Pastured Poultry—Weed and Insect Control by Craig Martinsen—Vineyard Manager

In keeping with our anti petro-chemical production ethic, Page Springs Vineyards and Cellars is enlisting the help of chickens, geese and ducks to help with weeding and pest management in our vineyards. We will be introducing about 60 chickens, 10 geese and 10 ducks into our vineyard next to the winery. They will be fenced in so that you can still enjoy a stroll to the deck for a picnic without being “greeted” by our flock. The chickens’ primary function is to scratch the ground and eat their favored vegetation (our weeds), the geese are a brown Chinese variety also known as weeder geese that love to eat Bermuda grass (our most difficult weed to deal with), and the ducks are gentle grazers and insectivores. We are preparing safe housing for our new workers, in the effort to keep the predators at bay, so be on the look-out for new fencing and chicken houses around the vineyard.

Historically, we have battled weeds and pest with garden hoes, soaps, competitive cover crops and a host of other organic remedies. The weed and pest battle has been a challenge that has taken more effort each year our vineyards develop. By enlisting the help of our poultry friends, we can stay true to our commitment to sustainable farming and avoid the use of harsh chemical herbicides, pesticides and fertilizers. Our goal is to create a healthy farm ecosystem that supports the growth of premium grapes for wine production.

We are looking for fresh eggs and some help with weeds/pests in the vineyard. Come by to visit when you get the chance. We expect our chicks, ducklings and goslings will be arriving near the end of Spring.

Many New and Exciting Developments By Eric Glomski

As of Feb. 1, you can now buy select Page Springs Cellars and Vineyards wines directly from our Web site. We can currently ship to Arizona, California, Colorado, Georgia, Illinois, Iowa, Florida, Massachusetts, Minnesota, Missouri, New Hampshire, New Mexico, Nevada, Ohio, Texas, Washington and West Virginia. We hope to be able to ship to New York and Oregon in the near future. This is a great way to refer friends to us!

Currently, the Web store only supports retail sales. If you are a club member please use the order form on our Web site or call (928) 639-3004, Ext. 105 to receive your club discount. We are working to add a club section to our online store in the near future so you can login to receive your club discounts.


More Changes to PSC’s Web Site

For those who’ve never visited www.pagespringscellars.com, it’s a great way to keep informed of happenings at the winery. From current events to in-depth stories, we’ve ramped up our efforts to keep our club members and the general wine-drinking public up to speed on what we’re doing and what we hope to accomplish.

The Web site, in many ways, is the only way to stay current and get your PSC news on a daily basis.

From our hit-counters, we’re able to tell that our Web site is being utilized, but we want to make it more user-friendly and as such, we’re open to your suggestions. What would you like to see? What don’t you like? Please send your suggestions to John Walsh via e-mail at john@pagespringscellars.com.

Buy PSC Wine ONLINE—Keep Updated on Our Web site by John Walsh

The biggest new announcement heralds us as the proud owners of a 60-acre vineyard (previously known as Dos Cabezas—now Arizona Vineyards) in the Kansas Settlement area near Wilcox, AZ. This historic vineyard, planted in stages over the past 25 years, has some of the oldest vines in the state. The eldest 20-acre block is planted to Cabernet Sauvignon, Merlot, Sauvignon Blanc, Riesling and Petite Sirah. The Riesling and Sauvignon Blanc will soon be grafted over to two different clones of Syrah and the Petite plantings will be expanded. The middle-aged block, also 20 acres, is home to Malvasia, Viognier, Sangiovese, Syrah, Chardonnay and Pinot Gris. About three-quarters of the Chardonnay will be grafted over to the white Rhone varietals Marsanne and Roussanne and the Viognier plantings will be expanded. Last, but not least, is the youngest 20-acre block, which has graced us with seven year-old Malvasia, Shiraz (a Syrah clone from Australia), Petite Sirah, Grenache, Mourvedre and Tempranillo from Spain.

Fabian Grandoli, a native Argentinean previously employed by Gallo, Mondavi, Kendall-Jackson and Estancia wine estates, will be joining our team as manager of this new property. Fabian grew tired of the corporate world and is excited to head up our efforts in the south and shares in our dream to produce world-class wines here in Arizona.

Married with three children, Fabian will join us for the first year while his family stays in Paso Robles. His wife Karen is a 3rd grade school teacher; his two sons are 14 and 3 and his daughter is 13.

Also noteworthy is the introduction of e-sales on our Web site. Just last year, wine overtook beer sales in gross revenue in the U.S. for the first time in history. Interestingly, researchers largely attribute this development to increasing interest in wine by 25 to 35 year-olds. This younger, international, wine-savvy generation also grew up with the internet and web shopping. Currently our first generation web sales site only caters to non-members, but before the year is out we will develop a dedicated members area with wine specials, e-gift giving and a forum for wine chat. In the meantime, this new purchase venue is ideal for introducing out-of state friends (who are not in the club) to our wines. The wine selection will highlight our strengths such as Barrio, Familia and Serrano. Thanks for all your support — and for helping us to make this dream a reality.

Buy PSC Wine ONLINE—Keep Updated on Our Web site by John Walsh

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Another Great Members’ Event

On Dec. 9 and 10, approximately 130 Page Springs Vineyards and Cellars Wine Club members attended the annual Gruel and Grog event, held in the winery’s cellar. The event featured five soups and a variety of Page Springs’ wines. Gruel and Grog is one of four yearly events for club members, held quarterly to coincide with Wine Club shipments.

“We had more people this year and more guests,” said Owner and Winemaker Eric Glomski. “Members signing up guests get a Tasting Room coupon for $20 for every person they sign up and each person signing up gets a coupon for $20 as well.” As with all club events, Glomski made the outing educational in nature, ensuring that everyone in attendance had a good time and left with a full stomach. “The core of the effort is to get PSC employees and myself together with our members—kind of like a big family reunion four times a year,” Glomski said. “We like to turn our members on to our newest wines and share food and stories.”

The following five soups were prepared and served at the event (recipes provided at attendees requests):

**Vegetarian Tortilla Soup**

1. Large yellow onion – chopped.
2. Green Bell Pepper – chopped.
4. 12 oz Bag of Frozen corn.
5. 24 oz can of pinto beans, drained and rinsed.
6. 4 oz cans of peeled green chilies.
7. 2 oz cans of vegetable broth.
8. 1 oz can of ROTEL tomatoes and chilies.
9. 1 oz – Small can of El Pato Jalapeno salsa.
10. 1 – 24 oz cans of crushed tomatoes.
11. 1 – 16 oz jar of nopalitos (prickly pear).
12. 1 tsp chili powder. 1 tsp garlic powder./½ tsp salt.
13. ¼ tsp each (dried basil, thyme, black pepper).
14. 1/8 tsp cayenne.
15. 2 cups of diced tomatoes.
16. 12 small onions – chopped.
17. 12 small carrots – chopped.
18. 1 cup mushrooms – chopped.
19. 2 baking potatoes – peeled, poached, and microwave covered until slightly soft (still firm) and then chop.
20. ½ cup fresh parsley.

**Glomski Family French Beef Stew**

3 slices bacon – diced.
2 lbs. chuck steak, cubed.
½ cup Vino del Barrio.
¼ cup flour.
1 tsp salt.
1 bay leaf.
2 tbsp lightly toasted slivered almonds.
1/2 tsp salt.
Pepper to taste.

**Turkey and Rice Soup**

6 tbsp butter.
3 tbsp very finely diced onion.
1/2 cup rice.
3 cups chicken broth.
2 cups cooked mixed of brown and white rice.
2 cups of diced carrots.
2 to 3 cups of cooked and cubed turkey breast.
4 cups milk.
1 cup lightly toasted almonds.
1/2 tsp salt.
Pepper to taste.
1 cup half and half.
3 cups of dry sherry.
Snipped fresh parsley and chives.

In the last six years, Dos Cabezas has established itself as one of the top wine labels in Arizona, winning rave reviews and prizes. Our Syrah won the Jefferson Cup in 2004, our Pinot Gris has been served at state dinners at the White House, our Sangiovese blend TOSCANO is carried by the Smith and Wollensky Steakhouse chain, we’re on the wine list at Charlie Trotters in Chicago, and have been served at many Phoenix and Tucson restaurants.

What makes this area so special? Forty miles north of the Mexican border, the Vineyard lies at 4,300 feet above sea level. The soil is an almost perfectly PH-balanced, well-drained, sandy loam. This altitude yields day temperatures identical to the Rhone Valley, with high-desert cool nights, perfect for grape-ripening (average summer high, June, 96 degrees, dropping more than 30 degrees at night to the low 60s). With scarce rainfall, the vines are individually irrigated from our wells, giving us complete control over moisture and nutrient application. The land is cheap, it’s disease free and there has never been Phylloxera in the State of Arizona. Interestingly, extensive research on high-altitude wines in Sardinia and Argentina have produced new evidence that such high elevation sites can produce grapes with increased health benefits.

In the last couple of years, I had been itching to set out on my own, and purchased an extraordinary piece of land just across the road from Dos Cabezas. Since then, Echo Canyon started planting nearby and Oregon merverick, Dick Erath bought 200 acres and started planting last spring.

Last year I talked Eric into becoming the winemaker for my new label. In 2006, we harvested grapes from my vineyard and trucked them up to Page Springs. The results were so impressive that Eric and his family have since bought Dos Cabezas vineyards from which I will continue to buy grapes.

Land values have skyrocketed in the area, going from $450/acre in 2000 to $7,000/acre today. I bought 80 acres last year for around $2,500/acre and am offering investors a chance to buy in at that purchase price. After raising $1.2 million, I will start planting and will begin to market the wine we have resting in barrels at Page Springs. There is an e-mail version of the public offering, which I can send out on request. My email is spillsbury@aol.com.

**Tasks**

- Bring to a boil, then cook, covered, over medium-low heat for about 20 minutes. Reduce heat and simmer 30 minutes longer. Add mushrooms, parsley and bacon. Season to taste. If necessary.

**Recipe and Soup prepared by Jai and Veronica Shah.**

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In interested in having your Soup or Stew served at next winter’s Gruel and Grog Event? Email eric@pagespringscellars.com for consideration. I’d love to hear from you!