

[TRANSCRIPT] Missy Maki of The Simple Kitchen Radio Show Interviews David Specter of Bells Up Winery

Missy Maki ([00:00](#)):

So this is going to be really fun. A really, really fun show. Okay. So we're going to have David Specter from Bells Up Winery. If you follow me at all on Instagram, which you should cause I'm awesome. I went and visited them. They are a small vineyard and you do private tours and I've never done a private tasting. So it was, it was so amazing. We've got Jess back with red duck. She's got a new product. If you don't know where, who she is, please come out of the cave that you live in Josh's back from Ruben net. He's going to feed us fruit and probably just in time because I'm drinking all the wine that I see in front of me. I know David's like careful. And then Adina from Tony's chocolate lonely.

Missy Maki ([00:40](#)):

We've had Chuck a lonely and they're going to talk to us about their amazing slave free chocolate is a big problem by the way. And then Ellen and Ben are going to come and talk to us about little boxes and buying locally and they actually own the wine shop, bar boat, Alon boat to Yon. Botel and I don't know how to see it. No one gave me the like how to do that. Oh my gosh. All right guys. We'll take a break. When we return, we're going to have a #bellsupmoment in the simple kitchen.

Speaker 2 ([01:19](#)):

[Music-WKRP in Cincinnati Theme Song] It's calorie free radio. It's the Simple Kitchen with Missy Maki, new style K60-kPam and KPam.com.

Missy Maki ([01:43](#)):

Well on that note, welcome back to the simple kitchen. That was my Bells Up Moment. So that [the music-WKRP in Cincinnati Theme Song] was a inside joke. We can tell it or not. It's entirely up to the person. But what I'd like to do is I would like to introduce Mr. David Specter of Bells Up Winery. How are you doing?

Dave Specter ([02:02](#)):

I'm wonderful. Thanks for having me on.

Missy Maki ([02:03](#)):

You bet. Welcome to the Simple Kitchen. So we, I had the opportunity to come out and come to your winery and your vineyards and spend some time. So why don't you tell us about yourself and what you're doing out there.

Dave Specter ([02:17](#)):

Sometimes we wonder what we're doing,

Missy Maki ([02:20](#)):

Right?

Dave Specter ([02:21](#)):

So basically we are, this is kind of a second life for me. I wasn't always a winemaker. I, I started out my life as a lawyer and the intro is we, my wife and I moved here from Cincinnati, Ohio.

Missy Maki ([02:35](#)):

High five!

Dave Specter ([02:35](#)):

And lived there for 22 years, went to school there. Friends, family, obviously living kind of a traditional corporate life, but was absolutely after about 10 years of doing it, fed up sick, needed to make a change. And the, the way it kind of started was we were, this would have been, let's see, 11 years ago now was our five year wedding anniversary. We looking for just kind of a couples project to do and a friend suggested, Hey, you guys like to drink wine, right? Yeah, sure. Well, Hey, I know the place on the West side of town, you can go, you can buy a kit in a box and you can make your own wine.

Dave Specter ([03:11](#)):

You guys can do it together and Sarah can make the pretty labels and everything and it'd be fun. So we've kind of said die, right? Sure. Why not? And headed on over there. And of course then when we were there, the first thing we had to do of course was sign up for the kit making class because, you know, being overachievers, the last thing we were going to do was make mistakes and the product's.

Missy Maki ([03:31](#)):

YOu're not going to do it poorly.

Dave Specter ([03:32](#)):

We have to make sure we follow every direction and, and be taught. And what I started to discover getting into it was that it unleashed a side of my personality and character that I had been lacking my entire life. It was the creativity..

Missy Maki ([03:46](#)):

This was your creative outlet.

Dave Specter ([03:47](#)):

It was.

Missy Maki ([03:49](#)):

Everyone needs one!

Dave Specter ([03:49](#)):

It was my muse and I absolutely fell in love with it. And it didn't take very long before we started to move on from juice kits in a box to being able to get real grapes and it took off from there. I always say I'm probably the only man who's hobby increased the space in his house over time. I didn't just become limited to my man cave. At some point we took over that, we took over the garage during during harvest and fermentations. We took over the place with pretty much a wine, wine everywhere. And then we started taking vacations that pretty much strictly involved wine and, and not to the Napa/Sonoma's of

the world. We started going to some of the more offbeat places. You know, we, we went down for example, Hill Country in Texas, visited a lot of the wineries down there.

Missy Maki ([04:39](#)):

Wouldn't that'd be interesting and I just wouldn't think that.

Dave Specter ([04:42](#)):

You'll be really surprised. I know we were, I mean you, you sort of see a little bit of everything. You see some of the kind of traditional, very sweet wine making, not really my style, but has quite a following. And then there is some fantastic wine making going on down there. Then in 2008, we came here, we we decided we were going to spend four days in the Willamette Valley and we were going to be tasting wine. And as it turns out, I did research. I made reservations at a little bed and breakfast, which was, as it turns out now, about 400 feet up the Hill from where our property currently is. And yeah, we came out, fell in love with it and we left that trip and we said, you know, if we were ever going to do something, if we were ever going to have our own winery, this is where we was going to be. But geez, we thought that was going to be 20, 25 years, you know, we thought it was a retirement project and didn't, didn't really think it was gonna be anywhere near this quickly.

Dave Specter ([05:34](#)):

Well, when we got back from that vacation, it would have been about mid August. Between that and the end of December, three things happened. One was my firm's started pushing me real hard to make partner track. And it was one of these traditional upper out type of mentalities. And I knew I didn't want to do it, so I was already having to make some pretty tough choices about my future. Yup. my wife Sara, her professional mentor was diagnosed stage four pancreatic cancer. And she ended up living about 10 more months, but married and three small children. And it kind of impressed on us this idea that, you know, the future is not guaranteed and if you've got an opportunity, take it while you can.

Missy Maki ([06:14](#)):

Yeah.

Missy Maki ([06:15](#)):

And then in the beginning of December Sara and I, we had been been on adoption wait list and we got a call first couple of days saying Hey, congratulations. You've been selected by a birth mom. Oh, one little detail. She's due nine days. Yeah.

Missy Maki ([06:35](#)):

I can see you in the middle of Target, "What do we need?"

Dave Specter ([06:39](#)):

Pretty much after the panic, you know, we came to realize that, Hey, I mean we need to make some changes in our lives and now we have a little girl coming into and we owe it to her to show her that anything can be accomplished if you're willing to work hard enough at it and you do things right. And so I, I took a year's leave of absence. I went to work for a little urban winery in Cincinnati. Yes, they exist. And spent, ended up spending three years working with this gentleman. Just the absolute perfect guy for me to learn to work with, how to scale up what I was doing in my basement.

Dave Specter ([07:17](#)):

But this was always the goal. And after three years, I got to a point where I won two national amateur winemaking competitions. And I think at that point Sara realized, okay, he's probably not going to kill anybody doing this, so maybe we can do it. And took about a year to sell the house, but then we moved, we moved out rented a condo in Newberg and started looking for properties. And the rest is history.

Missy Maki ([07:40](#)):

All right, well let's drink some wine. I'll drink to that.

Dave Specter ([07:45](#)):

I'm interested in seeing that. How we do wine tastings on the radio.

Missy Maki ([07:49](#)):

Oh it's easy.

Producer James ([07:49](#)):

You just pour, and we drink.

Missy Maki ([07:49](#)):

And then how do we do wine tasting? It's funny. How do we do anything on the radio? I don't know. How are we still on the radio? Okay. So this is the Titan, right? Yes.

Dave Specter ([08:04](#)):

So what I'm going to be pouring for you today are two different vintages of our flagship wine.

Missy Maki ([08:09](#)):

Okay. And then James I know you're going to taste, but if you'll grab some of our thimbles out there. So our other guests can, oh come on, whatever, Jessica.

Dave Specter ([08:17](#)):

So what we, what I do is I, I make a couple of different types of Pinot noir. I also make a Syrah. Usually I also have a Pinot blanc and a Rose of Pinot noir in stock. Unfortunately, those are out of stock at least until the spring.

Missy Maki ([08:32](#)):

Oh, I'm sorry. Did all your wine get sold?

Dave Specter ([08:35](#)):

Yeah. Some of it.

Missy Maki ([08:36](#)):

Are your diamond shoes too tight?

Dave Specter ([08:37](#)):

Oh lord. Unfortunately, I'm still a ways from that. We're still paying for all the equipment and everything,

Missy Maki ([08:44](#)):

That was a joke. It's a good fortunate thing to say that you have sold out, right?

Dave Specter ([08:50](#)):

Every once in a while. So the ones I'm pouring for you today are these, this is our flagship. We make more of this than of anything else. And this is a blend of three different Pinot noir clones coming from two different vineyards. And what my wine making philosophy is,

Missy Maki ([09:06](#)):

I'm sorry, I'm just have to tell you that's delicious. I just.

Dave Specter ([09:09](#)):

Thank you.

Missy Maki ([09:09](#)):

I just lean back. I'm done talking. Enjoy the show. David.

Producer James ([09:13](#)):

She's kicked her feet up.

Dave Specter ([09:15](#)):

She, she's all good. It's all good.

Missy Maki ([09:21](#)):

I love wine. I do.

Producer James ([09:21](#)):

Shocking.

Dave Specter ([09:22](#)):

Well, and, and that's, that's kind of our thing too. You know, one of the things I sometimes think we, we try to make wine a little too complicated sometimes. I mean, the, the really the goal is to make wine that people like. That's yummy. We have tasting notes in our, in our tasting room because I think a lot of people expect them, but we don't actually write them. We bring in our friends to do it. We really just try to create a very relaxed, warm atmosphere where people feel at home. You know, I think our one of our biggest one of our biggest influences is France, Italy, Spain. When you look at how people there enjoy wine, they don't make the big production of it, the way they do here. Some of the best experiences you'll ever have is roaming around in the countryside. You'll go to a restaurant, you'll get a carafe for a couple euros from the local co-op, you'll have it drinking in juice glasses. You know, we always look at our, our beautiful glasses that we have in the tasting room and we say, yeah, you know, we don't use these in house.

Missy Maki ([10:19](#)):

I actually use like canning jars. Yeah, the small ones. And that's actually I think something that I got from my dad and from France cause we bike and you buy it, you get your bottle and fill your bottle and you just need a little glass, little something. You just don't want it to be paper, you know,

Dave Specter ([10:36](#)):

Paper would be an issue. But other than that, you know, it, it doesn't have to be some big fancy over the top production. I mean wine is just part of our everyday lives. You know, we don't want, we don't make fussy wines. We want to make very versatile wines that you can use in a lot of different situations without having to think about it too much.

Missy Maki ([10:52](#)):

Right?

Dave Specter ([10:52](#)):

I mean, I think we all have that. See that rack on our wine shelf somewhere or where, you know, we put these bottles for special occasions and you know, they go up there and they collect dust. And how often do those special occasions come?

Missy Maki ([11:05](#)):

It's so silly. You know, my, my mom has a saying and she said, I plan on dying drinking my last bottle of wine and spending my last penny.

Dave Specter ([11:12](#)):

Absolutely.

Missy Maki ([11:12](#)):

And you should. And at Thanksgiving, pull out the, Margo.

Dave Specter ([11:16](#)):

Absolutely.

Missy Maki ([11:17](#)):

And drink it. The people you love are around. If you have it, open it, drink it. Don't let it go bad.

Dave Specter ([11:21](#)):

No, no.

Missy Maki ([11:22](#)):

Cause it can.

Dave Specter ([11:23](#)):

Yes. Yes. I mean it's storage is, you know, people always ask about storage and I say, well, you know how long these wines last is one thing, but how you store it is something else.

Missy Maki ([11:33](#)):

Yes.

Dave Specter ([11:34](#)):

And I've always said, don't have to go buy these thousand dollars systems and do fancy setups or anything like that.

Missy Maki ([11:39](#)):

Unless you live in Arizona.

Dave Specter ([11:41](#)):

Well, unless you live in Arizona, but at the very least don't store them in your kitchen. It's like if I, if I accomplish nothing else, just keep the wines out of your kitchen where the temperature fluctuates all the time. You know, we're fortunate here in the Northwest where we've got basements and in certain other States, you know, you don't have that. I, I grew up down in Florida and I can tell you we have a lot of customers there and it's always the same thing. They're always saying, you know, what do I need to do? So for those folks, we always say, Hey, find the coolest, darkest spot in your house, which is almost always your bedroom closet.

Missy Maki ([12:13](#)):

Yeah. I always say everyone usually has a guest bedroom. You turn, turn the heater thing off in, in the, in the winter and keep it in the closet.

Dave Specter ([12:21](#)):

Yup. Yup.

Missy Maki ([12:22](#)):

Cause it's dark and if you don't have heat pounding in there, you're good.

Dave Specter ([12:26](#)):

Absolutely. And no one's going to touch them, so you're good.

Missy Maki ([12:29](#)):

Yeah. Then your kids know where to find the stash and drink it while you're not home.

Dave Specter ([12:33](#)):

Oh and I can't tell you how many times that's happened. I have one friend down in New Mexico. We, there's one particular wine that I make, I don't make a lot of special occasions stuff, but there's one in particular. We sell only to our wine club members. And it's very limited. We only make 23 cases of that one very limited edition. And she had ordered one and then about three weeks later I got a call saying do you happen to have any more of that? And I figured, Oh, she drank it already. And then she said, no. My daughter came home from college and grabbed a whole bunch of bottles just kind of indiscriminately and didn't really know what she was taking.

Missy Maki ([13:09](#)):

That's me and a case of Barbaresco. Mom, are you listening? All right, we're going to take a break. We return. We're going to drink a little bit more wine and we're going to talk a little bit about some tasting notes and talk about what Bells Up means. We'll be back with more Bells Up Moments in the Simple Kitchen.

Speaker 2 ([13:26](#)):

[Inaudible] Naturally flavored with no artificial preservatives. It's simple kitchen with Missy Maki. Newstalk, 860KPAM and KPAM.com.

Missy Maki ([13:40](#)):

All right. Welcome back to the Simple Kitchen. So we are here in the studio, sipping grapes and having fun with Bells Up with David Specter and Sara, we miss you. Sara is not here in the studio. That is his lovely wife. Hey, what is your daughter's name?

Dave Specter ([13:54](#)):

Naomi.

Missy Maki ([13:54](#)):

Naomi. Hi Naomi. I'm not sure if you're listening. Your mom will probably make you listen to it now because I said that.

Dave Specter ([14:00](#)):

Oh, no doubt. She had a sleepover at grandma's last night, so Sara and I had the very unusual harvest time, date night. Very, very odd this time of year. I don't think we knew what to do with ourselves actually.

Producer James ([14:10](#)):

[MUSIC]

Missy Maki ([14:16](#)):

Spooky does.

Missy Maki ([14:20](#)):

So. Okay. So let's talk a little bit more about the wine. We, it was fun. Now we know the story. We got you to Oregon. Where's the location?

Dave Specter ([14:28](#)):

The location is on Bell Road just outside of Newberg. For those who know where the Allison Inn and Spa is, we are literally a stone's throw from it. Just just up the Hill at the intersection of Bell and Zimri.

Missy Maki ([14:42](#)):

Okay. Did everybody get that? Just kidding. You're, what's your website? That'll make it easier?

Dave Specter ([14:46](#)):

www.bellsupwinery.com. That's all one word. B E L L S U P winery.com.

Missy Maki ([14:53](#)):

And you do have a wine club?

Dave Specter ([14:54](#)):

I do have a wine club. We have give or take about two, 250 members. And what we, we have I think a little of a different wine club than most folks do. We, ours is more inclusive. We really focus on bringing new people into the market who maybe, you know, like the wines, but maybe don't want to make a huge commitment. Our, our minimum commitment is six bottles in a calendar year. You pick and you pick when you get them. So that's, that's the thing, especially for those of y'all who are for, locals, you know, we always say, Hey, it's not my job to tell you what to drink, what you like or when to drink it. You come when you want to pick them up and as long as you do your six in a calendar year, we're all good.

Missy Maki ([15:34](#)):

Yeah, I was going to say David. Then there's people like me who's like I need you to tell me and I need you just to decide for me. Tell me what I should be drinking. So did you bring two different of the Titans?

Dave Specter ([15:45](#)):

I did. I brought two different vintages.

Missy Maki ([15:46](#)):

So let's taste that one. I plan on drinking. Are you going to leave those for us?

Dave Specter ([15:51](#)):

Of course!

Missy Maki ([15:51](#)):

Okay. Cause I plan on sipping this through the show. What? Jessica is like. Sweet. She's like, we're going to drink during my interview. Well okay, so let's talk a little bit. I just want to, I just want everyone to taste it. Who comes if it's an opportunity.

Dave Specter ([16:05](#)):

Absolutely.

Missy Maki ([16:05](#)):

So let's talk about the wine and the taste and what your style is. I think people like to know cause there's so many different opportunities when you take a trip. Like we went to The Vintages, and this is the actually because of our time was so limited. We only went to Bells Up and went out. I, I'm a food person and I do love wine. I do know a lot about the different places to go. I had time for one, so I went to Bells Up cause we created this relationship I got, I had a relationship with.

Missy Maki ([16:34](#)):

God love social media.

Missy Maki ([16:34](#)):

Yeah, exactly. It's, it works by the way. So if you go to their website, you will find a picture of me if you scroll down. Hard enough. Okay. So tell us, tell us about your style.

Dave Specter ([16:43](#)):

My style, I would say is kind of a reaction to some of the bigger, heavier, more extracting wines in general. But in particular, pinots that I, I've seen coming out maybe over the last five years I am much more in favor of light on, on my red wines, lighter, more feminine, gentler, tannins, just something that's much more pleasurable to drink. For me, it does two things. One is kind of, as I mentioned before, just being versatile. You can use it, you can have it with food or without food. And then within the food category you can have these Pinots with a lot of different types of food without feeling that they're either going to be completely overwhelmed or that they're going to completely overwhelm the foods. With my whites and my pinks that I do, I actually do the opposite. I try to make those a little more full bodied. But for exactly the same reasons. Again, I a lot of times Rosé a very good example, a lot of Rosé's that I've had very, very pretty, but sometimes they get so light that the minute you try to put it with food, it completely disappears. And now you're asking yourself, well why did I pay 20 bucks for that? And you know,

Missy Maki ([17:49](#)):

Cause you sit on your porch and drink it?

Dave Specter ([17:50](#)):

Well, exactly.

Missy Maki ([17:51](#)):

Get your face out of the trough and drink my wine. Can you put that on the label?

Dave Specter ([17:55](#)):

We can work on that.

Missy Maki ([18:01](#)):

At least the website, at least on the website.

Producer James ([18:04](#)):

You're a branding machine today.

Missy Maki ([18:05](#)):

So, so what do you do? What do you do with a rosé that's just, is, is so delicate that,

Dave Specter ([18:13](#)):

Well for, for a while. I mean as far as far as if you're drinking somebody else's that's like that. Yeah. I mean, you're pretty limited. You, you can drink it by itself. Maybe light salads. But that's kinda it.

Missy Maki ([18:25](#)):

But don't have a Caesar too strong,

Dave Specter ([18:27](#)):

But that don't have a Caesar. But on the other hand, you know, when, when you go to, when you go to France and, and you go and you see how rosés have been done there for many, many years. Provence, these are wines that are intended to be. They're lighter, fruity are meant to be drunk, young, but they're real intended things. And they're not just throwaway wines because we had some excess grapes and we just add, you know, we had to do something with them. It's a style that we really love and now that we're getting away from the sweet pink wines, now we're getting back to what was always intended. The good stuff. And you know, were, it took us a few years, but we're catching up now in, in America to what they've been doing. And so we, we embrace that wholeheartedly. And like I said, I mean in that sense you could take our rosé, which the way I make it I give it a very light, it goes through all of the same steps that our regular Pinot noir does.

Missy Maki ([19:19](#)):

It gets the attention.

Dave Specter ([19:20](#)):

Exactly. It goes through the press. It goes, it keeps. The difference is, it's just less time on each step. So you end up with a pink wine instead of a red wine. You don't get as full of the tannins, but you, when you drink this wine, you know that it's coming from red grapes. And that's the intent.

Missy Maki ([19:38](#)):

I can't speak for my listeners, but I will. That's what, that's what I want. I want to taste the grape. I don't want this. So, so light, like I actually feel that way about my whites as well. I don't, I don't drink wine cause I don't want it to taste like wine.

Dave Specter ([19:52](#)):

Absolutely.

Missy Maki ([19:53](#)):

I want to taste like all the work that was put into it. So I'm glad that you brought that up. So let's talk about the difference between these two that you put in front of us, the Titans, which I believe I purchased a bottle of the Titan when I came. You guys, you have to go if there's no, it is so good. You're going to love it.

Dave Specter ([20:10](#)):

You're sweet.

Missy Maki ([20:10](#)):

No, it's, it really is. It really is. So let's talk about that. That said,

Dave Specter ([20:16](#)):

Absolutely. So the, the, what we talk about is vintage variation. E oof the things that we love about making wines here is that given the weather and just how radically different it is every year,

Missy Maki ([20:27](#)):
right.

Dave Specter ([20:27](#)):

Given that we're growing this kind of oddball, great Pinot noir in a region that just, you know, wasn't meant for it necessarily until about fifty years ago. You know, we embrace the idea of.

Missy Maki ([20:38](#)):

Til global warming happens?

Dave Specter ([20:40](#)):

Exactly right.

Missy Maki ([20:41](#)):

Thanks for thanks for the wine.

Dave Specter ([20:43](#)):

Every year, you can take the same grapes from the same vineyards and you can do all the same protocols in the winery and the end results are going to be radically different. You know, the way I describe them is that they're like an extended family. These are, these wines are all related. They all have common characteristics, but they have very different characters and personalities and it just strictly depends on the environment that came from that season. And that's just kind of something that you take it as it comes and you let that happen. You know, I, you don't try to force a wine to be something that it's not. So you know, if one year is going to be a little bit lighter than the other, so be it. So, the two wines that I poured for you today are a very good example of that. 2014 was the first vintage that I poured. We still have about a dozen cases of that in stock. That one was kind of a, a perfect year, if you want as far as, well, okay. I should say I measure, I don't think there's such thing as a good or a bad vintage. I believe it's possible when you do your job in the vineyard to make great wine in any vintage. I measure vintages based on my own personal stress level. So 2014 was a very stress-free year.

Missy Maki ([21:54](#)):

Based on weather.

Dave Specter ([21:55](#)):

Exactly, exactly.

Missy Maki ([21:57](#)):

Weather stress.

Dave Specter ([21:57](#)):

And then whether the vines get stressed and then how much extra work do I have to do because of all those things.

Missy Maki ([22:02](#)):

Right?

Dave Specter ([22:02](#)):

So 2014 was warm, but not, not absurdly hot. Nice. Cool nights. Didn't rain late in the year.

Missy Maki ([22:09](#)):

I had one year old twins. I don't remember that.

Dave Specter ([22:09](#)):

You don't remember that?

Missy Maki ([22:12](#)):

So tell me all about it.

Dave Specter ([22:13](#)):

Well, just the fact that you don't remember it though says that, Hey, this was, this was pretty stress free overall. And the wines reflect that. You know, it's a beautiful vintage a lot. You know, right now they're starting to come out and play a little bit more. They'll continue over the next 3 to 4 years to continue to develop in the bottle. But as I said, just a beautiful vintage, 2015, if you all remember, that was the year where we had about 27, 28 days worth of in the summer where it got above 95 degrees.

Missy Maki ([22:44](#)):

Yes.

Dave Specter ([22:45](#)):

Extreme heat ends up concentrating.

Missy Maki ([22:48](#)):

That I remember sir.

Dave Specter ([22:48](#)):

And that's what you see in the 2015. It's, it's similar in terms of the gentleness, but what you taste in it, you can even see it. There's a color difference, there's more tannins. It's, you know, it's a younger wine right now. So obviously it's, it's going to taste even more so that right now, while we're about the next 6 months, those tannins will settle down and it'll smooth out a little more. But point being that I don't worry or concern myself in the least bit about the fact that Hey, they're different. That's okay.

Missy Maki ([23:16](#)):

No, they're supposed to, I feel like I don't like them. I don't want the wine just tastes the same. I want to be surprised. And, and one of the most wonderful things is to bring two bottles of the same wine out

with different vintages when your friends are over. It's so cool. And isn't it neat that, that people understand that now?

Dave Specter ([23:36](#)):

It is. It is.

Missy Maki ([23:37](#)):

I love that.

Dave Specter ([23:37](#)):

And so often it just takes, cause it's, unless you go to a winery, unless you sit down in a situation where you can do that, a lot of it's very hard to be able to do that.

Missy Maki ([23:46](#)):

Right? Because if you have a whole glass of something.

Dave Specter ([23:48](#)):

Absolutely.

Missy Maki ([23:49](#)):

It's like.

Dave Specter ([23:50](#)):

absolutely.

Missy Maki ([23:51](#)):

Carumba.

Dave Specter ([23:52](#)):

So what we'll often do is we'll just, we'll take these two for example, and we'll just, we'll pour them both at the same time.

Missy Maki ([23:57](#)):

Right. Right.

Dave Specter ([23:57](#)):

And let folks look, smell, see and do sort of a direct, you know, I always get asked you, you know, Oh we know what's your favorite? And I say, Hey, you know, the, there are like your kids, we don't really have favorites, but you know, you can, you get the ones that you say, Hey, I kinda liked the character of this one a little bit better. But that's just me. You know, other people, you know, Hey, and we'll have, we'll have couples in all the time. One of them will prefer one, one of them will prefer the other. So you know, you get the his and hers thing going on. That's fine.

Missy Maki ([24:26](#)):

I love it. Okay guys, this is David Specter of Bells Up Winery. You guys, I will try and find the time to tell the story of what Bells Up means. Thank you so much for coming in. bellsupwinery.com. Thanks for coming to the Simple Kitchen.

Dave Specter ([24:39](#)):

Thank you.

Missy Maki ([24:39](#)):

You're welcome. Okay guys, we're going to take a break. We return. Guess what? It's Red Duck time to make a taco sauce. Yum.

Speaker 4 ([24:48](#)):

[MUSIC].