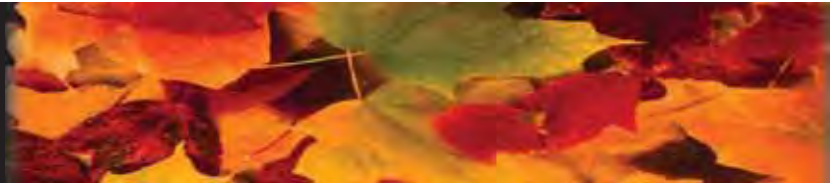


COLLIN'S COLUMN



Wine, Dine, and Unique Finds: Red Wines you should drink for the Holidays (part 1 of 4) by Collin Williams



Don't second guess yourself - you know what you like to drink. For some, it may be that elegant, silky Pinot Noir. For others, a bold Cabernet. Your favorite wine should make you feel comfortable, happy, and conjure a memory of a special place or time. And especially for the holidays, you want to feel that "warm little happiness" as you sip your favorite wines by the fire with a stuffed belly full of turkey.

For these next few issues, I will provide some suggestions for those wines we have seen proven winners time and again during the November - January holiday season. Many of the wines you may recognize while some may be new to you. Enjoy them at your leisure or with good friends and family.

Wine



Talty Zinfandel Dry Creek Valley 2005
\$32.99 cash
CW - "3.5 of 5, WW - A hidden gem!"

This wine represents the first release to retail outside of the winery. Normally, Micheal Talty's Zinfandel's are usually sold to mailing list only customers. However, we at Spec's are constantly searching for those great examples from around the world to bring to you - our customers. The 2005 is encapsulated in a word "balanced". For me, a well balanced Zinfandel exhibits nice spice, good juicy berry fruit, and brilliant acidity with just enough tannin to wrap everything together. This wine is medium bodied, with a lush mouthfeel and that little "tang" that you get after eating grape or blueberry jelly. Polished and a hidden gem!



Dine

Indian-Spiced BBQ Ribs
(Recipe courtesy Bobby Flay)
Prep Time: 15 min
Cook Time: 3 hr 0 min
Serves: 8 servings



Ingredients

- 2 tablespoons olive oil
- 1 large Spanish onion, coarsely chopped
- 6 cloves garlic, coarsely chopped
- 1 tablespoon grated fresh ginger
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon freshly ground pepper
- ½ teaspoon cardamom
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- ⅛ teaspoon ground nutmeg
- 1 large can plum tomatoes and juices
- 1 cup water
- ¼ cup light brown sugar
- 3 tablespoons tamarind paste
- 1 serrano pepper, coarsely chopped
- ¼ cup coarsely chopped cilantro
- Salt and freshly ground pepper

Directions

Heat olive oil in a large saucepan over medium heat. Add onions and garlic and cook until soft, about 4 to 5 minutes. Add ginger and continue cooking for 2 minutes. Add spices and cook for 2 to 3 minutes. Add tomatoes and their juice, water, brown sugar, tamarind paste and serrano and stir to combine. Cook for 30 to 40 minutes, or until thickened, stirring occasionally. Remove from heat, add cilantro and place in a food processor, process until smooth. Season with salt and pepper, to taste. Let cool.

Ribs:

- 4 racks pork ribs (3 pounds each)
- ¼ cup olive oil
- Salt and freshly ground pepper



Preheat grill to medium-low heat. Brush ribs on both sides with the olive oil and season with salt and pepper to taste. Grill ribs slowly with the cover closed for 2 to 3 hours over medium to medium-low heat until tender, turning every 10 minutes. During last 15 minutes of grilling, baste with some of the bbq sauce. Remove from the grill and immediately brush with more bbq sauce.

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Red Wines you should drink for the Holidays continued from page 1

Unique Finds



We cannot escape discussing Zinfandel without discussing white zinfandel. After all, this type of wine was a "ground breaking" aspect to the wine industry as a whole. Fruitier, lighter, and needing to be served chilled, this less extracted version of Zinfandel has introduced new generations to the wine industry, reinforced the appeal of such a beverage, and created a unique direction on which to view wine. So, as a retailer looking to provide our customers with the best deal - we got one!

Sutter Home White Zinfandel 750ml
\$3.99/bottle *for a limited time only!!!
(11.01 - 11.15)



Please email me at
collinspecs@gmail.com
 with feedback.



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Specialty Dinner at Charivari Restaurant

"American Gourmet Chocolate Extravaganza",
 a menu to please everyone, from the chocoholic to the
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Wednesday, November 18th, 7pm at 2521 Bagby.
 Pairing Wines included, 75 USD per person,
 gratuities and taxes not included.

To see full menu go to www.specsonline.com

A FREE TASTING OF FINE SINGLE MALT SCOTCHES

Hurry! The tasting is THIS MONDAY, November 2,
 and limited to the first 50 Spec's customers
 who call Jessica Toner at 832-660-0250
 (leave her a voice mail if no answer, stating your name,
 requesting to be on the list and a call back number.)

The majority of scotches we will be sampling are from the
 famed "Scott's Selection", and include:

- Aberlour '89,
- Bruichladdich '90
- Highland Park '86
- North of Scotland '64
- Glenlivet '71
- King's Crest
- The Speyside 12yr

The tasting will be from 6pm to 8pm on the
 second floor of Spec's Smith Street Superstore.
HURRY! THIS WILL FILL UP FAST!

They tasting includes a seminar conducted by **Brian Dvoret**,
 National Sales Manager for Scott's Selections.

Scott's Selections is so named for Robert Scott. In the 1970s, Robert Scott was appointed Master Distiller of the Speyside Distillery, a position he held until retirement beckoned. He was regarded as one of the most respected "nosers" of Scotch Whiskies. Prior to retiring, Robert was, however, given one final assignment: to create a personal selection of his favorite single malt whiskies. Thus Scott's Selection was born. The selection criteria are drastic, from the choice of the malt to the optimal maturation time for each cask; The aim of this collection is to bottle whiskies as close as possible from their original taste in the cask. Whiskies are filtered (but not chill filtered) before bottling, which removes the impurities without changing the taste. The malts are not diluted. All the whiskies from this selection are bottled at cask strength. This is a thrilling chance to try the best of the best.

