

Kelly:

Hey guys. Kelly Mitchell, the wine siren. I am here at Bell's Up Winery, and I am so thankful for time with David and Sara Specter. Sara actually is huge into Twitter. We are up in Willamette Valley, and I'm here with wine maker Dave. El husbindo. Right? We're sipping some wine.

Dave:

Indeed.

Kelly:

And I would love to hear a little bit about what's in my glass and how long you've been in the area.

Dave:

We have been in the area since 2012, but we fell in love with the area on our first visit back in 2008. The environment, the industry, just everything about the culture here felt right. We've been targeting for a long time, and we finally got the opportunity to move in back in 2012 and it's been home for us ever since. We're thrilled to be here.

Kelly:

Where were you before?

Dave:

We were in Cincinnati, Ohio.

Kelly:

Cincinnati, there is hope. There is hope.

Dave:

Indeed.

Kelly:

Because I often hear that, Cincinnati, beautiful place.

Dave:

Wonderful place, wonderful people.

Kelly:

Hard to find stuff to do sometimes.

Dave:

Changing in the last five years or so. Pleasantly surprised and very happy to see there's young leadership in the city now, and from what we see and what we hear, things are changing for the better every day. It's a great time to be there.

Kelly:

Beautiful. You're a recovering attorney, I understand.

Dave:

That's true.

Kelly:

Why wine?

Dave:

Why wine? Well, I think for people that spend careers in an industry where attention to detail is so important, wine-making is very much a natural step. Not to mention the people that are in a very stressful field like law, and medicine, and engineering. We need the end product, too, for our own survival. In both ways it appeals both to our need for a break and how we mentally approach life.

Dave:

I've been making wine for 10 years. I started off as an amateur, and probably like a lot of people, I started off with a little kit in a box.

Kelly:

I was going to say, did you go to Home Depot to get that?

Dave:

Not to Home Depot but, in a building that looked an awful lot like one. And so here we are 10 years later. After deciding that over the longterm I wanted to spend much more time making wine and a lot less time practicing law.

Kelly:

Beautiful. Okay. Tell me what kind of wine we're making here. And then, also, I'll share a still picture with you folks, but a beautiful view of the North Valley here.

Dave:

Indeed. Indeed.

Kelly:

Okay. What kind of wine are you making and how do people get this beautiful juice?

Dave:

Sure. We're making Pinot Noir primarily. Of course, that is what the Willamette Valley is most known for. We've spent a good amount of time and effort to find very, very small producers. We've started planting our own estate vineyard three years ago. It's still another couple of years from putting us in a position where we can do an estate Pinot. We're targeting next year for estate rosé.

Dave:

In the meantime, we've been buying from other small vineyards throughout the Northern Willamette Valley. Five planted acres and under. The only exception to that is we do make a Syrah that we buy from Eastern Oregon, from the Milton-Freewater area, just across the border from Walla Walla. That's the only one that we don't get locally, but everything else we do. We do a Pinot Blanc, we do a rosé of Pinot Noir, and then we make Pinot noir in addition to that Syrah.

Kelly:

Beautiful. What do you love most about this lifestyle?

Dave:

What I love most about the lifestyle is really being able to make our own way and our own pathway in this industry. The great thing about Oregon Pinot Noir is it reflects the area, and it reflects the place in very unique ways. More so than any of the other big red wines, more so than any of the lighter white wines. You really have the ability here to do a lot of different styles, and pull from different vineyards, and show off the grape and the area in very different ways and in ways that are a lot of fun. What we enjoy about having our little place, we make about four hundred cases a year, being that small, we have the ability to really interact with our customers on a very personal level, in ways that if we were bigger, we really wouldn't be able to do that. It's sharing our passion, sharing what we've spent so long working for a crafting that really makes it worthwhile.

Dave:

When we get people coming into the tasting room that are engaged, that are looking to just relax. You can see what this building is even in this limited shot. We're very unpretentious. We don't have a marble palace, but when you come here, you're going to have a great time. You're going to have great wine. Those things we can promise.

Kelly:

Excellent. Okay, guys, you heard it. Bell's Up Winery. That's B. E. L. L. S. U. P. Is it dot com?

Dave:

Dot com.

Kelly:

Okay. Bellsup.com. Check it out when you're up in the Willamette North Valley area. Come say hi to Sara and Dave.

Dave:

I'd love to see you, thank you.

Kelly:

I'll see you. Cheers.