

# WINE, SPIRITS & FINER FOODS

# SPEC'S

## Update!

DEFINING VALUE



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to March 6, 2010

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The Great Grapes Class  
Five Mondays, April 19-May 17, 2010,  
7:00 p.m.- 9:00 p.m.

for more details go to:  
[www.specsonline.com](http://www.specsonline.com)

### MARK YOUR CALENDARS!

Specs Annual **Cheese Fest**,  
always a hugely popular event,  
is **April 8-10**  
at Spec's Smith Street  
Superstore.



### Grand Opening Party!

March 12 and 13, 2010

WESLAYAN &  
BISSONNET

see page 3  
for  
details!

It's an Early  
St. Patty's Day  
Celebration!

IT'S  
FREE  
TO ALL!

### COMING SOON

CORPUS CHRISTI  
5625 South Padre Island Drive

TEMPLE  
3550 S. General Bruce Dr.

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## WINE OF THE MONTH!



Kono Sauvignon Blanc  
Marlborough, 2009

\$9.99 750ml

\$112.58 case, 12x750ml

Tech: 13% Alcohol. 100% Sauvignon Blanc tank fermented using no ML and no oak. Green straw in color with good legs; dry, medium light-bodied with crisp acidity. Fresh and alive with citrus and pomegranate fruit. Lovely, sweet fruit and plenty of minerality. Crisp, vibrant, and alive.

## COLLIN'S COLUMN

Dry Creek Valley  
The Road Less Traveled By  
by Collin Williams



I love to explore new places all around this world. There are few things more exhilarating than seeing something beautiful for the first time or creating a personal, unique experience while on a trip or journeying away from home.

Last year, I was fortunate enough to visit Sonoma and in particular Healdsburg and the Dry Creek Valley. This experience was definitely a night and day comparison to its more famous cousin Napa Valley where everything seemed to be packed together. In Sonoma, you can find sleepy little villages that seem to hug the mountains in the background next to gorgeous pieces of vineyards. I was astonished to see how spread out the wineries were and the sheer amount of land that seemed to go on forever.



The old saying "the road less traveled by" never rang as true as when I drove down the Dry Creek Road one of the mornings while visiting. This road seemed to go on forever as it twisted and turned, hugging the landscape and opening up to breath-taking views of the valley. One of my favorite memories during this time was of the old general store on the cross roads of Dry Creek Road and Lambert Bridge Road just outside of Healdsburg. It is there that you can get anything from a hot cup of coffee to a Panini to a steak—which they were grilling outside that evening. Very homey and very tranquil in its simplicity amongst what many people claim as "hoity-toity wine sophisticates". I instantly felt at home there.

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Inside This Issue: Deli Specials, Beer Buzz, Delicious Mischief, Wine and Cheese of the Week & more!

Dry Creek Valley continued from *page 1*

I saw some amazing wineries while visiting that I have listed below. Many were very relaxed while remaining intimate at the same time. For instance, upon arriving to the tasting room at Dry Creek Winery I was greeted by a very friendly hostess while Jack Johnson music played in the background. After a brief introduction and conversation, the hostess graciously opened wines, told stories, and joked as we passed the day. This was different than many of my experiences in the Napa Valley where things seem more formal.

One way is not better than the other, but let me put the difference into relative terms. Napa – slacks and rockport shoes; Sonoma – jeans and flip flops.

It was also during this time that I stumbled across the Talty Winery. A small company still family owned and operated with only a few parcels of vines, this place was tucked on the side of the road in such a way that it would be missed if you blinked. After trying the wines and seeing the value and uniqueness of this kind of find, I pulled the trigger and Spec's became the first retailer outside the state of California to represent Talty Zinfandel. If you can't tell, this is the fun part of the job!

Nonetheless, there are these kinds of quaint wineries and experiences littered all over the Dry Creek Valley and within the Healdsburg limits. I highly encourage you to journey there on your next vacation. However, I must insist on a few things.

First, throw away your little wine map! Go Exploring in the wine country without an agenda – trust me.

Visit the town square of Healdsburg. You will literally be transported back in time and your blood pressure will miraculously drop by the utter relaxed brilliance of the town.

Lastly, make sure that your whole time is not spent solely with the wineries. These little "hole in the wall" places are wonderful to experience for things alcoholic and non-alcoholic alike.

Following is list of wineries I visited while there along with some recommendations to try from Spec's. Enjoy.

**Dry Creek Winery**  
 3770 Lambert Bridge Road Healdsburg, California 95448  
 p (707) 433-1000 or (800) 864-9463  
 Dry Creek "The Mariner"  
 Bordeaux Blend 2005 \$37.99  
 CW – "4 of 5"; WW/LD - Silky smooth with a great finish.

This wine is part of the winery's Bordeaux series of wines that are using 5 noble grape varieties commonly seen in the Bordeaux region of France. 46% Cabernet Sauvignon, 40% Merlot, 6% Petit Verdot, 5% Malbec, 3% Cabernet Franc, this wine was aged 24 months in French Oak. I enjoyed this wine because it instantly brought me back to my experiences in Bordeaux last summer. Dense purple in color, the Mariner showcases a bountiful array of green and black olives followed by black and blue berries on the nose. The palate was densely packed with juicy berry flavor and a hint of pepper, chocolate, and coffee. Silky smooth with a great finish.



**Mauritson Family Winery**  
 2859 Dry Creek Road  
 Healdsburg, CA 95448  
 p (707) 431-0804  
 f (707) 433-5001



E-mail: [info@mauritsonwines.com](mailto:info@mauritsonwines.com)  
 Mauritson Sauvignon Blanc 2008 \$14.20 cash  
 CW – "3 of 5"; EVD – a great crowd pleaser

While this winery consistently makes great Zinfandels, I thoroughly enjoyed this Sauvignon Blanc when I tried it at the winery. Containing 25% of the hybrid clone of Sauvignon Blanc and Muscat called "Musque", the '08 is fresh and lively with beautiful flavors of typical grapefruit and lychee. Brilliant acidity with nice lemon and other citrus flavors on the palate, this wine is sure to be a crowd pleaser!

**Ferrari-Carano Vineyards & Winery**  
 8761 Dry Creek Road Healdsburg, CA 95448  
 p (707) 433-6700 f (707) 431-1742  
 Ferrari Carano Chardonnay 2007  
 \$14.51 cash  
 CW – "3.5 of 5"; EVD – Surprise your friends!



I love Chardonnays that are juicy and fresh. And, the oakier the better! The 2007 made from 100% Chardonnay (87% Alexander Valley, 11% Russian River Valley, 2% Carneros), was aged in 100% French Oak (30% new French oak; 70% older French oak). Interesting, this particular Chardonnay was also laboriously sur lie aged and stirred every two weeks for ten months fully incorporating that great bread (toast) flavors. Juicy citrus, apple, and caramel on the nose with baked lemon, yellow apples, and hints of vanilla. Very clean and elegant, this wine will surprise you.



Please email me at [collinwilliams@specsonline.com](mailto:collinwilliams@specsonline.com) with feedback.

**SPEC'S GRAND OPENING**  
**And The Party's For You!**  
**Friday & Saturday, March 12 & 13, 11am to 7pm**  
**Weslayan at Bissonnet GRAND OPENING PARTY**

- Hot, Hot sale prices throughout the store!
- DRAWINGS & GIVEAWAYS!
- IT'S FREE TO ALL!
- PICK UP DINNER!
- It's an Early St. Patty's Day Celebration!
- Free Hot Dogs!
- FREE Wine, Beer & Liquor Tastings
- Free Popcorn & Cotton Candy
- IT'S FUN FOR ALL AGES!

ENJOY OUR FULL SERVICE DELI

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Please join in the festivities of Spec's Grand Opening at 3902 Bissonnet. From 4pm to 8pm on Friday, March 12, Global Quality Imports has hired the Neiman Marcus skilled engraver to personalize or share any type of sentiment, from Birthdays, Anniversary, Mother's or Father's Day, St Patty's or just For Love on any of their many highly rated products carried by Spec's. We will also be tasting Laird's Applejack, Monopolwa Potato Vodka & Pendleton Canadian Whisky. Please join the festivities of welcoming Spec's to the neighborhood!