If I were to place an ad trying to hire a superhero here at Page Springs it would read as follows: Qualifications: Number One - Must have at least one or more superpowers including but not limited to superhuman speed, stamina, and/or the ability to stay awake and alert for 24 to 48 hours non-stop, Number Two - Must have ironclad ethics worthy of Greek Gods, Jean Luc Picard and my Mom (run any business long enough where a lot of cash is exchanged and...), Number Three – Absolutely must be able to go for hours and hours without eating (eating slows us down)... Number Four – Must be hot (I grew up on Marvel and DC just like you all. Have we ever seen a female hero who wasn’t? Oh yeah, and I am NOT hiring a male superhero. Can’t deal with blustering egos, double chins, chiseled jaws... etc.), As a sideline, if I were hiring a superhero for a management position I would also require that they have vision like the guy who can see through walls except they could see through bullshit and at minimum their hearing would only pick up lower audible tones...

Where is he going with all of this you ask? Well, the managerial powers notwithstanding, the reality is I am talking about someone I already work with. Who you ask? Her name is Gayle.

This harvest I worked side-by-side with my wife more than ever before. Two of our kids have left the nest and the other two are driving these days. This afforded Gayle more time to dig into harvest on a daily basis (and I mean daily because she used to only work nights after the kids went to sleep). She worked three days in the field with me, usually down at Colibri, and also worked 4 days in the cellar with Matt, Marissa and Bill. I can’t tell you how many times she and I started working before the sun rose and worked with headlamps well after it set. A few times we even worked to the next sunrise...!

Ask anyone who worked around her and they’ll tell you she is always moving, she runs from spot to spot, and enjoys doing it. So...check off Qualification Number One requiring super human powers.

Gayle is also the most non bs, honest, faithful (meaning she believes in things) person I know. She doesn’t make a point of possessing this trait nor does she parade her ethical fortitude around like some queen, she just is this way. When you spend enough time with someone and you see the majority of decisions they make, you get a pretty good sense of who they are and what they are made of. After thirteen years, there is no question there. Check off Qualification Number Two!

Now...it goes without saying that my wife is hot — after all, she is my wife! But there is more to this oversimplified, sophomoric’ism, right? Yeah, I think my wife is beautiful, pretty, sexy and all (did anyone see her in her little yoga shorts, boots and striped stockings this harvest??! Definitely a Super-Heroine outfit!), but you all know what beauty really is. It’s about someone smiling from deep inside, it’s about seeing someone being proud of themselves because they learned how to drive a forklift, it’s about believing in something and being part of something and it’s about taking care of yourself and feeling good in one’s own skin (and maybe this has to do with Qualification Number Three... ;). So...check off Numbers Four and Three.

Many times when you interview and then eventually hire someone you later learn about qualities and skills you never expected to see. I am an optimist so I would certainly say this is usually a good thing. Everyone working at Page Springs (especially the people who have been around for a while) have revealed things (consciously or unconsciously) like this and the list is long. When thinking about my heroine, Gayle, I have to end by highlighting one final quality that may be one of the most important one of all: She has the undying, unrelenting, amazing capability, for good-or-bad, better-or-worse, of putting up with me. ☺

---

In This Issue:

- Around The Grounds P2
- From The Vineyard P3
- Upcoming Events P4
- From The Cellar P5
- Yoga & Massage P5
- From The Office P6
- In The Kitchen P7
- Wine Club Word P7
- In This Release P8
We haven't had a problem with javelina just for kicks, jump in with me and since our trusty pack of guard dogs we'll travel to the year 2025 to have to find another vineyard to see how things have grown over the next decade.

Indeed, these apples must be tasty eating one a day might keep the doctor away but eating too many will give even the hardiest apple picker a stomachache!

Wow, look at all the plants in the greenhouse waiting to go out into the field isn't she scared that those tender young plants might be eaten by insects, or (gasp) the ravenous javelina family who lives here?

As you can see here our heirloom apple orchard has matured isn't it amazing that in 2025 we can eat apples whose lineage traces back to the 17th century like this Roxbury Russet tree here?

We haven't had a problem with javelina since our trusty pack of guard dogs has been chasing them in circles. Looks like the javelinas are going to have to find another vineyard to terrorize!

We also have developed an integrated pest management plan to attract beneficial insects who like to snack on all the creepy crawlers that used to give us grief.

We also have developed an integrated pest management plan to attract beneficial insects who like to snack on all the creepy crawlers that used to give us grief.

Now, I can't believe how well things have grown this past decade, I'm really looking forward to the future but now I think I have apple trees to water and some weeds to hoe, all the way back in 2015! See you later, future gardener!
A comic book, a story told through simultaneous text and illustration. The popular archetype that dominates these stories is the hero. Sometimes the character is a superhero with fantastical abilities. Sometimes it may be a character that is of alien origin and their “normal” traits and abilities seem “super” to us. Other times an otherwise normal character may experience something in the story that gives these character certain traits and/or abilities, whether it’s by an accident or an event that offers the character a choice. The descriptions of these characters may seem familiar. “Superman”, who’s saved the world countless times in his stories, is a member of an extinct alien race who receive inherent power when in close proximity to a star (in our case, the Sun). Another heroic alien would be Princess Diana of Themyscira, also known as Wonder Woman. You also have Thor, the space Viking.

The other character: the “normal” one who becomes the hero. Batman is affected by the murder of his parents and fights crime to avenge them. Dr. Banner accidently exposed himself to radiation and now has a somewhat controllable tendency to become the Hulk when angry. Does “Spawn” count? “Jurassic Park’s” Dr. Allen Grant went from digging up Velociraptors to being chased by them and in the process he saves the one thing he did not care for in the beginning of the story: kids! The latter, however, is an example from a novel which became a movie which was also adapted into comic books with the examples before it having a reversed evolution. What does that mean, why all these references?

I want to take the opportunity and suggest to the reader that all these forms of media are essentially stories. These types of characters exist in all forms of storytelling.

**NOT THAT LONG AGO, IN A VINEYARD NOT TOO FAR AWAY...**

The time when I asked if Page Springs Vineyards were hiring was the first time I had set foot in a vineyard. Had I known what truly was involved in growing wine grapes I would have never thought to ask. The only experience I had was in my three year stint with the National Park Service in Tumacacori, Arizona. There I maintained the park and its facilities as well as being a part of the “Vanishing Treasures” program in which we would preserve historic buildings and in some cases ancient ruins. With all that the only experience I could consider useful in a vineyard was that I worked outside in the Arizona heat. I thought I had better chances elsewhere but I was intrigued by the growing industry in this state, where I was born and raised.

Nevertheless, to my surprise, I was asked to volunteer for a couple of harvest picks. Then, much more to my surprise, I was given an offer to become an employee for the vineyards. In an analogical sense, I felt like Luke Skywalker and the little droid, R2-D2, had led me to Obi-Wan Kenobi and now a choice is presented to me on whether or not to embark on the journey. Now to my biggest surprise yet, after almost six years, I am still a part of the journey. Even after six years I am still asked, “How do you do it?” Those asking are not referring to the technical aspect of how my trade functions but more so, after long hours in the hot summer sun, getting scratched and bruised, forming calluses, going up against nature for the sake of grapes, and harvest season; “how do you do it?”

The answer lies in the title: Love, Duty & Desire. The best example in which I can relate these amazing stories of heroes and my own story are with these three themes. First is Love, the romantic part of the vineyard where you fall in love with the vines and their grapes. The lands where these vines grow, fondly take up space in my heart. Then we move on to Duty, where I operate with the understanding of the business. I am humbly, a small part of a bigger picture where I fail then it will affect those around me. We cannot have a tasting or a sale or any aspect of the business without wine and the winemakers cannot make wine without the grapes. It is with this understanding that we all perform our duties well. Lastly, the easiest and shortest theme to explain is desire. I simply have a desire to become better each time. I am still a Padawan on the path to become a Jedi. I just hope that my parental situation isn’t a huge galactic example of irony!

That is how I maintain a devotion to my job: I geek out on it. Like a lover of comics I allow myself to introduce a fantastical perspective into my life with storytelling. With love, duty, and desire; the seeds of every story, I am one story. Like the many stories in the many comic books, novels, movies, plays, and music in the world; we here in our winemaking family have many stories with different genres. I won’t go out on a limb and suggest that everyone reading this article and go out and pick up a comic book and start reading. What I suggest to you, dear reader, is that you take the appropriate time to tell and listen to stories, as each of us has a story. It has been an honor and a pleasure sharing this with you. Storytelling is immensely important and is more accessible when you reduce its presentation to just simply talking. I can tell you from experience; it pairs very well with wine!
I like to picture sugar as agents of Hydra and yeast as the Avengers, defeating the enemy to create a better future. OK, well, I don’t picture that all the time but what if they were? Just as Captain America can’t win every battle by himself, we don’t ferment every wine with the same yeast. Each of the yeasts we use has their own characteristics, strengths, and weaknesses. I thought it would be fun to associate our main yeasts with each Avenger.

Firstly, we use isolated freeze dried yeast to inoculate our grapes/juice because we trust the integrity of the yeast. We know it will start a strong culture and be able to finish fermentation without ‘putzing’ out and leaving residual sugar. We can also select a yeast that was isolated* from the exact varietal we want to add it to (*this means it was found on the grapes themselves and taken to a lab where a culture was grown and packaged).

Our go-to yeast is called DV10. It was isolated in Epernay, France and works with everything. Much like Cap’! This yeast gets the job done in all situations without too much flare. Works with whites and reds, light or dark, this yeast doesn’t discriminate. Just watch your language around it…HA!

Another go-to yeast is called UV43. Isolated in Rhone, France, this yeast also works with everything but is really a ‘Hulk’ of a yeast that takes over due to its high tolerance of temperature and alcohol. This yeast is also used to finish stuck or struggling ferments that just don’t listen and need some pounding to get through their puny skulls.

Isolated from the grape varietal Tempranillo in Spain, T73 is another strong, almost ‘godly’ yeast used for varietals like Sangiovese, Nebbiolo, Zinfandel, and of course Tempranillo. A great yeast to use for that ‘Electric’ mouthfeel due to higher production of mid-palate flavors and textures.

Last on the team is D80. Isolated from the Côte-Rôtie area of the Rhone Valley in France we have an exceptional yeast that can be a bit moody at times. Of all the team members, D80 can produce the most intricate and complex wines provided nothing interferes. Things like high temps (Extremis), high alcohol (Stark himself on occasion…), and low oxygen (that suit seems stuffy) can cause the yeast to struggle. This yeast does fantastic things with Syrah and Petite Sirah as it also enhances fine-grain tannins.

These 4 yeast strains are part of a large group that we use regularly. We will probably use between 8-12 different yeasts in a season with these 4 being the majority. At times we have considered making it simpler by using just one or two yeasts. But even the mightiest hero… ahem…yeast doesn’t always produce the greatest results. Variety and the use of a team are what gives our wines such variety. All parts of winemaking require a team effort. The combination of these yeast produce the awesome wine you get to enjoy. And the combined effort of the Avengers keeps the world safe from the likes of Hydra and Thanos.
I like to picture sugar as agents of Hydra and yeast as the Avengers, defeating the enemy to create a better future. OK, well, I don’t picture that all the time but what if they were? Just as Captain America can’t win every battle by himself, we don’t ferment every wine with the same yeast. Each of the yeasts we use has their own characteristics, strengths, and weaknesses. I thought it would be fun to associate our main yeasts with each Avenger.

Firstly, we use isolated freeze dried yeast to inoculate our grapes/juice because we trust the integrity of the yeast. We know it will start a strong culture and be able to finish fermentation without ‘putzing’ out and leaving residual sugar. We can also select a yeast that was isolated* from the exact varietal we want to add it to (*this means it was found on the grapes themselves and taken to a lab where a culture was grown and packaged).

Our go-to yeast is called DV10. It was isolated in Epernay, France and works with everything. Much like Cap! This yeast gets the job done in all situations without too much flare. Works with whites and reds, light or dark, this yeast doesn’t discriminate. Just watch your language around it…HA!

Another go-to yeast is called UV43. Isolated in Rhone, France, this yeast also works with everything but is really a ‘Hulk’ of a yeast that takes over due to its high tolerance of temperature and alcohol. This yeast is also used to finish stuck or struggling fermentations that just don’t listen and need some pounding to get through their puny skulls.

Isolated from the grape varietal Tempranillo in Spain, T73 is another strong, almost ‘godly’ yeast used for varietals like Sangiovese, Nebbiolo, Zinfandel, and of course Tempranillo. A great yeast to use for that ‘Electric’ mouthfeel due to higher production of mid-palate flavors and textures.

Last on the team is D80. Isolated from the Côte-Rôtie area of the Rhone Valley in France we have an exceptional yeast that can be a bit moody at times. Of all the team members, D80 can produce the most intricate and complex wines provided nothing interferes. Things like high temps (Extremis), high alcohol (Stark himself on occasion…), and low oxygen (that suit seems stuffy) can cause the yeast to struggle. This yeast does fantastic things with Syrah and Petite Sirah as it also enhances fine-grain tannins.

These 4 yeast strains are part of a large group that we use regularly. We will probably use between 8-12 different yeasts in a season with these 4 being the majority. At times we have considered making it simpler by using just one or two yeasts. But even the mightiest hero… ahem… yeast doesn’t always produce the greatest results. Variety and the use of a team are what gives our wines such variety.

All parts of winemaking require a team effort. The combination of these yeasts produce the awesome wine you get to enjoy. And the combined effort of the Avengers keeps the world safe from the likes of Hydra and Thanos.

---

NOTES FROM THE CELLAR

THE ASSEMBLING OF MIGHTY YEAST

BY MATT ROLLAIN

PAGE SPRINGS YOGA & MASSAGE

BY GAYLE GLOMSKI

To reserve, please contact massage@pagespringscellars.com or 928-639-3004, ext 226. Check out www.pagespringsyoga.com or Facebook Page Springs Yoga and Massage.
ANOTHER MORNING.
HAD ONE GOAL
FOR THE DAY.

CHECK THE SERVER,
NONE OF THE USUAL
SUSPECTS.

Damn, can’t fix it
myself. Gonna have
to play by their
rules this time.

Back in the office
and the users are
lining up already.

Call the tech
support.

Fate had a
different plan

No answer,
I leave a message,
have to get in line
with everyone else.

Stuck waiting
around… might as
well smoke.

Scare them off
with one look.

I was certain it was our members, staff & customers who
were the only ones that enjoyed, shared and at times,
maybe even over enjoyed delicious PSC wines??
Not true! Check out Buzz the Buzzed Bee, spending too
much time in the fermentation bins needed a little nap.
Kindly nestled in my keyboard. Couldn’t be bothered or
moved, shaking off his indulgence…..
A little while later, gathering his wits, he was off to the
hive. The “killer bee” that night, for sure! A happy hive
for all.

Possibly onto something? Honey Wine, Wine Honey?

Caesar salad dressing
Caesar salad is perfect for the fall. I like to use kale and baby spinach for my greens, but of course
you could use romaine as well or a mix of your favorite greens. This salad makes a great starter
for holiday dinners. Make zesty croutons out of day old bread and it pays to use a nice aged
parmigiano-reggiano cheese in this dressing.

Use a blender or food processer for this recipe

1 egg yolk
1 Tb Dijon mustard
4 cloves rough chopped fresh garlic
Dash Worcestershire sauce
Drop of tabasco
Pinch of salt and pepper
½ cup white wine vinegar
1 Tb balsamic vinegar
Juice of 1 lemon

Blend well in machine

Add approx. 1 cup good olive oil maybe a little more or less slowly to mixture to emulsify while
blending; it will get thick like mayonnaise. You can thin it down if you like with a touch of water. Add
cheese, blend quick or pulse. Taste for salt, pepper and lemon and adjust if you feel necessary.

Place greens in large mixing bowl, add croutons, a small handful of parmigiano, squeeze of a wedge
of lemon, add dressing amount to your liking, toss and serve. Serve with fresh crusty bread, grilled
chicken or salmon. A glass of La Serrana would pair well with this.

For more Buzzz with club visit
www.Pagespringscellars.com/wine-club
IN THE KITCHEN
BY CHEF BRYAN NOWICKI

CAESAR SALAD DRESSING
Caesar salad is perfect for the fall. I like to use kale and baby spinach for my greens, but of course you could use romaine as well or a mix of your favorite greens. This salad makes a great starter for holiday dinners. Make zesty croutons out of day old bread and it pays to use a nice aged parmigiano-reggiano cheese in this dressing.

Use a blender or food processor for this recipe
1 egg yolk
1 Tb Dijon mustard
4 cloves rough chopped fresh garlic
Dash Worcestershire sauce
Drop of tabasco
Pinch of salt and pepper
½ cup white wine vinegar
1 Tb balsamic vinegar
Juice of 1 lemon
Blend well in machine

Add approx. 1 cup good olive oil maybe a little more or less slowly to mixture to emulsify while blending; it will get thick like mayonnaise. You can thin it down if you like with a touch of water. Add cheese, blend quick or pulse. Taste for salt, pepper and lemon and adjust if you feel necessary.

Place greens in large mixing bowl, add croutons, a small handful of parmigiano, squeeze of a wedge of lemon, add dressing amount to your liking, toss and serve. Serve with fresh crusty bread, grilled chicken or salmon. A glass of La Serrana would pair well with this.

THE WINE CLUB
WORD
BY JULIA VELO

I was certain it was our members, staff & customers who were the only ones that enjoyed, shared and at times, maybe even over enjoyed delicious PSC wines??

Not true! Check out Buzz the Buzzed Bee, spending too much time in the fermentation bins needed a little nap. Kindly nestled in my keyboard. Couldn’t be bothered or moved, shaking off his indulgence…..

A little while later, gathering his wits, he was off to the hive. The “killer bee” that night, for sure! A happy hive for all.

Possibly onto something? Honey Wine, Wine Honey? ✿

BEE LOOKING OUT FOR EMAILS & MAIL FOR ALL CLUB CORRESPONDENCE!

FOR MORE BUZZZ WITH CLUB VISIT WWW.PAGESPRINGSCELLARS.COM/WINE-CLUB
IN THIS RELEASE

INNER CIRCLE

2014 Colibri Syrah Clone 99 - 2 bottles
Colibri Syrah 99 has become synonymous with quality at PSC. It is beloved to us, and it is with a heavy heart that we must decide if 2014 is to be its final vintage. Major farming issues, and inconsistencies in the field may force our hand to replant this block. Cherish this wine for the rare gem it has become. Syrah Clone 99 lends to surprisingly dark and concentrated wines. Hints of the Colibri white pepper stands behind dark cherry and blackberry, cocoa and cola in this wine. The texture of the palate, the broad middle and long finish, all make this offering remarkable. The wine should reward several years of proper cellaring for 3-6 years.

2014 Vino de La Familia
The Vino de la Familia has and always will be about fullness. Velvety, mouth-watering and delicious! 2014 marks the 12th year for this wine—and the first time we have used all Arizona fruit.

2014 Landscape
The volcanic topsoils and chalky subsoils of our vineyard coupled with the coolness of our valley lead to the creation of a deeply complex and structured wine. This year we have added just a bit of Petite from our house Mountain site, further encompassing the Landscape ideal by defining what this whole valley has to offer.

2014 Pillsbury Shiraz Pick 2
Sam Pillsbury farms a beautiful site just north of Arizona Stronghold (what used to be Sam’s Dos Cabezas) and graces us with its exceptional fruit each year. This second pick of Shiraz is a bit jammier than the pick 1, which we also bottled this vintage, and has lots of dark blue fruits, hints of ash, a soft palate and smooth, rich finish. Suggested cellaring 2-3 years.

2014 Arizona Merlot
This Merlot comes to us from Bonita Springs Vineyard just 20 minutes north of Willcox. What started as fresh blackberry is now joined by plum and the green notes have some distinct tobacco and mint. With just a bit of Malbec added for some extra richness and fruit, this wine cries out for food. Give it a few years in the cellar then put some steaks on the grill! Suggested cellaring 2-4 years.

FAMILY

2014 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. Historically, this blend is so tasty that one of our Wine Club members suggested the purported acronym read “Enjoy ‘Cause It’s Practically Sex.” Possibly you’ll agree… Suggested cellaring 3-6 years.

2014 Dragoon Marselan
Marselan, a cross of Grenache and Cabernet Sauvignon, was created by French ampelographer Paul Truel in 1961 and was first planted in Arizona in 2008. From a grower’s perspective, Marselan is a 2014 Fort Bowie Sangiovese
Sangiovese is another grape that is expressing itself and Arizona in ways previously uncharted. Like our sublime AZ Grenache, I am again drawn to Pinot parables when describing Sangiovese. This wine is so expressive of place; as always it is so delicate, pretty and nuanced, and it’s just so darn good! Suggested cellaring 1-3 years.

2014 Cochise County Syrah – Etta’s choice
It just so happens that our previous vintage of Cochise County Syrah (acronym-ized in our accounting system as COCSYR) was the favorite of our “colorful” receptionist and office manager, Etta Phillips. Etta’s love for the COCSYR supported and galvanized our commitment to keep making this wine—which she just can’t get enough of! Suggested cellaring 1-3 years.

2014 Coop Canyon Syrah
Counoise is a relatively unknown grape used in Southern Rhone blends with such notable bedfellows as Grenache, Syrah and Mourvedre. Rarely does it get bottled by itself, but we are compelled to peel some oﬀ every year we harvest at Colibri. The unique and intensely vibrant fruit of this wine is permeated by the ever present Colibri spice—only turned up to “eleven”. This has been a darling of our winemaking team for years, and the 2014 is as stunning as many of its predecessors. Suggested cellaring 1-3 years.

2014 Pillsbury Shiraz pick 1
Sam Pillsbury and I have been friends for several years now. This man’s indomitable spirit never ceases to amaze me. To my knowledge, he was the first to plant Grenache in Arizona. This first pick of Shiraz is classic in its blue fruits, hints of ash, a soft palate and smooth, silky finish. With each vintage the wines from this vineyard get better and better. Suggested cellaring 1-3 years.

2014 Page Springs Vineyards Petite Syrah
In recent years we have made a lot of advances in our Estate Vineyard—and in particular, with managing our canopies. When we started over ten years ago, we thought it was all about training our canopies vertically and sandwiching them in a 3-4” space between two wires. When we finally started putting cross arms on the posts that held the wires, thus widening our “sandwich zone”, all of a sudden our wine started getting darker and richer, earlier in the season. Now we need to decide if we went too far…! I suggested cellaring 2-5 years.

FRIENDS

2014 Cochise County Syrah – Etta’s choice
It just so happens that our previous vintage of Cochise County Syrah (acronym-ized in our accounting system as COCSYR) was the favorite of our “colorful” receptionist and office manager, Etta Phillips. Etta’s love for the COCSYR supported and galvanized our commitment to keep making this wine—which she just can’t get enough of! Suggested cellaring 1-3 years.

2014 CDP
Combining some of the spice from ECIPS with the body and elegant nature of El Serrano, we have added more red fruit from Grenache and a fresh texture from Coumous that sets this wine as another soon to be celebrated blend. Its inspiration came from this name play on a famous Rhone style blend you may have heard of: “Colibri-neuf-du-Pape”. Suggested cellaring 2-5 years.

2014 Colibri Counoise
Counoise is a relatively unknown grape used in Southern Rhone blends with such notable bedfellows as Grenache, Syrah and Mourvedre. Rarely does it get bottled by itself, but we are compelled to peel some oﬀ every year we harvest at Colibri. The unique and intensely vibrant fruit of this wine is permeated by the ever present Colibri spice—only turned up to “eleven”. This has been a darling of our winemaking team for years, and the 2014 is as stunning as many of its predecessors. Suggested cellaring 1-3 years.

2014 Page Springs Vineyards Petite Syrah
In recent years we have made a lot of advances in our Estate Vineyard—and in particular, with managing our canopies. When we started over ten years ago, we thought it was all about training our canopies vertically and sandwiching them in a 3-4” space between two wires. When we finally started putting cross arms on the posts that held the wires, thus widening our “sandwich zone”, all of a sudden our wine started getting darker and richer, earlier in the season. Now we need to decide if we went too far…! I suggested cellaring 2-5 years.

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