

PAGE SPRINGS CELLARS

Winter 2010

WINTER SOLSTICE

Volume 7, Issue 4



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The Woman Beside the Man

by Gayle Glomski-Diehl



Sitting on top of a small mountain overlooking Oak Creek and the field that would become known as Page Springs Vineyards, Eric told me life with him would be hard. He was a farmer. He was a hard worker and to be with him would be a challenge. I was reminded of this by his friend and mentor Dick Landis who originally motivated Eric to explore wine making. Dick explained to me that it would take someone special to be Eric's partner because Eric was going to do some incredible things.

What I saw in Eric was a man who had a love for people and a love for life. I fell in love and was willing to be challenged. I was excited to have a partner who I knew in my gut was true to himself, true to the universe and put actions behind words.

I worked full time and taught yoga on the side, yet our schedule was loose. We played with our kids and dog in the tall grass before the vines were planted.

There was plenty of time to hike, draw, swim in the creek, read bedtime stories and take short road trips with the kids. Family dinners were common and plenty of visitors stopped by to enjoy our scene. Our first harvest came and put more parenting and housework responsibilities on me, yet other than a few nights of Eric being away, all was well...I could handle this challenge...Martin Ray (the legendary Cruz Mountain vintner who introduced Pinot Noir to us all) was right, this was the good life.

The land purchase for Page Springs was frustrating to say the least, and there were many problems with contractors and construction. Eric began to wonder if this vision and dream was meant to be. I was the cheerleader reminding him that if anyone could do it, it would be him. As the building continued and those problems began to dissipate, the endless hearings and conflicts with the County arose. It was hard to sit on the sidelines and watch Eric have to fight for establishing a farm and

Woman continued on Page 4

Puzzle Page

By Justin Ove

JUMBLD JARGON! Unscramble the mixed up wine terms below. Use the capitalized letters to reveal a popular Page Springs Wine!

- | | |
|-------------|--------------|
| 1) iwneyR | 6) iodxtoniA |
| 2) mnideSet | 7) oqbutEu |
| 3) bRaelr | 8) Laptea |
| 4) ntniNa | 9) cndtaE |
| 5) rkCO | 10) ungmam |

MATCH EM UP! Draw lines to connect the matching wine terms!

- | | |
|-------------|----------|
| 1) Non | Down |
| 2) Bitter | du Rhone |
| 3) Tartaric | Hole |
| 4) Heavy | Vintage |
| 5) Bud | Acid |
| 6) Punch | Break |
| 7) Cork | Tannin |
| 8) Bung | Forward |
| 9) Fruit | Toast |
| 10) Cote | Screw |

Wine Challenge

From WineSpector.com

1. The winemakers use the term "crush," what are they referring to?

- A. An Alicia Silverstone film
- B. Breaking the grape skins so fermentation can begin
- C. The harvest season when grapes are picked and crushed
- D. Both B and C

2. What do vintners check regularly before deciding when to harvest their vineyards?

- A. Weather forecasts
- B. Sugar levels in the grapes, also known as Brix
- C. Facebook's Farmville application
- D. Both A and B

3. In which order do grapes go from vineyard to barrel?

- A. Picking, Sorting and Destemming, Crushing, Fermentation
- B. Picking, Crushing, Fermentation, Sorting
- C. Sorting, Picking, Fermentation, Crushing
- D. Picking, Crushing, Bottling, Fermentation

4. What do winemakers call unevenly matured grape clusters, with some large grapes and some very small?

- A. Big Brothers, Big Sisters
- B. Hens and chicks
- C. Apples and oranges
- D. Macro and micro

5. After crush, when do yeasts metabolize grape sugars and produce alcohol, carbon dioxide and heat?

- A. Secondary fermentation
- B. Malolactic fermentation
- C. Dosage
- D. Alcoholic fermentation, also known as primary fermentation

Wine Challenge Answers: 1. D, 2. D, 3. A, 4. B, 5. D

"Here's a fun little incentive to break out your wine knowledge: be one of the first five members to submit the correct answers to this test and receive a complimentary bottle of 2009 La Flor Rosa. Answers should be submitted to Etta Phillips: Etta@PageSpringsCellars.com or fax to 866-848-2192 attention Etta."

"The Answers and the Winners will be posted on the Page Springs Cellars website after December 31, 2010."



New Face Behind the Wine Club Curtain

By Etta Phillips



I have been tasked with writing this article for the quarterly newsletter to introduce myself and let you know a little about what I do at Page Springs Cellars. Yet as I sit here in my kitchen, pillaging my children's Halloween candy, I find it hard to begin. I absolutely love my job and

really, I just want to blather on about how amazing it is to work in such a beautiful place with such strange and fabulous people. I suppose the best place to start is with my name. Hi, I'm Etta and I work for the Page Springs Cellars and Arizona Stronghold wine clubs.

I joined the Page Springs family in August of 2010 just before the launch of the AZ Stronghold Wine Club, which is now in full swing, with the first Quarterly release and event under our belts. I am the assistant to the Wine Club

Director, Susana Meister, but I have also worked in the PSC tasting room, helped out in the shipping department, spent a few days (and one night) bottling and hand labeled 2,160 bottles of chardonnay. But I think what I like the most is getting to know all of you at our events.

The first Arizona Stronghold Club event was a pizza and Sangiovese pairing night at the Main Street Café in Clarkdale. Members and guests enjoyed five courses of pizza inspired dishes perfectly paired with our different Sangioveses. They also got the opportunity to meet and mingle



with the people who make our ASV tasting room tick. We welcomed members back to our tasting room afterwards where they received their Club Releases and enjoyed a few more glasses of our amazing wines.

In November, we will begin gearing up for the next Wine Club release and events. I look forward to having some more faces to put to the voices I hear over the phone but until then I have eaten all the top end candy out of these little plastic trick-or-treat buckets (all that's left is taffy and jolly ranchers) so I suppose I should say good-bye for now. Everyone have a safe and happy holiday season! Cheers!

**Stay tuned for new 2011
Membership cards and Event
Schedule.**

**HITTING YOUR MAILBOXES
SOON!!**

Wine Club Member Profile Todd and Keira Schultz

By Todd Schultz

It's no surprise 1997 turned out to be such a great vintage in Napa Valley. You see, Keira and I were married in August 1997 at Chimney Rock Winery. While we said our vows, the cabernet sauvignon a few feet away was getting ready for its own long term adventure. Like that wine, we're a little softer and more mature now. But we are also just as excited about "improving" into the coming decades. Drink Now or Hold...

We have always enjoyed traveling to wine country and visiting our favorite wineries. In 2003 we decided to leave our home in Scottsdale for a small town to raise our wonderful kids August and Aidan. We first looked at



Napa and Sonoma, but found there were several obstacles to setting up a

new life there. When we decided to move to the Verde Valley, the dream of living in a thriving wine growing region seemed to be lost.

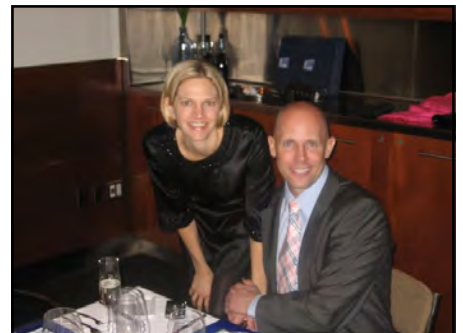
We met Eric and Gayle and thought it was very cool (but very odd!?) they were setting up an estate vineyard in... Cornville? But then, like everyone else, we tasted one of Eric's wines. This boutique wine was different, and it was being crafted right here in the Verde Valley! We were blown away and immediately looked to support this effort going on in our own backyard.



We were lucky enough to become one of the early Inner Circle members, knowing those spots would be gone forever once the word got out about this very special winemaker.

Now that a few years have gone by, it's obvious we were right about the special nature of PSC. As a bonus, our company now provides printing services to PSC and sister vintner ASV. Both entities are quickly building a marketing program as good as the wine and we enjoy doing our small part to facilitate the rapid growth now underway.

Although our kids aren't yet old enough to enjoy wine being grown here, they are certainly aware of the family winemaking traditions being pioneered by Eric and his family. We look forward to watching what happens next in our own little Napa Valley.



Woman Behind The Man continued from Page 1

by Gayle Glomski-Diehl



business that would ultimately build a stronger community. I tried hard not to react to the emotional stresses that were plaguing Eric and his good intentions. He began to be away more due

to meetings and would often work late into the night on his computer as I slept. We were now living in Sedona and the commute to the winery was making things harder for our family. I would pack up our kids, dog, food, things to do for the day and drive to the winery to work in between being with the kids. It started to feel like we were living out of our car which wasn't fair to the kids.

We soon found a house and began to live close to the vineyard and during a 3 month harvest season, Eric would work all day, come home to eat dinner, say goodnight to the kids and go back to work until breakfast. He'd greet the kids to a new morning and wish them well at school before heading to work again. As hard as that schedule was for Eric, this effort helped keep balance in our family and is still a tradition today. At the time, Eric had about 5 employees and was working at least 10 different positions in the company. The wine club was a large part of Eric's vision to bring people together and it needed a lot of attention. He didn't have the time to take on this role, so I decided to step in and help. I stopped working my full time job and became a full time volunteer. I was handed a bulging manila folder filled with random applications of people who wanted to join the wine club. I had no prior experience in the wine industry and had never even been to a vineyard, winery or tasting room. I didn't drink much wine in my life, yet felt like I had good enough organizational skills and could research other wine clubs to use as models for our club. I was up for the challenge.

I feel Eric and I worked well together on the club and as one of our employees noticed, we fed off each other and would both collapse rather than not finish a job. As the club began to become a bit more organized, we

began to host events and the ideas kept rolling in. Club member events



began in which both Eric and I were handling the planning, the set up, the hosting, and the clean up for whole weekends at a time. The wine club packing and shipping process was done by hand, each box was hand built, hand filled, each label individually printed and it was all done by myself. I was simultaneously volunteering in the vineyard, on the bottling line, hand labeling, whatever needed to be done, I was there. This began to take a toll on our kids. I was picking them up late from school and was alternating between grilled cheese sandwiches, and pasta with jarred spaghetti sauce for dinners. Eric and I agreed that I was in over my head and needed to back down. So I let go of the wine club, continued to volunteer with smaller jobs and began to visit local hotels and Bed and Breakfast's to market the winery. This detachment from the winery was hard for me. I felt like I was on the sidelines - was invited to play - and was now on the bench again. I wanted to be a part of the winery, the events, the people, the drama of harvest and I most importantly didn't want to disappoint Eric or the kids.

As the winery grew, more employees were hired and things began to mellow out which brought the long term dreams to become closer to reality. Now, Arizona Stronghold began to unfold. A brand new second business with just as much startup complications - if not more. Now Eric was gone during the off season as well as harvest. It felt like I was a single mother again and maybe because Eric was gone so much, I felt more responsibility to be more present with the kids. I was only teaching one yoga class, distancing myself from people in general and threw myself full time into being a stay at home mom. While I

had the pleasure of being a full time parent (and the sole disciplinarian)... Eric was becoming a mini celebrity.

Eric was constantly being invited to wine maker dinners and other events and I would go along just so we would have a little time together.. We were seated at a table for two at the majority of these dinners and Eric would talk prior to each course to the group, circulate to individual tables throughout the meal, and fall asleep on the car ride home. I soon decided to decline these invitations and our time alone became rare. When we did try to go out to dinner on our own it became work because someone always recognized Eric and began talking shop. I was for the most part completely invisible even after I was introduced.

At one of the dinners, the idea to travel nationwide with Maynard Keenan (partner of AZ Stronghold and a well known musician) and host bottle signings and share the great wine that was being made in Arizona came to be. It was a great idea yet Eric was gone for the most part of 6 months and when finished, would head into harvest which is typically 3 months of 16-20 hour work days. He would make it a point to call each night while traveling and it was hard not to feel a bit jealous and insecure. As Eric was touring he was squeezing in other dinners and meetings with restaurants and wine shops to build the brand. He would tell me about the fine foods, wines, interesting people, woman, who request to sign their breasts, and the lavish hotel rooms he was staying in. The conversation would die when I'd tell him about my day of plunging toilets, cleaning vomit, eating leftovers for the third day in a row and disciplining kids.

A full blown documentary then developed from this traveling and it tipped the scales for me. I was against the film originally because I knew it would be taking more of Eric's time away from us and would encroach on our privacy. After meeting the film crew, I felt better about the project and supported it the best I could as it took flight.

Our lives seemed to be on two different paths and I was wondering what

Woman Beside The Man

continued from Page 5

the allure of coming home was for Eric in comparison to being on the road or at the winery. I had no idea how to support Eric and I wasn't taking care of myself. After a few major wake up calls, I dove into a deeper yoga practice. When I began to be true to myself, the doors opened (as they always do) and I began teaching yoga full time again. I began hiking again. I



took a part time job separate form the winery. Instead of being solely known as Eric Glomski's wife, I was myself again. Not the woman behind the man, not the old ball and chain, yet a woman who walked hand in hand with her husband because she loves him, believes in him and most importantly believes in herself.

Harvest has begun again. It is now 2010. Over the past few years it has become a tradition that I work the midnight shift in the cellar. Alongside my parental responsibilities, domestic responsibilities, teaching yoga and working part time, I now say good-night to the kids after dinner and head to the cellar to work into the early morning hours. Yes, this lifestyle is challenging, and yes, I was warned, yet, I have never felt so happy and fulfilled in my life. Thanks Eric for inviting me to be a part of the challenge.



Gayle, Zoe, Jacob, Joe, Josh and Eric

It's Crush Babe

by John Scarbrough



My name is John Scarbrough. I've been with Page Spring Cellars for three years now through crush and beyond.

I have somehow managed to get by not writing an article for the newsletter, but with the end of crush this year, I have a moment to share my experience with you.

Crush in an incredibly intense time at the winery. This year began with the bottling of five thousand cases of wine. We started with five to seven employees working week- long 14-hour shifts. It is long, tiring and repetitive work fueled by Doritos and energy drinks and a few hot meals from Gayle.

It seems like as soon as we cleaned up and the mobile bottling line pulled out of the driveway; the 48 ft and 28 ft refrigerated trucks showed up with beautiful fruit from our vineyards in southern Arizona. Now the real work begins.

On August 21, 2010, 3.9 tons of fruit arrived. As soon as the fruit arrives



the process of unloading, tagging, destemming and weighing begins. The challenge: stuffing almost four tons of grapes in a 3 ton press. Yea. Reds are destemmed, whites are pressed and the

fermentation process begins. For two months, working 24/7 the grapes are transformed into our future wines. This year we worked with fourteen red varietals. Syrah, Grenache, Petite Sirah, Pinot Noir, Mourvedre, Counoise, Sangiovese, Cabernet Sauvignon, Barbera, Cabernet Franc, Petite Verdot, Cabernet Pfeffer, Carignan, and Malbec. Eight white varietals finished the list.

Working with a new crew this year was a blast. Getting to know Dan with his handle bar moustache and Matt with



his blue tongue ring and Reza and his crazy hair all presented a sight. Despite the long hours, the energy is always high and we manage to have fun. Our tasting room staff was pulled in to help out with punch down and maybe learn something new. We welcomed the help and enjoyed Jason, Justin, Paul, Corey, and Phil. We had a couple of interns this year; one made the cut and one did not. Tough work. Always present and appreciated, Bill Fanning, mule of all trades.



The mood above us at the tasting room is always buzzing. Tourist and locals alike are out for the beautiful weather as well as to enjoy our wines on the deck overlooking Oak Creek. The sweet-sour perfume of fermentation scents the air. Sunsets are fantastic, the estate vineyard beautiful.

It's the end of October, my first week-end off since August. I'm happy to be spending some time with my family and children but somehow I miss the madness. I'll be back at the cellar checking on the barrels like a father checking on his children at bedtime.

PSC New Employee Matt Rollain

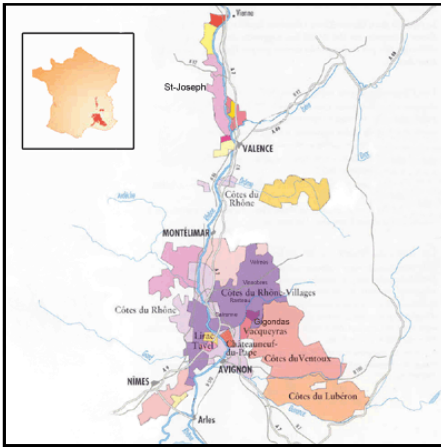


Hello everybody. My name is Matthew Rollain and I am working in the cellar as Lab Manager and the Cellar Rat (that's the very technical

term for someone who moves heavy stuff and cleans a lot). I was introduced to Page Springs Cellars when I was a Chemistry student at Yavapai College where I had the amazing opportunity to intern with Amy in the lab at Arizona Stronghold Vineyards doing analysis work. I love the wine here, as well as the awesome people I get to work with making the wine. I couldn't ask for better people to work with and work for, and the scenery's not bad either. ©

“The Longest Cordon,” or what’s in a name?

by Phil Brown



Rhone Valley - France

Often times we in the tasting room explain our winery by first stating that we are a "Rhone House." Logically one of the most often asked question is; "What's a Rhone House?" Let us explain; Calling ourselves a Rhone House simply means that stylistically we make our wines in a similar manner to a piece of the Earth over 6000 miles away in the southeastern end of France called the Rhone Valley.

In our tasting room you have heard the phrase "let the grapes do the talking," or, "We do not like to muck with the grapes." We believe in making a wine with finesse, picking the grapes with acidity and sugars in balance, not relying on new French oak and heavy toasting influences, instead we use a majority of neutral oak barrels (barrels used for 5 years or more) and minimal filtering of the processed wine. These practices are found in the cellars of wineries throughout the Rhone Valley. In addition to these stylistic similarities we share certain traits with both the Northern and Southern sections of the Rhone Valley; let's delve a little deeper.

The north end of the Rhone valley is characterized as cooler than its southern end, having prevailing winds called, *"mistral wind," blowing through the vineyards from the *Massif Central (A mountain range extending from the south and into central France).

Anyone who has come up to our tasting room has at one time or another experienced our own version of the mistral winds, although our hillsides are not quite as grand as the Massif Central range, we are no less influ-

enced in our vineyards by our grand range then they are by the Massif Range. The varietals we have all come



Massif Central Range

to enjoy have deep roots in the Rhone Valley as well; the steeply sided hills and valleys of Cote Rotie *AOC and Hermitage AOC are famous for inky black and delicious Syrah. Viognier, a white varietal, also stars in the slopes and valleys of the Northern Rhone Valley nowhere more than in the Condrieu AOC. If you found yourself heading south from Hermitage you might end up in the oldest wine regions in France, Chateaufort Du Pape. Here we would experience temperatures just like ours in the Verde Valley, hot day time temperatures and cool clear nights. These changes in day time to night time temperatures are called "diurnal shifts." These shifts here at Page Springs can be as great as 40 degrees Fahrenheit. One might expect the varietals to change as well, and they do indeed; Mourvedre, Grenache, Roussanne, Marsanne, Cunoise, Cinsault, and Ugni Blanc are just a few of the varietals found in southern Rhone wines.

The final similarity we may find when we look can also be found in the south side. The topsoil is littered with smooth river rock in places like Chateau de



Beaucastel and, when we dig a little deeper into the soil, we find calcareous layers and clay deposits very much like those found at Page Springs.

However, even with similarities in Grape varietals, winds, terrain, temperature ranges, and wine making philosophy we still retain a bit of uniqueness, we have a beautiful layer of volcanic deposits between our topsoil and calcareous base that greatly affects how our vines grow and how the end result, our wines, tempt your pallet. Our unique "Arizona Spice," is the coalescence of our combined growing sites, crop management, and the way our dedicated cellar staff meticulously tends each ton of grapes as they



Page Springs Vineyards

find their way to the bottle. All of this would be for naught if you our fanatic members and friends had not first walked through our door and allowed us to pour you a taste of our "Rhone House" and for that we thank you!

See you in the Tasting room, Philip Brown Assistant Tasting Room Manager

DEFINITIONS

AOC - Appellation d'origine contrôlée— "controlled designation of origin", is the French certification granted to certain French geographical indications for wines.

Massif Central - is an elevated region in south-central France, consisting of mountains and plateaus.

Mistral Winds - The mistral is a strong, cold and usually dry regional wind in France, coming from the north or northwest, which accelerates when it passes through the Rhone valley.

Wine Club

by Susana Meister

I can't believe how quickly this year went! Is it just me or does time seem to speed up the more you have to do?

The end of year means reflection and resolutions; taking stock of where we are, being grateful for the who, what and where's of our lives, for reminding ourselves how far we've come and promising ourselves to do better.

As I take inventory of my position here at Page Springs Cellars and now Arizona Stronghold, I'm curious to know how you think we're doing. The insert in this newsletter is a survey of questions that are foremost on my mind (please add your own feedback that is not on this questionnaire).

And just to round off my holiday wistfulness: the spirit of giving (and the spirit of bribery) encourages me to tempt members who return this survey before December 31st with a \$5 gift card off their next PSC Tasting Room wine purchase or Club Event fee. A very small gesture to remind you that your support and feedback help make the Page Springs Cellars' Wine Club the best Club in Arizona!

Cheers!

Susana

Wine Club Events

Burgers and Barrels

February 26th & 27th

11am - 1pm

3pm - 5pm

March 5th & 6th

11am - 1pm

3pm - 5pm

Vernal IC Event

April 16th

Build-a-Blend

April 29th

6pm - 8pm

April 30th & May 1st

11am - 1pm

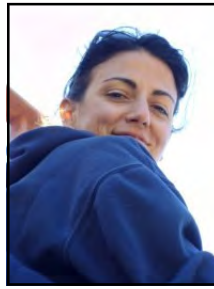
3pm - 5pm

Cork Boat Race

June 25th

My Good Friend Suzanne Hagins and the Lotus or "Lutea"

by Eric Glomski



There are first times for everything. We have never put someone else's wine in our Club shipment - until now. It just seemed right. After all, it is *Pinot*. Furthermore, it is from a dear friend and gifted winemaker, one who used to be my Assistant Winemaker at David Bruce Winery in the Santa Cruz Mountains. Enter Suzanne Hagins.

I have so many vivid memories from the time we made wine together. Suzanne was the first female employee (actually first employee period) to punch me in the gut at a production meeting. She was (and is) spirited to say the least. I was with her on the David Bruce Crush pad on 9-11 when the first plane hit the twin towers. I will never forget thinking that the radio announcement might be a hoax because the station we were listening to (KPIG) was known for spoof ads. I can also remember the first wine she shared with me after she went out on her own - a wonderfully silky Russian River Pinot crafted from all organic certified, biodynamic fruit.

The last time I visited her and her husband Chris (owner and winemaker at Vinum Cellars) we sprouted the idea of sharing a little blast from the past with all our Page Springs' Wine Club members. This 2008 Anderson Valley Pinot has a very interesting story behind it to say the least.

The fruit comes from two biodynamic, organic certified vineyards: Filligreen Farms and White Cooper vineyard. The Anderson Valley is known for its Pinot, but the vintage itself, 2008, presents an even more intriguing story when considering this wine. In June 2008, dozens of lightning storms peppered the Sonoma Coast of California. Something like 100 strikes were documented and the tinder box that is the Sonoma Coast was soon dotted with fires. As the fires grew, Mendocino and the Anderson Valley became the epicenters for the fires.

Interestingly, the fires (and the accompanying smoke) came during veraison, the time when the grapes were turning from green and photosynthetic to red and white. The smoke descended upon the grape crop in this valley and saturated the fruit. Now... winemakers often buy expensive barrels from France - and if the innards of the casks are toasted just right, they can impart an aromatic, smoky quality on the wine. In fact, one of the primary chemicals responsible for this is called 4-Ethyl guaiacol. Interestingly, this was also the chemical imparted by the fires (it makes sense doesn't it?). Most of the wines made from red grapes - from this appellation - from this vintage - have a marked earthy-smoky character. The 2008 Lutea is no exception. (As a side note, the Pinot Gris from Filligreen Farms did not have this character as it was pressed to juice and the skins were left behind.)

Some people felt their wines were ruined. When I tasted them, I rejoiced. What an amazing phenomenon! How is this natural aspect of the vintage any different from the sun; from the effects of other plants in the vineyard; from the winds and the rain? To me, whether this character is viewed as a flaw lies at the heart of one of the oldest debates in wine appreciation. Some like high alcohol and jamminess, others view this is a flaw. Some like a hint of *brettanomyces* and others feels this wild yeast ruins wine. Oak levels are constantly being debated as tastes change and evolve. Now we are faced with a totally natural phenomenon that marks and defines this vintage. To me, this is pretty cool.

So, when you are enjoying this wine, see if you can taste the fires. See if



you can experience the burning grasses of the Golden State and the live oaks - and all that heat! And if you are having a hard time picking it out - try it next to a pinot from the 2007 or 2009 vintage for some contrast. And as a backup - forget everything I said and just enjoy this amazingly complex Pinot period!

IN THIS SHIPMENT

INNER CIRCLE

2009 Petite Sirah RCV Selection

We are proud to release this wine from Ranchita progeny. I can certainly trace similarities between the two vineyards based on the vine stock, but I just can't help but jump ship to Arizona. Let us know what you think. Should reward mid-term cellaring (3-5 years)
60 cases produced.

2009 Petite Sirah Scheid Vineyard, Hames Valley

From Shell Creek Vineyards this wine is dark, rich, soft with gobs of black fruit, blackberry and coffee notes. Benefits from aging (5 years)
25 cases produced

2009 MSGp

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. Rewards up to 2 - 3 years
525 cases produced.

2008 Lutea Anderson Valley Pinot Noir

Aged in French oak barrels for sixteen months, not fined or filtered. It is a very structured, masculine pinot noir with moderate tannin and dark fruit character. See Eric's Article on Page 7.
112 cases produced.

2009 PSC Poquito Landscape

A silky and balanced palate is graced with flavors and aromatics of leafy green tobacco, dark cherries, orange rind and hints of roses and bramble. This is a classic expression of our PSC Vineyard. Drink young.
75 cases produced.

2009 Syrah Clone 383

Richer and brawnier, this wine contracts starkly with the elegant Syrahs produced at the Estate. Definitely a wine for those who like them big. Drink now. Should reward with cellaring.
50 cases produced.

FRIENDS

2009 Carriage Vineyard Syrah

A wine for those who like fat, rich ones. Soft tannins, dark plum and black cherry. Our last offering of Carriage Syrah as we are now focused on AZ fruit. Drink now. Rewards up to 3-4 years
100 cases produced.

2008 Lutea Anderson Valley Pinot Noir

Aged in French oak barrels for sixteen months, not fined or filtered. It is a very structured, masculine pinot noir with moderate tannin and dark fruit character. See Eric's Article on Page 7.
112 cases produced

2009 MSGp

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. Rewards up to 2 - 3 years
525 cases produced.

CELLAR DOOR

2009 Carriage Vineyard Syrah

A wine for those who like fat, rich ones. Soft tannins, dark plum and black cherry. Our last offering of Carriage Syrah as we are now focused on AZ fruit. If you love Carriage get it now!
100 cases produced.

2009 Colibri Vineyard Syrah

Get great fruit development while being at a high enough elevation to achieve plenty of spice. This wine has the tannin and acidity to improve with a few years or more of cellaring. Rewards up to 2-3 years.
100 cases produced

2009 MSGp

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. Rewards up to 2 - 3 years
525 cases produced.

2009 ECIPS

ECIPS is all about Arizona spice. This blend is so tasty that one of our WC members suggested the purported acronym read "Enjoy 'Cause it's practically sex." Possibly you agree... Rewards up to 2-3 years.
310 cases produced.

2008 Lutea Anderson Valley Pinot Noir

Aged in French oak barrels for sixteen months, not fined or filtered. It is a very structured, masculine pinot noir with moderate tannin and dark fruit character. See Eric's Article on Page 7.
112 cases produced.

2009 Petite Sirah RCV Selection

We are proud to release this wine from Ranchita progeny. I can certainly trace similarities between the two vineyards based on the vine stock, but I just can't help but jump ship to Arizona. Let us know what you think. Should reward mid-term cellaring (3-5 years)
60 cases produced.

FAMILY

2009 Colibri Vineyard Syrah

Get great fruit development while being at a high enough elevation to achieve plenty of spice. This wine has the tannin and acidity to improve with a few years or more of cellaring. Rewards up to 2-3 years.
100 cases produced

2009 Carriage Vineyard Syrah

A wine for those who like fat, rich ones. Soft tannins, dark plum and black cherry. Our last offering of Carriage Syrah as we are now focused on AZ fruit. Drink now. Rewards up to 3-4 years
100 cases produced.

2009 Petite Sirah RCV Selection

We are proud to release this wine from Ranchita progeny. I can certainly trace similarities between the two vineyards based on the vine stock, but I just can't help but jump ship to Arizona. Let us know what you think. Should reward mid-term cellaring (3-5 years)
60 cases produced

2008 Lutea Anderson Valley Pinot Noir

Aged in French oak barrels for sixteen months, not fined or filtered. It is a very structured, masculine pinot noir with moderate tannin and dark fruit character. See Eric's Article on Page 7.
112 cases produced