



## What Makes Arizona Unique

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# heard it on the **GLOMSKI** **GRAPEVINE**

by Eric Glomski  
Founder & Director  
of Winegrowing

## What Makes Arizona Wine Unique?

I regularly read a variety of wine publications. My favorite place (the only place when I have time) is on the privy (sorry if this is TMI...) and I regularly go through Decanter, sometimes Wine Enthusiast and every now and then, the Wine Spectator. My interest in each of these publications relates directly to my vinous interests and philosophy about wine.

What do I mean? Well...I read Decanter the most because (despite the fact that it's a British publication) it is the least pretentious, most open minded, broad and unbiased treatment of wine I have ever come across. They also love to highlight small, unknown regions and landscapes. When I read Decanter not only do I feel like they are just as likely to give high accolades to a small, unknown producer as a famous, wealthy first-growth Bordeaux, but when I go out and buy the wines they recommend (or score high) I actually like them! (This is not to say that they don't cover the big guys, but their coverage does not revolve heavily around the massive wealth, cost and rarity of producers like Lafite, DRC and Pingus.)

I am making few important points here: 1. In the big world of wine, I don't think (and neither does Decanter) there is a

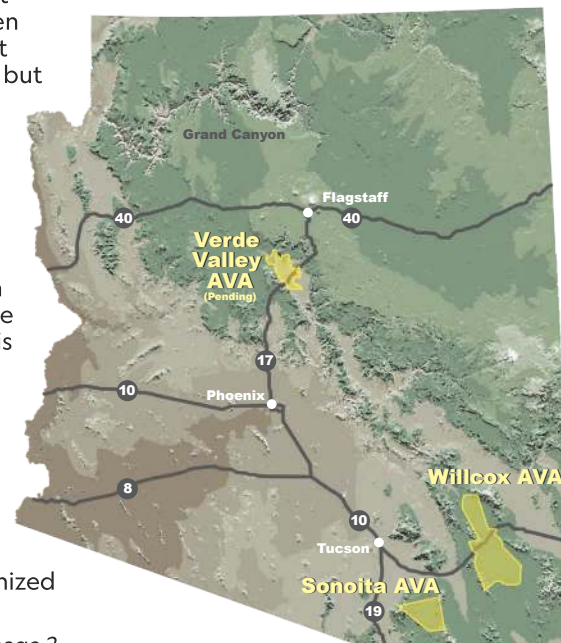
direct correlation between price and quality, especially when you get up in into the hundreds and thousands, 2. I think place reigns supreme, not how fancy or famous a wine estate or label is and, 3. When reading about wine and listening to critics, it's good to find writers who have tastes and sentiments similar to yours. Case and point: The reason I rarely read the Wine Spectator is that just about every time I have bought and drank the wines they have given "100" points or otherwise I have not only felt like the value wasn't there but I frequently didn't like them at all. These wines are usually beyond rich, very extracted, sometimes heavily oaked and need to be laid down for years (and then maybe, just maybe, after a few decades I might like the wine...) This is also reflected in their coverage. This is a magazine for the ultra-wealthy wine drinkers of the world where status is as important, maybe more, than authenticity. (Sorry...I hope I am not offending too many people...)

For all these reasons and the philosophical implications that go with them, I'm all about Arizona and what it stands for: Authenticity. By definition, wine that is not homogenized

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# PAGE SPRINGS YOGA & MASSAGE



## Did you say Wine in Arizona?

by Gayle Glomski  
Founder Page Springs Yoga & Massage

I grew up on the east coast of the United States just north of Baltimore City. I remember Baltimore as overcast, grey, gloomy and cold. I had seen brief sightings of sunsets through tall buildings and not too many sunrises. I had never traveled or explored and I never felt like Maryland was my home. I married and relocated to Alabama for military obligations. Although Alabama showed me beautiful sunsets over the Gulf, was the birthplace of my 2 biological children, and a place that I found friends closer than family, it never felt like home. As many Arizonians will say, Arizona invited them to visit and I also heard the call.

I packed up my 3- and 5-year-old with help from a bunch of my Alabama friends in a rented U-Haul truck with my car hitched to the back. I had never driven a truck that size before and had never towed anything on a hitch. Because my funds were more than limited, the plan was to camp our way (in my first Walmart tent- I had never been in a tent before) across a few states going forward (for fear of jackknifing/getting stuck) for 4 days. I was told by a local Flagstaff resident a year prior that I had to come down 89A upon arrival because of its beauty, and that sounded like a good idea. The people driving behind me down the switchbacks were lucky if I went 5 miles an hour. I wanted to look out my window at the canyon, I had never seen anything like that before! But white knuckled, I had to keep my eyes on the road. I was confused about pine trees and mountains in Arizona. I heard it was a dusty flatland. In this confusion, I had to wonder if Arizona really invited us or if I had made a huge mistake.

We pulled into our apartment complex and I realized that I did not consider who could help me unload a bunk bed and a futon. At the same moment of panic some folks who lived in the complex greeted me and asked if I needed help unloading. In 30 minutes, the truck was empty, and our new adventure awaited. I felt in this moment, Arizona had welcomed us and everything was going to be ok.

I began working at the Sedona Montessori school where my children were able to attend and every morning my heart would flutter driving from Cottonwood to Sedona. Hot air balloons, red rocks, sunshine, clean air, maybe a coyote running across the road. I felt alive and had so much gratitude on a daily basis. I felt so lucky to meet Eric who had hiking, camping, backpacking experience plus his knowledge of geology, plant, bird and animals and his willingness to share his information. He warned me that he was a farmer but I was excited to learn what it would be like to feel soil and nurture plants, especially on a large scale.

Another feeling came over me, Arizona was ok with me sticking around and I wanted to stick around.

I would say out of all the different jobs I have at this moment; farming is my favorite. It's hard physically, which makes it hard mentally. The drive into Colibri is beyond words, the sunrises you witness as you're getting ready for a day of picking

grapes is indescribable. The vantage points of being able to see from mountain tops forces you to stop everything and feel gratitude. To watch baby vines become teens and as you nurture them, they share their fruit. I have so much appreciation for Arizona's landscape and animal and plant life. We've got low desert, high desert, mountains, volcanos, red rocks, we've got sun, we've got snow and we've got fall colors. We're a major migratory bird path with osprey, black hawks, bald eagles, herons. We've got animals people have never heard of, like javelina and coatimundi. We've got cactus, sunflowers and pine trees. Creeks, waterfalls, fish, butterflies, hummingbirds and the Sea of Cortes nearby.

Eric has shared a lot of adventures in and outside of Arizona with me. We have explored many beautiful sunrises and sunsets together but I'm happy to say that's it's been the journey and dedication to see both. I hope you have embraced Arizona as home as much as I do.



Gayle and Eric  
in the Chiricahua's

## Glomski Grapevine

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and blended from many regions, is unique. This is what makes wines special: it comes not just from a place, but a place in time (vintage). In fact, did you know that you can't legally put a vintage on a bottle with out listing a certified place and vice versa?

Arizona is young, yes, but things are starting to take shape. There are three major, distinct regions and several smaller ones developing. The personalities of these places are taking form and the wines are improving annually as our state's vignerons learn to harmonize and express their unique landscapes. The Verde Valley, Willcox and Sonoita are the three largest. Two of these are currently legally designated AVAs (American Viticultural Areas) and the Verde Valley should be approved any day. Kingman, Kirkland, Young and the Chiricahua's are smaller areas to keep an eye on.

Willcox, by far the largest, is the most homogenous geographically of the big regions. This mid-elevation (primarily 4000-4400 feet) gently sloping expanse of deep valley loams has small differences in soil and micro-climate, from site to site, and the cultural practices of growers also play a role in defining the wines. The water supply in this valley is excellent and irrigation plays a major role as in all other Arizona wine regions. Willcox became an AVA in 2016 and is home to many important vineyards including but not limited to Bonita Springs, Pillsbury, Keeling-Schafer, Al Buhl, Carlson Creek, Rhumblin and Golden Rule.

Sonoita, established as an AVA in 1984, is Arizona's oldest formal wine region. The topography here varies considerably with wide valleys, rolling hills and steep buttes. The soils range from pure volcanics to classic valley, clay-loams and many in between. The elevation is a bit higher than Willcox and ranges from roughly 4500 to 5000 feet. Water is scarcer here and the climate more variable and sometimes harsher than Willcox (the incidence of hail seems to be more common). Notable vineyards are Callaghan, Rune, Dos Cabezas, Sonita, Rancho Rossa and Hannah's Hill.

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# FROM THE VINEYARD

## My Date with Grenache

by Andre Guantanamo

I normally think of wine as a dude.

I think of my Nonno, who always made wine—and whose own wines bore strikingly similar color characteristics to this Grenache. I think of my stepfather; a logical, practical man who would become poetic and expansive when describing the flavors in each bottle we shared. I think of my older brother and his textbook evaluations of wine. Whichever natural aptitude for wine tasting he felt he lacked, he made up for it by doing the work and applying himself rigorously to its study.

These three pillars of my early exposure to wine have shaped and informed my own perceptions for better and worse. In the case of this review, I found myself struggling because I was trying to understand this bottle in a very linear, left-brained way. By the time I ('we', in fact) had gotten through half of the bottle, I was thinking, "I did all the steps: I poured, sniffed, swirled, sniffed, tasted,

aspirated, swallowed, sniffed, and then tasted again—WHY ISN'T THIS WINE REVEALING ITS SECRETS TO ME!?"

To illustrate how off-base I might have been in my approach, I started listening to music to try and see if certain songs might click with something in my mouth (PHRASING!); Strange Brew, The Stroke, and then I got lost down a Rage Against the Machine rabbit-hole, and for all my trouble, I could only glean the most general of observations—and contrived ones at that.

So, I pursued a new tack: Since I live and work in Colibri, I thought of the patch of land where the Grenache grows—incidentally my favorite spot in the vineyard. The rows taper off around land features creating a little 'pinch' or panhandle. The sun always seems to shine a little brighter there and were someone to set up an espresso bar anywhere in that vineyard, I couldn't think of a better place.

Still, whether personal memories, music I like, or my ideas about how the landscape 'tastes', I was bringing a lot of noise and assumptions to a date which I had gone into (mistakenly) thinking it was a hang with a bro.

Realizing that I might have 'misgendered' the wine—or at least this bottle of it—I took a step back, ignored the distractions and (figuratively) asked it how its day was.

The story it told me was not a traditional narrative with a linear progression, but more like a Tarantino film—features of the wine presented themselves to me out of chronological order; aftertaste presented itself strongest first, and that gave me a better idea of how to appreciate the bouquet. From there I was able to better focus on how it actually hit the tongue, and so on.

While each part of the story did become more distinct, it was still a challenge to parse those parts into discrete, standalone attributes. Instead, the story flowed with a shearing quality like a planer—and along a set path to boot, as if there were grooves in my tongue it found to flow through.

The dominant strawberry notes were tiny and plump and numerous—like wild berries ought to be—and they moved along the lateral edges of my tongue quickly and satisfyingly, yielding to a lingering pepperiness which was more diffuse and all-encompassing (within the microcosm of my mouth).

The word "inscrutable" kept coming to me and this was accentuated by the way the wine—when held aloft on the top of my tongue—seemed to transmute into a warm vapor which traveled through the engaged muscles of my jaw ('set' as they are whenever I am paying rapt attention) down into the muscles of my neck and shoulders.

And let's be honest, if your date gives you a shoulder rub, things went well enough.

Altogether It was an engaging and charming conversation, and I appreciated it more because I had to work a little for it. Having enjoyed this Grenache many times in the past I suppose I came into this review with some expectations of how things were going to go—a mistake. Alas, like some of the best dates I have ever been on, I was left both satisfied, and a little confused.

I'll definitely call her back though.



Andre is an aspiring, exp-pat Canadian working at Colibri this year.



# The Wine Club WORD

## Sustainability

by Kelsey Hammond  
Assistant Wine Club Manager

I could have never imagined myself working at a winery. When I graduated with an Environmental Engineering degree from NAU, I had a passion for Sustainability but thought my only options were cleaning up contaminated mine sites and fossil fuel contamination or working for a renewable energy installer. My world of possibilities opened up when I stumbled upon a local, private business that has a passion for being the most Sustainable Winery in Arizona. Page Springs offers me the exact career I had always wanted but didn't know I could even have; to work with a local business and make it the most sustainable it could be.

Here at Page Springs we assess every product that comes in or out for its lifetime of use, from creation to disposal, this approach is called cradle to grave. When I first started assessing the company for its cradle to grave, it became apparent that Eric had already done a great deal of work to ensure he was bringing in products that were ethically sourced, sustainably created using sustainable practices and resources and cutting down on waste in general. So, I took it one step further and began a cradle-to-cradle analysis, from creation to creation again, where materials are viewed as nutrients circulating in healthy, safe metabolisms.

Where in the company were we able to take products that would otherwise be thrown away and make them a virgin product again? Page Springs brings in about 140 tons of grapes each harvest, we grow about 75-100 tons of our own annually. After processing the grapes, a nutrient rich byproduct is left called pomace, made up of grape skins, seeds, stems, and leaves. Most wineries will send the pomace straight to the landfill, but we decided to turn it back into something that we could use. This year I started composting the grape pomace with horse manure and zeolite to create a nutrient rich compost that we can



Kelsey and her son Sorin

amend back to the soils in our vineyards. Returning the grapes back to where they came from to feed new growth for years to come and to create a top soil that feeds itself. Top soil degradation from commercial farming is one of the leading causes of our changing climate. Here in Arizona we are working to rebuild the top soil on our grape farms in order to create carbon sinks and microbiologically rich ecosystems within the soil that create the

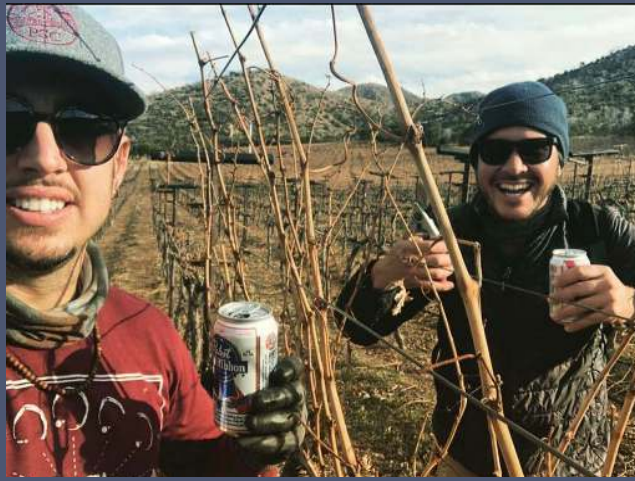
nutrients that the grape vines need, naturally. With this type of system we are able to sequester carbon from the atmosphere, create microclimates within our vineyards and completely eliminate the use of commercial fertilizers. I think that our cradle-to-cradle approach to wine making makes Arizona wine, and Page Springs, particularly special.



# Transplant

by Luke Bernard  
Marketing Manager

I often refer to Arizona as another planet. Being born and raised in Appalachian Virginia, I basically grew up in a rainforest: high humidity, endless rain, towering trees, and moss covered everything. This was the world I knew... until a cross country road-trip at the age of 18 landed me on another planet.



Luke and Tony and their cheap date Pabst

Arizona left me speechless. I remember being in such awe over the landscape, and sky, and culture, and remember having literal trouble believing my eyes after seeing such foreign views. The experience led me to a statement that I'll ironically never forget: "this place is absolutely amazing, but I don't think I could ever live here".

Life then put me in my place, as it does so well, and years later I found myself moving thousands of miles from 'home' to the grand state of Arizona. Through a local connection, I randomly started working in the Arizona wine industry the day after arriving. What I didn't know at that time was that I would soon be thrown into the desert head first with very little understanding of it. The first day stepping into the vineyard felt like a moon landing! But after spending weeks, then months, then seasons in these vineyards, I developed a connection to the land that will last forever. The true beauty of the Verde Valley presented itself to me. What a special place! I quickly feel in love with the epic sky and the beautiful fauna. The lush rivers became an oasis to me. The dry, clean air permeated my body and left me feeling healthier than ever. On top of this, I began drinking the local wine that grew from such incredible terrain. This wine tasted like the desert to me. The 2010 Landscape connected my head, heart and taste buds to the terroir that I had been so enamored with. Local Arizonan wine offered an expedited connection to the surrounding land that couldn't be denied. It felt as if the desert land was converting me to a true inhabitant through a never-ending campaign. A connection to the land was what started the transition to my new 'home', although it still wasn't quite the same.

After deciding to transition away from Vineyard work, due to an exciting

opportunity that presented itself, I found myself at Page Springs Cellars. What then happened, was what solidified my transition to my new home; the people. Of course, the Page Springs area was stunning and kept my love for the land strong but finding people to connect with is what really changed it for good. The Glomski's, alongside many other amazing people, allowed me to engage with the people and culture of Arizona. This is when it all came together: A true connection to the land of what was once a foreign planet. A connection that became tangible through the amazing wine that was blossoming around me. A connection with the people, many who had traveled a similar path. My connection with this new home was a healthy one, in fact so healthy that all the (metaphorical) watering and sunlight led to an expanding root system. ...and here I am, 11 years later and this planet is my home!

In reflecting on this transition, I realize how important these intrinsic connections were for my establishment as a desert dweller. Thematically, I also noticed how big of a roll that wine played in these connections. The same way a fresh tomato out of a garden can draw you towards the earth, the wine grown in this beautiful area, by such amazing people, is truly a special way to deepen your love (or roots) for this diverse desert. Arizona offers so much. From the many transplants who don't seem to be leaving, to the locals who seem as locked-in as ever, this amazing place that we call home clearly has its ways of drawing us in. Just call me another ambassador for this incredible planet called Arizona.

# Glomski Grapevine

Continued from page 2

The Verde Valley and adjoining areas are younger (in its most recent incarnation - as the Schuerman Winery in Sedona predated all Arizona AVA's by a century!) but rapidly expanding in size and quality. The Verde Valley AVA has been on the brink of approval for over a year but complications associated with Covid and related under-staffing at the TTB (Tax and Trade Bureau) have muddled this process. Topography here is diverse and sometimes extreme (take Jerome for instance) and soils vary significantly with a variety of volcanics, limestone, sandstone and diverse valley loams. The elevation range is wide and vineyards are scattered from 3200 all the way up to 5000 feet. It is also noteworthy that Arizona's first and only College Viticulture and Enology program can be found here at Yavapai College in Clarkdale. In addition to offering hands on winemaking classes, the college manages over 13 acres of vines. Other vineyards in the area, aside from Page Springs, include, but are not limited to, the DA Ranch, Javelina Leap, Oak Creek, Merkin, and Clear Creek.

Each of these regions offers something special and expresses something unique about Arizona. Our state is traveling its own evolutionary path but is maturing much like other famous wine regions did in the west like California, Oregon and Washington. As growers try, fail, re-try, and dial in the relationship between grape and place, strong regional varieties start to emerge and wine style adapts to what the landscape and climate present. Already, grapes like Syrah, Grenache, Mourvedre and Cab Sauv, for reds, and Viognier, Malvasia, Roussanne and Chardonnay, for whites, have taken the forefront. At the same time, experimentation is pushing the boundaries with Gamay, Aglianico, Assyrtico, Grenache Blanc and other Mediterranean varieties. Simultaneously, winemaking techniques and investment in infrastructure have also improved and cleaner, more distinctive wines are coming out of these regions. I can't wait to see what the wine landscape looks like 10-20 years from now. No matter what, though, it will be distinctly Arizona and when you are choosing a bottle to take home from here, rest assured, it will be of this place, unique and authentic.



# private EVENTS



*Elegant and Rustic Place Settings on our Vineyard Deck*

As a Midwest Native, I have always been fascinated by the incredible vistas and diversity in the landscape throughout the state of Arizona. When I first moved to Tucson years ago, the most exciting part about Arizona was the abundance of sunshine, cacti and palm trees; little did I know, this state has much MUCH more to offer, not only geographically but agriculturally.

How impressive is it to travel across Arizona and see saguaros, pine trees, waterfalls, sand dunes, wildflowers, vineyards, rivers, lakes, red mountains, snow-capped mountains and deserts in one state? It is mainly because of the fluctuating elevation that this state has

such geological prosperity. Did you realize that Yuma is the winter lettuce capital of the world, and that Willcox is the world's 2nd largest producer of pistachios? Even with the countless microclimates and soil types this state has to offer, many are surprised to find that *Vitis Vinifera* grapes (that produce impressive, delicious and complex wines) can be successfully grown in Arizona. What's important here, is understanding which grapes to farm in each particular site. Let's say that just because Grüner Veltliner is your favorite wine, doesn't mean you can just plant these grapes anywhere. It's all about working with Mother Nature, not against her. In order for quality Grüner grapes to prosper,

they require an extremely high level of moisture, deep loess soil and cool temperatures – so, we're not going to farm it in the highly exposed, dry, and limestone rich site that our House Mountain Grenache vines are currently thriving in.

The importance of understanding particular sites and their logistical parameters perpetuates through many operations, and Page Springs Cellars is no exception to this! Not only have you seen a change in the different grapes being grown, removed and re-planted, you have also likely noticed a change in our buildings, landscaping and general operation policies. We are constantly growing with and adapting to the unique property we are lucky enough to call our own. When I started as Private Events Manager, I initially found myself motivated to take advantage of all the different beautiful locations on this property. We enthusiastically explored several sites and hosted many unique event experiences! As rewarding as these events were, many challenges and hurdles presented themselves along the way. Overall, it has been an eye-opening experience as to what we are capable of and what the property and events team truly shine at.

Eric, myself and the events team have reminisced on all the different private experiences we have created throughout the years. We determined which were most successful, efficiently put together and overall, the best representation of Page Springs Cellars. This led us to the ultimate decision to focus on offering private events that fit this bill: intimate gatherings of 20 guests or less that are hosted on our Vineyard Deck or in the Crow's Nest. These new parameters allow us to focus more on all of the little details, providing exceptional service and creating memorable experiences. We hope that you get the chance to plan and enjoy a private event at PSC that is customized specifically to your group's desires and preferences!

*by Brooke Bates  
Private Events Manager*

Contact Brooke for creating your own special experience:  
[brooke@pagespringscellars.com](mailto:brooke@pagespringscellars.com)



# in this RELEASE

## Quarter 3 Recommended Drinking Windows

### Prima:

2019 Keeling Schaefer Viognier: **NOW - 2024**

2019 Pillsbury Chardonnay: **NOW - 2026**

2019 Colibri Roussanne: **NOW - 2026**

### Friends:

2019 Colibri Genache: **2022 - 2028**

2019 Dark Star: **2022 - 2028**

2019 Vino del Barrio Rojo: **NOW - 2026**

### Family:

2019 Colibri Genache: **2022 - 2028**

2019 El Serrano: **2023 - 2030**

2019 Dark Star: **2022 - 2028**

2019 Golden Rule Sangiovese: **NOW - 2026**

### Cellar Door:

2019 Colibri Genache: **2023 - 2028**

2019 Golden Rule Sangiovese: **NOW - 2026**

2019 Dark Star: **2022 - 2028**

2019 Vino del Barrio Rojo: **NOW - 2026**

2019 El Serrano: **2023 - 2030**

2019 Hidden Hill Barbera: **2022 - 2028**

### Inner Circle:

2019 Colibri Petite Sirah: **NOW - 2026**

2018 Colibri Syrah Clone 99: **NOW - 2028**

2019 Colibri Genache Pick 1: **2022 - 2028**

2019 El Serrano: **2023 - 2030**

2019 Golden Rule Sangiovese: **NOW - 2026**

2019 ECLIPS: **2022 - 2028**

