



BLACK ANKLE

vineyards

2024 BEDLAM

WINE PROFILE:

Bedlam, at its core, is a composition of white grapes that blend harmoniously together to give you a listen in to what each vintage has to offer. The grapes are co-fermented, which allows for a bit of wildness and unpredictability (with the possibility of Bedlam you might say) as the grapes talk amongst themselves in the months ahead of bottling. Chardonnay and Sauvignon Blanc take the lead, shaping the body and delicate structure of the wine while still allowing for vital contributions from the aromatic Viognier and a touch of finesse from Gruner Veltliner. This Bedlam is endearing, but not pushy – Refreshingly subtle, with flashes of honeysuckle, pear, white pepper, lemongrass. This is a wine that needs no occasion other than the urge for a glass of something nice and easy. Got some friends coming over? Bedlam. Holiday gathering for picky drinkers? Bedlam. Long day at work? Bedlam. Bedlam is a good listener. A friendly face. A perfect companion to nights spent with friends and family.

ABOUT THE VINTAGE/GROWING SEASON:

Winter was great, spring was beautiful, and we missed all of the frost. We got a big drought early in the season (we usually like a small drought if we can be picky about it). Our older vines struggled through the drought, resulting in a lower yield for those guys. We went 20 years without fertilizing these vines, and after the droughts in 2023 and 2024, we decided to start adding compost to our older vines to help give them that needed boost. Our younger vines at Live Edge, Tortuga, and Black Ankle embraced the drought and showed us fantastic fruit. The harvest started out dry, and actually resulted in the most beautiful white wines we've seen to date. The reds from Merlot all the way through to Cabernet Franc were excellent, and right when we were ready to pick Cabernet Sauvignon, we got 8 straight days of rain thanks to the remnants of a hurricane down south. Thanks to expertise from our vineyard crew, we were able to harvest almost everything before the rain, and when we sat down at the blending table, we counted our blessings as we were able to blend some fantastic wines.

WINEMAKING NOTES:

Estate-grown and sustainably farmed on 146 acres, our grapes are tended by hand throughout the growing season and are harvested by hand in the fall. Our Bedlam is made from the second press of our white wine grapes. The second press is a bit firmer and results in richer, weightier wines. While the more delicate flavors and aromas that come from the first press are lost, the blend of all the wines together does create interest and flavors. The wine is co-fermented. This means that the pressed juice is added into the fermentation tank all together for fermentation.

VARIETAL:

45% Chardonnay,
43% Sauvignon Blanc,
8% Grüner Veltliner,
4% Viognier

ABV: 12.7%

BOTTLED: Spring 2025

CASES: 184

VINES PER ACRE: 1895

GEOLOGY:

Decomposing slate with
veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron

