In my mind, nobody with any sense wants to shoot and kill a bear. I certainly don’t – but I am a winegrower – and many have said that you have to be crazy to do what I do...

For years we have been making pretty amazing wines from Colibri Vineyards in the Chiricahua Mountains of Southeastern Arizona (not exclusively by any virtue of mine or that of our staff, as good as they are, but by raw character of the terra firma that is Colibri). 2012 has been a bit different because we decided to lease the vineyard instead of just contracting for and buying the fruit. Colibri’s owner, Bob Johnson, has had many things come up in his family life and just can’t focus on the vineyard anymore. For the first time, we have been close to 100% responsible for the management of this remote, eight-acre piece de la résistance! As they say, with great power comes great responsibility…and of course, great risk.

Now, there are already many inherent risks in grape growing and agriculture in general: drought, storm, pestilence, fire, fungus, birds, javelina, squirrels, etc., etc. But never in my wildest imagination did I think I would lose 25%+ of my crop to bears. Yep…bears.

In 2011, the majority of the Chiricahua Mountains burned from sweeping wildfires. In the tradition of Smokey da Bear, fuel has been building up in these mountains for years and when the fire came it burned hot and it took everything. Everything. Gone are the Oaks and Juniper. Gone are the prickly pear and agave. Gone are the Hackberry and Sycamore that dotted the washes. Wiped out are the herbs, weeds and shrubs, trees, cacti and wild vines. When I look up, I see grey hillside and bare granite that looks like the spine of the earth raw and exposed. I glimpse lonely black skeletons of trees and white ash deposited in and along the washes as the watershed tries to shed its burnt skin. Fire suppression in the West has been a game of false banking much like our current economic crisis, where we have been living fat on the tails of irresponsibility only to find that we will now have to pay the price, twofold.

And the bears are paying too. With nothing left to eat, our grapes look pretty damn good. (I should mention, by the way, that the only reason we are here, and the vineyard is still here, is because Colibri – by some celestial magic – acted as the headquarters for fighting the fire, and thus the fire crews drew a very clear line around this place. Pretty incredible!).

I am amazed that these bears survived the fire at all. There are four or five that have been walking right through the several-thousand-volt electric fence that encompasses Colibri and they have been laying waste to the fruit as it sequentially ripens. They started with the Roussanne (first to ripen) and have moved on to the Grenache and Mourvedre. Bears are not like birds where metered, small amounts of damage slowly creep across your vineyard.

Continued on page 5
**SPOTLIGHT on Shawna Giraro**

_It feels like the vineyards of Italy but I am in the desert of Arizona._

I traveled to Abruzzi, Italy a few years ago to see and experience my family’s roots, and an idea was born. As I enjoyed the experience of visiting the vineyards of my heritage, I realized that two of my great passions could become one. Shortly after my trip and a visit to Page Springs, I approached Eric with the idea of bringing the art of massage to the vineyard.

With passion and perseverance, I created a business plan, worked out the finer details and have been here in the vineyard ever since offering my services to the members and patrons of Page Springs.

For an appointment or more info, call Shawna Giraro LMT 928-300-3708 or visit dancinghandsmassage.net or massageinthevineyard.com

Those that have been to Page Springs before understand – there’s nothing quite like experiencing the sounds of OakCreek bubbling downhill, and the chirping of birds in the trees with the rustle of leaves in the wind and the crispness of the air all with your eyes closed under the touch of ‘Dancing Hands Massage.’

Massage therapy in the vineyard uses many techniques as well as Reiki and Medicinal Aromatherapy. I became certified in 2005 from Ohio and later graduated as a Licensed Massage Therapist in 2009. So, rest assured you are in good hands.

I am onsite near the deck on weekends year-round and am available by appointment on weekdays.

Are you a PSC wine club member? Be sure to talk about our special discounts for members!

Note: arrangement can be made for couples massage or group massage by appointment.

**FROM THE VINEYARD**

_With passion and perseverance, I created a business plan, worked out the finer details and have been here in the vineyard ever since offering my services to the members and patrons of Page Springs._

This article gives me the chance to thank everyone properly and to apologize to anyone who has helped us and hasn’t felt like an integral part of this company. Amongst the ownership and all of our employees, this sentiment is echoed year in and year out – our gossip and chatter is often about how lucky we are to have such a passionate, giving membership and community. It’s no exaggeration that Page Springs would not have gotten this far without you. Susana and I have been strategizing ways to involve members more on the vineyard side of things for some time now. Harvest always relies on community and membership involvement, but we want people to have the opportunity to a be part of training young vines for wine grape production and to see the steps firsthand throughout the year that ultimately lead to harvest.

In the vineyards, we believe we are making wine in the field, and the complex steps we take to sculpt the canopy can be directly tied to the complex flavors and aromas you see in the final wines. We want the community and members to feel like they are helping make our wines and at Colibri Vineyards this year, they have! Colibri is our first real attempt to involve you in all aspects of farming, and those of you who have given your time at Colibri should taste the 2012 vintage next year and confidently know you were a big part of those wines. Colibri has been a big success on that front and we want to take that to the estate vineyards.

My doors are always open to those of you who want to get involved in the vineyards. My email is jeff@pagespringscellars.com. My office extension is 103. Contact me if you want to be more involved or have questions about the vineyards. And thank you again to everyone who has given their time… I appreciate it more than you can imagine.
GROUNDS AT PSC

Vine into the Superorganism

By John Bianchini

Bees, wasps, ants, humans and termites are considered superorganisms due to their sophisticated division of labor, self-organization and communication systems that comprise the function of what can appear to be a larger more singular organism. Humans have lost or not yet mastered their cooperative abilities like the social insects. Rarely do we even exhibit the collective, split-second, life-saving, decisions and actions so easily executed by schools of fish or herds of deer. Many debate left or right, Democrat or Republican. This is a boring, divisive dichotomy. We want community and this should include the natural environment.

The ultimate community – THE SUPERORGANISM – is the earth and all its elements, plants and animals. The greater focus of being a good community member should be to keep the superorganism healthy.

To start, we can build relationships and efforts to produce positive benefits for as many things as possible. Page Springs Cellars has demonstrated an ideal here in its business that has become rare in an era of standard issue, polo-shirt dress codes and gun-to-your-head corporate customer service.

PSC has created something for the Verde Valley that has benefited our region’s culture, economy, quality of life and aesthetic. There is more than wine here. Many visitors see and feel the enthusiasm and pride of those involved: an engaging tasting room above an authentic cellar, overlooking an unrestrained landscape in a conscientious vineyard, conducted by dedicated Arizona wine advocates for a local Arizona wine movement that is supported by its Wine Club Members who are primarily from Arizona!

As a good contributing member of the superorganism, PSC creates a reputable product in a magnificent environment. We always strive for coming up with new ways to increase our quality. This year, when grapes are crushed on the new crush pad and residue washed away, it will be captured in a constructed wetland that was built to keep any grape run-off out of the artesian, spring-fed, irrigation stream. This spring comes from the neighboring Arizona Game and Fish trout hatchery. PSC is working on a public trail from the vineyard to the public fish hatchery though to their wildlife viewing area.

PSC grounds has explored growing more food in the landscape, and has had success with herbs like basil, now being served in the tasting room. Most of the vegetables were claimed by our wilder community members – the javelina. Fortunately, they cannot reach the grapes very well.

In the vineyard this year, they are looking into the feasibility of creating a charcoal-like substance from cuttings to increase vineyard soil fertility, drainage and mineral holding capacity.

We ware sure to see more agriculture and environmental stewardship in our local community in the near future. Anyone with any ideas, interest in learning more, or getting involved with local community sustainability efforts, are encouraged contact me on the grounds.

Mi Casita es Su Casita

by Paul Hay

The word is out! People want our wine and they are coming by the busload (some times) to get it. Thanks for spreading the good word! We are all very excited, as we love to see new and familiar faces and share the beauty of Page Springs Cellars and Arizona wine with you all. It also makes us realize we are running out of space for everyone to enjoy the experience. Even with the addition of the lounge area, we’re limited.

In the past we have used our casita for different events, including Harvest Festival or the Cork Boat Race. Do you recall the white shanty from our label?

Moving forward, it will be so much more than just an image. Beginning August 23rd for the busier Fridays and Saturdays to follow, we will be offering wine from our casita bar. The bar will have nine options for wine by the glass and bottles, as well as non-alcoholic beverages. Sorry, no tasting flights here, as the nature of the set up and the space, don’t allow enough variety to offer full tastings. We will gladly pour you a sample to aid in your selection.

While the casita bar is open, feel free to relax by the creek or enjoy one of our many games.

Either way, you can now avoid the chaos of a busy room. You may want to check out our new (expertly assembled) benches. With their umbrellas, these mini paradises are nestled into the grapes and will provide more options for your enjoyment. Plus, we all know just how nice the lower deck can be. Now we’ll be that much closer to the fun.

Also on the 23rd, our hours will change. We will now be open 11am-7pm Monday through Wednesday and 11am-9pm Thursday through Sunday. Starting at that time – and on our busier days to follow – we will have a host to greet incomers and direct them to the best location. If seats are available immediately, we will escort you to them. If not, however, you may need to wait. We of course do not want to push any guest away, thus the casita bar was born. We have also purchased a pager system, which will allow guests to roam the property or visit the casita and return when a space is available for their entire party.

Additionally, our happy hour specials will now apply on Thursday and Sunday. With those additions, you now have four days to come in between 6 p.m. and 9 p.m. to receive bonus discounts including an extra five percent off on bottles and ten percent off food.

Come see things for yourself, and while you’re here try our new food menu! We’ve kept most of the classics and have changed the dullards up. We are now doing more styles of pizza, and our Bruschetta bites have been improved on. We had a lot of fun piecing all of the flavors together, and hope you enjoy our selections.

With all of these changes, we feel our evolution here at Page Springs Cellars has been constant and rapid. Because of our growth, we’ve been able to start working with new fruit, new oak, new acacia, new vineyards, new people… new everything, really! We even have a brand new menu!

What’s next? Only time will tell. Thanks for being a part of it!
MEMBER PROFILE

Denise M Kelly - “Middle Child Syndrome” (MCS)

How the AZ Winemakers Cruise Came About and now a PSC Wine Club Member!

My name is Denise M. Kelly and I am a Business Development Manager for AmaWaterways River Cruise Line. Yes, we’re the folks hosting the AZ Winemakers Cruise with Eric Glomski and Sam Pillsbury on the Rhine River in Provence, France this Fall, and I’m here to tell you I have a serious case of MCS…Middle Child Syndrome.

So what’s all the hype about the supposed “Middle Child Syndrome” and how does that affect outcomes in life?

Well, having an older sibling preferred by my Dad and a younger sibling named after my Mom, I definitely found myself the odd man out occasionally. I became the scrappy one; I developed an outspoken and independent personality almost immediately – go figure. I found myself not only having to position myself somewhere in the fray (“what about me?”), but also the need for fairness in life. I naturally became the defender, befriender and fighter for the underdog – being fair to everyone was something I could get behind! MCS has defined and affected my whole attitude in life.

My career path almost led me to becoming a lawyer (I could argue with the devil, I’m told – though I like to use the word “convince”) or an artist (??). But instead, I became involved in the travel business with a heavy emphasis on international travel.

Like so many others, the first time I came to Sedona on vacation with my husband, Gary, we fell in love with the area and the Verde Valley, returning several times until we were finally able to move here! My position had allowed me to relocate, and Gary found a local job as well! Soon I decided I wanted to work in ‘local tourism’ and found a sales position with the Grand Canyon Railway.

At about the same time, Arizona wines were becoming very popular along with the sustainable food and agriculture movement and I fully embraced the concept of promoting all things Arizona. The much-touted “Slow Food” Movie (starring Eric Glomski and Maynard James Keenan of Caduceus Cellars, with others) was premiering in area theaters all of the national attention they would receive, and access to that local terroir! I approached Eric with the idea, and he loved it – no time or money for the wine train - a disappointment for all.

So much for new ideas, forward thinking and seizing the momentum! I moved forward after this, accepting a position again in international travel, for AmaWaterways River Cruise Line, a well respected family business with ships sailing the rivers in Europe, Russia, the Mekong and Africa, run by experienced entrepreneurs with a vision.

And here’s where the Middle Child Syndrome (MCS) comes in handy.

At AmaWaterways, we went on to introduce wine cruises hosted by US winemakers. Yes, YAY! Here was my chance to champion Arizona wines and our local winemakers nationally! Part of me felt it owed it to them, but more of me saw the great success it could be for the AZ wine industry and for Ama!

First, I really had to pitch the idea to Ama, a company based outside of Los Angeles, surrounded by superb California wineries and all that goes with that.

“Arizona wines? Are you kidding? Really?”

That was the attitude at first, and even I doubted I would win the fight for our Arizona wine cruise! I definitely played on the “entrepreneurship” of AmaWaterways, and how similar that beginning was to the same spirit of entrepreneurship that Arizona winemakers were showing at their start. Still, some were not convinced that we would sell cabins with Arizona winemakers at the helm acting as hosts onboard. Finally my MCS won out - two of Ama’s executives got behind us and decided to give the wine cruise a chance. Their condition: we had to book XX cabins by XX date (not fair, I pointed out!).

And this was only half the battle. The other was to convince our resident Arizona winemakers that this endeavor could work (and be worthwhile) for them as well. Admittedly, I thought this would be the easy part - with all of the national attention they would receive, not to mention there being a trip to Europe to visit local winemakers, wineries and access to that local terroir! I approached Eric and he reluctantly agreed to hear me out. He suggested Sam Pillsbury as a co-host for the cruise, whom I’d already met and had grown to love his wines as well. Well, it wasn’t easy at all – and I found myself being given a glimpse into a lifestyle I’d never even thought of. I never realized how very busy winemakers actually were – they are the winemakers (sure), field workers, bottlers, mechanics, pourers, sales people and promoters for their businesses and are expected to juggle all of that in addition to having and maintaining families of their own! – An extremely busy life, to say the least! Next challenge: they began asking how much more work they would have to take on for this cruise.

Stupidly, I thought all of the major hurdles were out of the way (except for selling the XX cabins by XX date – [still not fair]). Then I encountered “the Gatekeeper” – better known to many of you as Miss Susana Meister, PSC Wine Club Director. Boy, is she one tough cookie! I bet most of you didn’t know that! Susana seemed to have the final say and was far and away the hardest one to convince. To be frank, she wasn’t going to let Eric go! I was getting nowhere with emails, and nobody was going anywhere without Susana’s blessing (no getting past that gate!). I finally trapped Susana at a wine tasting in Scottsdale, of all places, and broke the ice. We got to know each other, and I am so proud to say today that Susana is a friend! She became and has remained instrumental in the promotion of our Arizona Wine Cruise – with wine club members, at events and in many other ways. Susana and the PSC team are a great bunch of people – but you don’t need me telling you that!

And then – at our first event together, last Harvest Fest at PSC, we outsold our required number of cabins in one day! We sure showed them in California (MCS!!) Now sold out, we have booked more PSC and Pillsbury Wine Company cabins than any other winemakers hosting on AmaWaterways! The AmaWaterways team is so thrilled to have the Arizona winemakers onboard and they are already signed on for another cruise next year.

Finally, after meeting the PSC wine club members many times, participating in PSC’s fun, well-done events and feeling a true sense of belonging to a special family, I joined the PSC wine club myself! Now ‘Ama’ member too!

All you middle children out there, feel free to admit you have “MCS” as well and join me in a glass of wine! Hope to see you onboard! ✨

Note: 2012 cruise is SOLD OUT- see the included insert on the 2013 Danube cruise!
Of Black Bears, Traps and Shotguns
(continued from page 1)

It's sad to say that we've gotten to a point where it's 'us or them.' I contacted the Game Department and asked them to trap. Despite the fact that they didn't move fast, they did eventually come out and trapped two bears – which they relocated 100+ miles away (the very sad thing is that I think one of the trapped bears was a mother and her infant was among those left behind...). Meanwhile, the other bears have continued to lay waste to the vineyard, so we have turned to shotguns, fireworks and bear spray.

I bought our caretaker a used Mossberg 500. This is a classic 6-shot, pump shotgun that has been used by police and the military since the 60’s. It's a simple, reliable gun – and our initial intent was to pepper them with birdshot (which wouldn't penetrate their fur and skin) to spank them and scare them away. This did work, but only temporarily. I also gave her some killer rounds for self defense – which I hoped would never be used. We also shot off fireworks that we bought from New Mexico (used after rains, the only time it was safe) and kept pepper spray on hand for closer encounters.

I should also mention at this point that these bears look emaciated. The reality is that if our vineyard wasn't here, they would probably be dead already as there just isn't any food left for them. According to the Game and Fish Department, the population was at an all time high before the fire... (Again... just like our economy...)

As of today, I find myself dismayed when I walk through the vineyard and see all the damage. I feel like an early settler who is pitted against nature and if I don’t act my means of sustenance will be lost. I constantly find myself deep in thought trying to grapple with the idea of shooting and killing one of these beautiful animals (which is what my instincts are telling me) and simultaneously thinking about that little cub, the mother that has been taken away, and the responsibility we all have for the hot burn that took out this mountain range.

I am prepared to defend this vineyard. The funny thing is that I am one of the few who have not seen the bears in person. I have seen the damaged vines, the scat, the prints and the broken fence. Our caretaker says she can sense me because I have gotten to the point where I will shoot to kill. Call me crazy, or maybe just call me someone who lives close to the land – someone who has to make the hard decisions that most people are insulated from.

See a bear in the video on You Tube at ‘Bear at Calibri Vineyard August 2012’. The trap is in the foreground.

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**I AM ONE FORTUNATE COOKIE!**
by Harry Olson, Chef/Owner, Harry’s Hideaway Restaurant

I'm a fortunate person. I was born to loving parents that made financial sacrifices to stimulate my inquisitiveness and imagination. Financially they were lower middle class, but they found the money to sign me up for a book of the month club. I looked forward to receiving those books that took me away to places I could never have dreamed of. My parents then sent me off to a Catholic military school, at great expense to themselves, to save me from the hazards of the Chicago public school system. Although something I did not agree with at the time, once there, I loved the time I spent in the library reading book after book in the quiet solitude enforced by the Sisters of Saint Joseph! I moved on to high school, during which time I developed the desire to become a computer programmer, and so the goal was set! After graduating from college, I got a job as a computer programmer for U.S. Steel, and I met my wife of 35 years while there. We got married while still working at U.S. Steel, but later I quit and moved on to another job as a computer consultant. I worked for a great company for a number of years before starting my own computer consulting company. It was just me, but it was fun and something I wanted to do. Again, I'm a fortunate person.

During all of this time, I was getting more and more involved with cooking. My wife gave me a cookbook on our first wedding anniversary and from then on, cookbooks seemed to be the only books I read anymore! The vacations we took were like what other people would do, but experiencing the local food was very important to us. We would travel to Mexico, France, Canada and all around the United States. We found ourselves staring at each other one day, both in between jobs, and I said “why don’t we open a restaurant?”. Adele said, “OK!” And we did!

That was 20 years ago, in Chicago. We sold that restaurant in 2008 and now own our second restaurant, Harry’s Hideaway, in Cornville, Arizona. And so far, it’s been great! We crafted our menu to offer food that we enjoyed while on our journeys and food from our childhood, with twists of course. Like instead of just plain Mac and Cheese, how about Lobster Mac, or a Bleu Cheese Mac with Caramelized Onions? The Crab Cakes we offer, we first had in New Orleans. I also have a New Orleans BBQ Shrimp on the menu and occasionally do Cajun Pasta, all inspired while traveling to New Orleans. My wife and I went to France for three weeks, one of which was spent in a cooking school in the Bordeaux region. While there, I made my first Tart Tatin, Chocolate Mousse, Potatoes Dauphinois, Chicken in Wine, Beef Bourguignon and many more dishes that I still offer on my menu or as specials to this day. Now that we’re in Arizona, many of our dishes take on a southwestern flair like Southwest Pork Osso Bucco with Green Chili Sauce and Black Bean Corn Cakes.

What’s nice about our menu is that I compliment the everyday offerings with specials that change daily and weekly. This keeps things interesting, which is good for the customer and for me! You definitely don’t want your chef to get bored by having him do the same 25 dishes everyday. In my first restaurant, I think I did over 300 different specials in the 16 years I owned it. It’s only been two years here at Harry’s Hideaway, but I think I’ve done 100 different specials already! But what’s more important than just doing different specials, is the fact that they’ve been so very well received by our customers. Our customers are great! From our one-time tourist customers, to our regular, local customers - some of whom come in four, five or even six times a week! Again, I am a fortunate person.

Continued on next page
I Am One Fortunate Cookie! continued

My wife, Adele, is in charge of the wine list. She loves wines. I mean really loves wines. What a great bonus it is that our restaurant is located right in the heart of Sedona wine country. We’ve got Page Springs Cellars just down the road, plus several others. Isn’t it great to sit down to a great meal and enjoy it with the perfect glass of wine? I’m amazed sometimes how well Adele does that! And the Arizona wines fit in well with what I’m cooking each day. In addition to Page Springs we carry wine from Caduceus Cellars, Arizona Stronghold, Javalina Leap and Pillsbury Wine Co. I think we have great food, I know we have great wine offerings, we’re in a great location and I definitely have a great wife! I am indeed a very fortunate person!

PSC Pairings are back!

Take advantage of PSC’s third and fourth quarter release add-ons.

Terroir (‘tear-whar’) refers to the idea that a site’s specific geography, geology and-climate mix together to create a unique agricultural expression in a given product.

Our focus for third quarter is the delicious nectar of the bees: honey!

3rd Quarter: Monofloral. Explore four world-class, artisanal honeys, including the delectable and the hard to find!

Arizona | Australia | New York | Minnesota $35

4th Quarter: Single Region Tea. Details TBA

Adopt-a-Vineyard: New program in the works for 2013!

Part of the fun of being in the inner echelons of a winery is having inside access to all the action!

At nearly every wine club event, you’ll hear Eric say that good winemaking happens in the vineyards. From our mission statement to the organic farming methods that we use here at our estate winery, stewardship of the land is an important part of what we do here at PSC.

Based on the interest we’ve heard from you, in 2013, we will be opening up a new program for our members to get involved as vineyard volunteers. The idea is that if you nurture the vines throughout the growing year, you will be rewarded for your efforts with fruit from the vines… well, wine to be specific. What better way to have a sneak peek inside the winemaking process than getting your hands a little dirty?

The details are still being ironed out, but we are planning to keep the time commitment reasonable so that the program will more easily allow members to commit for a full vineyard cycle. After all, that is the best way to learn the ropes!

If you are interested in participating in this program, email Susana Meister at Susana@PageSpringsCellars.com.

UPDATE

UPCOMING CLUB EVENTS

TAP THE CASK
An exclusive educational Harvest tour will walk members through the process of harvesting and fermenting grapes concluding with a barrel tasting paired with finger foods.

Saturday, September 29
10:00-11:30 am, 12:00-1:30 pm, 2:00-3:30 pm, 4:00-5:30 pm, 6:00-7:30 pm

Sunday, September 30
10:00-11:30 am, 12:00-1:30 pm, 2:00-3:30 pm

GRUEL AND GROG
Join us for our 8th Annual Gruel and Grog in the cellar! Hearty homemade stews will be paired with wines from barrel. This event focuses on providing members with Arizona wine education and a delicious meal.

Saturday, December 1 and Sunday, December 2
11am-1pm or 3-5pm both days

Bring a friend! If your guest joins the club at an event you both receive a $20 gift card, another perk for sharing Arizona wine!

3rd Quarter release timeline

September 1: Last day to order add-on honey
September 17: Last day to change billing or shipping information on file
September 18: Charge Cards
September 22 through October 22: Pickup’s available in our Tasting Room (Will Call Members)
September 19 through October 3: Shipping Window for Ship Members
September 29/30: Tap the Cask Event
October: All remaining will call releases will be shipped to the address on file at members expense. No exceptions.

Note: The Puzzle Page Is Taking a Break. In its place there will now be a Photo Page and Wino Craft Corner
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Part of the fun of being in the inner echelons of a winery is having inside access to all the action!

PHOTO PAGE

Submit your favorite PSC pics to be considered for our new Quarterly Photo Page and see your photos in the limelight. Heck, even that incriminating photo of the errant Barrio bottle lingering at your recent dinner party is welcome!

Photos may be sent to Susana@pagespringscellars.com or shared via Instagram, Facebook, or Twitter. Tag @PageSprings or #PageSprings so we can find them!

WINO CRAFT CORNER:

Here at PSC, we fashion ourselves green and strive for sustainability in support of the widely-embraced Renew, Reuse, Recycle idiom and want to hear what you (our faithful Members) are doing to embody the same!

Are you using your corks, bottles or other wino refuse for fun and imaginative projects? Send us your ideas, pics and crafty ideas to Susana@PageSpringsCellars.com today!

Here are few to get your creative juices flowing. Check out our pin boards on Pinterest (pinterest.com/pagesprings) for more crafty cork fun!
INNER CIRCLE

2011 Syrah Clone 383
Arizona Stronghold Vineyard, 2 bottles
The cuttings for this block at Arizona Stronghold came from our Estate vineyard here in Page Springs. 383 is a clone from Heritage France and it’s known for its small berries and concentrated flavors. This is possibly the finest wine we have ever produced from these vines since planting them. We see more balance and layering here than ever before in addition to a curious spice that adds another layer of complexity to the wine.

2010 Cabernet Franc
Ranchita Canyon Vineyard, 2 bottles
Syrrup black cherry and cedar dominate this wine. Hints of green peppercorn and tingly, savory herbs also grace the palate with a light dusty spice on the finish. When you can, try this alongside our other Ranchita Canyon Vineyards for a great vineyard comparison.

2011 Vino de la Familia, 2 bottles
The Vino de la Familia has and always will be about fullness. Velvety, mouth-watering and delicious! 2011 marks the third year that our Assistant Winemaker, John Scarbrough, has headed up the blending of this wine.

2010 Barbera
San Juan Vineyard
Barbara is a great food wine. This bottling has medium tannin and beautiful acidity with a nose of red and black cherries, clay and hints of savory herbs and peaches. Enjoy it with classic Italian dishes that involve red sauces and don’t forget to try it with your favorite pizza!

2011 El Serrano, 2 bottles
Overall 2011 gave us lighter wines with more perfume and less body. This led us to blend more Petite than usual in addition to introducing the rich and dark Alicante to the El Serrano world for the first time. The beauty of the vintage is that we were able to produce a superb wine with lower alcohol.

2011 Petite Sirah
Ranchita Canyon Vineyard, 2 bottles
Our Petite block runs up a steep limestone hill slope at the edge of the property. Bill, who farms the vineyard, has a mantra “No leaf touching a leaf and no cluster touching a cluster.” He says that he wants each grape cluster to have its own private ripening environment. His level of commitment shows in this tasty wine.

2011 Landscape
Page Springs Estate Vineyard
A deeply complex and structured wine. I am constantly impressed with the beautiful rose petal qualities that the Petite brings to the blend and the wonderful orange rind the Syrah shows. This year, the Mourvedre adds a deep and wonderful earthiness that 2011 did not bring us in the other varietals.

Visit our website for more information on the wines in your release.

Visit our website for more information on the wines in your release.
PAGESPRINGSCELLARS.COM