By all measures, 2014 was the most incorrigible vintage of the last ten years. The only year that even came close to 2014 was 2008. And while 2008 was also miserably rainy, nowhere near as much rain fell (especially on our Colibri Vineyard) during that harvest as 2014. The funny thing though, is that in 2008 the vast majority of the grapes we harvested (at both our own and other folks vineyards) came in with one form of rot or another. While this year it rained a hell of a lot more; 95% or more of the grapes came in clean, and if I may say…pretty damn nice!

So what was different in 2014?

I think Page Springs, Arizona Stronghold, and the majority of our grower friends have made so many viticultural advances in the past few years that we now have the upper hand on the tempestuous nature of monsoon rainfall. Although there are always exceptions, I will even stick my neck out to say that I see huge advances throughout the whole Arizona wine industry. We have been learning from our mistakes, and the smart growers that have come along after us (and there a lot of new ones) have asked the right questions, allowing us all to jump into the quality game much quicker than our predecessors.

So what exactly has changed?
What do we do different now?

For starters, we (and I mean the Arizona “we”), are starting to plant different varietals and clones than in the past. There is still a long way to go, but it is very clear that the likes of Grenache, Riesling, and even some clones of Syrah and Petite Sirah are very problematic. Their tight clusters and proclivity to crop heavily all lead to an increased susceptibility with fungal problems. Syrah clones 383, 99 and some 174 are giving way to 470, 471 and 525. Just numbers right?! Well…the second set of Syrah clones (newer to arrive on the scene) have much looser clusters, meaning they dry out faster after rains fall. This makes a HUGE difference.

Additionally, we are opening up our canopies more too. Many used to sandwich their shoots in a tight VSP (Vertical Shoot Positioning) system, where all the leaves were bunched up leaving clusters to hang in the shade below this impenetrable mass of leaves. Many now favor installing cross-arms (from 6” at the bottom, just above the arms or cordons, all the way to 12-16” at the top) on the same posts that once held the wires used to sandwich the canopy. The wires are then moved away from the post and thus create a more open, ”V” shaped canopy. This alone allows much more sun to penetrate into the fruiting zone as well as more air to flow across and down into the canopy. Sun and air mean less of a habitat for mold and fungi.

In addition to choosing different vines and changing our canopy management, fungicidal treatments have advanced in Arizona as well. For instance, our Vineyard Manager, Jeff Hendricks, makes a call in each block early in the season to spray Kocide at a very specific time. Kocide is essentially Copper Hydroxide. Copper, by the
IN THE TASTING ROOM

A Taste of the Tasting Room

By: Paul Hay, Tasting Room Manager

Back in July, my predecessor Corey Turnbull left his management role to take on a long anticipated winemaking position with Arizona Stronghold Vineyards. Unfortunately for all of you, I was offered and with nervous anticipation, accepted his soon to be vacant position as the Tasting Room Manager. Months have passed and many things have changed. I could bore you with all of the changes that have happened and will happen, but I won’t.

Instead, I will focus on one specific change. One that some of you may have all ready caught the “buzz” on. Since October 18th, we have been proud to feature wines from Arizona Stronghold. The likes of the Dala Cab, Dala Chardonnay, the Dayden (a lovely and affordable rose) and two others now adorn our menu. We have featured these wines on our menu with their very own flight: The Sibling Flight. We plan to feature other wines on our menu with their very own flight: Search no further than Old Town Cottonwood. Locations such as Arizona Stronghold, Burning Tree, Fire Mountain (which also features Cellar Dwellers), and Pillsbury Wine Co. have all made an impact on the community. A community we are proud to be a part of and support.

From sponsoring local events to featuring wine dinners, these labels are headed towards success; driven by their continual effort and passion. Tracing their roots back, these companies all have bottles or stories that take them back to PSC. We are all now fortunate to play our part here in the Verde Valley. Take for example, the Tilted Earth Festival back in June. It was our first (soon to be annual) community themed event occurring at Cottonwood’s Riverfront Park. The event featured several bands and seventeen local wineries. The event was able to raise thousands of dollars for our local teen center due to the generous donations and efforts of local artists and businesses. The revelry began the preceding evening with several wineries joining forces with local restaurants to create incredible pairings, and memorable evenings.

So while you initially may find it strange to see some on other label here at PSC, we all share a common goal. One sip at a time, we enjoy all that Arizona has to offer!

Around the Grounds

Composting With Red Wigglers: Part 1

By: Angi Grubbs, Groundskeeper

Adding worm castings to your garden can aid in creating an environment in which plants can thrive. Creating a worm composting system, sometimes referred to as vermiculture, was much easier than I originally thought it would be. After attending a few Master Gardener lectures and doing a bit of online research, I finally decided to develop my own simple way to recycle my yard debris and kitchen scraps in my backyard. Worms have been stirring my compost system since 2009—saving me from a lot of backbreaking work! The worm composting system that resides in the greenhouse at Page Springs Cellars is modeled after my home system.

Setting Up Your Worm Composting System:

Step 1: Use a galvanized steel stock tank to house the worms and compostable debris. Since worms like a moist environment, and ventilation aids in the decomposition of matter, I drilled holes every few inches around the base of the sides of the container and in the bottom of the tank as well.

Step 2: The stock tanks sit on several legs made of cider blocks. This prevents the worms from escaping into the ground through the base holes. It also gives me room to slide plastic containers (litter boxes) under the drain holes. Liquid runoff, also called compost tea, is collected. Since this liquid is high in plant nutrients, I use it to water my favorite plants in the garden.

Step 3: Before adding debris to my system, I cut a lid out of plywood to cover the stock tank. The cover keeps the compostable debris moist and the odor down. It also provides the worms with a dark environment, which they prefer. Since the 200 gallon stock tank at PSC is so large, I cut the plywood in two pieces so I only need to open one side of the lid to put in debris.

Step 4: Wild worms regulate their body temperature by going deeper into the soil on both very hot and very cold days. Since they do not have this option in this controlled environment I’ve created, placing the compost system in the shade during summer and in the warmth of the greenhouse during the winter is essential in the desert southwest. The added warmth of the greenhouse during the winter is a bonus for the PSC worms!

In this first article I have described how I set up the PSC worm composting system. The next newsletter article will focus on use of the system, what I feed my worms, and the harvesting of the worm castings. I will also answer the question, “Why red wigglers?” If you have questions about the procedures mentioned in this article, please feel free to email me at agrubbs@pagespringscellars.com.
A Taste of the Tasting Room

TASTING ROOM
In The

so stay tuned!

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have had a “learn as we go” career thus far. Learning what varietals do well in what areas, discovering efficient ways to establish a vineyard, and trying to solve the complexities of farming five unique sites with over 25 different varietals. Innovations are almost daily as we forge through unfamiliar territory. It’s only recently that I feel like we are “getting it” and starting to really understand Arizona viticulture. Over the past few years a lot of people have made a huge impact and farmed with me passionately and I want to mention them individually in this article. Those of you who have volunteered in the vineyard will know these people.

Elliot Stephens led the vineyard operations for the past three years but sadly his home state of Montana drew him away from us. He led quite a large crew through the most chaotic three years the vineyards have ever seen… and he did so with grace and humor. He was often jokingly called “Yelliott” despite that fact that no-one has actually seen him yell.

Jason Krug will be stepping into Elliot’s role now and I have all the confidence that we’ll all do amazing things under his leadership. Jason is a graduate of the Yavapai College viticulture program and is one of the fastest, hardest, and smartest workers I’ve seen. He’s been called “gopher” because of how fast he can dig a hole.

James Smiley has been farming vines in the valley for six years and you’d be hard pressed to find someone with more knowledge and experience in the area… we’re lucky to have him. His last name says volumes as you’ll always be smiling when James is around… always!

Anthony Averbeck stumbled into our world out of no-where… no interview or resume or anything. Tony picked up vineyard work so quickly you’d think he had been doing it his whole life. Like James, Tony induces smiles wherever he goes and his nickname is “Hot Tuna”.

Andy Schaufler-Vircsik (none of us can actually say his last name… or spell it for that matter) is pretty new to Page Springs but definitely not new to farming grapes. Andy (or Handy as we call him) has his own backyard vineyard and makes wonderful small production wine from his grapes. He also consults for a Camp Verde vineyard. He’s a smart one and we’re excited to have him on our team.

Lauren Rankin is our newest addition but she comes well armed with a tasting room stint here at Page Springs and she also works in a wine store so she knows wine and now she’s understanding the vineyard side of things quickly. Lauren is often called the “supervisor.”

Recently departed are Gary and Steve. Gary helped us identify crown gall at Colibri, led our grafting effort and helped us battle Pierce’s Disease for a couple years. Gary is a talented guy with a master’s degree in plant pathology. Steve (or Thirsty) was a natural fit for the crew and helped us immensely while he was here. We all joked about Steve’s crazy days where he’d just yell weird things all day from across the vineyard. They will be dearly missed and we thank them both for all their help.

It really was an amazing team, and still is! This year was the wettest year we’ve seen and yet the vineyard crew consistently brought in clean and rot-free fruit. In 2009 and 2011 this was not the case and those years saw less rainfall than this one… a truly amazing effort and a shining example of how far we’ve come in such a short amount of time. ✿

FROM THE VINEYARD

By Jeff Hendricks, Director of Vineyard Operations

Meet our Vineyard Innovators

We’ve gone through some significant changes in the past few months. We recently finished a three-year long vineyard installation project, part-ed with some colleagues and have welcomed new leadership. Rather than focus on innovations I thought I’d focus on our innovators.

This industry is still young and my colleagues and I have had a “learn as we go” career thus far. Learning what varietals do well in what areas, discovering efficient ways to establish a vineyard, and trying to solve the complexities of farming five unique sites with over 25 different varietals. Innovations are almost daily as we forge through unfamiliar territory. It’s only recently that I feel like we are “getting it” and starting to really understand Arizona viticulture. Over the past few years a lot of people have made a huge impact and farmed with me passionately and I want to mention them individually in this article. Those of you who have volunteered in the vineyard will know these people.

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Thirty years ago, Ken had an employer that would take us out to high-end restaurants and order expensive bottles of wine. Back then, we had an appreciation for the price, but not the wine itself. It tasted good, so we drank it! Although we continued to drink wine on occasion, it wasn’t until we were on our honeymoon in 1986 touring the Mondavi Vineyards that we first really felt an appreciation for what it took to make the “nectar of the gods.” It was wonderful to walk through the winery and learn about the process and we enjoyed our first ‘winery’ experience very much.

Fast forward fifteen years, to our weekly visits to a neighborhood wine bar where our knowledge increased and our palate truly expanded. We started ‘tasting’ the wine, appreciating the nuances and that’s when the world of wine really opened up for us. We began traveling and tasting wines from different regions, but it was hard to get away for more than a day or two. Why couldn’t we find it just a little bit closer to home? What? We could? How embarrassing! Being a native of Arizona (Ken has lived here since 1974), we were shocked. How did we not know Arizona was making good wine!? After being introduced to a few delicious bottles by Pavle at FnB in Scottsdale, we became obsessed and started exploring Arizona wineries on our own. Our first visit to Page Springs Cellars was in January 2012 and it was perfect. Wells Blanchard poured our tastings and shared his knowledge and passion not only of wine, but of Arizona wine. We walked around the grounds, and even in the cold of January without picture–perfect green vines touting their beautiful grape clusters everywhere, we saw beauty in the vineyards. We felt an immediate pride for our Arizona winemakers and what they were achieving and wanted to be a part of this community.

Don’t misunderstand, we’re not winemakers, and we don’t want to be; but we love learning about the wines, the winemaker’s point of view, and the history behind each grape varietal, blend and vineyard placement as well as the stories behind each vintage!

We joined the wine club that weekend and have tried to make it to as many events as possible since. In addition to having tons of fun, making new friends and enjoying great wines, we have learned a lot about wine through these informative days and evenings. We’ve truly become a part of this community, and this community has become a part of us. We even went on an amazing cruise through the Rhone in France with Eric and Sam Pillsbury to learn more about Arizona’s similarities to that region. It was an unbelievable trip filled with fantastic memories, many new friends and many new wines to appreciate. Although we love what Eric and all the amazing people at PSC represent, our passion and appreciation for what Arizona wine means doesn’t end there. We are excited about the future of all Arizona wineries, farmers, co-ops, and winemakers. We’re looking forward to many more events throughout the wine community in the coming years as it’s become our go-to activity for supporting our local community.

Ken is Founder of Tempe-based Data Doctors and Data Doctors Franchise Systems as well as a frequent contributor as a tech expert for valley media outlets and I (Anita) have been an at-home caregiver for our aging parents over the years. We have two wonderful adult children, Sydney and Taylor that already have a great appreciation for exceptional wine. In addition to our obsession with Arizona wine country, we are also travel nuts in general, always looking forward to our next adventure! Wherever we find ourselves, we take every opportunity to explore the great outdoors and go “Wiking” (hiking with wine). As caregivers, we find that we crave weekends away to recharge and rekindle. Discovering Arizona wine has led us to explore new opportunities for wiking adventures as we find ourselves in areas that we would never have thought about visiting before, like the Chiricahua Mountains, Parker Canyon Lake, the Santa Rita Mountains, Patagonia, and Mingus Mountain.

The warm welcome we receive from our Page Springs family each time we visit is a blessing that is beyond anything we ever dreamed of back on our first visit in January 2012. We enjoy going to Napa Valley, Paso Robles and other great wine destinations, but we truly appreciate having a wine playground of our own, right in our backyard.
Innovation in winemaking is something that occurs constantly. What worked last year, or even last month in the case of harvest, may or may not work again. Thus, we are continuously developing new processes and ideas to meet the demands of any situation.

This year, we saw one of the wettest harvest seasons to date. Eric and Jeff had their hands full figuring out how and when to spray, leaf pull, drop fruit or pick. In between each rain there was a brief moment to test berries and make those decisions. Everyone had to find new and better ways to get things done in such a short time. Many occasions the goal was to pick, and pick as much as possible before the next rain. This meant that in the cellar, we saw lots of fruit on a daily basis. Often we’d receive fruit from multiple vineyards in both Northern and Southern Arizona. Every year, in the early weeks of the “crush” season this is fine. We are motivated, there is space, and we moving quickly! After a few weeks roll by, we start to see the winery filling up a bit too fast and you start wondering … where is all the fruit going to go?? Basically it goes everywhere: from the blacktop driveway to the crush pad. We have to learn how to constantly move things around like a Tetris game.

In the cellar, we are often handed winemaking decisions. For example, at one point early in the season this year, we received some very ripe fruit. Ripe is not typically our style, so what do we do? Well, around the same time, a large block of Petite Sirah we had planned on using for Vino de la Familia blend was lost to rot. Some ripe Syrah might be the perfect solution!

In another case, we also saw most of our white grapes come in, all within a couple weeks of each other. Since we only have so many tanks to ferment in, and whites usually take 21-30 days to finish fermenting, we have to think on the fly. The solution here was two-fold. On the one hand, the cellar team (myself, Marissa Gagliardi, Bill Fanning, and Gayle Glomski) needs to stay on top of getting wine into barrel as soon as they are finished fermenting. This also means, that you to pay extremely close attention to each batch of fruit. While staying on top of getting wines into barrel immediately upon fermentation, we only have so many tanks. That’s why in our 2014 vintage, you will see quite a few more whites actually fermented in neutral oak barrels as opposed to tank. The output of this has resulted in some very rich, small batch white wines that I absolutely love.

Getting to everything during an epic harvest season (like this year) also requires some adjustments to the simpler things in life, like sleeping and eating. This year, we were stunned by all the help we received from staff: from our tasting room to marketing, wine club to admin and beyond. Some days had as many as eight people working at a time and we could still have used more! That amount of support was equally epic. And, I think our own tasting room kitchen saw a healthy bump in sales being that we had no time to cook for ourselves. Not that this is a bad thing! Living on cheese plates, pizza and even house-made bacon…okay, maybe it’s not the healthiest thing. Speaking of innovation though, out of everything PSC has innovated this year, in my opinion, bacon is by far the most brilliant! In short, kudos to Brian and Bacon!

Just a few years ago, a vintage like 2014 would have been a mess. If you look back at our events to see what Library wines we share with you, you will see the fewest from 2008. You will see lots of wine from 2007 and 2010 which were great years (and fairly dry, by the way). 2009 was cold and therefore these wines have high acid which is lending to great ageability (but not great drinkability when young). 2012 was pretty good all round, and from the looks of it, 2014 should give us some pretty amazing wines too.
It has been an amazing and crazy year here at Page Springs Cellars. Or so I’ve been told. This is my first year and there is never a boring moment. 2014 has been the year of tremendous growth and change within every department of the company.

From the tasting room, where our “slow” months have been record breaking to the vineyards, where fifty percent of our entire harvest (which normally trickles in over two to three months) was all picked and dropped off in the cellar in just one week. Our hearty vineyard crew worked around the clock (literally picking at night) to insure that our fruit was picked at the most optimal time. Our amazing production staff processed fruit night and day, making what will soon be delicious PSC wine. Of course, all this chaos keeps our office staff in overdrive as well! Even our parking lot is changing with its new solar makeover. This exciting phase of evolution provides all of us with new opportunities while at the same time, creating the necessity to reflect on how best to innovate in this time of expansive growth.

Of course our Wine Club hasn’t been left out! The Club has been full since July and is now on a wait list. Our Members have been a key part of our growth and we find ourselves striving to provide a higher level of service. It has been a pleasure to get to know each of our Members, as well as our Members in Waiting, many of which have expressed how excited they are to be part of PSC. We all share a deep love for the winery and all that it entails. This year I have heard so many great suggestions from our Members on how we can better our wine club. So, starting in 2015 we are implementing a few changes, minor changes, of course!

Events: Beginning January 1 – January 31, all Members will be able to reserve spaces at any 2015 event of their choosing. After that, we will close reservations and reopen them again thirty (30) days prior to the specific event. We want to give every Member a chance to reserve! And, this means new Members will also get the chance to make event reservations.

Quarterly Releases: Each quarter we receive requests for more of our limited wines. Beginning in 1Q next year, there will be a slight price increase in quarterly release price range per level (no more than $10 per release). This will give us more flexibility to offer our Members these limited wines.

The Vault Wine Storage (shipments and pick-up parties): We have a new partnership! This last year we tested a new idea with The Vault Wine Storage in Phoenix and brought our wines to you. We offered a special wine and food tasting at The Vault with the option of brining club releases to the event. Now, we’ve decided to take this a step further. Our exciting new alliance allows us to ship Phoenix Member’s quarterly release to The Vault Wine Storage in Phoenix. They will sign for and store releases up to one week for a nominal surcharge of $10. We will also continue our pick-up parties bi-annually. PSC will bring releases to The Vault along with some exquisite wine and food pairings.

I am so grateful to be a part of this frontier Arizona Winery at a time of tremendous time of growth and transition. I have big boots to fill taking over the Wine Club. I look forward to working with all of our wonderful Wine Club Members, and continuing to provide a special experience only Page Springs Cellars can provide!
Holiday Entertaining
By: Chef Bryan Nowicki

When it comes to innovation in the kitchen the first thing I think of is equipment and the internet. I remember the huge differences back when I was young culinary student in the mid-eighties while I worked at high-end restaurants and hotels in Scottsdale. There came a point, as I moved up the ranks in the kitchen, when I was asked to produce recipes including method and cost. I would head to the Public Library and go through index cards to find cook books for research and to pick new ideas. Now I have an iPad in the kitchen, need I say more?

We have gone from hand mixers, measuring cups, knives and whisks, to Cuisinart, Kitchen Aids, and emersion blenders. All of these have become a staple, even in a novice kitchen. Food storage innovation has come a long way as well. We can order anything we need in seconds and these days, you can find many previously obscure food items at your local natural grocers.

During the holidays we all like to save some time and energy. One option is using some premade foods. My favorite of these is the puff pastry. It's a great product with a multitude of uses. It looks elegant, and can taste buttery or be sweet or savory. For a long time folks would shy away from puff pastry or save it for special occasions because of the massive work load involved in hand making the pastry. Now we can buy pastry ready-made at a reasonable price and decent quality. You can keep the pastry in the freezer until ready to use. I suggest pre-cutting pastry to desired sizes, separated with parchment or wax paper in a Ziploc bag until ready to use. Then, just pull out desired amount, separate and let sit at room temp covered with plastic wrap for 15 minutes. Now you are ready to put the puff pastry to work.

The Chef's personal innovation comes into play here because there are so many things you can do with this “blank canvas.” I like my pastry cut into 4x4 squares because this size works well for many things. The pastry will stretch over a crock like bowl or large cup that can go in the oven. This is where you get can creative. A few obvious choices are pot pie type fillings, French onion soup or stew. You could make turkey pot pie from Thanksgiving leftovers, oven baked with pastry top. What ever you choose, put the warm mixture in the crock pot, cover with pastry, crimp around edges with finger, brush with olive oil or butter and bake for 15-20 min at 350 degrees. It will puff up golden brown and act as a great buttery accompaniment to the rich warm stew. All of these are great for cold weather and a good method to use Holiday leftovers.

Looking perhaps for something as a great appetizer or wine pairing? Why not try brie wrapped in the puff pastry. Repeat the same steps of thawing the pastry out. Cut the pastry diagonally, place a one to two ounce piece of soft brie in the center (I like to put a slice of apple and pear on the brie) wrap it by pulling each side of the pastry across the brie. One side should overlap the other and you can use a touch of egg wash if you want to seal the sides. Personally, I crimp them with my fingers. These should look like neat little presents. Brush with plain butter but you can sprinkle with salt, pepper or herbs if you like. Bake at 350 degrees for twelve to twenty minutes or until golden brown. Then, serve with jam and warm bread. We serve this baked brie dish in the tasting room with a goat cream caramel and pair it with the Mertis apple wine. A wonderful treat for the palate!

Last but not least is the simplest but my favorite: fresh fruit. Fruit in pastry is always based on seasonality for me. I like to use the whole 4x4 square of pastry dough for these tasty little items. Toss what ever fruit mix you like with sugar and a touch of lemon juice. So let's say apple, pear, brown sugar, cinnamon, nutmeg. Or raspberries, strawberries, sugar and orange juice. Whatever your choice let the fruit macerate in the sugar for ten minutes. Then place in the pastry, bring the sides of the pastry up by the corners, crimping them together at the diagonal seams, there will be four seams all of which come to a point in the center. Brush with butter, sprinkle with sugar and bake at 350 degrees for fifteen to twenty minutes or until golden brown.

There are thousands of combinations and it's fun to come up with your own twists. Focus on one of your own favorite recipes or research the internet for a new idea and add some of these easy applications during the holidays for your very own innovative treats. ☁
2013 ‘Campania’
Here we have a single barrel of Dragon Vineyards Aglianico blended with a single barrel of Fort Bowie Merlot. At minimum, we have an intense palate of candied wild strawberry and brooding resinous notes. This year’s release should mature more quickly than the previous vintage.

2013 Ranchita Petite Verdot
Petite Verdot is one of the hidden jewels of the Bordeaux region of France where it finds its way into blends as a color and tannin enhancer. This is easily the finest example of this wine we have ever produced. It has a wonderful balance between richness and freshness along with dark fruits, cured black-olives, dust, basil and bark. It is drinking well now but should age well for several years to come.

2013 Vino de la Familia:
The Vino de la Familia has and always will be about fullness. Velvety, mouth-watering and delicious! 2013 marks the 11th year for this wine – and probably the last that will have California fruit in it! (Not that there is anything wrong with it…)

2013 Dragoon Nebbiolo
The ageability of the wine is vastly increased as well as the complexity. In the process, an unmistakable, dry, slightly volatile, Italian style develops. This was our process too – and two years in barrel also followed tradition for this varietal. This is an exciting first for this famed and fickle varietal here in AZ!

2013 Stage Stop Vineyard Tannant
This bottling comes from the second, fourth-year crop off of young Tannant vines at the Stage Stop Vineyard of the Dancing Apache Ranch. This wine is markedly richer and softer on the palate than our 2012 offering. Intense earth, leather and rich smoky characters of Cab. This batch was aged in neutral and we suggest you try it side-by-side with the identical wine aged on AZ Emory Oak for perspective.

2013 Ranchita Petite Sirah
Ranchita Vineyard’s 2012 Petite Sirah is as stunning as its wines are interesting. Remote and beautiful, Colibri sits in a wild, ancient volcanic landscape. You can really taste this place in the deep, dark fruits, hints of ash, a soft palate and smooth, silky finish. With each vintage the wines from this vineyard get better and better.

2012 Pillsbury Vineyard Shiraz-Pick 2
This Shiraz is classic in its blue fruits, hints of ash, a soft palate and smooth, silky finish. Each with each vintage the wines from this vineyard get better and better.

2013 Dragoon Marselan Neutral Oak
From a grower’s perspective, Marselan is a dream! The wine is similarly amazing in that it combines the beautiful fruitiness of Grenache with some of the rustic green characters of Cab. This batch was aged in neutral and we suggest you try it side-by-side with the identical wine aged on AZ Emory Oak for perspective.

2013 Colibri Grenache
Colibri Vineyards, located in east-west running Whitetail canyon in the Chiricahua Mountains, is as stunning as its wines are interesting. Remote and beautiful, Colibri sits in a wild, ancient volcanic landscape. You can really taste this place in this wine — so much that I once heard an AZ wine expert refer to Colibri as the “Grand-Cru” of Arizona!

2013 Super Cali
This fascinating, well balanced blend of classic Bordeaux and Italian varietals is as complex as it is delicious. All four varietals come from the prestigious Ranchita Canyon Vineyard in north Paso Robles. This is an excellent food wine and it should reward proper cellaring for several years.

2013 Ranchita Petite Verdot
Petite Verdot is one of the hidden jewels of the Bordeaux region of France where it finds its way into blends as a color and tannin enhancer. This is easily the finest example of this wine we have ever produced. It has a wonderful balance between richness and freshness along with dark fruits, cured black-olives, dust, basil and bark. It is drinking well now but should age well for several years to come.

2013 2013 “Campania”
Here we have a single barrel of Dragon Vineyards Aglianico blended with a single barrel of Fort Bowie Merlot. At minimum, we have an intense palate of candied wild strawberry and brooding resinous notes. This year’s release should mature more quickly than the previous vintage.

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2013 Vino de la Familia:
The Vino de la Familia has and always will be about fullness. Velvety, mouth-watering and delicious! 2013 marks the 11th year for this wine – and probably the last that will have California fruit in it! (Not that there is anything wrong with it…)

2013 Dragoon Nebbiolo
The ageability of the wine is vastly increased as well as the complexity. In the process, an unmistakable, dry, slightly volatile, Italian style develops. This was our process too – and two years in barrel also followed tradition for this varietal. This is an exciting first for this famed and fickle varietal here in AZ!

2013 Stage Stop Vineyard Tannant
This bottling comes from the second, fourth-year crop off of young Tannant vines at the Stage Stop Vineyard of the Dancing Apache Ranch. This wine is markedly richer and softer on the palate than our 2012 offering. Intense earth, leather and rich smoky characters of Cab. This batch was aged in neutral and we suggest you try it side-by-side with the identical wine aged on AZ Emory Oak for perspective.

2013 Ranchita Petite Sirah
Ranchita Vineyard’s 2012 Petite Sirah is as stunning as its wines are interesting. Remote and beautiful, Colibri sits in a wild, ancient volcanic landscape. You can really taste this place in the deep, dark fruits, hints of ash, a soft palate and smooth, silky finish. With each vintage the wines from this vineyard get better and better.

2012 Pillsbury Vineyard Shiraz-Pick 2
This Shiraz is classic in its blue fruits, hints of ash, a soft palate and smooth, silky finish. Each with each vintage the wines from this vineyard get better and better.

2013 Dragoon Marselan Neutral Oak
From a grower’s perspective, Marselan is a dream! The wine is similarly amazing in that it combines the beautiful fruitiness of Grenache with some of the rustic green characters of Cab. This batch was aged in neutral and we suggest you try it side-by-side with the identical wine aged on AZ Emory Oak for perspective.

2013 Colibri Grenache
Colibri Vineyards, located in east-west running Whitetail canyon in the Chiricahua Mountains, is as stunning as its wines are interesting. Remote and beautiful, Colibri sits in a wild, ancient volcanic landscape. You can really taste this place in this wine — so much that I once heard an AZ wine expert refer to Colibri as the “Grand-Cru” of Arizona!

2013 Super Cali
This fascinating, well balanced blend of classic Bordeaux and Italian varietals is as complex as it is delicious. All four varietals come from the prestigious Ranchita Canyon Vineyard in north Paso Robles. This is an excellent food wine and it should reward proper cellaring for several years.

2013 Ranchita Petite Verdot
Petite Verdot is one of the hidden jewels of the Bordeaux region of France where it finds its way into blends as a color and tannin enhancer. This is easily the finest example of this wine we have ever produced. It has a wonderful balance between richness and freshness along with dark fruits, cured black-olives, dust, basil and bark. It is drinking well now but should age well for several years to come.

2013 Colibri Counoise
The unique and intensely vibrant fruit of this wine is permeated by the ever present Colibri landscape-esque wine hails from the eastern hills of San Miguel in northern Paso Robles County. 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 which is one of the most fruit driven we have made in years.

2013 Dragoon Montepulciano
To our knowledge, Dragon Vineyards on the Willcox bench is the first to grow Montepulciano in Arizona and we are pleased to have had the opportunity to work with it. This wine was aged 18 months in neutral oak, has a very moderate alcohol, bright red fruit and well balanced acidity. The beautiful dried orange peel, lilac and wild strawberry characters are balanced by clay, iron and earth in this complex wine.

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2013 MS5p
This classic blend came into being for two main reasons. The first was to pay homage to the captivating blends of Southern France that are crafted with this core grape trinity (G, S and M). Here, though, we have added a splash of P for good measure. The second reason was to create a complex, but soft and immediately approachable wine that can weave its way into a number of settings. Beautiful layers of spice, purple fruit and earth come together on a silky palate with a lingering and complex finish. Arizona undoubtedly shows strength in growing Rhone varietals.

2013 Blaufrankisch
This Austro-Hungarian varietal is being grown at Dragoon Mountain Vineyards in the Willcox area. While I have tasted a few of these wines when I recently travelled in Eastern Europe, I can only say that our seems totally different (as could be expected). This wine is overtly fruit and approachable with low tannin and a soft, easy drinking nature. I would suggest enjoying it in the short-term, and possibly even slightly chilled.

2013 Dragoon “Arinarnoa”
This grape which was recently introduced to Arizona at Dragon Mountain Vineyards is still classified as a cross between Tannat and Cabernet Sauvignon. This is an interesting wine: it displays deep, dark fruits, a unique wet-green forest character and ample color and tannin.

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