Over the years, Page Springs Cellars has enjoyed many fruitful relationships with a wide variety of people, families and businesses. Everyone from the producer of our bottles (Mexico) and corks (Spain) to the barrels in our cellar (France) and the stainless steel tanks (Italy) in our winery all represent supply-partnerships that sustain our business. In addition to the more traditional scenarios, we have been lucky enough to create a wide array of partnerships. A perfect example being our close association with the Petznick family of the Dancing Apache Ranch. Over the years we have gone from planting and managing vineyards for them to now partnering on new, high end vineyards that will soon supply PSC with grapes. We have also helped them develop their own Estate wine bottling under the label of Stage Stop Vineyards. Of course, the most rewarding aspects of joint ventures like these are getting to know people and learning from their unique set of skills.

In the last few years, we have developed a new relationship with the Eastman family from the Bowie area (near Wilcox). The Eastman’s farm thousands of acres of pecans and pistachios in southeastern Arizona. In addition to these tree crops, they also have about 30 acres of wine grapes named Fort Bowie Vineyards. Fort Bowie is planted to French Colombard, Chenin Blanc, Syrah, Sangiovese, Barbera, Merlot, Cabernet Sauvignon, Chardonnay, and Riesling. In 2010, PSC bought our first grapes from the Eastman’s and we have been getting increasingly involved in the management of their vineyard with each passing year. It is very likely that we will be vineyard designating at least two wines from Fort Bowie Vineyards (Sangiovese and Merlot) from the 2012 vintage.

This year, we plan on guiding a number of these blocks toward our high-end programs at PSC. 2013 will also mark a deeper collaboration as we plant nearly seven acres of Malvasia, Malbec and Mourvedre at Fort Bowie. Crews from both companies will work in tandem on the installs in May. The goal of the project is to produce warmer climate expressions of two varietals that we have already had a lot of success with — Malvasia and Mourvedre. We already have these varietals coming from colder sites (Arizona Stronghold and Colibri). Fort Bowie is significantly warmer. This should create richer, darker wines that stand out on their own as well as providing new blending options in our cellar.

Just when you think you are at the top of your game you find that there is always someone out there that knows more than you. In our first planning meeting associated with developing these new blocks, Dick Eastman (the family patriarch), described the planting methods that they use for getting young pecans in the ground. When using a high pressure, water digging rig, they can get plants into wetted holes within seconds of blasting the opening in the ground. He said they had used this to great effect when putting in the vines they were already farming. This is radically more efficient than our methods of auguring holes or hand digging them (granted, they have much softer, deeper soils than we have in Page Springs) and this is just one example of the many new techniques that we will be utilizing during this planting season — and a great example of the benefit of this partnership.

Over the years, we will certainly explore many other relationships that create win-win situations for the partners. Somewhere on the horizon there may even be a collaboration with Burning Tree Cellars or Cellar Dwellers! ✫
I started managing the tasting room at PSC about five years ago. For those of you that have been with us since then, you can attest that the tasting room, and Page Springs Cellars as a whole, was a much smaller operation than it is today. We have faced intense growth and ever increasing popularity which has required change in order to address issues inherent in these challenges. Although we increased our square footage, extended our hours and diversified our amenities, I believe that the true reason we have been successful is because of the capability of our tasting room team and camaraderie we share.

“We are here to provide positive memories for wine club members and all our customers.”

As a team leader, I feel it is not my job to fix anyone, turn them into mindless robots or soldiers, or be the only one holding the answer or solution at a given time. My role is to guide my staff, expand their awareness, and have them take responsibility for their actions. I believe that by encouraging and empowering individuals to meet a common goal facilitates the most productive and conducive team. A team is not about following but rather about “followship”. You cannot lead through fear and control (we have all had a boss or two that does this!!), but rather you utilize the power of self respect and responsibility as well as understand the strength of friendship.

Our business in the tasting room is not solely about selling wine and food or giving good service. These aspects are very important and crucial to our success but are just part of a simpler, singular truth. At Page Springs Cellars, our truth is the one thing at the center of everything we do. “We are here to provide positive memories for wine club members and all our customers.” The team we have built is strong and willing to meet this truth; everything we do is centered on its simplicity. We thank you for giving us the opportunity to serve you and look forward to seeing you soon.

“A single arrow is easily broken, but not ten in a bundle.”- Japanese proverb

Partners in the Garden

In the Verde Valley, Spring Equinox signals the blossoming of fruit trees and bees getting back to work again for another cycle. As one of the largest agricultural operations in the Verde Valley with over 25 acres of grape-vines, Page Springs Cellars was a perfect fit to participate in this years Fifth Annual Sedona Verde Valley Spring Planting Festival. The purpose of the Planting Festival is to generate education on organic gardening and agriculture. Gardens for Humanity, a non-profit based in Sedona, organizes the festival every year with the hopes that it will facilitate a celebration of organic - garden, farm and food culture - in central/northern Arizona. PSC’s partnership with Gardens for Humanity continues to bring the Arizona wine industry to the local food movement. Eric Glomski, owner of PSC, offered a tour to festival participants sharing his notion of how a Terroir or “local landscape” can impart particular characteristics to wine and proceeds from this event were donated to Gardens for Humanity.

Local gardeners and farmers are happy to see PSC involved in promoting Arizona wine. Similarly, organic gardeners have pride that the food they grow is also characteristic of their region. For example, did you know that Hopi yellow corn makes a polenta naturally sweeter than anything you could find in a grocery store. The “Friends of the (Montezuma) Well” were another partner with Gardens for Humanity to grow some of their resilient corn varieties with help from festival participants.

Here on the grounds at Page Springs, we plan to grow Hopi seeds of beans, cotton, squash and melons. It is important to keep these strains viable in our region, just one of the reasons PSC offers seeds from Native Seed Search in the tasting room. These seed varieties from Arizona can stand-up to drought, poor soil and insect attacks much better than the average seed found in stores.

Over the next few years, you should expect to see changes in the Verde Valley. Along Page Springs Road, new organic farms are now just starting up. Just imagine these fresh and unique foods being restored and made available in markets and restaurants. Take it a step further, and consider pairing these local foods with a glass of PSC wine.
FROM THE VINEYARD

By Jeff Hendricks, Director of Vineyard Operations

When I reflect on my short time in viticulture, I go back to my beginning at Stage Stop Vineyards and farming their Shiraz. When I stepped onto that gorgeous property to thin shoots the wildest vines I’d seen, I had no idea I would be fighting those vines for weeks, trying to tame the growth and tuck it them into a more vertical position. It was a jungle of 40 foot long canes robbing the territory of other vines. Five years later, that frustrating Shiraz I battled has become a dear friend. I farmed that block before I worked for Page Springs and my connection to that block is stronger than the vines at the Estate.

Over the years, Page Springs has partnered with many of the prominent Arizona wine figures of today. Some relationships have faded and some have dissolved completely. This is the way of time and the nature of growth. The partnership between Page Springs and the Petznick family has endured as more than a business relationship... they are part of our family.

One day, Melinda Petznick found the vineyard crew having lunch under some old oak trees at the ranch. My vineyard crew is used to being in the background, we farm the vines the best we can and keep a silent presence. She stopped by and introduced herself and thanked everyone for their farming efforts. This is rare for my crew; they are rarely noticed or thanked.

Other key players in the Petznick family are Earl Jr. (Melinda’s husband) and Scott Harrison. Through our interactions and years of farming I look at them as family. We don’t talk about financials and budgets (I leave that joy to Eric), instead we talk about hunting and single malts. The Petznick’s are a true frontier family, they are in it for the long haul: willing to endure the tough times with the good. If they can help, they will... if you run into them you’ll see a smiling face... if you need a favor, no questioned asked.

Conversations on the Arizona Landscape:

Melinda Petznick, Stage Stop Vineyards

Our partnership with Page Springs Cellars began with a conversation between two people who had a desire to add value to the land around them, Earl Petznick, Jr. and Eric Glomski. Each man came with an extensive background in Arizona land and agriculture. Earl, a native Arizonan, became an integral part of the family’s 60 year old cattle and hay business. Eric graduated from Prescott College, becoming a riparian expert for Arizona’s waterways, learning and loving the natural beauty of the Verde Valley.

Their meeting started with a simple question of the possibility of planting wine grapes on the Dancing Apache Ranch. A property, we, the Petznick family, acquired just a few years before. We were turning one of the oldest ranches in the area into an oasis and retreat. Adding viable landscape was Earl’s passion.

The proximity of Page Springs Cellars to our place gave us the opportunity to watch the progress of this new venue, which also peaked our interest. One summer afternoon, we decided to gather the family for our first tasting. We were thrilled to see such a burgeoning business and impressed with the delicious wines.

In 2006, the Dancing Apache Ranch planted its first vineyard with guidance from Eric. Syrah vines were planted on an acre near the 100 year old red barn. In 2008, our first harvest, Red Barn Red was born!

With the success of the first block, Eric suggested we start our own label. We agreed to seek the necessary licensing to sell our own wine. However, Page Springs Cellars had to remain as winemaker-producing and bottling our newly formed Stage Stop Vineyards.

Page Springs Cellars and Dancing Apache Ranch/Stage Stop Vineyards partnership was born out of a conversation, nurtured with friendship and loyalty, and continues to grow with each harvest.

Jeff training volunteers on the art of pruning at the Estate Vineyard.
Picture by Grace Stufkosky.
Member Profile

Grace Stufkosky, unofficial Page Springs Cellars Photographer

My husband Jason and I moved to Arizona from Southern California almost seven years ago. A couple of years after we’d settled in, I was surprised to hear some friends of ours talking about really great wines being produced in Arizona. What?!! Grapes grow in Arizona? And they’re producing quality wine with these grapes? IN Arizona? Being new parents, we had spent our first couple of years here in a sleep-deprived haze so this was news to us. Amazing news. We are big proponents of consuming locally (and consuming good wine) so we were stoked to jump in and start tasting!

A few weeks after Build a Blend, our lovely Wine Club Director, Susana, saw some photos I took during our visit. She asked if I would be game for coming back up to photograph some upcoming member events. Photography + great wine + fun folks + gorgeous setting? She didn’t have to twist my arm, any excuse for us to get back up to PSC. I have photographed several member events since then and look forward to shooting many more.

When I’m not enjoying PSC and taking photos at events, I keep busy with my photography business, helping Jason with his contracting business, building LEGOs with my little guys, chasing chickens, and working in our gardens.

Joining PSC’s Wine Club has been a blast for us. We appreciate that the club is so active, filled with interesting and fun members, staffed by some amazing folks, and probably most important to us, that we have direct access to wine maker extraordinare, Eric. We always enjoy Eric’s down to earth approach and transparency when it comes to PSC and his passion for it. His enthusiasm for Arizona wines is contagious and we love to pass that enthusiasm along to our friends who like us just a few years ago, had no clue that great wines were being produced here.

Page Springs Cellars has become a very special place for our family. It’s the perfect escape from the hustle and bustle of our daily life and we are looking forward to getting up there again soon. Even our boys, Finley (6) and Oliver (5) are eagerly anticipating the next Cork Boat Race. ‘Until then, if you see someone lurking around the barrels with a giant camera at the next member event, be sure to smile and say “cheese.” (Or maybe just “hi.”)

When Being Out of your Element Becomes Being in the Zone: Luke Bernard, Offsite Events

This year marks my first year as PSC’s Offsite Event Coordinator. This position is based around offsite representation at festivals and events, as well as rack card distribution and concierge networking. Initially, I was very excited about representing PSC outside of the Tasting Room. I was intrigued by the potential differences in the dynamics of selling wine to someone who may not know anything about Page Springs Cellars. After more consideration however, I started to get nervous for a few reasons. First, I was going to be out of my element (the tasting room) where I know the system and second, I would be directly competing with multiple wineries within feet from our booth. My daily interactions with customers in the Tasting Room are with people who have come here for our wine. At festivals, customers are an eclectic mix of people shopping through hundreds of booths. Determined to succeed, I prepared and planned and then... judgment time came.

I rolled into the Camp Verde Pecan Festival and immediately felt an amazing feeling of extreme pride, loyalty, and confidence. Although I was already aware of how incredible the company that I work for is, it was at this moment that I realized how proud I am to represent Page Spring Cellars.

This opportunity to promote PSC. I thoroughly enjoyed watching the expression on people’s face as they tried our amazing wines for the first time. I watched people read our PSC banner and refer to us as “the winery they had heard about.” It was also a chance to see our Club Members out if the typical context. Even when the Page Springs name doesn’t carry a reputation with a specific customer, our wines speak for themselves.

I can’t wait for upcoming events and the opportunity to promote PSC. If you find yourself at one of these upcoming festivals, stop by our booth. I’m looking forward to sharing some wine with you.

UPCOMING EVENTS
April 5-7
Tempe Festival of the Arts
May 11 & 12
Prescott Fine Art & Wine Festival
May 18 & 19
Wilcox Wine Country Spring Festival
A partnership is an arrangement where parties agree to cooperate to advance their mutual interests. In its definition it is simple. Right? No, very wrong. We are a very social creatures us humans. The Story goes like this, my first vintage at PSC was in 2006. Sometime in the middle of harvest we had brought in some Zinfandel from Golden Rule Vineyards. My childhood friend Chris Babin (who got me the job at PSC) thought the fruit was amazing.

Chris and I had worked together for John Marcus at Echo Canyon and had always had the dream of one day having our own winery. To our surprise Eric said, “Hey there is about a ton of Zin still hanging down at Golden Rule that I don’t want, you guys can have it.” We jumped at the chance. He even let us use the company truck (the old green Ford) and Cellar Dweller Wine Company was born!

As the years moved on Chris went on to new adventures so our partnership came to an end, but not our friendship. I have run Cellar Dwellers alone for a while only to finally realize that moving forward solo would be tough. I started looking for new partners who had similar goals as mine, making great Arizona Wine and helping our community. I have found those new partners in Jamie Fullmer and John Moores owners of Fire Mountain Wine. Our new partnership moving forward will include Cellar Dwellers being a part of the Fire Mountain Brand.

This means, I will be ending my partnership with PSC and be moving on November 1, 2013 to be the full time winemaker for Fire Mountain and Cellar Dwellers. PSC will always be family and I will still frequent the tasting room. I look forward to working with Eric on acquiring fruit and maybe even a collaborative wine someday.

Eric and I both love wine. We also like fast cars, women, food, music, the land, the wilderness and we both like hard work. It was this meeting of souls that made me realize that I wanted to make my wines with Eric. He was the first person I met who was interested in the pursuit of complexity and nuance, instead of mostly power. It’s not that you want someone to just agree with you but you want someone who looks at the world with a set of shared principles, someone who’s on the same wavelength.

The best fun thing is working on blends. Blending is the most fun a winemaker has, in the shortest amount of time. It’s very quick and you work together quite closely, so its a joy. We usually get that instant ‘Aha!’ moment. Many times, we come up with the same outrageous idea to try something new at the same time. Like winemaking, when I find myself on a stage with Eric (Barrels and Burgers, Grog and Gruel, River-boating the Rhone) it’s a breeze. We usually spend about 5 seconds prepping and then let loose. Again, same wavelength.

One story that illustrates this: one of my sons gave me a book about 4 years ago, ‘Reading Between the Vines’ by Terry Theise. It took me until 2012 to read it, but it made my head fly off. Here was someone writing about wine the same way I feel about it. I had never read anything that went into such depth and with such passion. What a thrill! I called Eric and told him he MUST get this book. Two months later Eric called me “You MUST get this book I just read by Terry Theise. I bought it for all the staff. It’s amazing!” Phew, he’s as forgetful as me. It must be overwork, not Oldsheimers.

One of the things I learned as a filmmaker, when the shoot gets tough, it’s usually the script. When the script is good, the directing is a breeze. Eric and I work with a good script.
Our Greatest Partner Is You
By: Susana Meister, Wine Club and Marketing

Each quarter, Eric and I work on a theme for our newsletter. This quarter, while preparing for our annual Barrels and Burgers event, I was corresponding heavily with Derrick Widmark, owner of Diablo Burger and his GM Walker Chancellor. I was feeling a tremendous sense of gratitude to have such a solid and caring partnership. For the last three years, Derrick and his team have prepared their amazing free-range, grass-fed beef burgers to over 650 people in four days of events at PSC. This from a company who doesn’t cater!

As I’ve considered the idea of partnership, I’ve realized that I’m writing this article to the largest partner of Page Springs Cellars: our Wine Club Members. I’m preaching to the choir here so I won’t belabor the topic but, there is a sense of connection to this place that brings us all together. I believe it’s in the water, or the roots if you will. What amazes me, is the vast number of times I’ve seen our Club Members take PSC’s success as a personal triumph. Whether it’s sharing their experiences with complete strangers in the Tasting Room, volunteering for a Vineyard pruning trip, commenting about a positive piece of press or simply opening the door for an employee with too much in their hands, our Wine Club is filled with people who consider themselves an integral and active part of Page Springs Cellars. And we couldn’t agree more.

Tell me, where else could you find over 40 plucky souls, willing to commit to a 5 month vineyard volunteer program (Adopt A Vineyard)? Or a 16 member posse willing to drop in at 8AM on a Wednesday morning to learn how to prune vines? I love this about our Wine Club! I mean, let’s face it. Wine is an intoxicating substance but there is more to be said for the commitment that you see from our Club Members. My hope, is that this partnership goes both ways: that you feel that our team delivers amazing experiences, delectable wines and a connection to the process of winemaking.

Our goal is to keep coming up with new ideas to share and to keep in production ideas that work. It seems that I always end my articles the same so, don’t stop me if you’ve heard this one before but, I’m interested in what you have to say! An idea, feedback, a list of typos from the last newsletter, whatever you’ve got on your mind. As they say, “you win some, you lose some” and I’m not claiming perfection (just the best wine club in Arizona). I believe in staying open, taking in comments and observations from the world around us and growing. So don’t hesitate to share! That’s one of the ways to keep the yield on our partnership fruitful.

Deadline for In Video Veritas entry is August 1, 2013. To enter, upload your short film to YouTube and then send the link to WineClub@PageSpringsCellars.com or email us for more details and official rules.

Official Spectator rules can be found here http://www.winespectator.com/webfeature/show/id/Wine-Spectator-Video-Contest-2012-Rules-Prizes-Specs_46523

*Only caveat is we need at least 3 video submissions.
A Local Partnership, Part Of A Greater Connection: Derrick Widmark, Owner Diablo Burger

One of the joys of operating a local foods-based restaurant like Diablo Burger is the opportunity to actively partner with local producers. This means that instead of simply getting the things we want to serve you delivered in bulk from a major foods distributor (and sourced from all over the world), we get to visit with local farms, ranches and vineyards like Page Springs Cellars. We figure out together what works equally well for us, the restaurant, and them, the producer. This takes time of course, and it’s not easy as checking off a long list with the distributor but we believe the rewards are worth it.

In the case of Page Springs, it means getting to know Eric (who has forgotten more about wine than most of us will ever know) and Susana, plus the rest of the fabulous PSC crew. Diablo Burger sends folks to them and they send folks to us. That partnership contributes to a greater connection of people to place and of community to environment, something both our companies believe in and want to enhance. I can’t tell you how often we’ve had out-of-state or foreign tourists come into DB, express astonishment that we serve Arizona wines and then delight at tasting them, only to then add Page Springs to their vacation itinerary. To be able to participate in PSC’s Burgers & Barrels event, as we have the last three years, is an honor and a treat for all of us at DB.

In the grand scheme of feeding the world’s population, these relationships are of course tiny things but I believe they make a difference, one partnership and one experience at a time. If people eat and drink well in a beautiful place like Northern Arizona, that strengthens their connection to this place, whether they live here or are just visiting. Supporting producers like the ranches of the Diablo Trust and Page Springs Vineyards, who take environmental stewardship as seriously as they do producing quality foods & wines, means that these places we cherish can be healthy and productive and enjoyed for generations to come.

SURPRISES IN THE LIBRARY

White Wine Ageing?

By: Eric Glomski

When I worked at David Bruce in the Santa Cruz Mountains, one of the greatest projects I ever got to take on was tasting and archiving over 25 years of library wines. For better or worse, David had literally stashed close to a thousand cases of wine in a corner of our main cellar. Some of those wines should never have been archived and a good portion should have been consumed many, many years before I got them to. Amazingly though, the handful of wines that I found to be the most beautiful and the ones that I still remember to this day were white. The Estate Chardonnays were stunning and in particular, the 1983 Santa Cruz Mountain Estate Chardonnay (tasted in 1999), which had a modicum of Botrytis, was nutty, honeyed and sublime.

I am having a similar experience with our Page Springs Whites. Now...don’t get me wrong, I love Malvasia...but it tends to be a little over the top when it’s young. It can lack sophistication and balance because it is sooooo perfumy, sooooo melony and just in your face (which is of course why so many people love it). To be honest, I never ever thought the Familia Blanca (100% Malvasia) would have aged so well but on numerous occasions now, I have tasted through four, five and six year old Blanca’s in our PSC library and the wines are stunning. What used to be overly perfumy, fruit bombs are now classy wines that remind me of the great Muscats and Pinot Gris from Alsace. We’re talking almond slivers, honeysuckle, Asian pear, lemon grass and just amazing balance.

I brought up the Familia Blanca because I never thought those wines would age well — I was dead wrong. However, there are two other PSC whites that I made specifically with the intention of ageability, but I never thought they would handle so much aging. Let’s talk about our Flagship White, La Serrana. The one common thread in this blend each vintage is Arizona Stronghold Viognier. Even before there was an ASV, we bought this Viognier from Dos Cabezas. Over the years, we have worked Roussanne and Marsanne into this blend and even a little bit of Colibri Vineyard Viognier. La Serrana is the first wine where we have released newer, younger vintages before older ones. We started pouring the 2010 La Serrana before the 2009. The 2009 was tightly wound and too tart when I tasted it in 2012. When we opened a bottle recently it blew our minds! Bright pear and honey notes ride on top of lemon peel and bread dough. Right now, every La Serrana that we have in the cellar and library (all the way back to 2005) are getting better every time I taste them.

Finally, I just have to mention our Stronghold Vineyard Chardonnays. 2010 was the last on one we will ever make. It never ceases to amaze me how elegant and classy Arizona Chards are. In fact, our chards remind me so much of White Burgundy (specifically Chassagne) that I stopped buying these expensive imports years ago. Everything that is great about Chard is there, dried pineapple, lemon, vanilla crème, almond and, as it ages, dried nuts and honeycomb.

It’s easy to think about reds as the big agers, but when you think about it, some of the greatest old wines in the world are white (Sauternes, Rhine & Mosel Riesling, Montrachet, Hermitage Blanc). So if you already have them in your cellar, don’t worry about them going bad. And if you don’t have them, get em’ while you can!

2013 Summer White Release

La Serrana Vertical: 3 Bottles (2009, 2010 and 2011)
$78.00, Discounts Apply

To Participate in this year’s Summer White Release, email WineClub@PageSpringsCellars.com.
INNER CIRCLE

2011 Cabernet Franc Santa Margarita Vineyard, 2 bottles
This whole limestone-vineyard was littered with ancient, fossilized oysters! Wait till you taste this wine. It is ancient landscape in a bottle!!

2010 Hames Petite Sirah, 2 bottles
This massive, tannic wine, is loaded with concentrated, syrupy-boysenberry and coffee with nice hints of brambly spice and rose petals. Quite young now, this wine should improve in a proper cellar for several years. Enjoy it with rich meats or pungent cheeses.

2011 Grenache Carriage Vineyards
Years ago I suggested that Larry Smyth, the owner and vineyard manager of Carriage Vineyards, consider planting Grenache on his site. The deep calcareous clay and steep slopes looked ideal. Well ... for some reason he took my advice and is now getting equal or more for his Grenache than any - other varietal at his place! Luckily he agreed to sell us some

2011 Mules Mistake
Now in its third year as an Arizona blend, we’ve added yet another layer to this story by using a dash of Gewtirztramtner - a white wine - for added freshness in this light, refreshing summer drinker. Hopefully it’ll have you shouting: “long live the Mule!”

FAMILY

2011 Barbera San Juan Vineyards, Paso Robles
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 Unlikely Partners
This stunning, structured, Cab Franc from the Santa Margarita Vineyard in the central Hills of Paso Robles County finds amazing synergy with the rich and voluptuous Petite Verdot from Ranchita Canyon Vineyard in the north. The color’s green, black and purple say volumes about this wine.

2011 Vino de la Familia
With historical viticultural origins in southeastern Turkey, this liquid landscape is both ancient and new, simple but complex. Enjoy the waves of pineapple, mandarin, muskmelon, lemon and honeysuckle with an open mind and thoughts of the high elevation Arizona desert.

2011 Sangiovese Ranchita Canyon Vineyards
Instead of putting the wine to barrel right after fermentation was complete, we soaked the wine on the skins and seeds for almost a month. This process added much more weight and tannin to the wine and imbued it with an “old world” style. This wine should age well for several years and could use decanting if you drink it between 2012 and 2015.

CELLAR DOOR

2010 Hames Petite Sirah
This massive, tannic wine, is loaded with concentrated, syrupy-boysenberry and coffee with nice hints of brambly spice and rose petals. Quite young now, this wine should improve in a proper cellar for several years. Enjoy it with rich meats or pungent cheeses.

2011 Super Cali, 2 bottles
2011 marks the first year Page Springs Cellars has ever produced a classic Tuscan-Bordeaux style blend. We have simultaneously produced a more elegant, restrained Arizona blend that lacks the weight of this wine but make up for it in charm! Please do try this wine with strong Italian foods to see it really shine.

2011 Nuevo Petite Sirah
Petite Sirah cuttings from the historic Genesee Vineyard in Paso Robles, 2011 marked the first year a small crop was harvested from these vines. Fruit on young vines tends to receive more sun, which leads to more color and structure in reds. This is clearly demonstrated in this inky, dramatic wine. This should age well and needs time to breath.

2011 Syrah Page Springs Vineyards
Grown from the French clone 383, we consistently produce a characteristically round wine with unique notes of orange rind and citrus (along with the classic darker fruits associated with Syrah). Overall, 2011 was a lighter vintage for Arizona so this wine is drinking well now and should be enjoyed in the next couple years. It should pair especially well with soft ripened cheeses and seasoned meats.

2011 El Serrano
2011 marks the 9th vintage of El Serrano, our flagship blend at Page Springs. The beauty of winemaking is that with each vintage we are presented with different expressions of the two core wines we craft this blend from - Mourvedre and Syrah. 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.

FRIENDS

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2011 Syrah Page Springs Vineyards
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Visit our website for more information on the wines in your release.
WWW.PAGESPRINGSCELLARS.COM