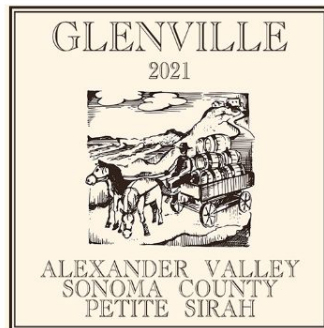
PETITE SIRAH ALEXANDER VALLEY SONOMA COUNTY

WINE MAKING:

Our Petite Sirah is picked at the peak of ripeness and brought to the winery during early morning hours. It is destemmed into stainless fermenters where fermentation takes place for 14 days. Wines are racked and pressed off to tanks where we put them down to 50% New French Oak. They're aged in our caves for 20 months minimum.

APPELLATION NOTES:

Alexander Valley has the largest fluctuation in temperature in Sonoma County, dipping down into the mid 40's at night with a huge spike in temperature in the afternoon, this gives wines is a rich, fleshy mouthfeel and a degree of voluptuousness.



FLAVOR PROFILE:

Inky, dark purple and tannic with incredible concentration and intensity of flavor. Aromas of blackberries and blueberries with a slight hint of black pepper and licorice to balance out the palate.



TECHNICAL:

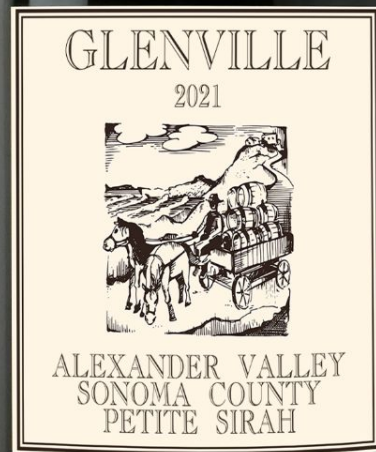
Vintage: 2021

Aging: French Oak Barrel
20 Months

Alc. by Vol: 14.8%

PH: 3.80

TA: 5.6 g/L



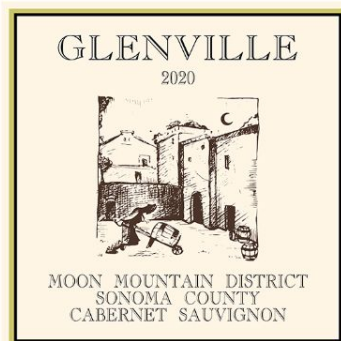
CABERNET SAUVIGNON MOON MOUNTAIN DISTRICT SONOMA COUNTY

WINE MAKING:

Our Cabernet is picked at the peak of ripeness and brought to the winery during early morning hours. It is destemmed into stainless fermenters where fermentation takes place for 14 days. Wines are racked and pressed off to tanks where we put them down to 50% New French Oak.

APPELLATION NOTES:

In the Mayacamas mountain range-which divides Sonoma County from the Napa Valley. California's top heritage clone vines have their roots in this vineyard, prized for the volcanic influence and mineral content of its iron-rich, loamy soil.



FLAVOR PROFILE:

Colors of dark purple and garnet. Aromas of blackberry, ripe red fruits and sweet oak. Flavors of mocha powder, spice and dark fruits.



TECHNICAL:

Vintage: 2020

Aging: French Oak Barrel
20 Months

Alc. by Vol: 15.1%

PH: 3.70

TA: 5.8 g/L



CABERNET SAUVIGNON

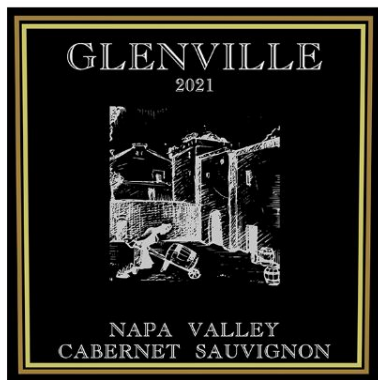
NAPA VALLEY

WINE MAKING:

Our Cabernet is picked at the peak of ripeness and brought to the winery during early morning hours. It is destemmed into stainless fermenters where fermentation takes place for 14 days. Wines are raked and pressed off to tanks where we put them down to 50% New French Oak.

APPELLATION NOTES:

Napa Valley's location on the San Pablo Bay causes an induction effect at night that delivers morning cloud cover. Perfect for Cabernet Sauvignon so that the grapes ripen slowly.



FLAVOR PROFILE:

Colors of dark black and red hues, aromas of blackberries and ripe cherry, sweet oak and cocoa powder. Flavors of ripe blackberry pie and cassis, mocha powder and spice.



TECHNICAL:

Vintage: 2021

Aging: French Oak Barrel
20 Months

Alc. by Vol: 14.5%

PH: 3.78

TA: 5.75 g/L

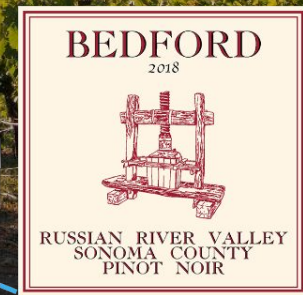
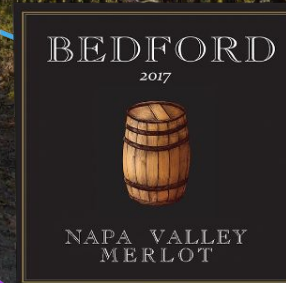
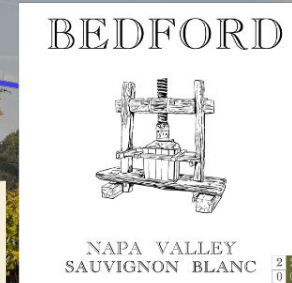
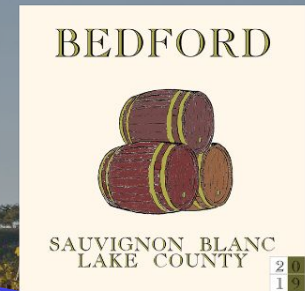
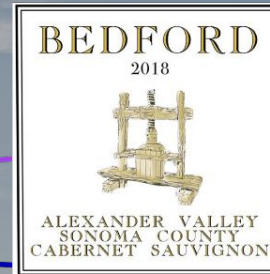
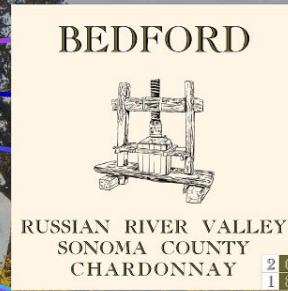
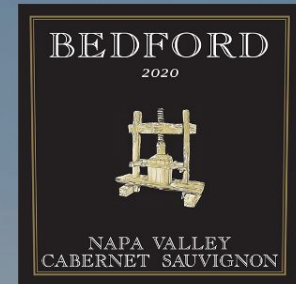
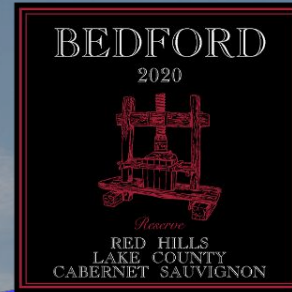
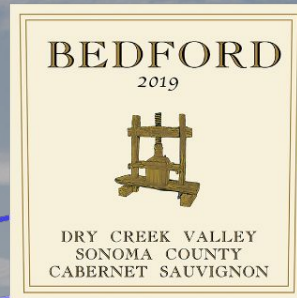


BEDFORD CALIFORNIA

BOLD AND BALANCED WINES



Grown in California's finest AVAs



CHARDONNAY

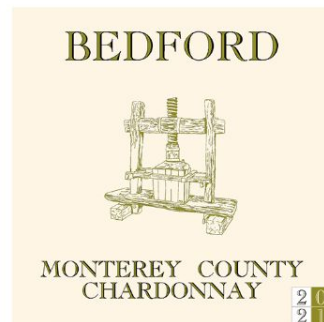
MONTEREY COUNTY

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APPELLATION NOTES:

Monterey County has a cool, maritime climate with morning fog and cool breezes that moderate the daytime temperatures. This climate is ideal for growing grapes that produce balanced, flavorful wines.



FLAVOR PROFILE:

Aromas of golden apple and lemon peel with hints of sweet vanilla and spice. Rich and creamy mouthfeel with balanced acidity and lingering finish.



TECHNICAL:

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Aging: French Oak Barrel
12 Months
Alc. by Vol: 13.5%
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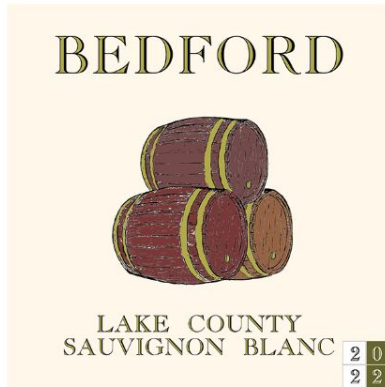
SAUVIGNON BLANC LAKE COUNTY

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APPELLATION NOTES:

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FLAVOR PROFILE:

Beautiful light straw color with aromas of ripe melon, meyer lemon and stone fruits lead to a rich and balanced mouthfeel with crisp acidity and a mouth watering finish.



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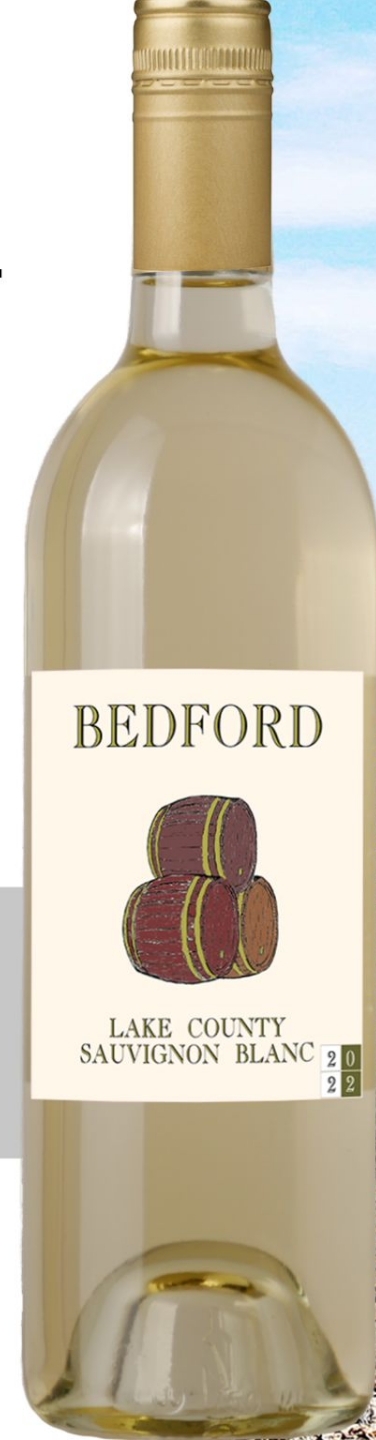
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Alc. by Vol: 13.4%

PH: 3.30

TA: 6.0 g/L



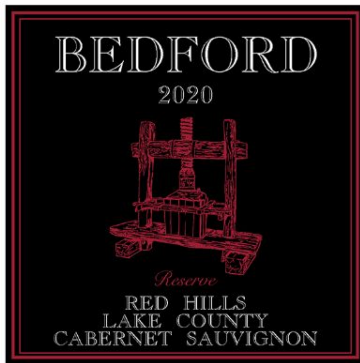
CABERNET SAUVIGNON RED HILLS LAKE COUNTY

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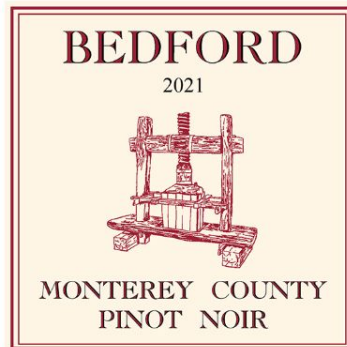
MONTEREY COUNTY

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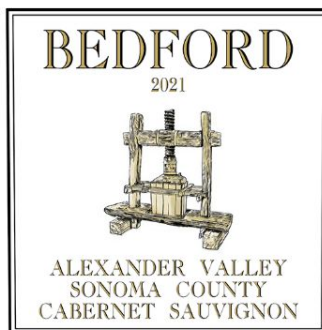
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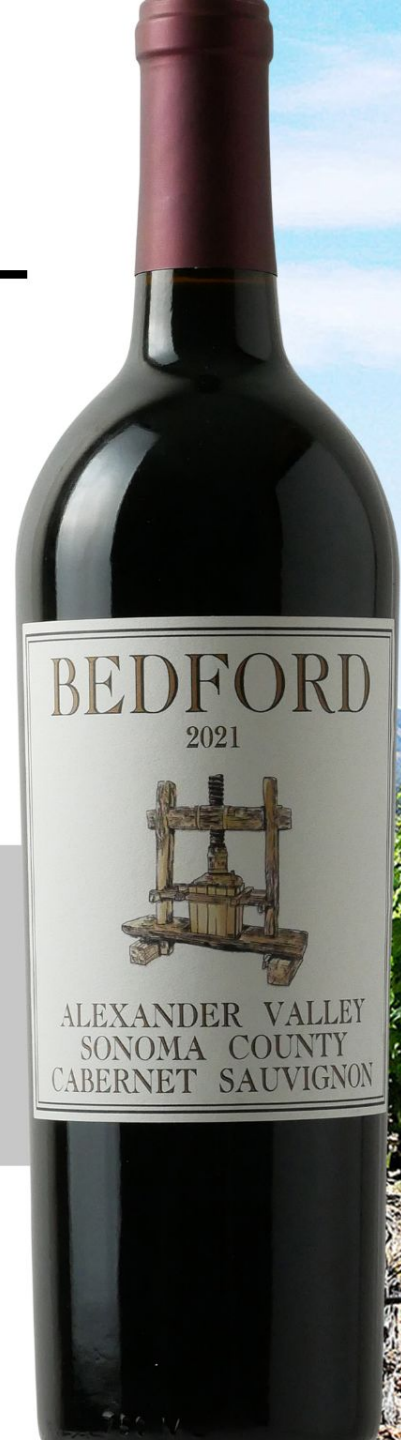
Vintage: 2021

Aging: French Oak Barrel
20 Months

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TA: 5.8 g/L



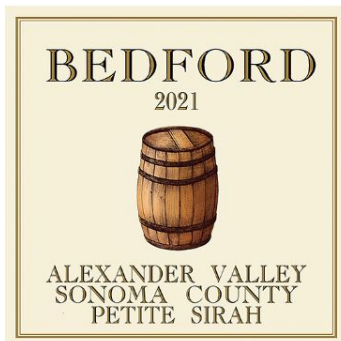
PETITE SIRAH ALEXANDER VALLEY SONOMA COUNTY

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CABERNET SAUVIGNON

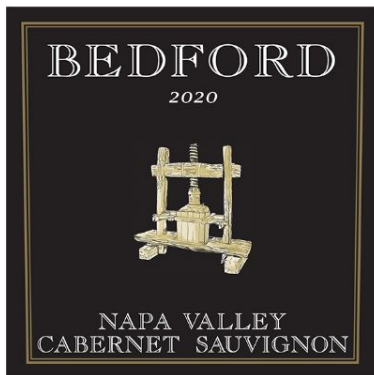
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Napa Valley's location on the San Pablo Bay causes an induction effect at night that delivers morning cloud cover. Perfect for Cabernet Sauvignon so that the grapes ripen slowly.



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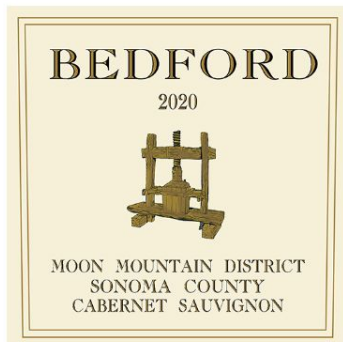
CABERNET SAUVIGNON MOON MOUNTAIN DISTRICT SONOMA COUNTY

WINE MAKING:

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