

# PAGE SPRINGS CELLARS

Summer 2010

SUMMER SOLSTICE

Volume 7, Issue 2



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## June 7, 1920 - A Day of Infamy

### Part II. Vestiges of Prohibition

by Eric Glomski



In my last installment I talked a bit about how Prohibition laid waste to the small wineries of our nation – damage of which we have only started to recover from in the last couple decades. Interestingly, as a wine business owner, I deal with numerous legal leftovers from this period. Unless you have been in the business yourself, I think you will be surprised to hear the strange tale of our chaotic and inconsistent wine legal system.

So let's talk federal laws for a bit. Did you know that wineries have to bond all their annual excise taxes? Wineries pay a certain amount of excise tax on all gallons produced below 14% alcohol and even higher rate for wines over 14%. (You wouldn't believe what sparkling wine producers pay...) Rather than being treated like any other business or individual in our economy (for instance paying quarterly taxes), wineries have to estimate their annual production at the beginning of each year and have to cover the total potential liability at the beginning of each year. This can be in the form of a cash bond or a business can go through a bond broker much like individuals do when they have been arrested. Pragmatically, most wineries

just set up a bond that conceptually floats just beyond their two or three year annual production figures.

On the surface, I think it is reasonable for a winery owner to ask why he or she is being viewed as a less honest and reliable tax payer than any other business out there. Enter the lingering shadow of Prohibition. During Prohibition, organized crime and other unsavory groups controlled much of the alcohol production in our country. Take anything that humans want or crave and make it illegal and supply will go underground. After Prohibition was repealed, these crime syndicates became the legal producers and suppliers of alcohol in our country. Alcohol excise taxes had the potential to become a major revenue source (one of the many reasons why legalization became a necessity) but unfortunately the IRS's grip on the industry was weak at best. Well...over time the value of the alcohol excise tax base grew and so did the means to protect and collect this base. The bond I have been speaking of became an important insurance policy for the feds – and eventually became required during the licensing process for all wineries, distilleries etc.



From a consumer perspective the variations in state-to-state shipping and receiving laws are another interesting facet of this strange situation. Since the time of the foundation of our country,

Prohibition continued on Page 3

## Beyond the Tasting Room

By Jeff Hendricks



When I first visited Page Springs Cellars years ago, the tasting room was all I really saw... along with a glimpse of the vineyards from above. It wasn't until I eventually started working there that I fully realized how

much there is outside of the tasting room walls. With this article I wanted to give you a glimpse of these outdoor spaces and the people who maintain them... and what it takes to keep them beautiful. There's Craig, James and myself that are working the land full time and a few others that are involved regularly. James is our grounds guru but he's a real force in the vineyard as well. Craig is, of course, the brains behind vineyard/grounds strategies and is watching the big picture (not to mention managing 120 acres down south). I am sort of in between; I spend most of my time in the vineyard but I am often involved in grounds projects as well. We also have Harry, who is our fix it and build it guy... he keeps all our equipment running smoothly and his beautiful handiwork is seen all over the property. And last but not least is Eric...he sets the tone of the look and feel of the property and is very involved in many of the decisions we face weekly.

On a basic level, it's all about this particular place in the Verde Valley. You taste it in the wines, you hear it sitting on the Oak Creek deck, and see it walking under the pergola of grapes with House Mountain in the distance. It's a really unique slice of Arizona. When we're not in the vineyards we've been trying to spice up the property a little, hoping more people will come enjoy themselves outside. This past year we built a regulation bocce ball court topped with crushed oyster shells accompanied by a shaded bench and picnic area for relaxing. Next to the court is a newly planted Grenache vineyard with Grenache vines that continues all across the parking lot. A few months ago we built a horseshoe pit directly under the patio area of the tasting room... throw some shoes right next to some Syrah vines for a change. There's a new gas grill by the deck... it's professionally sized with a

fancy custom lid, perfect for any sized grilling task you might tackle. We have a massage tent overlooking Oak Creek for some weekend relaxation and a small intimate bench for a quiet evening sometime. These amenities are nestled inconspicuously in almost every nook and cranny of this property putting you no more than a few steps from something else to do beyond tasting our wonderful wines.

During the growing season (which is starting right now as I write) we're all focused in the vineyards. Farming the estate vineyard is no small feat. We have a relatively small amount of acreage beset with Mother Nature's wrath... winter kill, spring frosts, and unpredictable monsoon soaks. This makes producing high-quality fruit to drive wonderful estate wines very challenging. We find ourselves thinking of bird control strategies (possibly our biggest problem last year) months before it's a problem... should we erect hawk perches to attract hawks and scare off grape feasting birds? We need a new netting method? Will reflective tape fashioned in a massive ball deter birds? But now we should be worrying about pruning, we're racing against bud burst... if we prune well then we can save time when we have to shoot thin. What about the weeds? Bees buzzing around in our heads about future concerns...but today we're filling a ditch. This is the chaos of the growing season. We have these small windows of time where things need to be done to ensure a good crop...and they seem to come at the worst possible times. Right now is an exciting time in the vineyard... bud burst. We just finished pruning and we are eagerly awaiting some green growth to start to understand both how the past winter went and how the growing season might go. In a month or so we'll be moving into shoot thinning looking to solidify our fruit strategy before we put up the nets and move on to the defensive - guarding against an array of pests in addition to birds such as gophers, squirrels, and microscopic fungal invasions. Then of course we start harvest/crush season and the real chaos begins...

It's an exciting job...an exciting place. This year is looking great so far and we're excited to see what this season brings. So, next time you visit PSC come outside and enjoy this place...

## Off-site Events

By Justin Ove

This is a shout out to all the members I've seen at the various art and wine festivals around the state! It's been nice having you. Seeing familiar faces while on the road is always a treat. I look forward to seeing more of you this year as we increase the number of festivals we'll be attending! Can't get to the tasting room to pick up your favorite PSC/ASV wines as often as you might like? Not to worry, chances are we'll be bringing our traveling tasting room to a town near you. I just got back from the 4th Avenue fair in Tucson where several members were happy to find I'd brought a few bottles of 'members only' wines just in case they happened by our booth! So keep an eye out for the email blasts I'll be sending out before each event. Remember, as members of the PSC wine club, your discounts on bottle purchases apply at these off-site events!

So grab the kids, grab the spouse, grab your keys and get out of the house! Who doesn't like corn dogs and cotton candy? Street-side psychics, and cold lemonade is dandy! Okay, I'm no Dr. Seuss, but I pour things like Barrio Blanca, and El Serrano, so call me Dr Juice!

Justin L. Ove - Your friendly neighborhood off-site event coordinator.



*Is there an event in your Arizona town you'd like to see us attend?*

Contact Justin at

[justin@pagespringscellars.com](mailto:justin@pagespringscellars.com)

Prohibition contined from Page 1

## June 7, 1920 - Vestiges of Prohibition

states have always had the right to develop and govern their individual alcohol laws (with Prohibition obviously being a notable exception to this right). The divisions of state and federal rights go back to the earliest founding dynamics in our country, the nuances of which were passionately debated by the likes of Adams and Jefferson.

Post Prohibition, the right (and more importantly, the responsibility) of crafting and enforcing alcohol laws fell back on the shoulders of the states. Because each state had some system (or lack thereof) prior to Prohibition, they then fell back on these mediocre statutes and so began the evolution of the menagerie of laws that govern interstate alcohol commerce today. As expected, states that supported Prohibition set up fairly restrictive

systems while others did very little.

Today, the way that these individual and varied laws mesh (from the shipping to the receiving state and vice versa) lies at the heart of our shipping challenges and our frustration as both consumers and producers. For instance, states have the right to exclude other state's wineries from shipping across their borders all together – as long as they restrict their own wineries from shipping out. States can do whatever they want as long as they don't break any federal constitutional laws in the process. From a federal perspective, discriminating against out-of-state wineries while allowing in-state wineries to ship out would violate the Commerce Clause of the Constitution and thus would be illegal from

a federal perspective. States can also set up elaborate permitting and unique taxation systems to skim even more from the wineries wishing to do business within their borders. Today, Page Springs Cellars alone deals with over half of the states in the country – a permitting challenge that requires almost a full-time employee to deal with!

Remember...just because things are getting better, doesn't mean they can't backslide again. All it will take is an unsympathetic president and some special interest groups to play off the fears of the American public. (For instance, Nancy Reagan was pushing hard for federal neo-prohibitionist laws to be restored during her husband's terms.) So... my friends...as you know, freedom isn't free. Keep an eye out and remember that we are not out of the woods yet.

## PSC Staff Profile Paul Hay

by Paul Hay

My name is Paul Hay. I just started with the company and work in our tasting room. My journey began in Montana, where I was born and lived for two years. We hopped in a Volvo and moved to Sedona or rather the Village of Oak Creek. Life progressed through the years in acceptable fashion. Grew up riding bikes, playing soccer and making trouble. I graduated from Sedona Red Rock High School in 2003. I moved to Tucson for a couple years then lived in Flagstaff for a few but neither of those stuck, Sedona was always my home. Growing up, I felt much differently about Sedona than I do now and each time I returned, I never wanted to leave again.

Thinking back I remember my first glass of wine to be some box wine Merlot. We never had the stuff growing up, but family was in town and Grandpa needed to stay healthy. Christmas day everyone is joined around the table and jokingly I ask for some wine. To my surprise my mother approved one glass. I grab the biggest glass I could find and filled it up. I remember more the moments that passed than the wine

itself, but there was something special about sipping my pint glass and being around those you love.

I wasn't much for wine after that. Never really being around it and not being able to buy it I had little knowledge of anything wine. I was more of a beer fan than anything, but that was about to change. About the time I turned 22 I met my girlfriend and everything changed. She wasn't much into beer at the time and she got me on to wine. She knew so much about wine and just hearing about it made it taste better. I forget what we first drank but it worked, I was hooked.

Soon I found myself wanting to know as much as I could about wine. I had been working in a restaurant for the last two and a half years and thought that it was time for a change. I thought that a winery would be the best spot to learn about wine. A position opened up and the stars aligned. Now I am working at our winery and couldn't be happier. Each day teaches me something new, and I still agree that wine is better if you know something about it. I thought our wine was great before but it is

now getting better. I am only now coming to know what it takes to make great wine, and I agree that Arizona has all of these things. I am from Arizona and am proud to be working here and to show people what Arizona is all about.

Outside of work I like to be outdoors. Hiking, fishing, biking, anything that gets me out there. I have been riding a bike for as long as I can remember. When I was twelve I found mountain biking and it's never been the same. My first real job was at the Bike and Bean shop in the Village of Oak Creek wrenching on bikes to support my habit. Now I think that I work at a winery to support my habit too. I look forward to getting to know all of you. Thanks for your time in getting to know me.



## How Can I Complain About Blending Season?

by Joe Bechard

While it's still very busy and there are always too many things to do, I love this time of year in the cellar. The 2009 vintage is finally coming into its own and it's time to start tinkering around with these wines (read: do a lot of tasting).

I'm often asked how we go about blending here at PSC. It can get rather complicated and some days can be a true test of your palate stamina, but it's one of my favorite parts about this job.

With a general idea for what wines, both red and white, could work in certain blends, we taste through every barrel in the cellar. We first note our favorite lots that are worthy of the esteemed single-varietal, vineyard-designation. These are what we deem to be the best expressions of the vintage, varietal and vineyard.

After the cream-of-the crop has been selected, we earmark certain barrels for our blends, giving ones like El Serrano, La Serrana and ECIPS first dibs on the next best barrels or those barrels best suited to the blend.

After we've weeded out vineyard designates and our higher-end blends, we set aside barrels for blends like Vino de la Familia, Mules Mistake and SGM (Syrah, Grenache, Mourvedre).



Vino del Barrio and its sister wine Vino del Barrio Blanca, are, for lack of a better term, "kitchen-sink" wines. We do our best every year

to blend the wines that didn't make the first cuts into an affordable, any-day drinker that appeals to a broad audience, and, I'll humbly say, I think we do a pretty good job with it.

Blending is truly an art and one of the winemaker's most powerful tools, but it can come with pressure. We release at least 7 blends every year and they all seem to be customer favorites. If I said I didn't worry about how we're going to pull off at least one blend every year, I'd be lying – especially since we are one of our own harshest critics.

Vino de la Familia poses a small challenge this year. Fruit from the Paso Robles area this year was a little riper and I want to make sure we can keep the prune-y and raisin-y characters of the component wines in check – that small white wine addition we make to this wine is going to be extremely useful this year.

Other than Familia, red blending this year, which we'll probably be looking at very soon, should be a breeze. 2009 was a great vintage for Arizona. We have some phenomenal vineyard-designates and some killer components for El Serrano, ECIPS, Vino del Barrio, Mules Mistake and an even more serious SGM than the 2008.

White blending this year was a little more challenging. We had a bad frost last Spring that wiped out many of the flowers in our white vines, translating to a loss of about half of our potential white grapes. We didn't get any Chardonnay to play with, we didn't get as much Viognier as I would have liked, and, while they're usually destined for our sister company Arizona Stronghold anyway, Riesling and Sauvignon Blanc were definitely off limits to the greedy forces of the PSC cellar.

To make up for the lack of quantity, we did get great quality. La Serrana – a blend of Viognier, Marsanne and



Roussane this year – is a small bottling, but I think the best yet. Fans of Vino de la Familia Blanca will certainly be happy with the Malvasia Bianca from Arizona Stronghold Vineyard. We'll also have a few small vineyard-designates including a ridiculously delicious Viognier from ASV and Malvasia Bianca from our newest addition to the PSC vineyard family: Bonita Springs Vineyard.



While those wines should be in bottle by the time you read this, we are still working on Vino del Barrio Blanca. We have some good components, but they aren't coming together the way we had hoped. We take our wines pretty seriously and sometimes it's just hard to commit to a blend, especially since the 2008 Barrio Blanca is so darn good. So, we will keep chipping away at it... Who knows? Maybe a new white blend will be born out of the components that don't work in the Barrio Blanca...

# Wine Club Member Profile Melanie and Daryl Roberts

by Melanie & Daryl Roberts

***"We do not grow absolutely, chronologically. We grow sometimes in one dimension, and not in another; unevenly. We grow partially. We are relative. We are mature in one realm, childish in another. The past, present, and future mingle and pull us backward, forward, or fix us in the present. We are made up of layers, cells, constellations."*** ~ Anais Nin ~

MELANIE: Page Springs Cellars has become a touchstone to Daryl and I, a magnet in the compass for navigating through our own constellations of change.

In September 2007, we went to the Harvest Festival. Daryl was a new member, and thrilled at the promise of what the PSC community was cultivating in the Verde Valley and Arizona - conservation, education and a sustainable legacy. We swayed to the music, intoxicated not by the wine, but by the perfect storm of people with passion for their life work. These were people we could really relate to. Across the seasons, we visited. Whenever we needed to connect again to this unique region, we would share a glass and a reminder of our own dreams.

The next September, we sat in the vineyard herb garden planning our October wedding. Sturried by two glasses of Vino del Barrio, we decided to move ourselves up to Sedona. PSC was the ideal October setting for our wedding celebration and new life launch. From Oak Creek, ran our optimism and purpose.



Traveling globally, I found that native coffees, teas and wines were a channel to taste a culture, gardens, and the place itself, as translated through an honest plant. Like roobois in South Africa, arabica in Kenya, mate in Brazil, green tea in Sri Lanka, mint tea in Morocco - Page Springs Estate Vineyard Grenache is our localization. The textures and layers build a

dimensional story. Characters of soil, sun and water together produce a fruit through a gnarled root. The fruit is then composed by a series of hands, into a liquid poetry. Sometimes I imagine that I taste the red rocks splashed from mountain waters running, breeze waving sycamores, ripe blackberries, eagles rising, and the summer smell of sun on the vines... The gift is a little internal vacation in a sip. I can't wait to see the land where Stronghold grows, as PSC continues on building her own constellation.

DARYL: One of the first things that Melanie and I found we have in common was wine. Immediately, I became excited to take her to the "little" wine country that was fairly new in Northern Arizona. She had never been to Page Springs Cellars before and taking her to this place was a way to show her something special to me. We both appreciate wine and enjoy pairings with great food, but we never had any idea how much we could learn. That is where PSC has ranked second to none. We have been around the world's wine centers, and have never found another place willing or wanting to share as much about their passion. It is interesting to see the depth of what is created within the vineyard barn, as the supply of wine fills our box every quarter.



After taking part in a couple of the grape harvests last year, I found myself even more intrigued at the process that winemakers go through. As Eric has mentioned many times, it is the canopy and trimming of the vines that helps produce the best grapes. Having the "hands on" experience showed me this with new eyes. I could now see the effect that nature has on man's vines - from animals invading and doing their own "harvesting", to the dry or wet conditions of the late summer. The work of the vineyard is very extensive and tireless. By the time I had finished the grape pruning on each occasion at PSC, I began to relate this to many areas of my own life. You get

what you put into something. The work of the people at PSC shows that there have been many late nights and early mornings to produce the incredible wines that we so appreciate.

At this moment we stand in awe of what PSC has been able to do for Arizona wine and for the education of this terroir. It certainly goes without saying that anyone involved or experiencing the tasty treats that PSC, Arizona Stronghold, Merkin or Caduceus have fermented, should be proud. Arizona has risen (and grown) from the chalky limestone and ancient volcanic ash to show the world that top quality wine grapes can be grown here - in the desert.

PSC has been for us an intoxicating bottled community, education and conservation in a glass.

The cells of change had built up enough in each of us to create a bridge, and on that September day we made a decision at PSC that would alter the direction and quality of our lives permanently. Sitting at the metal bistro table on the deck by the rushing creek, with a basket of food from Heartline Cafe, and sturried by two glasses of Syrah - we decided to move to the Verde Valley and start two companies.



Daryl and Melanie Roberts are Inner Circle members, owners of FORM Cycles and Chrysalis Consulting, LLC

# Arizona Stronghold Vineyards New Tasting Room

by Wells Blanchard

# ASV Staff Profile Kevin Grubb



Greetings, one and all, and welcome to my new home and

the latest gem in the Verde Valley, the Arizona Stronghold



Tasting Room! That is right, some of you might have already noticed that I've not been around PSC very much of late, and that is because I was offered the opportunity to help Corey Turnbull bring this latest creation of his to life. Naturally I jumped at the prospect of adventure and we've been blazing a new trail to wine enjoyment in the heart of Old Town Cottonwood. Our stalwart companions on this adventure are Kevin Grubb, who was GM of the Asylum restaurant in Jerome for many years, and Michael Merchant, a veteran of the PSC Tasting Room. So now that you know the staff, how about a little tour of the place?

Cottonwood's Old Town is picturesque and well-suited to conversations and pleasant company, and we wanted to convey that same feeling inside our new home. The building itself was built in the 1920s and is well suited to what we were going to create; a Tasting Room lounge. In addition to the bar there are three independent sitting areas which offer a little more leisurely pace for anyone that is looking to enjoy a glass of wine over a book or one of the many games on hand, such as Winopoly or vintage Trivial Pursuit. The wines available are the Arizona Stronghold line; Tazi, Dayden, Nachise and Mangus, and in the coming months we will be adding several varietal wines to our lists; such as Malvasia Bianca, Chardonnay, Grenache, and possibly a mysterious wine known only as the Black Sheep... These are wines that came from barrels too special to be used in the larger blends of Arizona Stronghold. Also available is the Painted Lady Gewürztraminer and Burning Tree

Cellars', "The Lotus", Corey's first wine released under his own label!

Although we opened our doors in early March, it was not until April 11th that we had our Premier event.

Two screenings of the "Blood Into Wine" documentary as well as bottle signings and Q&A sessions with the winemakers meant that the turn-out was enormous and everyone enjoyed themselves to the fullest!



Friendships were re-established or newly made, laughter filled the air and the feeling of welcome that we got from the community was wonderful. To everyone that has dropped in to say "hi" and to sample our wares, thanks and I hope to see you again soon. To those that have not made it in yet, we've created something very special and cannot wait to share it with you!



My name is Kevin Grubb and I am very grateful to be the newest member of the Arizona Stronghold Vineyard family. Let me take a moment to welcome myself. I can not think of another

job in the world that I would rather have. I have been in the Verde Valley for almost ten years and will more than likely be here for the rest of my life. I was born and raised in southern California just outside of Los Angeles. I am the second born of four boys; my poor mom still loves us. Just before Middle School, my family and I moved to Colorado Springs, Colorado, where they still live. There I worked in sales and marketing for Dollar Rent-A-Car until moving North to major in Political Science at the University of Northern Colorado. I had not yet even visited Arizona before loading up my old Bronco and moving out. Needless to say, I was, and still am, pleasantly surprised. I began work at the Asylum Restaurant for Paula Woolsey and her husband Eric in 2001. There I worked as General Manager of the restaurant for eight years. We had a remarkable wine list that earned the Wine Spectator Award of Excellence every year since opening and the ability to try a plethora of wines with encouragement. That is where my love for wine evolved from love, to absolute need. I am extremely smart, good looking and very humble. I believe very strongly in honesty, loyalty and straight shooting. I am very excited to be here and am so glad for the path that has led me here. I not only have high hopes for my new position in this new family, I also have high hopes for wines in Arizona. I know that we all do.

## ASV Staff Profile Courtney Vickers

Hi there! My name is Courtney and I am a new member of the Arizona Stronghold family.



My true passion for wine began while studying in Florence during college; it was there that I acquired not only a taste for wine, but a love for it as well. Though I was born and raised in Flagstaff, little did I know that a trek down the switchbacks and a few minutes more, a world of wine existed. That was until last summer, when living in Phoenix after my graduation from ASU, I had the opportunity to take

part in implementing the Verde Valley Wine Trail. It didn't take me long to realize just how serious the Arizona wine business truly was.

Several months later, during some serious soul searching and a personal need for change, a serendipitous chain of events occurred. These events led me to an open Marketing position with Arizona Stronghold Vineyards, a meeting with Eric, a job offer, a quick move up north and the start of a whole new chapter of my life. I firmly believe everything happens for a reason and this has been one of the greatest adventures of my life. I have been welcomed with open arms and for that I am truly grateful. As the Italians say, *Cin Cin!*

### Page Springs Cellars Announces New Hours

**Sunday - Thursday 11am to 6pm**  
**Friday - Saturday 11am to 9pm**

See Insert and  
[www.PageSpringsCellars.com](http://www.PageSpringsCellars.com)  
for details

## Wine Club Update

By Susana Meister

Hello Members!

So many exciting things happening right now. A new Summer Event and Release. Member's Only Apparel. Member's Only Area of our Website. Lots of new offerings are right around the corner!

We'd like to keep you all apprised of new additions to our wine club benefits, new events occurring around the state as well as the standard updates about quarterly events and releases. If you are not receiving our email blasts, please take a moment to drop me a friendly line - I'd love to hear from you all and make sure that your contact information is up to date.

You can reach me at  
[Susana@PageSpringsCellars.com](mailto:Susana@PageSpringsCellars.com)

On that note, here are two important updates in wine club world ...

**Friends Level Closed (Again):** When our fearless leader Eric Glomski, established our wine club in 2006, his goal was to intrigue members by selecting special limited production wines from each vintage for quarterly releases. We continue to carry that torch, but today it requires us to set

limits on how many members we can accommodate in a given level without demolishing our inventory in a single release. It is now the case that some wines are provisioned entirely towards quarterly wine club releases, never to make an appearance in the Tasting Room.

While we want to continue to allocate limited case production to all levels of our wine club, we also want to showcase Arizona winemaking to the public.

Thus, we have once again closed the Friends level and established a waiting list. With only 47 membership spots open, it is likely that the Family level will quickly follow suit.

**Summer White Release and Event:** When, I first started at Page Springs Cellars, I considered myself a red wine sort of girl. Then, I met Malvasia. And, I took one small step towards being a more open minded wino. Since, then I've fallen in love with so many of our lovely whites and I often hear from members asking when we will include PSC whites in our quarterly releases.

Ask and you shall receive.

2010 marks the first year that Page Springs Cellars will offer a White Release. And since we realize that many members may not have fallen quite as hard as I did, it is an optional release. Of course, chilled whites beckon for warm summer nights, so we've set our first ever white release for Summer (see calendar insert for timeline).

Of course every Club Release needs a corresponding event. So, when I was approached by Eric with the book *Cork Boat* (this is a story about speech-writer John Pollack who builds and sails a cork boat vessel down the Douro River in Portugal), we started thinking of some of our more daring club members and it wasn't long before we were traipsing through the property with ideas of how we could translate the theory to a cork boat race here at PSC.

So, crack open a bottle, save your corks and start thinking what makes the best waterproof adhesive because June 26<sup>th</sup> we're hosting Page Springs Cellars first Cork Boat Race and White Release. Details are posted on our website and will be provided to members via US Mail and email blast.

<http://www.corkboat.com/>

# IN THIS SHIPMENT

## INNER CIRCLE

### **2008 ASV Petite Sirah - RCV Selection - 2 bottles**

This is our first release from Ranchita progeny. Drink now or hold for 3-4 years  
50 cases produced.

### **2008 SGM**

Enjoy the rose, red fruit, tobacco, green peppercorns, and mandarin orange in this captivating wine. Drink within the next 2 years.  
118 cases produced.

### **2008 Riverview Pinot Noir**

The Pommard lends its brambly, earthy-dark cherry personality to the wine while the Dijons grace us with red cherry fruit, orange spice and a characteristic silkiness on the palate. Drink now or hold up to 3 years.  
200 cases produced.

### **2008 Lakeview Syrah**

This Syrah has been a workhorse since PSC's beginnings and has become special to me in its own strange way. Drink young - within the next few years.  
325 cases produced.

### **2008 Colibri Syrah**

The 5200 ft. elevation of this vineyard tempers the grapes, giving the wines more structure and subtlety while still allowing for compelling, concentrated fruit characters. Drink now or hold for 3+ years.  
100 cases produced

## FAMILY

### **2008 Riverview Pinot Noir**

The Pommard lends its brambly, earthy-dark cherry personality to the wine while the Dijons grace us with red cherry fruit, orange spice and a characteristic silkiness on the palate. Drink now or hold up to 3 years.  
200 cases produced.

### **2008 Lakeview Syrah**

This Syrah has been a workhorse since PSC's beginnings and has become special to me in its own strange way. Drink young - within the next few years.  
325 cases produced.

### **2008 El Serrano**

This wine has good acidity, fresh fruit flavors and marked spiciness. Short to mid-term cellaring (4-5 years)  
470 cases produced.

### **2008 Shell Creek Vineyards Petite Sirah**

This MASSIVE wine is loaded with boysenberry, licorice, caramel and crème brulee. Extremely rich and equally tannic. Decant if drinking young. Improves with as much as 6-7 years  
100 cases produced

## CELLAR DOOR

### **2008 Riverview Pinot Noir**

The Pommard lends its brambly, earthy-dark cherry personality to the wine while the Dijons grace us with red cherry fruit, orange spice and a characteristic silkiness on the palate. Drink now or hold up to 3 years.  
200 cases produced.

### **2008 Lakeview Syrah**

This Syrah has been a workhorse since PSC's beginnings and has become special to me in its own strange way. Drink young - within the next few years.  
325 cases produced.

### **2008 Keeling-Schaefer Vineyard Syrah**

Juicy and delicious, has a core of black cherry and hints of anise with a unique minty character. Drink now or hold for 3+ years.  
100 cases produced.

### **2008 Shell Creek Vineyards Petite Sirah**

This MASSIVE wine is loaded with boysenberry, licorice, caramel and crème brulee. Extremely rich and equally tannic. Decant if drinking young. Improves with as much as 6-7 years  
100 cases produced.

### **2008 El Serrano**

This wine has good acidity, fresh fruit flavors and marked spiciness. Short to mid-term cellaring (4-5 years)  
470 cases produced.

## FRIENDS

### **2008 Central Coast Pinot Noir**

Lighter and more red-fruit driven, this delicious, easy-drinking Pinot should find its way into a variety of meals. Drink young - within the next 2 years  
135 cases produced

### **2008 Vino de la Familia**

Has and will always be about fullness. Velvety, mouth-watering and delicious! Drink now or hold for 3-4 years  
500 cases produced

### **2008 Shell Creek Vineyards Petite Sirah**

This MASSIVE wine is loaded with boysenberry, licorice, caramel and crème brulee. Extremely rich and equally tannic. Decant if drinking young. Improves with as much as 6-7 years  
100 cases produced

**ADD-ON wines are: El Serrano, Vino de la Familia and Vino del Barrio**  
**There is no extra shipping charge for Adding On these wines**