Discovering Page Springs

Hiking waterways in Arizona, by definition, is a process of exploration and discovery. I can’t tell you how many times I have bushwacked along streams, telling myself that I would finally head back after seeing what was around the next corner, and then the next corner, and then...(darkness looming, of course). You see, the diverse geology of our central uplands leads to some wild drainage patterns, and the sinuous nature of these streams always holds the next natural wonder just out of sight. The nature of things being held back and then all of a sudden revealing themselves makes them especially wondrous to me. Maybe it’s a waterfall, a dripping-singing spring, some new flower I have never seen clinging to a sheer rock face or maybe a grotto with vivid green ferns hanging and tree frogs chirping. I am a sucker for these special little, undiscovered places, and I love how you have to work to find them. The nature of rivers and streams and my innate curiosity is what led me to Page Springs. It is a big part of why we are all here.

Back in the late 1990’s, I left my gypsy, Grateful Dead, touring lifestyle (another exploratory phase of my life — Prescott College. It was here that I fell in love with Arizona, and it was here that I fell even more deeply in love with rivers and streams, it was here that I truly woke up for the first time in my short life. Like most of my interests, I pursued this one with passion and focus, and eventually came to understand many things about our lands and the water that flows and feeds them.

I founded my first business soon after graduating from college and launched into doing formal research, developing management plans, and implementing ecological restoration projects along waterways throughout the state. Around 1994, I was conducting a two-year study of all perennial streams in the Prescott National Forest. I hiked so many streams during that time I started seeing patterns in the landscape that began to take hold of my curiosity and entrepreneurial spirit. I was doing restoration work on streams and the inevitable question of “restore to what” constantly haunted me. The patterns I was beginning to “grok” were the keys to deepening my ability to truly restore and bring back health to these places. I kept asking myself “why were there Alders here, Sycamores there, Cottonwoods in the next stretch and then a mix in this area?” Ultimately, the pattern revealed itself. I began to realize the geology, geomorphology (the shape of the stream channel), the gradient (how steep it was) and the watershed size (and related flow levels in the stream that were a product of the size of the rain catching area) all created these biological or botanical expressions in each stream reach. The physical sets the stage and then the biological moves in and expresses itself. This became the modeling system for my business. I started measuring these aspects of streams on healthy, reference reaches and then used the correlation to build assumptions about areas that had been destroyed or compromised.

Well…I guess this is a process of discovery in a figurative sense, but it is literally why we are...
TASTING ROOM
Discovery, Growth and Change
By: Melissa Edwards, Assistant Tasting Room Manager

Hi, you may recognize me as the “Gatekeeper” at the hostess stand at Page Springs Cellars or maybe I’ve had the pleasure of being your “Wineslinger.” When I’m not at work, most people call me Melissa and it’s a pleasure to meet you.

What do you think of when you hear the word discovery? I typically think of something tremendous, like, “scientists discovered a new species of animal” or “divers discovered the debris field from an ancient shipwreck.” In thinking about writing this article, I’ve decided that discovery is so much more. For most of us, discovery, growth and change go hand in hand. As we travel down our path in life, we tend to get stuck in routines and comfort zones. We get up in the morning, get kids off to school, go to work, pick kids up, take care of dinner, homework, baths, watch the same TV shows, go to bed and start it all again the next day.

Four years ago, I accidentally, landed in a job that put me completely out of my comfort zone and on the road to discovery. After years in food service, I found myself working the tubing operation for Verde Adventures, I discovered that I loved it! It was physically demanding and I was outside helping people have fun. That was my stepping stone into the wine industry. When the tubing season was over, I was offered a position guiding wine tours, which I took. At this point, I’m thinking, “What did I get myself into?” (Growing up in a Portuguese family, we cooked with wine but we didn’t drink it). I know nothing about wine and wine people are snobs, right? (One of my pet peeves in life: snobby people). Little did I know that I was about to make several major discoveries that would forever change my life! My training for the new job included going wine tasting (rough, I know) and my first wine tasting experience actually took place here, at Page Springs Cellars. We walked in and were warmly greeted. When we announced that we had no idea what we were doing, the response was “No problem, let me walk you through it” instead of the eye rolling we were expecting. (See another discovery, not all “wine people” are snobs). I quickly discovered that I enjoyed the wine tasting experience very much. The people, the atmosphere, and of course, the wines all peaked my interest. Wanting to learn more I signed up to take Paula Woolsey’s course “Wines of the World” at Yavapai College. In November of 2012, another change came from all of the above mentioned discoveries (see how that works!) and I started working as a hostess at Page Springs Cellars. As the hostess I had the opportunity to learn that wine drinkers come from all walks of life. From overseas tourists and wine enthusiasts to hipsters and those afraid of breaking a hip. Even a few crazy bachelorette groups (with penis straws and all!) I was meeting all kinds of new people and again, helping them have fun! I wanted to know more so I asked if I could work a couple days behind the bar. As an associate in the tasting room, I got quite the education. Some of the wines and varietals were familiar to me but there were some I had never heard of. I also discovered that, as with anything, there is so much more to wine than you see in the tasting room. The behind the scenes work is astounding. So far, I’ve helped with harvesting, pruning and bottling, so I still have much to learn. The moral of the story? Discovery is universal. Everyone can do it! So, get out of that rut, zigzag down your path in life, make discoveries about yourself and, most importantly, learn and grow from what you discover. I am so blessed to be a part of the PSC family and to have a job that I love! I look forward to many more years of discovery with all of you.

Around the Grounds
Composting With Red Wiggers: Part 2
By: Angi Grubbs, Groundskeeper

In the 4th Quarter Winter Solstice newsletter ‘Around the Grounds’ article, I described my “innovative” stock-tank worm composting system. In this article, I hope you’ll “discover”—as I have—the benefits of creating a worm composting system of your own.

So why red wiggers?
According to Amy Stewart in her book The Earth (Robert, 2012) “Eisenia fetida [the red wigger] is the perfect worm for domestication. It thrives in waste. A pile of garbage is home.” (163) This thin, active worm can eat its weight in debris each day. This means if you have one pound of red wigger worms working for you, they can eat one pound of your compostable debris each day. All that waste not going to the landfill; instead, replenishing your garden’s nutrients. Amazing!

Casting benefits
“Functionally, worms really do only one thing: they digest.” (Stewart 148) Digestion leads to . . . well you know . . . "castings," of course! Castings is a fancy word for worm poop. According to Uncle Jim’s Worm Farm, my online source for affordable red wiggers, “Worm castings are one of natures finest plant nutrients: 7 times richer in phosphates, 5 times richer in nitrogen and 1.5 times richer in potash than the average lawn soil.” An added advantage is that the castings act as a natural repellent against such pests as aphids, white flies, spider mites or any other pest that feeds on plant juices.

Feeding the worms
In my kitchen, I have a small bucket in which I put all my home compostables. These include all fruit and vegetable scraps, empty toilet paper rolls, coffee grounds and filters, egg shells, and tea bags. In large quantities, foods with high acidity can irritate the worms. Since the compost bin at PSC is so large, a few citrus peels or pieces of onions won’t be a problem. In small systems, these should be avoided. I’m also sure to avoid cooked foods, meats, oils, cheeses, etc. because these attract pests (i.e. rodents) or can create an odorous rot.

My wiggly friends also get all my yard debris (e.g. small limbs from shrubs and trees, leaves, lawn clippings, etc.). I do NOT include any seed head (weeds or otherwise) that I do not want spread...
FROM THE VINEYARD

By Jason Krug, Vineyard Foreman

Discovering varietals that work for Arizona

This is the time of year that we are busy calling nurseries trying to place orders for planting in the mid-to-late spring months. Most of the time it’s to replant a dead vine here and there, but every once in a while it’s to replace an existing block or plant a new block. Last spring we planted two new additions at Colibri vineyard: Cinsaut and Petite Sirah. When deciding which grape varietals to plant, grow, nurture, and eventually harvest fruit from Arizona vineyard managers have tough choices to make. The first thing to evaluate is the area that is to be planted. This includes the soil type. Does it drain well like the granite soils of Colibri? Or does it hold water like the clay and nutrient rich silt based soil of the Page Springs Estate vineyard? What is its nutrient profile like? Is it limestone with large amounts of calcium like Dos Padres or is more akin to the volcanic soil of the House Mountain Petite Block? What is the elevation? Does it sit in a low spot on the terrain or is it up high in the hills? And how does the air flow over the land? Poor air flow increases the likelihood of rot during the Arizona monsoons and pools of cold air in the early spring can lead to frosts. Good air flow helps to push out the moisture. Other things to evaluate are the temperatures throughout the year: the highs and lows, when frost season ends, average rainfall and when that occurs. The last part of the equation when choosing which grape varietals to plant is what grapes make a good wine! Our cellar and all your individual palates ultimately make this decision.

Now comes the plethora of choices. With each grape varietal we have a choice of clones and a choice of rootstock to graft onto that clone. We try to match our equation the best we can. Each varietal has many choices of clones each with their own characteristics. The characteristics vary from early to late bud burst, vigor, berry size, skin thickness, cluster looseness or tightness and early to late fruit ripening. Some are more or less resistant to a host of diseases. Clones also vary in extracted juice, and the wine it will produce. Which rootstock the clone is grafted onto can greatly influence how that clone performs. This is because each type of rootstock also carries various attributes. For example the rootstock we have chosen for House Mountain and Dos Padres is 1103P. This is because 1103P is known for being drought tolerant and does well in limestone soils.

Once the vines have been placed into the vineyard the discovery happens. Many varietals and various clones of particular varietals have never been planted in this state so each growing season and accompanying harvest is like opening up a present. An example is our House Mountain Teroldeo. Teroldeo a sibling of Dureza and is rarely planted outside the northeastern region of Trentino-Altro Adige/Südtirol, Italy. Many sources describe it as ripening late September to October and is known to be susceptible to rot. We have discovered our Teroldeo to be the first to ripen, ripening mid to late August and the least prone to rot problems in the accompanying blocks. Each cluster put into the picking bins is a work of art and I’m told from the cellar that the wine that it is producing is rich and beautiful.

Arizona is so diverse from one side of the state to the other, from soils, to elevation, to heat and wind and variable moisture. The pairing of the land and the varietals we choose is an exciting process. The best reward is watching the vines respond to our land and tasting the fruit that they bare.
We are the Dysons. Rob and Amanda. I say that up front because we’ve only been The Dysons for a little more than one year. We were married in November 2013 and just celebrated our one year wedding anniversary with a three week European adventure in Portugal. In addition to the breathtaking landscape, delicious cuisine and welcoming people, we thoroughly enjoyed getting familiar with Portugal’s local and regional wines, including vinho verde, vinho branco, vinho tinto and of course vinho do Porto. We were even lucky enough to be present when Wine Spectator announced its Top 100 Wines of 2014 and three Portuguese wines placed in the Top 5, including the #1 spot for Dow’s 2011 Vintage Port. Needless to say, we were impressed and humbled.

Rob and I met in the summer of 2007. We had both just moved to Arizona – he is originally from North Carolina and I am a Californian. Seven years later, I sometimes think that our love for each other has grown alongside our love for wine, especially Arizona wine. Early into our relationship we discovered a shared love for travel and we began exploring the many natural wonders of our beautiful new state. From the deserts to the mountains to the canyons; before we moved here we didn’t realize Arizona had so much to offer the weekend enthusiast. And, we couldn’t get enough.

We discovered the Verde Valley and Page Springs Cellars in 2009 and have been wine club members ever since. We were immediately enamored with the beauty of the Arizona vineyard. We were equally impressed and inspired by Eric’s passion and knowledge of Arizona’s unique terrain and the art of wine making. We soon discovered that Eric surrounds himself with people who share his same passion and we’ve become friends with many of the dedicated employees at PSC. It is part of what makes our club membership and the time we spend at the tasting room so memorable for us. We find so much joy in sharing a great bottle of wine with people who have a similar fondness for the process of growing, blending and imbuing our very own bottled Arizona sunshine.

With that in mind, as we planned for our wedding throughout 2013, we wanted to incorporate our love for Arizona and Arizona wine into various aspects of our big day. Ideally, we wanted to get married at Page Springs, but when that was not an easy option, we looked for alternative ways to marry the vision for our wedding with the experience we wanted to provide our guests. Many important celebrations in our lives have included toasting with a PSC wine and our wedding was to be no exception.

Working closely with Susana and Eric, we purchased several cases and were able to serve Arizona wine exclusively at our wedding reception. This was a real treat for us! Not surprisingly, to our—and our guests’—delight, the bottles upon bottles of Vino del Barrio and Vino del Barrio Blanca were a huge success.

But we didn’t stop there. We also worked with the tasting room to round up as many PSC corks as we could get our hands on and turned them into wedding favors for each of our guests to take a small piece of Arizona wine home with them. We used PSC bottles for a special ‘Message in a Bottle: Advice for the Newlyweds’ Honeymoon and ongoing ‘Anniversaries’ set up at our guest book table. We even took a bottle of PSC wine to our engagement photo shoot to enjoy under the sheltering pecan grove at the Farm at South Mountain, which by no coincidence was to be the location of our actual wedding ceremony and reception a few months later. As you can imagine, this was all very special to us and we are still so grateful for the generosity of the entire PSC staff. The only thing that could have made our day any better was a keepsake bottle of Glomski cab as a wedding present. Maybe someday … 😊

Looking forward, Rob and I plan to make many more happy memories in Page Springs with our friends at the PSC tasting room, at club events and with the beautifully handcrafted Arizona wine we’ve grown so fond of. We continue to be impressed at the strides our state is making in the global wine industry and are proud that PSC has helped set the stage and pave the way for future Arizona winemakers. Having just celebrated our one-year wedding anniversary, we hope to toast many more happy and healthy years with the entire PSC family. Siaüel ❖

Glomski Grapevine continued from page 1

all drinking wine together today. Although I didn’t realize it at the time, I had discovered the foundations of what makes a great wine (physical traits such as soils leading to biological expressions — the grape, and then wine at the hands of the vigneron). I decided to hike Oak Creek, even though it was not a stream reach in my study, but because it had so many different reaches from Flagstaff all the way to the Verde River. And guess what? One day I wandered through the Game and Fish Hatchery property just upstream from us and decided to hike downstream. I will never forget looking up into the field that is now our vineyard. This was twenty years ago. Horses and a couple cows grazed in waist high grass, and the ditch that now flows just below our winery building flowed in rivulets across the field, forming little waterfalls at Oak Creek’s edge. I had never seen such a beautiful place in my life. I remember stopping for a snack and drink on the rocks below what is now the river deck, dreaming of the perfect life of living on land such as this.

It is amazing to think back to all the events that led me back to this place a decade later. Meeting Jon Marcus of Echo Canyon Winery in Sacramento one year, leaving David Bruce in the Santa Cruz Mountains to move along the banks of Oak Creek just upstream from where we are now, and then driving down the road to see the FOR SALE sign on my little dream farm. The rest is our collective history.

Why do you love wine? Sure it tastes great, and drinking enough of it holds the promise of a buzz more in line with opiates than what you’d expect from a bottle; but I’m guessing that’s not it. Not for you anyway. Maybe that’s enough of a reason for the guy who buys a bottle because it’s red and less than 10 dollars. Maybe that was even the reason you started drinking wine. But at this point, that’s not it. What motivates you to be part of our wine club? To happily spend part of your weekend in our cellar listening to Eric, Matt, or myself wax poetic (i.e. pontificate) during one of our events? Why do people volunteer to get heat stroke in our vineyard, or spend hours reading about Rhone varietals after trying our MGSp? I believe it’s because a large part of the magic and allure of wine is the opportunity for discovery, and ultimately self-discovery within the world of wine.

Perhaps you, like me, love knowing that you will never know everything about wine. We won’t even get close. Be it about wine history, varietals, viticulture or enology, there is always more to learn. There is always something new to discover or a deeper level of understanding to strive for. This speaks to my passion and excites me on a visceral level. It’s one of the major reasons I chose this career path. I instinctively knew that by following my deep desire to understand wine, it would give me a platform by which to better discover my world.

In 2005, I sat in my first Sommelier class and listened as the instructor covered famous soil types in specific wine regions. This was a 101 class so we were covering the basics: Terra Rosa soils, and Cabernet in Coonawarra, Australia. I vividly remember deciding, with a sort of ferocity that was new to me at the time, that one day I was going to know first hand what it felt like to dig in this red dirt and taste Coonawarra Cabernet off the vine. Five years later, while en route to my first international harvest, I did. As I plunged my fingers into the cool red earth, I was overcome with emotion. This was the first realization of one of my big goals and it was the spirit of discovery, and a love for wine, that had brought me here.

I’ve been a history nerd as long as I can remember and a wine geek for the past decade. I thought I had a pretty solid grasp on wine history, and theoretically, I probably did. I soon came to realize, however, that experientially was a different story. I was about to visit what once consisted of much of the ancient world: Greece, Egypt, Israel, Turkey, and Italy. This trip opened my eyes in innumerable ways. The world of wine was no exception.

While it was wonderful to see the grapevines growing on the side of Mt. Etna in Sicily, scattered on the sloping hills in Israel, and the picturesque 19th century wineries in Crete; it was the ubiquity of wine throughout these lands, and especially in the ancient art, architecture and culture, that stirred me to my core. It’s one thing to read about the history of wine. It’s another to see grapes painstakingly carved into a 2nd century B.C.E. Hebrew synagogue in Capernaum Israel; or, to marvel at the many ancient amphorae in the Acropolis Museum in Athens. I realized that besides divinity (religion) and power, wine might have been the most common theme in the ancient sites we visited.

In the ruins of the ancient city of Pompeii, which forever immortalized the culture of its people seconds before their unfortunate end, I came across a statue of Bacchus that seemed to whisper to me across the millennia. I was so moved by this lone statue not because I found him in a temple, or government building, or some other place of importance. I found Bacchus in the courtyard of a family home. A sole statue in what was most likely a place where families gathered. Of all the Roman gods, it was the god of wine that people wanted at the center of their homes. The moment that I discovered the ancient people of Pompeii had placed Bacchus at the heart of their community; I discovered wine, and a piece of my heart, all over again.
Discovering New Tastes

Whenever a club member or tasting room guest states preemptively (and perhaps sheepishly) that they may or may not like a certain wine, a window of opportunity opens. It is at this point that I happily explain that whatever your opinion is about a certain wine (or style of wine) it should be trusted. After all, our motto is “Trust Your Palate!” But often times, a deeper question lies just beneath, one that I had to ask myself when I started working here: have I explored wine enough to truly know my palate? What better place to expand my horizons than in the PSC cellar.

Like many, I once gravitated to only white wine. Before working at PSC, I was across the board a Pinot Grigio / Sauvignon Blanc kinda gal - never really venturing out into any other wines. I personally don’t like the oak in Chardonnay or the sweetness of Moscato. To say the least, I stuck with my “comfort zone” not really knowing there were so many varietals and blends to try. Malvasia, Marsanne, Roussanne? Who knew? Let’s just say I am definitely enjoying all of the whites PSC produces.

Leave it to Eric, Matt and Marissa and the cellar full of approximately sixty wines to really open my eyes, especially to light reds. Barrels & Burgers 2014 was my first event at PSC. We poured the 2013 Nebbiolo. I tried a little out of barrel and, Wow! I might actually like red wine. Since then I have had the pleasure of exploring many different reds. From light to robust. I quickly discovered that I am a huge fan of Grenache and Mourvedre, especially the PSC versions. I encourage our PSC Wine Club members, who tend to favor white wines to dabble in our reds someday soon.

With a mission to make approachable fine Arizona wine for an audience that ranges from novices to wine connoisseurs, “Trust Your Palate” isn’t going anywhere. But make sure you have just an ounce of curiosity when exploring wine so you can discover new sensory delights. Be color blind!

Discovering New Paths

Whether it’s building rockets to go to the moon or aging wine bottles in the depths of the ocean, as humans, the process of discovery propels us. Even culturally speaking, we’re always looking for uncharted territory, aka “the next big thing.” Whether it’s the newest band, hippest fashion trend, culinary movement, or cutting edge technology…there is an innate desire in us that craves the thrill of uneartning (or creating) something new.

I’ve discovered that we all have our own story about how we found Page Springs Cellars. It’s one of the things that I have loved most about managing our Wine Club. Whether it’s at Club events, in the tasting room or at a festival, the enthusiasm of our Club Members is palatable. It’s this sense of discovery that connects us in this little “tribe” at Page Springs Cellars. I’ve seen so many friendships formed across the table at club events.

Working for our owner Eric, comes with inherent risks. I’ve worked here for eight years so I should know. I’ve never worked with someone who has challenged me, or taught me so much. Eric truly is a teacher at his core. If you look around this company (hell, if you look around this industry) you’ll see the evidence of this. Let’s be honest, discovery is riddled with risk. You have to face the challenge of getting out of your comfort zone in order to find something new.

I’m a discovery junky. So, it should be no surprise that when Eric offered me the chance to step up as the full time Marketing Director for both PSC and Arizona Stronghold Vineyards that I jumped at the chance. But it wasn’t without a sense of loss. It’s hard to let go of something you’ve helped to create. I will miss talking to all my wonderful wine club friends so frequently, but fear not! You’re in good hands.

I doubt this will be my last newsletter article (you’re not that lucky) but I still wanted to say thank you to all of you for being so supportive, friendly and well, dedicated. It’s your passion that inspires me. A constant reminder of what brought me here in the first place.

You’ll still find me around the winery so please don’t hesitate to pop-in and say hi. I’ll be at my computer clicking away, orchestrating our efforts to share each of our new discoveries. Whether it’s our Arizona oak program, the newest (unpronounceable) varietal in the vineyard, or just some plain ol’ fashion fun like a horseback riding wine adventure (learn more next page), there was one particular thing that drew me here to begin with: this place has always been about sharing. Because when you discover something you love, you want to share it.
A New Year, A New Soup  
By: Chef Bryan Nowicki

“Soups put the heart at ease, calms down the violence of hunger, eliminates the tension of the day, awakens and refines the appetite.” — August Escoffier

Happy New Year! Cooking and eating a bit healthier during this time of year is important. Rich holiday meals become memories replaced by tighter clothes. With spring salads and vegetables still a few months away, soups are a great way to eat a bit healthier while staying warm and giving yourself a little culinary exercise.

Like wine, soup has a long history. There is evidence of broth and cooking liquids dating back to 20,000 BC. Primitive man used animal intestines, filled with liquids boiled on rocks to produce what would become a staple and necessity for human survival.

Try to think of living without heat or modern medicine, particularly in cold harsh winters like our recent snowstorm. I bet a bowl of steaming soup, rich in protein, iron, vitamins and minerals derived from what the French would call, “les parties interieures de la bête” would be pretty high on the list as far as a great food source with medicinal value. Soups used to change with the seasons, taking on profiles similar to ones we have now. Long before the term “locavore” ever became part of our vocabulary

If you were lucky enough to join us for Gruel and Grog, then you’ve already partaken in these culinary delights. If not, break out your stockpot and let’s get cooking.

**DUCK DUCK SOUP**

Start with 1 whole duckling (approx. 5 lbs.) Rinse duck well. Remove internals (liver, heart, etc.). Reserve and pat down with paper towel. Place the duck in a medium size roasting pan. Brush with oil or butter and season with salt and pepper. Add minced fresh rosemary and thyme. Roast at 350 degrees for 1 hour. Reduce heat to 325 degrees for another hour and fifteen minutes. Cool the duck (this can be made a day ahead) and put juices in the fridge. When cooled separate the fat from the liquid and save the broth.

Pick duck clean. Remove meat from the bone and set aside in the fridge. In a stock pot place:

- duck bones, chopped onion, carrots, celery, bay leaf, salt, peppercorns, bouquet garni of fresh herbs, cover with water bring to a simmer for 4-6 hours. Add water if needed. You should have about a gallon to a gallon and a half left, strained. Now you have stock. Cool, remove fat from top and discard. Reserve two cups.

In a 4-quart soup pot:

- ¼ Cup olive oil + 2 Tbsp butter
- Mire poix- dice 1 onion, 5 celery ribs, 4 carrots and saute until translucent (approx. 5 minutes)
- Deglaze pan with dry white wine (try Chenin Blanc) and cook for a few minutes until the alcohol has cooked off.
- Add duck stock plus 4 cups of chicken stock or water. You should have about a gallon of liquid simmering.
- Add salt and pepper, not too salty as we will adjust later.
- Add shredded duck.
- Finely chop thyme, sage and rosemary about 1 Tbsp each. The herbs can be adjusted to your taste.
- Simmer soup for 45-60 minutes.

Adjust salt again.

Sauté 2 cups of basmati rice in a touch of oil or fat, when the rice is sizzling and translucent add 2 cups reserved stock and 2 cups water. Add salt and pepper to taste. Simmer until rice forms holes and liquid is almost gone. Let stand to cool with lid on.

When serving the soup, heat with the rice and simmer for 10 minutes. The rice will thicken the soup. Or, you can add all the rice at once, simmer and serve.

**SAVORY WINTER SQUASH SOUP**

1 small each, of: butternut, acorn and spaghetti squash split and seeded.

Brush squash with oil and sprinkle with salt and pepper. Roast until soft (about 1 hour). You can’t really overcook this but you can undercook it.

Remove skin from meat and set aside (this can be done a day ahead).

Mire poix- dice 1 onion, 5 carrots, 4 ribs celery, 2 garlic cloves saute until translucent.

Deglaze pan with 1 cup of white wine (Malvasia driven wines work well here, like Familia Blanca).

Add 6 cups vegetable stock and a bouquet garni of sage and rosemary. Add salt and pepper and simmer for 20 minutes.

Add squash and simmer for a few minutes. Blend mixture with a hand blender. If the mix becomes too thick just add water. Simmer for 10 minutes.

Add 1 cup heavy whipping cream, blend again should be thick and creamy.

Adjust salt and pepper to taste. Garnish with chopped herbs and shaved parmesan.

**WILD MUSHROOM SOUP**

Make a dried mushroom stock with assorted dried mushrooms and water by simmering 1 gallon of water with 4 cups of dried mushrooms. Dried wild mushroom blends can be bought online or at your local healthy grocer such as Mt.Hope Foods in Cottonwood, AZ.

Simmer mushroom “tea” for about 40 minutes. Add 2 cups vegetable stock and blend with hand blender, reduce liquid by 25%. Set aside (this can be made a day ahead). Try this stock when making sauces like a wild mushroom cream on pasta with crusty bread. Mm-mmm.

In a 4 quart stockpot sauté 2-3 cups fresh mushrooms, porribellas, porcins and buttons are what I use.

Add 1 stick of butter, 2 cloves crushed garlic, 4 minced shallots, 2 minced carrots and 3 ribs minced celery. Sauté all ingredients until tender.

Deglaze with 2 cups light red wine (Mule’s Mistake works well here or a dry rose, even brandy or sherry) Cook off alcohol.

Add mushroom tea, simmer 20 minutes.

Add 2 cups heavy cream cook 30 minutes.

Hand blend until thick or use a touch of roux. Garnish with shredded sharp Irish cheddar.

Serve soup with hot crusty bread on cold days with friends and loved ones, and save the leftovers for the week.
2013 Smokin’ Jacket – 2 bottles
Several years ago (I think it was 04’ or 05’) I was tinkering in the cellar late one night and tried blending some Lakeview Vineyard Cabernet Sauvignon. It was unique and delicious. We have continued the tradition this vintage by blending equal amounts Ranchita Canyon Cabernet Sauvignon and Colibri Mourvedre. The results as even more vast in their complexity and deliciousness than before!

2013 Dragon Mountain Marselan – Neutral Oak
From a grower’s perspective, Marselan is a dream! The wine is similarly amazing in that it combines the beautiful fruitfulness 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 Dragon Mountain Marselan – AZ Emory Oak
Marselan, a cross of Grenache and Cabernet Sauvignon was created by French ampelographer Paul Truel in 1961 and was first planted in Arizona by John McLaughlin of Dragoon Vineyards in 2008. The wine is similarly amazing in that it combines the beautiful fruitfulness of Grenache with some of the rustic green characters and structure of Cabernet Sauvignon. This batch was aged on Arizona Emory Oak harvested in the Mingus range to the west of our valley. We felt this spicy, earthy wood was a good compliment to this wine.

2013 Lan’ Pai
This landscape-esque wine hails from Yavapai County – and thus Lan’pai came into being. This is a reasonably endowed wine that speaks of the soil. It has solid tannins and great color accented by purple, plummy fruits, earth and definite minerality. Enjoy!

2013 MGSp
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 ECIPS – 2 bottles
With this special blend, we begin by setting aside the spiciest Arizona grown wines from each of the batches in the cellar. We then look to harmonize these components with the goal of creating a complex, somewhat austere, ageable wine, reminiscent of great Southern French blends. This vintage marks the first time we have added the Basque grape, Tannat, to the blend to bring a hint of earthy-spice and more weight and color to the blend. Historically, this blend is so tasty that one of our Wine Club members suggested the purported acronym read “Enjoy ‘Cause It’s Practically Sex.”

2013 Dragon Mountain Primitativo
Although there has been a great deal of debate over time, it is fairly clear that the lineage for Zinfandel shows it to be Primitivo (from Puglia, Italy) and Primitivo is from Croatia and is the grape Crijenak (try to pronounce that one…!). In this vintage we also harvested Zinfandel from this same vineyard and it couldn’t be more different. So whether they are the same genetically or not, their lives (like twins separated at birth) have been radically different, and while they have a core that is similar; their outward expression is certainly different, special and unique.

2012 El Vino de Humo
In 2011, tens of thousands acres of forest burned in the Chiricahua Mountains around our Colibri Vineyard. The wafting smoke tainted the grapes and all of the wines from that year tasted strongly of BBQ – a hint of the smoky character was imparted on the next generation of wines aged in those barrels. Well…we decided to go with the flow and put a blend together with some of those barrels. If you like any and all things smoky, this is your wine. Try it with BBQ!!!

2013 El Serrano
Rain and frost in 2013 led to a poor Syrah harvest and thus a smaller, more Mourvedre dominated blend. Despite its smaller volume, this is a solid, classic El Serrano. Dark fruits, peppery spice, earth and anise all intermingle in this creamy, moderately rich wine. While it will drink well right out of the bottle, five years or more should lead to marked improvements in complexity and grace. Enjoy!

2013 Ranchita Canyon Cabernet Sauvignon
Few know that Cabernet Sauvignon is actually the child of Cabernet Franc and Sauvignon Blanc (thus the name). It is fascinating that such a prestigious red grape laden with intensity and structure could descend from white parentage. Dig into the juicy cassis, cigar, black cherry, cacao, honeysuckle and green peppercorn.

2013 Colibri Mourvedre - 2 bottles
This year’s Mourvedre is a blend of 3 out of 4 sectional picks. This year we chose to pick them all on the same day. The top grapes were slightly riper and richer, the bottom spicier with a hint of green, and the middle was in between. The three wines that resulted were all excellent and have brought more complexity to the blend had they been all at the same ripeness level. As always, this is a classic expression of place and a wonderfully balanced wine.

2013 MGSp
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 Ranchita Canyon Sangiovese
This was an interesting vintage for Ranchita Canyon: intense heat in August (many days well over 100) and severe drought throughout the year. We were so stricken with how jammy this wine was we found ourselves confusing it with Zinfandel in our cellar…! When it came down to it though… the wine was awesome, it just wasn’t what we expected. We had to let the vintage, the site, and the grapes talk for themselves as an expression of the combination of these unique circumstances. If you are attached to ROV Sangiovese of the past, get ready for a new experience. And if you love jammy Zinfandel, well…

2013 Dragon Mountain “Arinarroa”
This grape which was recently introduced to Arizona at Dragon Mountain Vineyards is still considered 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.

2013 ECIPS
With this special blend, we begin by setting aside the spiciest Arizona grown wines from each of the batches in the cellar. We then look to harmonize these components with the goal of creating a complex, somewhat austere, ageable wine, reminiscent of great Southern French blends. This vintage marks the first time we have added the Basque grape, Tannat, to the blend to bring a hint of earthy-spice and more weight and color to the blend. Historically, this blend is so tasty that one of our Wine Club members suggested the purported acronym read “Enjoy ‘Cause It’s Practically Sex.”

2013 Cochise County Syrah - Etta’s Pick
It just so happens that our previous vintage of Cochise County Syrah (acronym-ized in our accounting system as COCSSYR) was the favorite of our “colorful” receptionist and office manager, Etta Phillips. Etta’s love for the COCSSYR supported and galvanized our commitment to keep making this wine – something that she just can’t get enough of!

2013 Ranchita Canyon Petite Sirah
Ranchita Canyon Vineyard is located in 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.

Visit our website for more information on the wines in your release. [www.pagespringscellars.com](http://www.pagespringscellars.com)