

[TRANSCRIPT] Facebook Live Video Interview of Dave Specter, Bells Up Winery by Wine Julia, May 17, 2017

Wine Julia:

Hey everybody. I am here live with Dave Specter from Bells Up Winery, as promised. I spoke to everybody yesterday about our live session that we were going to do today and I'm super excited to have Dave here. I met Dave a couple weeks ago when I went up to his winery up in the Chehalem Mountains. Gorgeous view from where he's located, looking out over their vineyards, and then you can just see beyond forever of course. This is the winery that I went crazy over the blue color, the Bells Up Blue.

David Specter:

Well you got to be known for something.

Wine Julia:

I know, right? They have this gorgeous ceiling that they stained in this blue color. I've told everyone this story already, but I have to say it again because Dave's here now and ... Hey Ryan, we were just talking about you.

David Specter:

Hey Ryan. How you doing, buddy?

Wine Julia:

What's up, Ryan? So everybody that we're saying hi to Ryan Hewitt, who you all met. He was the first person that I did this show with when he was here for a tasting, and it was really great. So anyway, back today, we're talking about the winery and I'm talking about the Bells Up blue that I love. You can find their blue color everywhere in the winery and it's absolutely gorgeous. The ceiling is stained and it's a wood ceiling. And in the bathroom you can find it on the mirror and just in certain areas. I mean it's just you add such a beautiful touch.

David Specter:

Well, and full credit for this goes to my wife, Sara. She is the marketing goddess, but she is also the color goddess, because this was very much her project. She sanded and stained all 250 some-odd of these tongue and groove boards that's blue color, contrary to the concerns of our contractor at the time. He wasn't so sure until he started putting them up and then I think he started buying it, and it really does, I think, give us something a little bit different and a little bit special, and so it's nice to see.

Wine Julia:

It definitely does. It's so memorable after you leave there. And you know what? I must've missed that if you told us that when we were up there, because I did not realize Sara did all that work.

David Specter:

Oh, she did. And I always make sure to give full credit to her, because she always is wondering, "Why doesn't the marketing department get enough credit? The winemaker gets all the credit." Well here you go, hon. This is for you.

Wine Julia:

Sara. It's beautiful. I will hire you anytime come and stain everything that I want in Bells Up blue, because my poor husband hears me all the time. Our chairs outside are now going to have to be Bells Up blue. I'll have to show you those when we're done, because I really am doing that. I'm going to go to the Sherwin-Williams up by you and get that, because that's my favorite color.

David Specter:

Sherwin-Williams in Newberg, ask for the Bells Up blue and they absolutely should still have that in the computer for you.

Wine Julia:

Yeah. They actually made it a color at Sherwin-Williams. But that's how beautiful this blue is. So anyway, and I know a lot of you ... And actually it's on the bottle so you'll see it, close enough to it on the bottle, on the label when we show the label. So anyway, I want to ask Dave and what everybody's wants to know because Bells Up is such a new winery. They have a fantastic story that I love to hear and I think you all should hear it too. And so you can learn a bit about their history and why they're here in the Willamette Valley and what kind of wines they're making. I would love it if you talked about the Seyval.

David Specter:

Sure.

Wine Julia:

Because I just think that's a really cool varietal that a lot of people aren't familiar with and Dave actually planted some here, so he'll tell you about that. Hey, Dan Johnson.

David Specter:

Hey Dan.

Wine Julia:

Welcome. I'm going to just go ahead and let you take the stage because you're the star here, so ...

David Specter:

Oh, gee, star might be pushing it a bit, but ... Well, so our story basically starts when we were living in Ohio about 15 years ago, and back in 2006, and I know the math's not exactly right, but back in 2006 it was Sara and my fifth wedding anniversary and we decided we really needed to have a couples project and hobby together. We were talking to some friends and they said, "Hey, I know this spot on the west side of town where you can go and you can buy a wine making kit and you can do all the things in your basement." We were big wine drinkers, so we said, "Sure, what the heck, why not?" So brought it home, put it in the basement, got started, went to work on it, and I just absolutely fell in love with it. At the time, I was an attorney. I was doing mergers and acquisitions and corporate transactions, high stress,

high routine, just, and as I always say, something that does not have a tangible end product and really that over the long run it was just not satisfying for me professionally.

David Specter:

So this really gave me all of those things that I couldn't do otherwise. So it started there very, very humbly, and then graduated and then I started to do real grapes from various sources. I got involved with a vintners club in Cincinnati that brought in large amounts of grapes, primarily from California, but some also from Finger Lakes, New York, and some vineyards in Ohio, and just started experimenting and started making what I could and started learning as much as I absolutely could. And the more I learned, the more I realized this is really what I want to be doing with my life.

Wine Julia:

So you sourced grapes from the Finger Lakes area?

David Specter:

We sourced some from the Finger Lakes area.

Wine Julia:

Oh, I missed that. Okay. Wow, that's pretty cool. Annette is a friend of mine. Hi Annette.

David Specter:

Hi Annette.

Wine Julia:

I wanted to point out she's down in LA and she's a wine writer and we do wine judging together at the SavorNW.

David Specter:

Oh, cool.

Wine Julia:

That's how I know her.

David Specter:

Okay.

Wine Julia:

She used to live in Salem and write for the paper there. She was the wine writer for the paper up in Salem for many years.

David Specter:

Okay. Marvelous.

Wine Julia:

Anyway, I thought I'd point it out. Hey, Annette. I'm glad you joined us. So back to Dave.

David Specter:

Sure, sure. We first came out to Willamette Valley back in 2008 and we just came out because we were doing wine vacations and absolutely fell in love with it. What was really odd is we stayed at a bed and breakfast, Chehalem Ridge Bed & Breakfast, wonderful little B&B, sitting right up on the top of the mountain. Strangely enough, it ended up being directly above the property that years and years later we ended up acquiring. We talked to each other and said, "You know what? Someday if we're ever going to have a winery, this is where we want to do it."

Wine Julia:

That is so amazing how things come full-circle like that.

David Specter:

It does.

Wine Julia:

I didn't realize that the bed and breakfast that you stayed at was right above the winery. Okay.

David Specter:

It all does.

Wine Julia:

That is so cool.

David Specter:

It all does. Our interactions with the industry were so positive, and we sought out smaller wineries, boutique wineries, and fortunately, the northern part of the valley is full of them, full of just wonderfully warm and supportive folks. I think we established some credibility with them, but we also realized, oh, we're probably 20 years away from doing this. Within a couple of months of getting home from that trip, three important things happened.

David Specter:

One is I started to get approached by my firm about partner track, which was something I really didn't want to do. The second thing that happened is my wife's professional mentor was diagnosed with pancreatic cancer at the age of 40 and subsequently within the next six months would pass away, and our adoptive daughter was born in December and we were there at the birth in Dayton, Ohio.

David Specter:

All of these things when you put them all together, we had one of these moments of life is too short to keep on going down the path where we knew we were unhappy, we were stressed. We needed to change. We needed something to be able to do that fulfilled us far more both professionally and emotionally.

Wine Julia:

I'm adopted, you know.

David Specter:

I did not.

Wine Julia:

I did not know your daughter was adopted.

David Specter:

I don't believe you told us. Yeah.

Wine Julia:

We'll have to talk about that more.

David Specter:

Yes.

Wine Julia:

But that's congratulations on that.

David Specter:

Oh, Sara would have bent your ear for hours if you had told her that.

Wine Julia:

Oh my God, I have a pretty cool story. I'll have to tell you about it later.

David Specter:

Cool.

Wine Julia:

But I, yeah, I was adopted at birth.

David Specter:

Fantastic.

Wine Julia:

So, yep, we'll talk about that later.

David Specter:

Yeah. Okay. Perfect. Yeah, so what we decided to do was to go around to various wineries in the Cincinnati area. Believe it or not, there are several of them, and we found an urban winery, a little urban winery on the west side of town run by a wonderful man. His name was Joe Henke, and Joe was a retired machinist and a former amateur maker himself. He did almost the exact same thing that I did

about 20 years prior. He agreed to take me on. Now it was an unpaid internship, but the reality is that working with Joe, I got so much more access than I'd have ever gotten probably from working with anybody else, and learned the goods and the bads, really, saw the books, saw the business. Obviously, it's a different thing to do it in Cincinnati versus out here, but there are certain, a lot of lessons that are the same, and that really helped us to focus on exactly what our model was going to be and exactly who we were going to be as winemakers and as a winery.

Wine Julia:

And you can kind of craft your style there, I'm sure.

David Specter:

Exactly.

Wine Julia:

So kind of found yourself. That's so cool. That's the wine that when we were up there, we got to try a wine from, what year was that?

David Specter:

That was 2015.

Wine Julia:

Okay.

David Specter:

2015. Yeah, so what she got to try was a grape called Seyval, which is spelled S-E-Y-V-A-L, and it's a French hybrid grape that's has Sauvignon Blanc parentage to it. You see this grape grown a lot in the Midwest and up into the Finger Lakes, and the reason for it primarily is because it handles the, it's got great cold tolerance. One of the issues you have with growing grapes in the Midwest and you can grow grapes really well in the Midwest, except that there are certain years where you get really cold winters and it kills everything down to the vine. They just had one of those episodes a couple of years ago.

Wine Julia:

Wow. That's a risky business to have out there.

David Specter:

Very, very much. It takes a lot of effort and a lot of care, and I know it is a difficult proposition in that area, but still plenty of successful folks been doing it for a long time. But this particular grape, it's produces this beautiful medium-bodied white, and it's something that has a very ... You tell me, Julia, how would you describe the taste of this grape, just flavor-wise?

Wine Julia:

Well it was super unique. I mean, it was not like any other varietal, really. It definitely has its own characteristics, I thought. I thought it had a beautiful texture in the mouth. It just had this really, it wasn't real like I wouldn't say round but it was smooth and just went in waves of different flavors and mid-palate, it had really beautiful acidity. It had this super-long finish. It's just a different kind of grape.

Wine Julia:

And then for the characteristics that I got, and I wish I had my notes on me right now, but what stuck out to me was I got like a Mediterranean-type spice or almost, which is so odd because you would, I always associate that with having a breeze from the coast, like the coastal breeze for the grapes, which you don't have there. But for some reason, I got that sort of characteristic from those, just those kind of spices. It kind of reminded me of the Middle East a little bit and the Mediterranean.

Wine Julia:

It had interesting characteristics and it was really bright and vibrant and like a lively, fun summer. I thought summer, it would be great in the summertime, but it would be great in the winter too. And great with food, too, because of the acidity. I thought had great acidity.

David Specter:

Absolutely.

Wine Julia:

Which is huge for me, because everybody knows, I am what you call an acid hound. I love to have acidity in my wine, so I really enjoyed it. I thought it was fantastic and I can't wait until ... Well, you can tell them about what you're doing with that.

David Specter:

We brought a planting with us. It was actually not that easy to get these cuttings, but we found a nursery in New York that was able to get us, oh, about 250 cuttings. We planted those on the far west side of our vineyard back in 2015, and so this is year three. So far, the vines look pretty good, but I think we're still a couple of years away. But when we come to fruition, that's going to be the white that we're serving in our tasting room. It's the only planting we can find in the valley. The only other planting in the state that we can find is one that I think Girardet has, down in Roseburg, that they've had for a good long time. Think we're in good company there. So yeah, I think as a wine maker, you're always looking for something a little bit different. You're always looking to make your mark and have a niche.

Wine Julia:

You definitely hit that with that.

David Specter:

Well-

Wine Julia:

I can't wait to try it.

David Specter:

I hope so. I hope so.

Wine Julia:

Annette just asked do you make mine from Vitas Lambrusco?

David Specter:

Lambrusco, no. These wouldn't be the true native wines. This would be something that would have been, where the Sauvignon Blanc would've been crossbred with a Lambrusco strain to give us this. There is a, oh, there is the scientific name for it, and you'll have to forgive me because I cannot for the life of me remember it at the moment. This is a question I didn't expect to get.

Wine Julia:

Annette's a sommelier, so she might know. I don't know.

David Specter:

I know, you can beat me up afterwards, but, no, no, this is a hybrid in a similar way of other hybrids, things like a Chancellor Chambourcin, Marechal Foch, not true American strains. Really the only American strain I can think of that that makes a drinkable wine would be Norton. But most of the others that you see with these French hybrids are just bred that way. And like I say, mostly for cold tolerance, but the nice thing is that they also have phylloxera resistance too, so you don't have to worry too much about grafting. So that's helpful as they grow.

Wine Julia:

Nice. Right. Awesome. So you said the Seyval then will be in a couple of years you think?

David Specter:

I think. I mean, last year was the second year. The 250 plants we put into the ground, we got this one, absolutely gorgeous-looking cluster. I mean, it was that big, and it became a part of Sara's social media campaign. We followed the progress of this one particular, because it's gold and it's so different than the rest of the pinot noir that we have on the property. And so we just followed it and we got it very ripe, so as we say, we have a proof of concept. It lasted until early September when we were doing a little vineyard work, and our, at the time, seven-year-old daughter decided, "Oh, this looks yummy."

Wine Julia:

Oh. It probably was pretty yummy.

David Specter:

It was. It was, yeah, that 28 Brix, so it had some-

Wine Julia:

It had some sugar on there.

David Specter:

Had sugar, and she enjoyed it and I said-

Wine Julia:

Oh, no.

David Specter:

... "Oh, Naomi." Easy come, easy go. But with any luck, we'll get a few more of those nice-looking clusters this year, and I'm sure that we will on our Facebook and Instagram feed, we'll be posting lots more pictures of that this year. We'll just have to see. My guess is another two years. But if it's earlier, it's earlier. We've learned by now you can't rush Mother Nature. She's going to take as long as she takes, so we'll just see how it goes.

Wine Julia:

I just saw, it kind of scrolled up. I'm going to see if I can ... Thank you Wine Julia for not letting Dave play the French horn.

David Specter:

Oh, I see my wife has found the feed. Hi Sara. Yes. Yes, you don't, I wasn't-

Wine Julia:

Well, wait a minute. I want him to play the French horn.

David Specter:

No, you don't.

Wine Julia:

Did you bring it?

David Specter:

I did not.

Wine Julia:

Oh, darn.

David Specter:

You don't want to ... No, the good people don't want to hear that. I played it for 20 years. It's the theme that the winery is built around. I started playing in junior high. I played all the way through college and a little bit after that and I was good then. I wasn't good enough to really make a professional living out of it, and I understood that, but it was such a huge part of my life and I really wanted to make it the central theme of the winery, and I always get asked that too. The last time I played was probably six, seven years ago, and any good horn player knows you've got to these muscles out here in shape and developed, and when they atrophy ...

Wine Julia:

Yeah.

David Specter:

Yeah.

Wine Julia:

They're big, too. Aren't they big?

David Specter:

Oh, they're decent size, but they're not like tuba or anything like that.

Wine Julia:

I'm going to show your label so you can see why we're talking about French horns. You can see that is what's on their label. And also if you want to tell them what Bells Up, like a bells-up moment, what that means.

David Specter:

Yeah.

Wine Julia:

I love that story. I think it's so cool. Any social media that whenever I mentioned Bells Up Winery, I always do #bellsupmoment, because it has a significant meaning to the winery and to the name of the winery. So I'll let Dave tell that story because it's his story.

David Specter:

Sure. The French horn is normally the middle of the orchestra, one of the more unappreciated members. We occasionally will get some cool runs here and there, but for the most part we blend in the trumpets and trombones. They got all the pub, but every once in a while you get this moment where the composer really wants to create a very dramatic effect. Normally when you're playing a French horn, the bell of the horn, we call the business end, and usually I can show you, but I don't think we have quite enough room. But anyway, it actually just sits on your left leg, or excuse me, on your right leg. I'll get yelled at for that. Right leg, right leg.

David Specter:

But you get these moments every so often where the composer wants to create this very dramatic moment, and in the score of the horn part, you'll see something that says Bells Up. And the idea is the music's usually crescendoing and there's this moment that happens, and when that happens, the horn players lift their bells into the air and so you get this audiovisual kind of moment that happens. Obviously there's a lot of choreography that goes on, but it's that moment as a horn player where it's your time to shine.

David Specter:

And so we've adopted the idea of the bells-up moment because really with all of the work, the blood, sweat and tears and I mean each one of those things literally, that went into this journey of putting the winery together, of getting the background knowledge that we needed. I mean, I think we've done this right and honestly, this was our bells-up moment. We finally got to open the doors and finally got to share literally, I guess, the fruits of our toils. This was just our moment.

Wine Julia:

I love that. That is the coolest story. And also you live on ... Isn't the winery on Bell Road?

David Specter:

We live on Bell Road, and I'd wanted to tie the theme in. I just didn't really know how to do it, coming up with the name, and the marketing department was just on me for years about, "David, I need a name, David." Every day, and I said, "We don't have a property." When we finally ended up with the property on Bell Road, it just clicked. It was exactly what we needed, and it was, dare I say, organic. I mean, I knew it would happen. We just needed to find the right spot.

Wine Julia:

I think that is the coolest thing, how everything just came full circle the way that it did.

David Specter:

Thank you.

Wine Julia:

I mean, to find the place and to the B&B above and then find the place that where your grapes are obviously growing beautifully on Bell Road, when you're naming your winery Bells Up. I mean, there's so many factors that go into just how cool this entire operation is. Now I want to get into, unless you have anything else that you want to talk about history or anything, I want to talk about the wines, because tonight starting at 6:00 PM, and I don't know what time it is right now, but I'm sure we're getting close. Starting at 6:00 tonight at 16 Tons, and you all know where we are, we're on the corner of 13th and High, 265 East 13th Ave, we are going to be tasting four wines that I tasted up in the winery when I was there and they are so incredibly delicious.

Wine Julia:

There are so many people that I can think about there that I know would love this wine, so I really hope a lot of you come tonight. We're going to be tasting a rosé of Pinot noir. Super fantastic and it's beautiful. And we've got out here. Look at the color of this rosé. It's absolutely gorgeous. I hope you can see it in there.

David Specter:

We call this the "Brosé" by the way, for all of you guys that are afraid to drink pink.

Wine Julia:

It's a Brosé. I love it. No guy should be afraid of drinking pink, because I will tell you what, I drink rosé year-round. A lot of people drink it just in the springtime, and I know a lot of wineries just make enough that it lasts through spring and summer. But I collect them when they come out and so I can have them, because they do actually, contrary to what a lot of consumers believe that they they're always looking for the newest year, but really if you find one a year or a couple of years old, it's most likely if it was made well, it's going to still be very good and you can still drink it.

David Specter:

Absolutely.

Wine Julia:

I don't know, rosé at Thanksgiving, I can't imagine having a Thanksgiving without rosé.

David Specter:

Absolutely.

Wine Julia:

I truly can't.

David Specter:

Unfortunately, the last couple of years we've sold out of ours before we got to Thanksgiving.

Wine Julia:

Wow, yeah.

David Specter:

But I completely agree. I think our rosé in particular, when we think about what our wine-making style comes down to, it really comes down to two things, versatility and food friendliness. The way that translates for us is when we're making the rosé or when we're making a white wine, what we usually do is beef up the body a little bit, and that's the exact case in point for the rosé. What we do is we let it sit on its skins for, oh, anywhere between 24 to 36 hours. Just kind of depends on the vintage. But then we give a light press, not too heavy, but just enough to give it some body and some character, and then we get rid of the skins at that point and ferment the juice. But at that point, we've got all the good structure we need, and it's eventually softens into just this beautiful salmon color that's characteristic of what we do.

David Specter:

And then when we get to red wines, we actually take the opposite approach. We take our foot off the pedal a little bit. One of the things we have discovered over the years is that we tend to like our reds to be a little bit more gentle. We still of course want it to have flavor and body and tannin, and all that good stuff, but we've moved away from heavier wines in general, and I think when we think of what we love about Oregon Pinot noir, it's layers of flavor, it's texture, it's gentleness. It's the reason that it pairs so well with so many of the foods that we have here. And I think the best way to do that is to not try to extract everything out of it. Just let the grapes do the work and just take a step back.

Wine Julia:

And then you're actually tasting the grapes.

David Specter:

Absolutely.

Wine Julia:

I mean, you're actually tasting that varietal, which is one of the reasons why I'm so passionate about Oregon is that is the typical wine style of making wine here is that there's less extraction. What did somebody say the other day that I heard? Less oak, more vineyard.

David Specter:

Yes.

Wine Julia:

And that's what a lot of people are doing and that's why our wines are really, truly amazing, not just with food, but just for every occasion, because they just are, they're more pleasing to me anyway. I don't like all this over extraction and all this oak that covers up the varietal and how it should taste.

David Specter:

Agreed.

Wine Julia:

I like to be able to taste, like when I taste a Riesling, I want to taste that Riesling, or Gewurztraminer whatever. Pinot noir in particular, you can't over-oak pinot noir. That would be really awful.

David Specter:

Oh, yeah, that's-

Wine Julia:

Looks like Kim Kolb: The wines are amazing. So she must have your-

David Specter:

Yes, hi Kim. Yep, yep, she's been up before. Good to see you. Thanks for joining.

Wine Julia:

Angie Oh, She's a food writer in town and she's really a great writer and I'm sure a fantastic chef, because if you look at her site, she does amazing things. We did a food judging event here one time where we, it was like a competition to see what chef would win and we went to different restaurants all over town. It was really fun. We have some other people coming on. If anybody has questions, go ahead and ask questions. We're going to get ready for the tasting here soon. I feel like there was one more thing I wanted to ask you, but I guess we went over everything.

David Specter:

Well, we talked about it a little Pinots. Oh, what do we make?

Wine Julia:

Oh, yeah.

David Specter:

Yes.

Wine Julia:

Oh, and what else, yes, what do they make and what we're going to be tasting tonight. The rest of what we're going to be tasting tonight.

David Specter:

Absolutely. Well, first of all, hi Patty Mishler. She has a wonderful blog called Meemaw Eats. She's from Iowa. She came to visit us last year. Come see us again. Sara's going to keep bugging you till you do. What we're going to be tasting tonight, we've shown you the rosé. We're going to be tasting two different Pinot noirs, a 2013 and a 2014 Willamette Valley blend. Now it's the same three clones, roughly the same proportions, but they are vastly different in character. And what we love about pouring these next to each other in the winery is they really stand on their own. The 2013 that we are serving tonight was our very first vintage. And those of you that have had a lot of Pinot noirs from this area may remember 2013 was the year that everything's going along fine and then you get to September and it starts dumping buckets of rain on you,.

Wine Julia:

It was crazy. But it's such a good vintage.

David Specter:

It is.

Wine Julia:

I mean, it's fabulous.

David Specter:

It is.

Wine Julia:

But yes, it was a winemaker's probably nightmare or vineyard vintners in general. It's like their nightmare

David Specter:

It was scary. It was scary, but it really-

Wine Julia:

Right. Nail-biting season.

David Specter:

Yeah. Well, it really depended on who you were working with and the vineyards that you had. We work exclusively, well, the exception of the Syrah that we make, and that's another one we're pouring tonight, a Walla Walla Valley, Milton-Freewater area Syrah. We work with very, very small groves, five acres and less, and we do that for two reasons. One is we only make about 300, 400 cases a year. We don't need a whole heck of a lot of fruit, certainly while our estate vineyard is coming online. We're going to start getting some fruit off of it this year, which will become the rosé that we, we pour.

Wine Julia:

Oh, that was one thing I wanted to ask you. You make an intentional rosé.

David Specter:

Yes, yes, yes. A dedicated rosé.

Wine Julia:

That's a super-important thing.

David Specter:

Absolutely.

Wine Julia:

Yes, they make a dedicated rosé. A lot of places don't do that, and dedicated rosés are usually, I believe, they're a little bit higher quality, maybe a lot more higher quality.

David Specter:

I'd agree with that.

Wine Julia:

And you can tell the difference, and maybe just for your own sake, someday try one that is a dedicated rosé and one that's not, and you'll know exactly what I'm talking about. It's a bit hard to explain, but when you have a dedicated rosé and you're making it purposely for that and you're not just doing it because you had extra fruit, you will be able to tell the difference. And their rosé is definitely one that you can tell the difference. It's a gorgeous rosé. I know what I wanted to say and I just looked down at the wine and it reminded me that all the names of the wines, they are related to ...

David Specter:

It's one of two things. It either has to be a piece of music that very heavily features the French horn, or it has to be something that describes the wine so well that you just have to use it.

Wine Julia:

Right.

David Specter:

So for example, the rosé that she's going to show is called the Prelude. This is from Liszt's Les Preludes, and then the Pinot noir that we're going to be pouring tonight is the Titan, which here, I'll hang up. I'll show. This is the Titan for Gustav Mahler's Symphony Number One. Mahler is my favorite composer and definitely the favorite composer of just about every self-respecting brass player out there. He's the one that creates a lot of these bells-up moments where you get to shine as a musician.

Wine Julia:

Oh, that's so cool.

David Specter:

And so we always love him.

Wine Julia:

And then the Firebird Syrah, what does-

David Specter:

The Firebird is from Stravinsky's Firebird Suite.

Wine Julia:

Got it. Yep.

David Specter:

And a perfect name for certainly a bigger wine than the Pinots. But even with that, we take a much gentler hand to it. One of the things I find, and you may find the same as we get older, the big heavy tannic reds just aren't working for us anymore. So stylistically, we do the exact same thing that we do with the pinots. They're made the exact same way. They obviously end up bigger because Syrah better be bigger than pinot, but it's kinder, it's gentler. You can pair it with darn near anything. Heck, I've seen plenty of people pairing it with desserts and it goes great. However if you want to use it-

Wine Julia:

Yeah, actually, we did when we were at your place. We paired the Syrah with a, it was a-

David Specter:

Grape crisp.

Wine Julia:

A grape crisp.

David Specter:

Little grape crisp, yeah.

Wine Julia:

It was so delicious. When I write about going up there, I have pictures of it and it was just absolutely delicious. It was kind of like a jammy, I mean, it reminded me of a cobbler, like a blackberry cobbler or something, and it was so delicious with the Syrah. It's amazing how-

David Specter:

Good job, Sara.

Wine Julia:

Yes, exactly. Good job, Sara. Those pairings were beautiful that day. They were all very delicious and I just loved having the Syrah with something sweet. I thought it was really a different and bold move and I loved it because it was excellent together and I wouldn't have thought myself to pair it that way. I thought it was really a great wine to end off and with a little bit of sweetness and on your palate along with it. It was really nice. And so yeah, we'll be tasting those four wines tonight that we just talked about. So the 2013 and 2014 pinot noir, of course the pinot noir rosé, and then the Firebird Syrah. Those

are what we'll be tasting. We have little snacks in the shop tonight. Normally we don't, but I always hear from everybody, "If you just had little snacks," well we do tonight. We've got some really good cashews and almonds with flavors and stuff on them, so we've got those available for you.

Wine Julia:

And so if you come in, we are going to start the tasting at 6:00 and then it'll go until 8:00. I don't know if you probably have to travel back home tonight, which is quite a ways. If you do decide to leave the wine, I will continue to pour it, so if there's anyone ... That's up to you.

David Specter:

I can stay a little bit. It's all right.

Wine Julia:

Okay. So if you can't make it by 8:00, try to come before 9:00. How about that?

David Specter:

That'll work.

Wine Julia:

Or like by 8:30, because it always seems like the wine maker, this has happened, I swear, every time.

David Specter:

Oh yeah.

Wine Julia:

You start to pack up and this big, huge crowd comes in and it's 8:15, 8:30, and it's like all of a sudden the place just gets packed. And I'm like, "Wait a minute. Where were you people 30 minutes ago?"

David Specter:

Never fails.

Wine Julia:

And so then we just started pouring again and the party starts all over again.

David Specter:

We get a big, huge crowd at 8:15, 8:30, believe me, we will accommodate you. So come on down.

Wine Julia:

Perfect. So all right, so I think we're going to go in and thank you Dave so much for doing this with me.

David Specter:

Thank you for having me.

Wine Julia:

And come on down everybody. If you're in Eugene, please come down. Oh, if you want to go visit the winery and it's so beautiful and they've got this gorgeous deck off the back, this porch that overlooks the vineyards and the view that I was talking about earlier, you can visit them by appointment.

David Specter:

By appointment, yeah. We're so small, and the winery is right next to our house. So really, but this is Oregon. Appointments are just quick phone call and make sure somebody is home, and we don't double book appointments. Everything we do is private appointment.

Wine Julia:

Nice.

David Specter:

With the exception of the big open house weekends, the next two weekends being among them. But any time, call, email, we're here for you guys, so let us know when you when you want to come.

Wine Julia:

Right? Yeah, they are super small production. How many cases about?

David Specter:

300 to 400. That's it.

Wine Julia:

Now that is small production. 300 or 400 cases, people. This is your chance to come down here and taste this wine right now. Otherwise by appointment, which they'll be very accommodating. This is going to be the only place you can find Bells Up in Eugene.

David Specter:

Yes.

Wine Julia:

We're going to carry it after tonight so if you can't make it tonight, y'all just have to come and buy a bottle and trust me on it. If you know me, you know I like good wine.

David Specter:

We made the cut, yay.

Wine Julia:

You can come in here and find great wine, and Bells Up is definitely one of the best wineries we've gotten here.

David Specter:

Thank you.

Wine Julia:

Anyway, we're going to head in so we can start pouring wine. So come on down if you can and I will see you all next Tuesday when I do my weekly picks, and next Tuesday we're going to be doing Mellen Meyer, like I mentioned before, all sparkling wine. It's going to be awesome. So thanks again Dave.

David Specter:

Thanks everybody.

Wine Julia:

Bye everybody.

David Specter:

Come see us.