

CHILLED FLIGHT

2016 Dos Padres Vineyard Vermentino

100% Vermentino

Lively acidity, alluring aromatics, citrus and fresh green tea notes that finish full and round on the palate.

\$10 / \$26

~

2016 Dragoon Mountain Vineyard Albariño

100% Albariño

Albariño is very much the embodiment of Galileo's saying "wine is sunlight held together by water".

\$10.50 / \$28

~

2016 Chateau Tumbleweed The Descendants

67% Viognier, 33% Verdelho

A blend with a sleek, clean palate and bright aromatics. A guest wine from our friends at Chateau Tumbleweed.

\$9 / \$25

~

2015 Colibri Vineyard Roussanne

100% Roussanne

An age-able white wine with structured acidity, citrus notes, minerality, and a subtle fresh green note.

\$10.50 / \$28

~

2016 La Serrana

50% Roussanne 50% Viognier

La Serrana is a PSC staple and our flagship white wine. Enjoy a wine of great complexity, grace and age-ability.

\$11 / \$29

~

\$11

**Tasting Flight of all
Five Wines**

COMBO FLIGHT

2016 Stillness "Blanc de Noir" Mourvèdre

100% Mourvèdre

Picked slightly early due to the elements, we treated this like a white wine and made this delicious offering.

\$11 / \$30

~

2016 Page Springs Vineyard Traminette

100% Traminette

Normally grown in cooler climates, this grape thrives in the cool microclimate by Oak Creek.

\$12.50 / \$34

~

2016 Cochise Syrah

100% Syrah

Our colorful office manager Etta's favorite. It's a wine she just can't get enough of!

\$10.50 / \$28

~

2015 El Serrano

62% Syrah 38% Mourvèdre

2015 marks the 13th vintage of El Serrano, our flagship wine at PSC. Enjoy this complex & moderately rich wine.

\$12 / \$33

~

2016 Colibri Rôtie

95% Syrah, 5% Viognier

Made in the style of a Côte Rôtie with a blend of white and red grapes from our vineyard in S.E. Arizona.

\$18 / \$50

~

\$11

**Tasting Flight of all
Five Wines**

RED FLIGHT

2016 Cochise County Grenache

100% Grenache

Delicious strawberry, stone fruit and leafy-herbal notes all ride on a wave of silky wonderfulness.

\$10 / \$26

~

2015 Super Arizona

38% Sangiovese 22% Malbec 11% Barbera
8% Arinarnoa 6% Graciano 5% Montepulciano
4% Merlot 4% Nebbiolo 2% Tempranillo

A classic Tuscan-Bordeaux style blend, the tart-fruit profile of this wine will stand out from the rest.

\$9 / \$25

~

2015 GMCs

46% Grenache 19% Mourvèdre
19% Counoise 16% Syrah

Enjoy beautiful layers of fruit, spice and earth which create a silky palate with a lingering and complex finish.

\$11 / \$29

~

2016 Pillsbury Vineyard Shiraz

100% Shiraz

This Shiraz provides a bold and lush mouthfeel, while allowing rich fruits to shine on the palate.

\$14.50 / \$40

~

2016 Vino de la Familia

51% Petite Sirah, 39% Syrah, 8% Primitivo,
2% Malvasia Bianca

This signature wine has and always will be about fullness. Velvety, mouth-watering and delicious!

\$9 / \$25

~

\$11

**Tasting Flight of all
Five Wines**

RESERVE FLIGHT

*Purchases limited to *one* bottle per person*

2013 House Mountain Vineyard Grenache ~ AZ White Oak

100% Grenache

Aged on AZ White Oak, you will see this wine offer some oaky flavors, more tannin and darker color as compared to our typical Neutral Oak Grenache.

\$17 / \$48

~

2012 Colibri Vineyard Mourvèdre

100% Mourvèdre

Rich dark fruit and spice accented by moderate tannin and acid. Everything a well-balanced wine should be.

\$20 / \$60

~

2012 Arizona Stronghold Vineyard Syrah Clone 383

100% Syrah

This clone produces some of our fleshiest and finest Syrah's with a characteristic interplay of earth, dark fruit and leafiness.

\$18 / \$50

~

2012 Page Springs Vineyard Landscape

48% Syrah, 48% Petite Sirah, 4% Mourvèdre

This wine has aged beautifully with wonderfully balanced tannins and fruit. Deliciousness in a bottle!

\$22 / \$70

~

2012 Arizona Petite Sirah Porto

100% Petite Sirah

A Portuguese style wine made from a non-traditional grape. Savor this rich fortified wine.

\$17 / \$48

~

Reserve flight not included in members tastings

\$25

**Tasting Flight of all
Five Wines**

- PSC WINE CLUB -

MEMBERS-ONLY COMPLIMENTARY FLIGHT

2016 Bonita Springs Vineyard Pinot Noir

100% Pinot Noir

I have always found it fascinating when you bring in multiple bins of grapes from a single vineyard block, you ferment them side-by-side, and one ends up being significantly different than the others. This Pinot is richer and more concentrated than its brethren from the exact same grapes. Was it the yeast? (This was fermented on different yeast than the others.) Was it the vines in this section of the vineyard? (Maybe the soils are slightly different and thus the grapes that were in these bins were a little different.) Was it something altogether out of our view? One way or another *we noticed the difference* and felt the wine stood out amongst all other Pinots we made this year. We think you will taste the difference too.

\$14 / \$50

2016 House Mountain Vineyard Grenache

100% Grenache

House Mountain is our first formal joint venture with the Petznick family of the Dancing Apache Ranch. Our third harvest from this unique vineyard continues to showcase the site. This little planting of Grenache, less than an acre, juts out below the higher volcanic flanks of House Mountain which loom overhead. The soils are pure limestone and their opalescent gleam can be seen from miles away. Everything about this site oozes of terroir and so does this wine. We aged this in neutral oak to showcase the soil and climate of the site. Enjoy the intense wild strawberry and savory herb notes on this delicious wine!

\$12 / \$44

2016 Colibri Vineyard Cunoise

100% Cunoise

Cunoise (pronounced coon-whaz or whah) is a relatively unknown grape used in Southern Rhone blends with such notable bedfellows as Grenache, Syrah and Mourvèdre. (The only Rhone house that I have ever seen bottle a pure Cunoise was Beaucastel.) 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 more prominent than in previous years, which showcased a more spice driven wine. This will prove to be an excellent wine to cellar in the short term and drink in the near future!

\$10 / \$34

2015 Dragoon Mountain Vineyard Zinfandel Rockpile Clone

100% Zinfandel

I never would have thought that such rich and jammy Zinfandel could be produced in Arizona – particularly without the heat associated with ripeness. Well...Dragoon Vineyards has hit its spot on with this wonderful wine. All the classic California Zin lover's characters are here: strawberry jam, bramble, mint, vinyl & catnip, along with a bold, juicy texture. This vintage has found balance, maintaining the jamminess we associate with Dragoon Zin along with the grace that Arizona can offer with darker reds.

\$10 / \$35

2015 House Mountain Vineyard Syrah Clone 471

100% Syrah

This year marks the third bottling of Syrah from House Mountain vineyard, which is located about 1 mile upstream from our Estate, this vineyard is collaborated between Page Springs and the Petznick family of the Dancing Apache Ranch. This nine acre site is planted to several varietals, with the biggest block being Syrah clones 471 and 525. This site is higher in elevation than our Estate and sits just above the cold air drainage line in our valley. The grapes are receiving more heat and these hill-slopes see more constant wind and thus appear to have less threat of fungal issues. This Syrah, from clone 471, with tons of leather and tobacco, has more spice than the clone 525. Both should age well so grab a few of each and lay them down for at least a few years.

\$12 / \$44

2015 House Mountain Vineyard Syrah Clone 525

100% Syrah

This year marks the third bottling of Syrah from House Mountain vineyard, which is located about 1 mile upstream from our Estate, this vineyard is collaborated between Page Springs and the Petznick family of the Dancing Apache Ranch. This nine acre site is planted to several varietals, with the biggest block being Syrah clones 471 and 525. This site is higher in elevation than our Estate and sits just above the cold air drainage line in our valley. The grapes are receiving more heat and these hill-slopes see more constant wind and thus appear to have less threat of fungal issues. This classic, complex and age-able Syrah speaks for itself; it speaks of the Northern Rhone and it speaks of Arizona.

\$12 / \$44

- LIBRARY -

AVAILABLE BY BOTTLE ONLY / LIMIT ONE PER CUSTOMER

Our Library showcases some of our best wines that have been intentionally cellared for this moment. Our wine making staff has agreed to present certain wines that they feel best represent the age-ability of Arizona Wines. We have been keeping a close eye on them throughout the years, and feel that they are ready to be enjoyed.

Reds

2007 Carriage Syrah Bertrange-----	\$60
2008 Scheid River Pinot Noir-----	\$60
2009 Colibri Grenache-----	\$60
2010 ASV Norte Block Mourvèdre-----	\$80
2010 ASV Norte Block Syrah-----	\$50
2010 PSV Estate Petite Sirah -----	\$68
2010 SGMp-----	\$40
2011 ASV Nuevo Petite Sirah-----	\$68
2011 ASV Syrah Clone 383-----	\$70
2011 ASV Nursery Grenache-----	\$50
2011 Ranchita Canyon Petite Sirah-----	\$75
2012 Dragoon Aglianico-----	\$48

Whites

2010 ASV Chardonnay-----	\$75
2010 La Serrana-----	\$45
2011 ASV Acacia Viognier-----	\$45
2011 Familia Blanca-----	\$75
2011 La Serrana-----	\$45

Magnums

2011 El Serrano-----	\$165
2011 PSV Petite Sirah -----	\$165
2012 Dragoon Nebbiolo-----	\$140
2013 Campania-----	\$120
2013 ECIPS-----	\$145
2013 El Serrano-----	\$110

LIBRARY WINE FEATURE

2011 ASV Acacia Aged Viognier

We have been crafting ageable Viognier from the Arizona Stronghold Vineyard for some time. Years ago I made a sojourn to Condrieu in the Northern Rhône and tasted some amazing wines at Yves Cuilleron's cellars. The site certainly spoke through the wines there and something else stood out as well ~ the small handful of barrels made from Acacia (not oak). After some effort, I managed to bring two of these barrels into Arizona and we tried ageing this Viognier for 6 months in a new barrel. While I couldn't help thinking that the wood was dominating the wine a bit I just couldn't ignore how exotic and tasty it was.

100% Viognier

\$45

WINE SPECIALS

2016 Cochise Muscat 375 ML- Off Dry White Wine - \$3 taste / \$16 glass / \$24 bottle

LAST CHANCE LIST

Extremely limited quantities! Please check with your server for availability.

- 2014 Dragoon Vineyards Marsanne **\$28**
- 2015 Dos Padres Roussanne **\$26**
- 2015 Dos Padres Vermentino PW **\$28**
- 2015 Vino de la Familia **\$25**
- 2014 Deep Sky Viognier 375 ml **\$18**
- 2016 Jonathon Apple Wine 375 ml **\$24**

- BISTRO -

- PINXTO (:peen-cho) -

In the Basque region of Spain, bar snacks are called Pinxto rather than tapas or hors d'oeuvre.

TRUFFLE KETTLE CHIPS - \$9

Baked kettle chips, porcini parmesan cheese, white truffle oil & garden rosemary

BAKED SPINACH ARTICHOKE DIP - \$16

Artichokes baked in green chili brie cream sauce with parmesan, fresh mozzarella, spinach & toasted focaccia

SHRIMP PINXTOS - \$14

Roasted prawns with Jamaican jerk seasoning, quinoa salad, papaya habanero chutney, avocado & toasted focaccia

BACON DATE PINXTOS - \$14

Medjool dates stuffed with manchego cheese, house paprika sausage & almonds wrapped in house cured bacon

CHICKEN WINGS - \$11

Smoked chicken wings cured in spicy cola brine served with roasted peach barbeque sauce

TAMALE - \$12

Chef Bryan's handcrafted tamale, ask your server for seasonal filling selection

-SALADS-

Organic greens served with freshly baked focaccia & sweet potato orzo salad

STRAWBERRY - \$10

Organic strawberries, candied pecans, dried cranberries with orange honey vinaigrette

BEET - \$10

Organic beets, greens, BMR fresh Chevre & orange shallot vinaigrette served with pickles & orzo salad

SPINACH CAESAR - \$10

Organic hearts of romaine & spinach, focaccia croutons & parmesan cheese with Caesar dressing

ADD TO ANY SALAD - \$5

Shrimp or duck, four ounces

-MASON JAR-RILLETTES

Spreadable treats, perfect for sharing served with warm fresh bread, pickles & white bean salad

DUCK DUCK DUCK - \$18

Seared foie gras pâté with bits of bacon, pistachio & apricot, garnished with caper and egg

SMOKED SALMON - \$17

Cold-smoked fresh salmon, crème fraiche, dill, lemon, capers, fennel & red onion pickles

ROASTED VEGETABLE - \$16

Roasted eggplant, zucchini, red peppers, mushrooms, onions, olive oil & basil

CHEESEBOARDS

Served with fresh and dried fruit, homemade jam, and a selection of fresh baked bread & focaccia

HOUSE BOARD - \$17

Havarti dill, smoked cheddar
Gruyere & brie cheeses

CHEDDAR SAMPLER - \$21

Tipperary Irish cheddar - aged Irish cheddar
Beehive Barely Buzzed - espresso and lavender rubbed
Beehive Creamery Hatch Chili Cheddar - with a chili kick!

BRIE SAMPLER - \$21

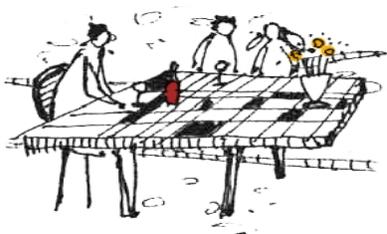
Mt. Tam - California's Cowgirl Creamery signature brie
St. André - rich, buttery triple-cream brie
Fromager D'Affinois - French double crème brie

ALPINE SAMPLER - \$21

Emmentaler - medium-hard, yellow Swiss cheese
Cave aged Comte' - French pale creamy cheese.
Jarlsberg - a Swiss-style cheese from Norway

GOUDA SAMPLER - \$21

Beemster - Classic Dutch Gouda
Rotterdam - Light Dutch Gouda
Midnight Moon - Nutty aged Dutch Gouda



- BISTRO -

- FRESHLY BAKED FOCACCIA -

\$12

FOCACCIA

House made focaccia bread served with olive oil, roasted garlic, pesto & peppadew sauce

JERK PORK

Chipotle mayonnaise, caramelized shallots, roasted red peppers, mango salsa & gruyere cheese

ROASTED DUCK

House roasted duck, pesto, caramelized shallots & truffle Chevre cheese

BURRATA

Hand pulled mozzarella with cream center, olive oil, roasted garlic, pesto & piquant pepper sauce

WILD MUSHROOM

Truffle goat cheese, caramelized onions & arugula

MEDITERRANEAN

Roasted red pepper hummus, olive tapenade, garden vegetable pasta salad, white bean salad, house pickles, feta cheese & pesto

We take great pride in our dough, using Caputo 00 flour, Corto virgin olive oil, PSC volcanic spring water and sour starter.

BRICK FIRED PIZZA

\$15

CHEESE

San Marzano tomato sauce, fresh mozzarella, Padano parmesan cheese & parsley

MEAT PIE

San Marzano tomato sauce, Calabrese, sausage, bacon, fresh mozzarella & parsley

MARGHERITA

Olive oil, tomato, basil, fresh mozzarella & Padano parmesan cheese

CALABRESE

San Marzano tomato sauce, spicy Calabrese salami, fresh mozzarella & parsley

GREEK

Pesto, olives, roasted peppers, artichokes, roasted garlic, feta & Padano parmesan cheese

BACON

Chef's cured bacon, chipotle mayonnaise, caramelized shallots, mozzarella & arugula

DUCK

Pesto cream sauce, roasted duck, wild mushrooms, roasted garlic, truffle goat cheese & basil

FUNGI

Spinach cream sauce, forest mushrooms, roasted shallots & Truffle Tremor goat cheese

T & A

Pesto, roasted tomato, artichoke, Padano parmesan, mozzarella & basil

S & M

San Marzano tomato sauce, fresh and dried forest mushrooms, house sausage & arugula

HOUSE SPECIALTIES

Boards will serve 4-6 people; ask server for daily selections

CHARCUTERIE BOARD - \$30

Chef's selection of cured & smoked meats, four artisanal cheeses, nuts, fresh & dried fruit, white bean salad, pickles, house mustard, jam & fresh bread selection

CHEF'S CHARCUTERIE - \$28

Eclectic selection of PSC house-made items.

Selection of house made sausage, bacon, jerk pork, burrata mozzarella, jam, mustard, pickled vegetables & fresh bread selection

SWEETS

HOUSE MADE CHEESECAKE SELECTION - \$10 EACH OR 3 FOR \$25

CHOCOLATE OREO MASCARPONE CHEESECAKE

ARIZONA PISTACHIO MASCARPONE CHEESECAKE - with Black Mesa Ranch Caramel

BRIE CHEESECAKE - Topped with local jam, ask your server for seasonal selections

Served in a jar for enjoying here or taking home!

TAKE HOME SOME OF CHEF BRYAN'S JAM!

\$10 - 8 ounces \$6 - 4 ounces

- EXPLORE PSC! -

WINE CLUB



Join the PSC Wine Club Today! Our amazing club offers quarterly allocations of select Page Springs wines at discount! Advantages & perks are found throughout PSC, including exclusive seating areas, special wines & free wine tastings, Club events & more. No sign-up fees or dues! Ask your server for a Wine Club application or for more information

WineClub@PageSpringsCellars.com

928.639.3004 x116

WINERY TOURS



Enjoy a 60-90 minute education-based guided tour which explores our grounds, gardens, vineyards & production facility. Guides conduct wine tasting throughout the tour including wine "thieved" directly from barrel!

TOUR SCHEDULE & FEES

Fridays, Saturdays & Sundays

@ 12pm, 2pm & 4pm

~\$19 Tour + \$15 Wine Tasting & Souvenir Wine Glass ~

Ask about our new Vineyard Tours!

Reservations Recommended.

Walk-Ins Subject to Availability.

Tours@PageSpringsCellars.com

928.639.3004 x850

YOGA & MASSAGE



Indulge in individual, couples or group massages.

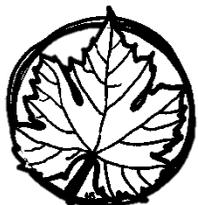
Invigorate with private individual or group yoga classes.

Improve your coordination with fun individual or group hoop dancing classes.

Massage@PageSpringsCellars.com

928.639.3004 x226

PRIVATE EVENTS



Customize a Private Event on our beautiful vineyard deck at PSC! Enjoy exclusive space & service, develop a custom multi-course meal and celebrate your special occasion in the heart of our estate vineyard!

Ask your server for an inquiry form or additional information!

Private-Events@PageSpringsCellars.com

928.639.3004 x106

- GLOSSARY OF TERMS -

- ❑ **WINE** – an alcoholic beverage usually made from fermented grapes. Yeast is used to convert the sugar in the grapes to alcohol
- ❑ **GRAPEVINE** – a deciduous vine that bears grapes. At PSC our grapevines are mostly European *varieties* grafted onto American *rootstock*. In springtime, grapevines begin budding which is followed shortly by flowering and pollination leading to fruit. This stage usually happens in March and April. *Veraison*, which is when grapes start developing color and sugars, occurs late in summer and leads to harvest. In Arizona, harvest can run anywhere from late August to late October. Grapevines then go dormant during the winter.
- ❑ **FLIGHT** - a small taste of several different wines that showcase the winery's style and types of wines
- ❑ **VARIETAL** – a wine made primarily from a single grape variety (i.e. Syrah)
- ❑ **BLEND** – mixing of several different wine varieties to obtain the desired flavor profile, complexity and balance
- ❑ **TERROIR** (: tare'waah) – A French word meaning how the region's soils, climate, terrain and wine-making styles affect the taste of the wine
- ❑ **DRY** – refers to wine with no sugars
- ❑ **SWEET** – refers to wine that has sugars
- ❑ **TANNINS** – a group of acids that exist primarily in the seeds and skins of grapes that can create a dry-textured sensation. Tannins can also come from oak barrels in which the wine is aged
- ❑ **OFF DRY** – a slightly sweet wine
- ❑ **ACID** – one of the main components in a wine's character & feel. The most common acid found in wine is tartaric acid
- ❑ **SULFITES** – a preservative that is a natural byproduct of fermentation. It also is added as a wine preservative. Our wines are very low in sulfites, usually less than 200 parts per million. A dried apricot contains about 3500 PPM
- ❑ **VINTAGE** – refers to the year that the grapes were harvested
- ❑ **BODY** – the perception of fullness, texture & viscosity of a wine

**THERE ARE NO STUPID QUESTIONS! ASK US ANYTHING!
WE TAKE PRIDE IN EDUCATING OUR GUESTS.**

- PICNIC MENU -

Available Monday through Friday
Limited picnic menu available on weekends at the Picnic Window

- MASON JAR RILLETES -

Spreadable treats, perfect for sharing served with focaccia, baguette, pickles & white bean salad

DUCK DUCK DUCK - \$21

Seared foie gras pâté with bits of bacon, pistachio & apricot, garnished with caper and egg

SMOKED SALMON - \$20

Cold-smoked fresh salmon, crème fraiche, dill, lemon, capers & red onion pickles

ROASTED VEGETABLE - \$19

Roasted eggplant, zucchini, red peppers, mushrooms, onions, olive oil & basil

- CHEESE-

Served with fresh and dried fruit, homemade jam, focaccia & baguette

HOUSE BOARD - \$20

Havarti dill, smoked cheddar, gruyere & brie cheeses

CHEDDAR SAMPLER - \$24

Beehive Creamery Barely Buzzed - espresso and lavender rubbed, Tipperary Irish Cheddar, Beehive Creamery Hatch Chili Cheddar – Cheese with a chili kick!

BRIE SAMPLER - \$24

Mt. Tam - California's Cowgirl Creamery signature brie, St. André - rich, buttery triple-cream brie, Fromager D'Affinois - French double crème brie

ALPINE SAMPLER - \$24

Emmentaler - medium-hard, yellow Swiss cheese, Cave aged Comte' - French pale creamy cheese, Jarlsberg – a Swiss-style cheese from Norway

- BRICK FIRED PIZZA-

CHEESE PIZZA - \$16

San Marzano tomato sauce, fresh mozzarella, Padano parmesan cheese & parsley

MEAT PIE - \$16

San Marzano tomato sauce, Calabrese, sausage, bacon, fresh mozzarella & parsley

MARGHERITA PIZZA - \$16

Olive oil, tomato, basil, fresh mozzarella & Padano parmesan cheese

GREEK - \$16

Pesto, olives, roasted peppers, artichokes, roasted garlic, feta & Padano parmesan cheese

- HOUSE SPECIALITY-

PLOUGHMANS LUNCH - \$ 33

Chef's selection of cured & smoked meats, four artisanal cheeses, whole grain mustard, house pickled vegetables, two salads, crackers, crostini, homemade jam, fresh & dried fruit.

SWEETS

CHOCOLATE OREO MASCARPONE CHEESECAKE - \$10

BRIE CHEESECAKE WITH SEASONAL JAM - \$10