



## FROM THE VINEYARD

By Craig Martinsen

Irrigation plays a critical role in the production of quality wine grapes. Page Springs Cellars and Arizona Stronghold Vineyards use irrigation as a tool to control the growth pattern of the vines and increase the quality of the grapes produced. The process to determine irrigation needs for a given varietal requires regular monitoring and quick responses to the plants needs. The winter rains, soil type, stage of canopy development, age of the vines, competition from cover crops and daily temperatures all play into our scheduling of irrigation. Within the past 20-30 years the use of drip irrigation in vineyards has become an industry standard. Drip irrigation has the potential to focus water delivery to each plant, regulate how much water each plant is given and deliver water soluble nutrients to the plants.

Most of our vineyards have been installed using drip irrigation or we have transitioned the vineyards from flood irrigation to drip. The water savings and reduced electricity needs are dramatic when moving from flood irrigation to drip irrigation. Our most recent transition to drip irrigation has reduced our water consumption to less than 10% of the water used

with the previous flood irrigation system. Prior to installing "drip" the vines at the top and bottom of the rows would grow very large and out of control, while the vines in the middle of the row would be struggling for want of more water. The new water system has allowed us to not only reduce our water use, but also more effectively distribute the water to each plant. Consistency from vine to vine is one of our goals when growing premium wine grapes and the precision irrigation delivered from "drip" is one of the primary tools to achieve this goal.

In the early part of the year we let our vines drink the water stored in the soil from the winter rains. This past year we did not begin to irrigate some of our blocks until the end of May. Even when we begin to irrigate, the plants require differing amounts of water depending on their stage of development and soil type. When the vines have a small canopy (the canes and leaves) they require less irrigation than when they have developed a full canopy due to

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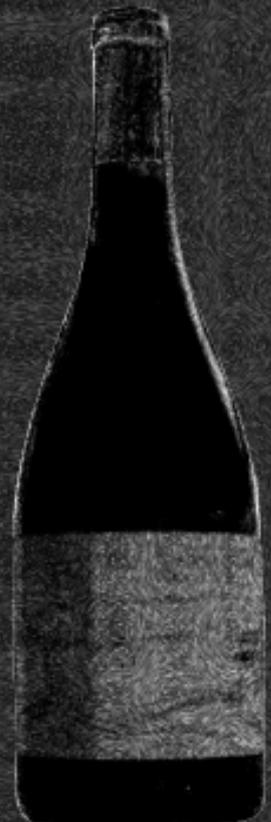
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Prescott artist, Raina Gentry has been displaying and selling her artwork in the Page Springs Cellars Tasting Room since it opened, in 2003. Raina and Eric met while they were both attending Prescott College during the early 90's. Raina attended Eric's first, unofficial, "wine tasting," with a group of friends, when they were still students. After graduating from Prescott College, Eric went off to California to learn the art of winemaking, and Raina stayed in Prescott, and taught rock climbing classes at Prescott College. Eventually she went back to school and studied art at the University of Arizona, where she earned a second BA degree in Studio Art. Later returning to Prescott to establish her career in art.



## Community Spotlight on a Local Artist: **RAINA GENTRY**

**"Art is indeed not the bread but the wine of life."**

- Jean Paul Richter

Raina and Eric's paths crossed again when Eric returned to Arizona with a plan to start his own vineyard and winery. They met on the Page Springs property, that Eric had just purchased, and he shared with Raina his vision to develop the beautiful spot along Oak Creek, into a vineyard. He asked Raina if she would like to display her art there once the tasting room was finished. The answer was a resounding "heck ya!" It has been a happy situation for both ever since.

Raina is still living in Prescott, where she makes and sells art full-time. She describes her art making in this way, "My process is very organic and intuitive. My paintings evolve gradually; each color,

line, and layer informing the next. I start each painting by simply filling the canvas with color, and have no set palette for this process. I pick whatever colors appeal to me in that moment. Then slowly I develop the imagery and composition, based on whatever I am feeling, and thinking about at that point in my life. I rarely have a plan; each canvas is merely a playground for my psyche. Gradually the layers form, and there can be as many as 10 or more layers in one painting. Some will be covered up completely by subsequent layer, but each one plays a role in the evolution of the

painting. The 'meaning' of the work usually comes after it is complete."

In a recent article printed in *The Noise*, a local arts and entertainment newspaper, Raina's art was described in this way, "Ms. Gentry's paintings all seem to have a story, the colors and shapes come together to show us a picture, but as we examine the painting closer we begin to see hidden images emerging within the paintings. Patterns of leaves whisper over the skin of the woman in the painting called "Prana." At the bottom left of "Chameleons," the faint lines of a woman sit-

ting under cattails, her arms hugging her knees, conveys an undertone." Prescott Colleges Alumni magazine, *Transitions*, noted, "On viewing the textures and colors weaving through Raina's sensual artworks, it is no surprise that she earned her degree in Environmental Philosophy from Prescott College. One feels the years of close observation of the natural world, and of the places where the human mind and heart meet in nature."

For more on Raina or her artwork visit the PSC Tasting Room or Raina's website [www.raintree-studios.com](http://www.raintree-studios.com).

*From the Vineyard continued from page 1*

transpiration (the vines way of sweating). We feel that keeping a balance in the vines between the size of the canopy and the fruit load is critical to growing premium fruit. Achieving this balance each year requires regular monitoring of the internode length (the space along the cane between the leaves), tendril growth, canopy size, temperatures and soil moisture to inform our decision to irrigate. Next time you see the black poly pipe hanging from a wire in the vineyard take a minute to think about the critical role this tool plays in reducing water use and growing premium wine grapes.

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# NOTES FROM THE CELLAR

By John Scarbrough

After the first racking its time to start tasting and trial blending the batches of wine in the nearly 400 barrels in our cellar. We will pull out the barrels that best express the character of a particular varietal to go into our vineyard designate (VD) single varietals. That's the easy part; these wines nearly pick themselves. Moving into blending season is always one of the most exciting times around the winery for me. Blending is considered the highest art form in winemaking and begins by evaluating several base wines for taste, flavor and texture. Here we begin the process of developing our own blending styles to create our wines. Everyone around here will tell you that wine is grown in the vineyard, meaning the daily decisions that are made during the growing season have a tremendous impact on the final product. Blending is one of the few tools winemakers have to accentuate what Mother Nature creates, it enables us to play around, softening hard corners, rounding or plumping out a slightly uptight wine, adding a twirl here, a bit of tannin there, or an extra layer. There is nothing adverse about the practice of adding a small amount of Viognier to Syrah, as it's done in the Côte Rôtie in the northern Rhône. The Viognier softens the Syrah, and gives the wine a lift. If you know what you're looking for you can detect a gentle floral component in the aromatics. Historically we have done a similar process by adding a little white wine to our red *Vino de la Familia*. Over the years this white component has been Viognier, Malvasia and last year, Muscat.

Join the winemaking team at our "Build a Blend" event. Sit on the vineyard deck overlooking Oak Creek and enjoy this educational and hands-on event, allowing Club Members the opportunity to play winemaker and practice the art of blending for the day. Hope to see you there!



## heard it on the GLOMSKI GRAPEVINE

### To The Art of Winemaking And it's Infancy?

To me, art is very personal. At its most basic level, I believe fine art reveals itself in the interplay of human creativity and our innate need to understand and express ourselves as beings. In our culture, I think we most commonly think of this creativity and expression in the context of sensual mediums such as sound (music), visual means (painting, photography, sculpture, etc.) and movement (dance) or some combination of these and other mediums. Many would cite gifted athletes as artists. For instance, the great violinist Itzhak Perlman found an expert baseball swing to be an expression of perfection and beauty that matched or even surpassed his own virtuoso. Less common (but growing) is the cosmopolitan appreciation for the culinary arts and its co-star – the liquid arts (vini-fication, brewing and distillation). I think one of the reasons that these latter mediums have not achieved the same level of recognition as others is that they are fleeting in nature. You can't go to a museum and experience the taste of truffles or the same Pinot over and over again like you can view a Monet or Von Gogh.

If you've ever taken a tour with me in the past at Page Springs Cellars you might have heard me emphatically state that wines are made in the vineyard. I still and always will believe that this is the truest of statements I have ever made about what we do here.

After the grapes come in, though,

I must admit that among the many things we do in the winery and cellar, once facet stands out as profoundly artistic for me – and

*Glomski Grapevine continued on page 7*





# MEMBER PROFILE

## Kim Thursby

When Page Springs Cellars asked me to write something about what inspires my art and my rendition of the Page Springs Cellars label, I was at first surprised and a bit scared; I'm not a writer and I'm quite reserved when comes to promoting or talking about my art. However, I am not afraid to speak up when it comes to defending stained glass as a wonderful art form.

My story begins with my arrival here in Arizona with my husband, Steve. After several visits to our friends' home in Sedona, we fell in love with the Verde Valley. In 2005, opportunity knocked with a plot of land and a large dose of luck allowed us to sell our house in Fullerton, California and move to our new home in Cornville. It was a tough decision to move leaving our family and friends behind and the move itself was full of pitfalls making us wonder if we made the right decision. We know now that it was the best thing we did.

We stumbled onto Page Springs Cellars by accident. Being new to the area we drove around discovering new sights. We were shocked to find wineries so close to us. We pulled into the PSC parking lot to do a wine tasting. Now, Steve and I love wine; we have been to Napa Valley and to the Oregon wine country. Seeing wineries in Arizona was a great surprise that turned into an unexpected delight. We were immediately impressed with the wines and staff at Page Springs. We took home the Wine Club Member information and joined up the next day. That was over five years ago. We have seen so much growth and change in the industry; it

has been a positive influence on our small town, just look at Old Town Cottonwood.

One of the things that drew us to Page Springs was the friendliness of everyone especially Eric Glomski, who quickly made us feel a part of the Page Springs family. We were impressed with his vision not just for the wines but his respect for the land that he grows on and his concern for the environment. The events that PSC put together are always fun and educating, filled with the passion of the vines and the areas where they grow. It's the vision and the process that leads to results.

I've always been a person who needs to express my creative side, whether it be painting my walls in odd color combinations that just seem to work, finding old furniture and giving it new life, or making jewelry. But, above all, I have always loved all forms of glass art - fusing, stained, blown or torched - so in 2004 I enrolled in a stained glass course at Rancho Santiago College in California that both hooked me and frustrated me. It took me another two years before I tried it again at Yavapai College. It was a better experience that inspired me to expand my abilities.

So, how did the wine inspire my art? Well, now I do fusing with glass and bottles, stained glass and creative ways of recycling wine bottle glass. Fusing wine bottles stimulated and improved my knowledge and skill in glass fusing until I was inspired to do the wine label rendition, finding a way to incorporate fusing and stained glass.

I was immediately attracted to Page

Springs' beautiful hand drawn labels. I wanted to see what I could do with a label using glass and adding what is called mixed media - fusing, stained, and painting. So, I asked Susana Meister if I could have a copy of one of Page Springs' labels and she sent me two of them. I decided on the one with the grape vines and the barn. I just hope I did justice to the original artist.

It took me three months to create my pattern and experiment with techniques with some help from my Yavapai instructor, Melissa Kramer. Once I figured out what to do with the grapes, it was only a matter of time before I knew exactly how I wanted the piece to look while trying to capture the beauty of the original drawing. I have to admit that the grapes and the framing were the hardest parts of the process. The entire project took a year to complete but I'm really glad that I did it. I learned so much from it.

And, I really could not have completed it without the help of my neighbor, Jerry Saravo, another PSC member who cut and built the label's frame for me. He is always helping me with the mechanics of one of my crazy ideas to use glass. Even when I'm not sure how it will all pull together, he will listen to me, look at what I have and come up with something that puts it all together - just ask him about my rendition of the Mingus Mountain range set into a large lava rock I found in Camp Verde! It's the beauty of the Valley and the people that live in it that truly inspires.

To see more of Kim's work visit [www.glassnmre.etsy.com](http://www.glassnmre.etsy.com) or email her at [thursbyclan@commspeed.net](mailto:thursbyclan@commspeed.net)

# PUZZLE PAGE

## LATERAL THINKING PUZZLES

1. In a balloon just off the coast of Ireland, I dropped two wine bottles, one empty, and one full. Which hit the ground first?
2. Put a coin in a bottle and then stop the opening with a cork. How can you get the coin out of the bottle without pulling out the cork or breaking the bottle?
3. Hymie goes into a wine bar, of all places. He goes up to the barman and says, "Glass of water, please." The barman immediately takes a gun from under the bar and points it at Hymie's head in a menacing fashion. Hymie looks at the barman and says, "Thank you." He then walks out of the bar.

### DID YOU KNOW?

There are about 400 species of oak, though only about 20 are used in making oak barrels.

When Mount Vesuvius buried Pompeii in volcanic lava, it buried more than 200 wine bars with it.

Thomas Jefferson's salary was \$25,000 per year – a princely sum. In 1801 he spent \$3,000 for wine.

30 million gallons of wine were lost in the 1906 San Francisco earthquake.

Although the average life span of a grapevine is 25 years, grapevines are actually capable of producing grapes for more than 100 years.

In King Tut's Egypt (around 1300 BC), the commoners drank beer and the upper class drank wine.

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."

—Benjamin Franklin

Courtesy of [Beekmanwine.com](http://Beekmanwine.com)

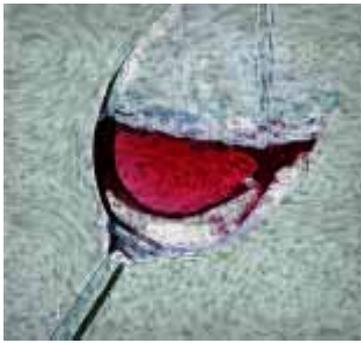
## WINE CHALLENGE

*From winespectator.com*

1. Which one of these is not a native American grape variety?
  - A. Concord
  - B. Catawba
  - C. Cabernet Sauvignon
  - D. Scuppernong
2. What is a Nebuchadnezzar?
  - A. A type of tractor used in the vineyard
  - B. A 15-liter wine bottle
  - C. A mechanism used in the winery to press grapes
  - D. Another term for a case of wine
3. When a wine is described as being in a "dumb phase," that means:
  - A. A young wine's flavors and aromas are currently overdeveloped
  - B. A young wine's flavors and aromas will never develop
  - C. The wine is distasteful and will never be suitable to drink
  - D. A young wine's flavors and aromas are currently not fully developed
4. Which retired NFL quarterback has begun making his own wines in Washington?
  - A. Drew Bledsoe
  - B. Johnny Unitas
  - C. Joe Montana
  - D. Dan Marino

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

Lateral Thinking Puzzle Answers  
1. Neither, the balloon is over water.  
2. Push the cork in and shake the coin out.  
3. Hymie had the hiccups. The barman noticed this immediately by the way Hymie was speaking. Drawing his gun gave Hymie such a shock that it cured him of the hiccups. Hymie didn't then need the water he asked for.



# WINE CLUB UPDATE

## Share Arizona Terrior!

### Member Referral Sign-Up Program

Our PSC Members have a passion for Arizona terrior! So many of you have already signed up friends and family (even strangers!) to our Wine Club and we want to reward that zest for everything PSC. Beginning April 1 through September 1, every Wine Club membership obtained and referred to us by current Club Members will receive points that can be redeemed for PSC cash. The PSC Member who receives the most points will be awarded a free wine club membership for a YEAR!! Runner up receives a VIP Harvest Festival Package!

**FRIENDS – 3 points**  
**FAMILY – 5 points**  
**CELLAR DOOR – 7 points**  
**INNER CIRCLE – 9 points**

**1st Place Prize** ~ Free Membership for a YEAR  
**2nd Place Prize** ~ VIP Harvest Festival Package (VIP seating, food, wine and overnight stay at Lolomai for Two)

### NEW PSC ONLINE STORE

We are pleased to announce that we have implemented a new online store, allowing Members the ability to log-on, receive their discounts and keep their shipping and billing information up-to-date.

You should have already received an email with a temporary username and password. We recommend that you log-in to your account and change your password information.

Please contact Susana or Etta with any questions!

**'The PSC member who receives the most points will be awarded a free wine club membership for a YEAR.'**

## UPCOMING CLUB EVENTS

Join us at:

### Build-A-Blend

April 29: 6-8pm

April 30: 11-1pm and 3-5pm

May 1: 11-1pm and 3-5pm

### 2nd Annual Cork Boat Race

June 25: 10am-4pm

Contact Etta Phillips for more information on entry [Etta@PageSpringsCellars.com](mailto:Etta@PageSpringsCellars.com) or 928-639-3004 ext 222

### Wine Wars 2011

**\*\*NEW\*\***

Friday, September 23: 6-8 PM

Saturday & Sunday, September 24 & 25: 11-1 and 3-5

Please visit our website for more detailed information about these events and to reserve your space today!

## UPCOMING OFF-SITE EVENTS

Visit us at:

### Prescott Art & Wine Festival

May 7-8, 2011

Saturday 9am-5pm & Sunday 9am-4pm  
Downtown Prescott, AZ

### Willcox Spring Wine Festival

May 14-15, 2011

10am-5pm  
Railroad Park, Downtown Willcox, AZ

### Kingman Wine & Food Festival

May 21, 2011

11am-6pm  
Kingman, AZ

### Flagstaff Wine & Food Festival

12pm-6pm  
Flagstaff, AZ

this is the art of blending. As someone who loves mixing things, I am constantly surprised, though, at how simple and narrow our scope as winemakers is when it comes to blending. By this, I mean that winemakers, as a lot, are pretty well behaved and traditional. Think about it – the number of possible combinations of even a couple dozen grapes is mind boggling. We think we're getting crazy when we add a little bit of Malvasia or Viognier to Syrah. Why not Chardonnay and Zinfandel blends? Why not Cabernet Sauvignon, Counoise and Riesling? I wonder if anyone has ever bottled Riesling with Cab? Gewurtz with Syrah?

Speaking for myself, I think I want to master classical music before I move on to Jazz, but I do know that Jazz is on the horizon in my career. Stepping back, I really do think that the evolution of our art, blending that is, is in its infancy. And like all other arts, the public's appreciation must also evolve in relative unison. If you don't count his brother, I believe Van Gogh didn't sell a single piece of his original art during his life time. Now, could a winemaker pull this off? Not likely, because wine does not have same permanence as oil on canvas.

I believe we have a responsibility as liquid artists to educate our public in order to bring them along on this wondrous evolutionary journey. In my mind, simultaneously opening people's minds to these possibilities while pushing our own creative bounds experimentally can only lead to great things (providing, of course, that we don't get too mired in the business of winemaking).

There is still and always will be a lot of unexplored vinous territory out there even beyond wine-into-wine blending. Why don't we blend herbs to our wines (people used to)? Why don't we blend beer into our wine? (I think Dogfish Brewery has added wine to their beer...) Why not use different wood for our barrels? Why don't red winemakers blend across several vintages like Sherry or Cham-

pagne makers?

Yes...our liquid art is in its infancy – and isn't it great to be in on the exciting, early (soon to be old-school) days!!

## Introducing the Newest Glomski Cab!

In 2004 my father asked me to make a wine that was rich and soft "like a Napa Cab" that would catch the eyes of his business colleagues who wouldn't drink anything but these California monsters. I sourced some grapes from Pope Valley (a warm district in the eastern hills of Napa), and after two years of aging in cask, we released the first Glomski "Cab" in 2006. It was an instant hit and sold out quickly. Four vintages later, I was inspired by the Cab being grown by Bill Hinrichs at Ranchita Canyon Vineyard. Bill was also selling to Justin Winery, Tobin James and David

**'Paint outside  
the lines you  
have created in  
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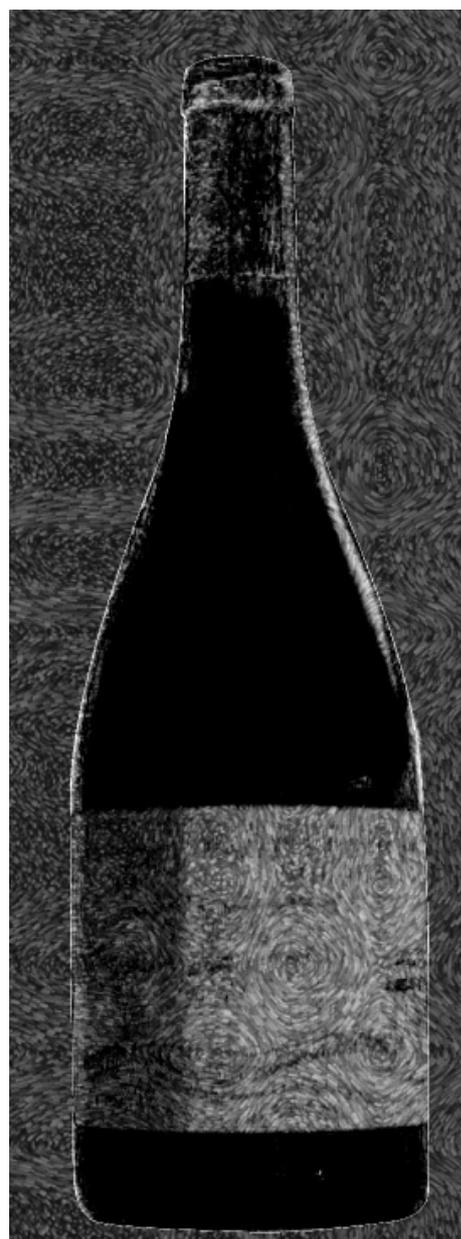
Bruce. He had some new blocks of more obscure Bordeaux varietals coming into productivity and I was fortunate enough to buy some of his stunning Petite Verdot.

After two years of aging in Hungarian and French oak, we produced 580

bottles of the latest Glomski wine. Soft and supple, the wine has velvety tannins and a broad, rich, creamy mouth feel. Black cherry, plum, dark caramel and mocha are accented with hints of currant, green olive, anise and sweet vanilla. This wine drinks incredibly well by itself or try it with a pungent cigar or maybe with some dark chocolate.

If you know our Page Springs house style, you will instantly recognize that this wine is quite different. It is always good to paint outside of the lines you have created in your life - if not just to remind yourself that you can. Cheers!

Glomski Family Red Table Wine 2008  
*50% Cabernet Sauvignon  
50% Petite Verdot  
Ranchita Canyon Vineyard  
Paso Robles, California*



# IN THIS RELEASE

## INNER CIRCLE

### 2009 Ranchita Petite Verdot, 2 bottles

Grown on the steep limestone slopes of Ranchita Canyon Vineyard, this is another master creation of grower Bill Hinrichs. Dark, brooding and tannic, this intense wine can be enjoyed with strong foods or can be cellared for several years to come.

### 2009 Carriage Syrah, 2 bottles

This release marks our last year working with Larry Smyth at Carriage Vineyards. It'll be strange not to have this Syrah in the cellar after six good years. As always, this is a great wine and it is an honor to have worked with Larry's fruit. This bottling commemorates another difficult goodbye to a beautiful California vineyard.

### 2009 El Serrano

Now in its seventh year, El Serrano is still our classic expression of southern French varietals. Good acidity, fresh fruit flavors and spiciness.

### 2009 MSGp

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. This wine has enough character to drink well by itself but will go even better with a range of foods.

## CELLAR DOOR

### 2008 Glomski Cab

Soft and supple, the wine has velvety tannins and a broad, rich, creamy mouth feel. Black cherry, plum, dark caramel and mocha are accented with hints of currant, green olive, anise and sweet vanilla. This wine drinks incredibly well by itself or try it with a pungent cigar or maybe with some dark chocolate.

### 2009 MSGp, 2 bottles

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. This wine has enough character to drink well by itself but will go even better with a range of foods.

### 2009 Vino de la Familia, 2 bottles

Fragrant, tropical aromas jump from your wine glass, stimulating both the senses and conversation. With historical viticultural origins in southeastern Turkey, this liquid landscape is both: ancient and new, simple but complex. Waves of pineapple, mandarin, muskmelon, lemon and honeysuckle. Enjoy this wine young.

### 2009 El Serrano

Now in its seventh year, El Serrano is still our classic expression of southern French varietals. Good acidity, fresh fruit flavors and spiciness.

PLEASE VISIT OUR WEBSITE  
FOR MORE DETAILED INFORMATION  
ON THE WINES IN YOUR RELEASE.

## FAMILY

### 2008 Lakeview Syrah

This is our last vintage working with Lakeview Vineyards. This Syrah has been a workhorse since Page Springs Cellars' beginning and has become special in its own strange way.

### 2009 Colibri Grenache

This is our most intensely flavored Arizona Grenache and it's both a little unruly and a little refined. The polished, feminine fruit, silky texture and the hint of lipstick on the nose are balanced by a wild green spice, gritty tannis and an unmistakably Colibri earthiness.

### 2009 MSGp

Beautiful layers of spice, red fruit and earth come together on a silky palate with a lingering and complex finish. This wine has enough character to drink well by itself but will go even better with a range of foods.

### 2009 El Serrano, 2 bottles

Now in its seventh year, El Serrano is still our classic expression of southern French varietals. Good acidity, fresh fruit flavors and

## FRIENDS

### 2009 ECIPS

ECIPS is all about ARIZONA spice. We begin by setting aside the spiciest Arizona grown wines from each of the batches in the cellars. We then look to harmonize these components with the goal of creating a complex, somewhat austere, ageable wine, reminiscent of great Southern French blends.

### 2009 El Serrano

Now in its seventh year, El Serrano is still our classic expression of southern French varietals. Good acidity, fresh fruit flavors and spiciness.

### 2009 Bonita Springs Cabernet

The first wines we have produced from this site show very classic old-world characters with great acidity and marked mineral qualities. This structure does not undermine the dark fruit characters and classic cab spice that permeates the nose and palate but rather lift it in intensity.

