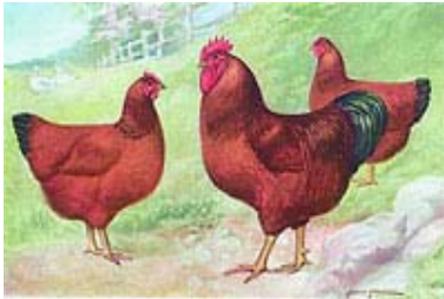


## Pastured Poultry—Weed and Insect Control by Craig Martinsen—Vineyard Manager

In keeping with our anti petro-chemical production ethic, Page Springs Vineyards and Cellars is enlisting the help of chickens, geese and ducks to help with weeding and pest management in our vineyards. We will be introducing about 60 chickens, 10 geese and 10 ducks into our vineyard next to the winery. They will be fenced in so that you can still enjoy a stroll to the deck for a picnic without being “greeted” by our flock. The chickens’ primary function is to scratch the ground and eat their favored vegetation (our weeds), the geese are a brown Chinese variety also known as weeder geese that love to eat Bermuda grass (our most difficult weed to deal with), and the ducks are gentle grazers and insectivores. We are preparing safe housing for our new workers, in the effort to keep the predators at bay, so be on the look-out for new fencing and chicken houses around the vineyard.

Historically, we have battled weeds and pest with garden hoes, soaps, competitive cover crops and a host of other organic remedies. The weed and pest battle has been a challenge that has taken more effort each year our vineyards develop. By enlisting the help of our poultry friends, we can stay true to our commitment to sustainable farming and avoid the use of harsh chemical herbicides, pesticides and fertilizers. Our goal is to create a healthy farm ecosystem that supports the growth of premium grapes for wine production.

We are looking forward to fresh eggs and some help with weeds/pests in the vineyard. Come by to visit when you get the chance. We expect our chicks, ducklings and goslings will be arriving near the end of Spring.



## Buy PSC Wine ONLINE—Keep Updated on Our Web site by John Walsh

As of Feb. 1, you can now buy select Page Springs Cellars and Vineyards wines directly from our Web site. We can currently ship to Arizona, California, Colorado, Georgia, Illinois, Iowa, Florida, Massachusetts, Minnesota, Missouri, New Hampshire, New Mexico, Nevada, Ohio, Texas, Washington and West Virginia. We hope to be able to ship to New York and Oregon in the near future. This is a great way to refer friends to us!

Currently, the Web store only supports retail sales. If you are a club member please use the order form on our Web site or call (928) 639-3004, Ext. 105 to receive your club discount. We are working to add a club section to our online store in the near future so you can login to receive your club discounts.

Winemaker Eric Glomski has selected the following wines for sale on the Internet: 2004 El Serrano, 2004 Lawer Syrah, 2004 Vino del Barrio, 2005 Eldorado Roussanne, 2005 Vino de la Familia and the 2005 Vino de la Familia Blanca. For more information, wine descriptions and pricing, visit <http://wines.pagespringscellars.com> or access it from the “Purchase Wines” tab at our regular Web site [www.pagespringscellars.com](http://www.pagespringscellars.com).

### More Changes to PSC’s Web Site

For those who’ve never visited [www.pagespringscellars.com](http://www.pagespringscellars.com), it’s a great way to keep informed of happenings at the winery. From current events to in-depth stories, we’ve ramped up our efforts to keep our club members and the general wine-drinking public up to speed on what we’re doing and what we hope to accomplish.

The Web site, in many ways, is the only way to stay current and get your PSC news on a daily basis.

From our hit-counters, we’re able to tell that our Web site is being utilized, but we want to make it more user-friendly and as such, we’re open to your suggestions. What would you like to see? What don’t you like? Please send your suggestions to John Walsh via e-mail at [John@pagespringscellars.com](mailto:John@pagespringscellars.com).



# SPRING EQUINOX

Spring 2007 Volume 4, Issue 1

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## Many New and Exciting Developments By Eric Glomski

2007 should prove to be an exciting year for all of us here at Page Springs. In addition to implementing new organic initiatives in our vineyard (see Craig Martinsen’s article on ducks, geese and chickens) we finally closed on the land trade with the Arizona Game & Fish Department. In the next few months, we will begin the design and construction of a new parking area with improved ingress and egress. New entrance and exit signs will go up and vineyards will be planted near the road to produce more grapes and welcome our visitors. Many thanks go out to all of you who helped support us through some of the tough political times we saw during the trade. (Thanks for also putting up with our lousy entrance and funky parking...)

The biggest new announcement heralds us as the proud owners of a 60-acre vineyard (previously known as Dos Cabezas—now Arizona Vineyards) in the Kansas Settlement area near Wilcox, AZ. This historic vineyard, planted in stages over the past 25 years, has some of the oldest vines in the state. The eldest 20-acre block is planted to Cabernet Sauvignon, Merlot, Sauvignon Blanc, Riesling and Petite Sirah. The Riesling and Sauvignon Blanc will soon be grafted over to two different clones of Syrah and the Petite plantings will be expanded. The middle-aged block, also 20 acres, is home to Malvasia, Viognier, Sangiovese, Syrah, Chardonnay and Pinot Gris. About three-quarters of the Chardonnay will be grafted over to the white Rhone varietals Marsanne and Roussanne and the Viognier plantings will be expanded. Last, but not least, is the youngest 20-acre block, which has graced us with seven year-old Malvasia, Shiraz (a Syrah clone from Australia), Petite Sirah, Grenache, Mourvedre and Tempranillo and Graciano from Spain.



*Six year-old Grenache vines in the youngest section of Arizona Vineyards.*

Fabian Grandoli, a native Argentinean previously employed by Gallo, Mondavi, Kendall-Jackson and Estancia wine estates, will be joining our team as manager of this new property. Fabian grew tired of the corporate world and is excited to head up our efforts in the south and shares in our dream to produce world-class wines here in Arizona.

Married with three children, Fabian will join us for the first year while his family stays in Paso Robles. His wife Karen is a 3rd grade school teacher; his two sons are 14 and 3 and his daughter is 13.

Also noteworthy is the introduction of e-sales on our Web site. Just last year, wine overtook beer sales in gross revenue in the U.S. for the first time in history. Interestingly, researchers largely attribute this development to increasing interest in wine by 25 to 35 year-olds. This younger, international, wine-savvy generation also grew up with the internet and web shopping. Currently our first generation web sales site only caters to non-members, but before the year is out we will develop a dedicated members area with wine specials, e-gift giving and a forum for wine chat. In the meantime, this new purchase venue is ideal for introducing out-of state friends (who are not in the club) to our wines. The wine selection will highlight our strengths such as Barrio, Familia and Serrano. Thanks for all your support — and for helping us to make this dream a reality.

# Custom Winemaking Client Autobiography

## New Zealand Film Maker Sam Pillsbury



Sam's Land adjacent and to the North of Dos Cabezas (now Arizona Vineyards).

In addition to our Page Springs label, PSC crafts custom wines for clients ranging from rock stars and football team owners to luxury resorts and film-makers. This month we have asked Sam Pillsbury, one of these clients, to tell us a little about himself.

I have been a film-maker for more than 30 years, and now have some 25 movies to my credit, some as writer, some as producer, most as director. The list is too long to include here but includes one of the "Free Willy" movies and the Sci-Fi cult classic "The Quiet Earth."

I was born in Connecticut but grew up in New Zealand, where I developed my dual passions for film and wine. Stimulated by watching wine pioneers planting unlikely areas in New Zealand in the early 80s and following their progress, I became interested in the possibilities of Arizona while camping in the Verde Valley in 1999. After considerable research I found what I believed to be the best spot in Arizona for growing wine grapes, an incredible *terroir* just south of Wilcox in Cochise County. I went into partnership with Al Buhl of Dos Cabezas Wineworks, we bought some land and proceeded to plant Rhone varieties (Syrah, Petite Sirah, Mourvedre and Grenache) in 2000.

In the last six years, Dos Cabezas has established itself as one of the top wine labels in Arizona, winning rave reviews and prizes. Our Syrah won the Jefferson Cup in 2004, our Pinot Gris has been served at state dinners at the White House, our Sangiovese blend TOSCANO is carried by the Smith and Wollensky Steakhouse chain, we're on the wine list at Charlie Trotters in Chicago, and have been served at many Phoenix and Tucson restaurants.

What makes this area so special? Forty miles north of the Mexican border, the Vineyard lies at 4,300 feet above sea level. The soil is an almost perfectly PH- balanced, well-drained, sandy loam. This altitude yields day temperatures identical to the Rhone Valley, with high-desert cool nights, perfect for grape-ripening (average summer high, June, 96 degrees, dropping more than 30 degrees at night to the low 60s). With scarce rainfall, the vines are individually irrigated from our wells, giving us complete control over moisture and nutrient application. The land is cheap, it's disease free and there has never been Phyloxera in the State of Arizona. Interestingly, extensive research on high-altitude wines in Sardinia and Argentina have produced new evidence that such high elevation sites can produce grapes with increased health benefits.



Eric & Sam sniffing Dos Cabezas Petite Sirah.

In the last couple of years I had been itching to set out on my own, and purchased an extraordinary piece of land just across the road from Dos Cabezas. Since then, Echo Canyon started planting nearby and Oregon maverick, Dick Erath bought 200 acres and started planting last spring.

Last year I talked Eric into becoming the winemaker for my new label. In 2006, we harvested grapes from my vineyard and trucked them up to Page Springs. The results were so impressive that Eric and his family have since bought Dos Cabezas vineyards from which I will continue to buy grapes.

Land values have skyrocketed in the area, going from \$450/acre in 2000 to \$7,000/acre today. I bought 80 acres last year for around \$2,500/acre and am offering investors a chance to buy in at that purchase price. After raising \$1.2 million, I will start planting and will begin to market the wine we have resting in barrels at Page Springs. There is an e-mail version of the public offering, which I can send out on request. My email is [spillsbury@aol.com](mailto:spillsbury@aol.com)

## Another Great Members' Event by John Walsh—Publications and Web Site

On Dec. 9 and 10, approximately 130 Page Springs Vineyards and Cellars Wine Club members attended the annual Gruel and Grog event, held in the winery's cellar. The event featured five soups and a variety of Page Springs' wines. Gruel and Grog is one of four yearly events for club members, held quarterly to coincide with Wine Club shipments. "We had more people this year and more guests," said Owner and Winemaker Eric Glomski. "Members signing up guests get a Tasting Room coupon for \$20 for every person they sign up and each person signing up gets a coupon for \$20 as well." As with all club events, Glomski made the outing educational in nature, ensuring that everyone in attendance had a good time and left with a full stomach. "The core of the effort is to get PSC employees and myself together with our members --kind of like a big family reunion four times a year," Glomski said. "We like to turn our members on to our newest wines and share food and stories."

The following five soups were prepared and served at the event (recipes provided at attendees requests):

### Vegetarian Tortilla Soup

1 – Large yellow onion – chopped.  
1 - Green Bell Pepper – chopped.  
1 - Red Bell Pepper – chopped.  
2– tbsp olive oil. ½ cup chopped cilantro.  
1 - 12oz Bag of frozen corn.  
1 - 24 oz can of pinto beans, drained and rinsed.  
4 – 7 oz cans of peeled, diced green chilies.  
2 – 16 oz cans of vegetable broth.  
1 – 12 oz can of ROTEL tomatoes and chilies.  
1 – Small can of El Patio Jalapeno salsa.  
2 – 14.5 oz cans of crushed tomatoes.  
1 – 16 oz jar of nopalitos (prickly pear).  
1 tsp chili powder. 1 tsp garlic powder. ½ tsp salt.  
1 tbsp white sugar.  
White wine – Vino del Barrio Blanca.  
5 to 10 Corn Tortillas.  
1 cup shredded jack cheese.  
Sour Cream or Queso Fresco

### Tasks

In large pot, combine all canned ingredients and bring to a slow boil. Meanwhile, on high heat, fry onion and peppers in olive oil. When slightly soft, add all seasonings, stir for 1 minute and add to pot. Deglaze frying pan with a small amount of white wine and add to pot. Add cilantro. Simmer for one hour. Cut tortillas in strips and brown in a frying pan in a small amount of vegetable oil. Garnish soup with tortillas, jack cheese and sour cream.

*-Recipe and Soup made up by Eric Glomski the night before the event....(oops, forgot about vegetarians..)*

### Tuscan White Bean Soup

3 slices Pancetta 1/4 inch thick that has been cubed.  
1 lb Italian Sausage.  
1 Head of Garlic (Yes, a whole head) peeled and chopped into large pieces.  
8 Cups Chicken Stock.  
4 Cans Cannellini Beans.  
1 Tbsp Toasted, ground Fennel Seeds.  
1 Tbsp Red Chili Flakes.

### Tasks

In a large soup pot, render pancetta. Once it becomes crispy, remove the pancetta and 1/2 the fat. Add the garlic and cook on low heat for about 5 min. (garlic should be lightly golden, not brown). Turn heat to high, add sausage, fennel seeds, chili flakes and brown. Add the crispy pancetta back and the beans. Cook on high for 5 minutes. Add the Chicken stock. If solids are not covered, add water to cover. Bring to a boil and cook for about 45 minutes. Turn heat down to a simmer and cook until desired consistency is achieved.

*\*Recipe and Soup prepared by Jai and Veronica Shah.*

### Glomski Family French Beef Stew

3 slices bacon – diced.  
2 lbs. chuck steak, cubed.  
½ cup Vino del Barrio.  
¼ cup flour.  
1 tsp salt.  
1 bay leaf.  
¼ tsp each (dried basil, thyme, black pepper).  
1/8 tsp cayenne.  
2 beef bouillon cubes (dissolved in 2 ½ cups boiling water).  
12 small onions – chopped.  
12 small carrots – chopped.  
1 cup mushrooms – chopped.  
2 baking potatoes -- peel, poke, and microwave covered until slightly soft (still firm) and then chop.  
½ cup fresh parsley.



Members—Philosophic, thoughtful, jovial and otherwise.

### Tasks

Brown bacon in frying pan, remove to cool, retain fat. Put cubed beef and flour in large Ziploc bag and shake until coated, retain extra flour if present. Brown beef in bacon fat in large pot. Add all seasonings and bouillon to pot. Deglaze original bacon pan with red wine, add to meat pot. Bring to a boil and, reduce and simmer 1 hour. Add carrots, onions and potato. Regain simmer for 1 ½ hour. Add mushrooms, parsley and bacon. Thicken with remaining flour if necessary.

*-Recipe and soup courtesy Glomski Family.*

Interested in having your Soup or Stew served at next winter's Gruel and Grog Event? Email [eric@pagespringscellars.com](mailto:eric@pagespringscellars.com) for consideration. I'd love to hear from you!

### Turkey and Rice Soup

6 tbsp butter.  
3 tbsp very finely diced onion.  
1/2 cup flour.  
3 cups chicken broth.  
2 cups cooked mix of brown/wild rice.  
1/2 cup finely grated carrots.  
2 to 3 cups of cooked and cubed turkey breast.  
4 tbsp lightly toasted slivered almonds.  
1/2 tsp salt.  
Pepper to taste.  
1 cup half and half.  
3 tbsp of dry sherry.  
Snipped fresh parsley and chives.

### Tasks

In large saucepan, melt butter and sauté onion until tender. Blend in flour. Gradually add broth, avoid lumps. Cook, stirring constantly until mixture boils. Boil and stir 1 more minute. Add cooked rice, almonds, carrots, turkey & salt & pepper. Simmer for half an hour. Blend in half and half and sherry. Continue simmering. Add fresh herbs. If too thick, add more broth. Makes 6 cups.

*\*Soup prepared by Diane Hoffman with recipe credit to Susan May.*

### Mushroom Barley Soup

1 pound dried baby lima beans.  
2 T. butter.  
1 cup diced onions.  
1/4 lb. top round beef, diced.  
2 bay leaves.  
10 cups beef broth.  
1 cup barley.  
5 beef bouillon cubes.  
1 1/2 tsps black pepper.  
2 cups sliced mushrooms.

### Tasks

Soak beans in refrigerator with water to cover 24 hours. Drain. Melt butter in saucepan and add onions, beef, and bay leaves. Sauté until Onions are translucent, about five minutes. Discard bay leaves. Add beans, broth, barley, bouillon cubes and pepper. Bring to a boil, then cook, covered, over medium-low heat about 1 ½ hours. Reduce heat and simmer 30 minutes longer. Add mushrooms and cook 10 minutes. Season to taste.

*\*Recipe and soup prepared by Carol Lawlor.*