

COLLIN'S COLUMN



A new year, a new look, and thanks to all those who supported us in 2009

by Collin Williams

Now that 2010 is finally here, I am looking forward to all of the fresh ideas and opportunities a new year brings. Some people consider a new year as a "fresh start". However, I prefer to concentrate on building on the successes of the year gone by and improve upon the mistakes learned.

For starters, in 2010 I will be enhancing my in depth knowledge of the wine industry through more travels abroad and intensive studying. There will probably be a few trips back to Spain and California. And, who knows? A trip to Israel? Argentina? Italy? I hope to share these journeys with all of you via the newsletter. Also, last year I was excited to have passed my exam and gained the privilege of adding the Certified Specialist in Wine (CSW) moniker to my knowledge base. This certification is gained through the Society for Wine Educators and fewer than 65% of students pass the exams. It is my goal for 2010 to begin the process to sit for the Certified Wine Educator exam (CWE) of which only a few industry professionals have achieved.

In 2010, I will also try to cover those topics and categories that we seem to not receive as much attention as others in my articles. For instance, look for more articles on Sake, Italian, Portugese, Greek, and other such deserving wine genre.

It is also my hope that I can interact more with you via this unique media outlet. I received a lot of great feedback from all of you this last year. Despite validating the existence of such a newsletter, your comments help us to improve and learn how to better serve you as our guests. Here is an example of feedback that I loved reading this last year:

*"Hello Collin,
I really enjoy reading your articles. I have been trying to learn more about Spanish wines and therefore you are a fantastic source of great information for my research. Don't let the word research fool you...I'm no aficionado in wines or anything like that...I'm just a casual drinker who likes to pick particular regions or countries and then spend a few months exploring those wines (and then hopefully visiting the region). In your "Rioja: Creating your own unique Rioja experiences" there were three wines that caught my eye"*

However, unfortunately I missed many of your emails due to a change of my email address. Please respond with any inquiries, questions, or concerns to collinwilliams@specsonline.com.

Lastly, I would like to thank all of you for contributing to a wonderful year here at Spec's. We pride ourselves in our customer service and hope that this contributes to your own shopping experience with us. You are the foundation for our company, and we will continually strive to fulfill your expectations. Thank you!

Here are some rec's to get us started off in the right direction for 2010!

Bontani Vineyards Moscatel de Alejandria 2008 (Malaga, Spain) CW - "4 of 5"; EVD - Very interesting! \$16.55 cash

This latest edition to the already impressive Jorge Ordonez Selections blew me away when I tried it early in 2009. With this offering, Mr. Ordonez once again teamed up with acclaimed wine maker, Alois Kracher to bring a very interesting wine to the unsuspecting wine world. 100% Moscatel de Alejandria grown on the step vineyards of Malaga (Southern Spain), this wine sees 70% Stainless steel and 30% French Oak. Usually displaying a sweet nose full of flowers, perfume, and a lush tropical nuance that is very unique and refreshing, Moscatel is not often seen in dry wines. However, this one is dry with lovely acidity and flavor on the palate. Beautiful as an aperitif or with many lighter food fairs.



Engelbrecht Els "Cirrus" Syrah 2003 (Stellenbosch, South Africa) \$57.50 cash

*This wine is a result of the partnership between Silver Oak Cellars of California and Rust en Vrede of South Africa. Ernie Els became a partner of this venture in 2004.

90pts - Wine Spectator

"Big, modern style, with lots of dark cocoa and mocha toast woven with ripe, layered plum, blackberry and black cherry fruit. Rich, showy finish with spice and bacon notes. For fans of the in-your-face style. Drink now through 2008. 500 cases made." -JM 🍷

