



THE FINAL DAYS OF HARVEST AT COLIBRI

Bears Part II

By Eric Glomski

When my watch alarm went off, it was pitch dark in my car, save for the little LED clock on my dashboard. The lack of moonlight and the lashing wind imbued the scene with a tense, eerie feeling that reminded me of walking outdoors as a child in the dark – a bit scary and a bit exciting. I decided to turn the headlights of the car on to help me in my search (read: stakeout). The second their harsh, white light blasted the scene, a massive, hulking figure came into view. Standing in front of me, just a few feet from the car, was "Cinnamon".

Side note: Now...I know this sounds a little like a bad dream, but this really happened. I was sleeping in my car, in the middle of the vineyard, protecting the very last grapes hanging at Colibri: the Counoise. I knew if I didn't establish a presence, the remaining two bears would eat everything that was left.

I fumbled to load a round in the hunting rifle I had with me in the passenger seat, while also taking visual inventory of the shot gun and other ammunition scattered on the seat and floor.

Cinnamon, as he had become known to our vineyard crew, was a big male black bear that had a light brown cast to him. He was the biggest and oldest of the local bears (two had been trapped and relocated by now and one had been, well...) that had been raiding us and he was likely the only one that would survive through the winter. The other bear that was still eating grapes regularly was an emaciated, pure black adolescent whose fur hung off him like a coat.

By the time I loaded the gun and sprang out of the car, Cinnamon darted off into the trees. With my blood pumping, I jumped on top of my Xterra and shined a powerful light in the direction he had fled. It was amazing to me how fast that huge animal moved. In what could have only been several seconds he was about 100 feet away. Feeling satisfied that I had kept him from eating (and not having any interest in pursuing this large beast), I turned the light to the rows of Counoise. My mind reeled with disbelief at the scene that appeared before me. Row by row, I scanned with this intense light and can only describe what I saw as an all-out party in the vineyard; A fox stood on its hind legs munching grapes, a ringtail cat was actually under the nets up in the canopy eating away and other green eyes peered back at me from farther in the vineyard beyond my gaze.

I was tempted to shoot the gun in the air to scare them all away, but hesitated as I remembered the verbal assault I sustained the night before from a woman who lived just adjacent and upstream from the vineyard. I had hid in some rocks above the adolescent bear's path (to the vineyard) and took a shot at him in the waning light. Missing him by inches, I ran after him only to encounter the angry neighbor shining her headlights at me. She hadn't seen the bear, but heard the shot and was pissed. After lecturing me about her environmental views and how many decades she had lived in the valley, we parted on decent terms because I hadn't really shared all my intentions... I promised to be careful not to shoot toward her house, and assured her there wouldn't be guns going off every night.

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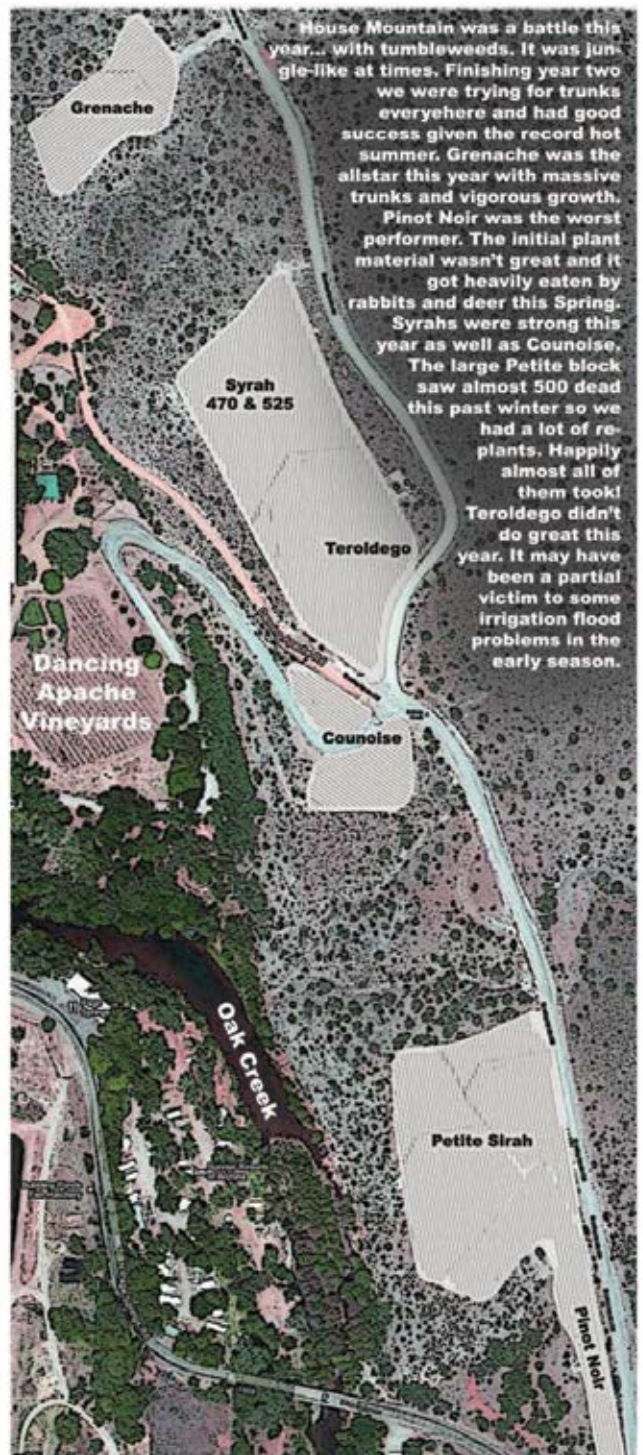
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FROM THE VINEYARD



Rhone	Barbera (main)	798
Rhone	Barbera (lower)	366
Rhone	Syrah 470	2,080
Rhone	Syrah 471	549
Rhone	Mourvedre	1,203
Rhone	Viognier	653
Rhone	Roussanne	892
Rhone	Vermentino	810
Rhone	Malvasia	700
Rhone	Norton	165
TOTALS		8,216

House Mtn	Grenache	829
House Mtn	Syrah 525	1,124
House Mtn	Syrah 471	1,137
House Mtn	Teroldego	683
House Mtn	Counoise	540
House Mtn	Pinot Noir	733
House Mtn	Petite Sirah	2,463
TOTALS		7,509

FROM THE CELLAR

By Marissa Gagliardi

This was a homecoming harvest of sorts. After five harvests, in four different wine regions, in three countries, no one was more surprised than I was to find myself back in Sedona. Even more surprising to me was how much I loved it. So I found myself in an interesting position. Live where I love, or chase my dream of being a winemaker? Luckily, I didn't have to choose.

I was certainly aware of Arizona's wine industry. In fact I'd sold Arizona wines – including Page Springs Cellars', for a distributor several years earlier. From a winemaking standpoint, there was no question in my mind – the man to work for in Arizona was Eric Glomski. As fate and good fortune would have it, he agreed to have me as a harvest intern, and so began vintage 2012.

Initially, I was struck by how counterintuitive Arizona winemaking seemed. I was surprised to learn that color and extraction in reds can be a struggle, despite the intense Arizona sun. I'd never considered monsoons from a winemaking perspective either, and was surprised to learn that rain is possibly a bigger issue here than I experienced in Oregon or New Zealand. Eric was happy to take the time to explain what makes winemaking in Arizona unique. He was extremely generous with his knowledge of winemaking, and

seemed to have a trick up his sleeve for every issue imaginable.

I'm always excited to experience something that I've only read about. I had yet to come across a *Vitis Vinifera* grape with red pulp, so working with the varietal Alicante was special. Rarely has the thought of digging out a tank and staining my clothes so thoroughly and permanently been so fun! Page Springs Cellars is predominantly a Rhône house, and it was a joy working with the beautiful Rhône varietals. I have a special place in my heart for Grenache, and the Colibri Mourvedre promises to be spectacular.

There are some things that seem to hold true, regardless of where in the world you make wine. For example, whether you're in a tank, in the lab, or doing punch downs; breaking into spontaneous dance is essential to surviving a 17-hour day. Assistant Winemakers, John Scarbrough and Matt Rollain fully embraced this and seem to understand that laughter is as important as food and water when you are working around the clock. In addition to being incredibly fun, they are both a wealth of information and I feel blessed to have worked beside them.

It seems a silly thing to wake up in the morning looking forward to what may very well



end up being a 20-hour day; a day that I am certain to get very sticky, a bit bruised, and mentally, physically, and emotionally exhausted. But winemaking has gotten under my skin, and this is the type of day I look forward to most. I am so grateful to get to do what I love; in a place my heart has called home for over 16 years, and to do it with a wonderful mentor. Thank you, Eric, for taking me under your wing, sharing with me what you know, and allowing me to be part of the magic at Page Springs Cellars this vintage. ♣

Bears Part II continued from P1

So, I resorted to yelling and running up and down the rows for a bit. Given that it was quite late, I decided to go back to sleep and set my alarm to go off in another hour. I unloaded the gun, and despite where my blood pressure had been just minutes before, the lack of sleep during harvest quickly took over and I instantly fell asleep.

In what seemed like mere minutes later, my alarm was beeping away. Intent on being at the ready should a bear be close by, I quietly loaded the gun, slowly opened the door and climbed on top of the car. And what do you think I saw!? There was the adolescent bear munching away! He froze as soon as my light hit him, and when he saw me putting it down and raising my gun he bolted down the row.

I've got to tell you -- I was amazed that he had the cojones to come back after I'd shot at him just the night before.

In any case, I ran down the short vine row and watched him deftly climb up a large juniper. It all happened so fast that I didn't realize I was now standing at the edge of the neighbors' property – the one who had chewed me out the night before – and the bear, by some divine luck, had treed itself in her yard...

I sat there shining the light on him for some time pondering my situation. If I shot him, I would surely wake her and he'd fall smack dab on her lawn; it would be ugly. The thing that really pissed me off was that she hadn't been around in months. Of course, the one night that I tree this bear she's home and he's in her tree! I knew I'd been beaten. In a lame, sleep-deprived effort, I decided that if I kept the light on him and brought my car over near the tree, maybe I could keep him up there all night. When the lady left in the morning – which she had been doing like clockwork – I could finish my business. Well, the second I started the car, you know that bear was down that tree and off into the woods like a cheetah. He had gotten away – again.



The good thing is that I didn't see bears the rest of the night. Various small mammals returned, but they took very little and were easy to scare off. I woke the next day to a beautiful sunrise and lots of sun. After testing the grapes, I determined that it was only about three days from picking if the weather held. Unfortunately, I had to get back to the winery and knew that when dark came again so would the bears. I called up Jeff (our Vineyard Manager) and asked if he had anyone on his crew who would be willing to camp out in the vineyard until the pick. Believe it or not, he found someone and she held vigil just as I had for two more nights, right up to the day we picked those grapes.

I wish I had the space to tell you a story or two about her and handing the guns off to her in a church parking lot in Phoenix, but that will have to wait for another day. It turns out that the Counoise is brilliant this year (as are all of the Colibri wines), by no small effort on our part, as you know now. We are still pondering how we will name this wine, but rest assured it will have something to do with bears. ♣

MEMBER PROFILE

Chris Ennist

My trip through the vineyard

As I sit here sipping on some 2010 Colibri Cunoise, I can't help but think about how my love affair with wine began. It was in the back of my dusty old pickup truck, in the middle of the Arizona desert, with a lifelong friend some 18 years ago. Cory Williams and I were in our senior year of high school looking for a beverage other than the type packaged in shiny aluminum cans. The Italian restaurant we worked at unknowingly provided bottles of Chianti (you know the kind with the basket weaved around it). We shared our thoughts and dreams over pepperoni pizza and wine in red solo cups. I don't believe it was the quality of wine that won me over; in fact I know it wasn't, but rather the communion between two friends sharing wine.

Fast forward some 17 years, and it was no surprise to get a call from Cory telling me about this great winery he and his wife Mel had discovered in the Sedona area – Page Springs Cellars. His excitement brought us both back, and we reminisced about some of the great times a couple of goofy high school kids had had growing up in the Arizona desert. I immediately looked up Page Springs on the Internet and without ever tasting the wine, signed up as a 'Cellar Door' wine club member.

Around January or February of this year, I received an email inviting members to volunteer at the Colibri Vineyard down in southeastern Arizona. I've always had an affinity for gardening, so it was no stretch to think that working all day in a vineyard would be a fantastic experience. I ran the idea by my understanding wife Valerie, and took a week's vacation from work to start the adventure.

The March trip down to Colibri started with an unseasonable blizzard, and a foot of snow greeted me upon arrival. The snow was short-lived and would mostly burn off by the evening. Jeff Hendricks, Vineyard



Manager, was upbeat and excited to teach us about the job of long pruning the vineyard. We spent most of the day counting buds and clipping last year's growth. I was amazed at the amount of work that goes into caring for vines that had no leaves, much less any grapes.

I was equally surprised by the arrival of Eric Glomski. He's the owner/winemaker right? What would he possibly be doing in the vineyard? Shouldn't he be hosting a wine dinner in a swanky restaurant or blending wine in a cellar somewhere? Eric assured me that most of the work involved in getting quality wine was done in the vineyard. "You can destroy a great grape in the cellar, but you cannot make great wine from a bad grape," he said.



Eric, with his signature ear-to-ear smile, graciously greeted and thanked everyone for coming out to help prune. He wasted no time strapping on his wide-brimmed straw hat and began pruning the Grenache vines. We spent the rest of the day out in the vines and went down to the house at sunset to lick our wounds, enjoy some wine, and have some much-needed dinner. We spent the remainder of the evening talking and watching the lunar eclipse that graced the evening and closed our day of work. I think there were some fireworks shot off also, but you'll have to ask Eric about that.

Subsequent trips to Colibri included shoot thinning and leaf pulling. The growth of the vines between each trip to the vineyard was quite amazing. Every time I went to that magical vineyard, my experience helps me to appreciate all of the work that goes into a bottle of wine. I've looked forward to the harvest (I am told the black bears began the process early); but most of all, I look forward to sharing the 2012 Colibri wines with my wife and friends knowing that I played a small part in making them happen.

The romantic dream of owning my own vineyard and tending to my vines is kept alive by helping out at Colibri. I know that given the opportunity and another big O.K. from my very understanding wife, I will be a part of the pruning and training process once again. Maybe I can get Cory out to the vineyard next year. After the pruning, we could enjoy some award-winning Colibri wine in the back of my pickup. ♣

Colibri Vineyards: A bottle full of memories

By Bryan Ralph

When I was asked to write about my experiences at Colibri vineyards, my mind quickly sorted through a catalog of pictures and memories that will forever be engrained in the "good times" section of what seems to be an ever-growing file of moments that I've had while working for Page Springs Cellars.

It started with an email blast to all employees asking for volunteers to go to southern Arizona to help with long pruning at Colibri Vineyards. Along with many others, I quickly jumped at the idea of being able to see – what is in my opinion – one of the most beautiful, and hidden (and I mean hidden!) places in Arizona. To also learn and gain experience in an industry that is without a doubt taking over the state of Arizona, was a huge bonus.

A quick seven-hour trip, and a long stretch of dirt road brought us to a vineyard that could only be described as breathtaking – just as I recall our tasting room manager, Corey, tell-

ing me before I left. He told me that Colibri Vineyards was nothing short of magical, and now I couldn't agree more!

As we pulled up to the ranch house, you couldn't help but notice how incredibly off the grid you were; No cell phone signal, no Wi-Fi, no power lines, no nothing! For me, I couldn't have been happier. It was just the vines and a group of people on a mission to start the beginnings of a great growing season.

As I write this, I can't help but open a bottle of 2010 Colibri Viognier – the same bottle that Eric opened the first night to go with our dinner – and as I read the notes that he always supplies on the side of all of PSC's bottles. It immediately takes me right back to pruning these exact vines right off the front porch of the ranch house, and sharing stories with the owner of Colibri Vineyards, Bob Johnson.

"This place was my family's dream."

Those are the exact words that Bob said as we enjoyed a glass of our award-winning Mourvedre, from the same vines that we had been working on that same day. At that time, Bob had no idea that this in fact was the wine that had just previously won us a Jefferson Cup Award. Watching Eric explain all of the details of the award and watching Bob tear up is a direct representation of just how much of yourself really goes into a vineyard planted for wine production.

Working in the gnarly vines of Colibri Vineyards quickly laid to rest any doubts I may have had about the passion and love that myself share for this luscious fruit and art.

It seems to be a recurring event for me – every time I head to Colibri, a new epic set of memories presents itself. Whether it was laughing hysterically at Jeff Hendricks, our

(continued on P6)

Looking AHEAD

By Susana Meister

Eric is always giving me a hard time for my obsession with planning. It's helpful in managing a wine club but even more important, it's helpful for our members – some members will book an entire year's worth of reservations at the first sight of these event dates!

We are even lucky enough to have Inner Circle members who will plan their time in Arizona around our intimate and often enigmatic Inner Circle events. The 2013 dates, releases and events will be mailed to you at the end of the year along with your new 2013 member cards. *But for those of you who are like me and really enjoy planning, here they are, in all their glory.

*Inner Circle members are not issued a new card each year, since you receive unlimited tastings and there is no need to track each one of them. Please hold on to your current black cards!

Communication

During the last year, we've seen an increase in members who do not or have not received our emails or mail. In a world where we are barraged with spam, it's hard to get the important information through. If you have felt a lack of communication, please consider the following, and remember that we're always open to suggestions!

Email

Our emailing program has strict built-in, anti-spamming rules. If your email address "bounces," it will automatically unsubscribe you from our list. There are many reasons an email can bounce, and it isn't always something you have control over. Equally, if you ever click "no more email," that will automatically "unsubscribe" you from our email list for all future communication from the PSC team. If you have given us an email address but have not received correspondence from us in a while, please give us a shout out. It's likely that your email has been blocked. This is something that we can fix!

Website

Nearly every important, albeit general, club notice is posted on our website including event information, quarterly release timelines and wines included in each release. Additionally, each member is given a club login and password that can be used to log in to our web store and update your phone, email, address and credit card information. If you do not know your login/password, please contact Etta@PageSpringsCellars.com.

Mail

This is something that we have less control over. Mailings go out and there is little we can do to control whether or not they are delivered. Frequently, we get calls from Members who never received a welcome letter or a postcard, but all of the information we have on file for them is correct. What can I say; the post office isn't what it used to be? Please be assured that one month prior to each release, we send a mailed postcard about the upcoming release and event to every club member. Read on and help us think of new ways to reach out!

Phone

Currently, we use phone numbers only if we have been unable to reach Members through any other form of communication. But, we could use this form of communication more frequently...

One option to expand our communication efforts would be to start using voice-recorded phone messaging. It's a little less personal than we'd like, but with over 1,300 club members, calling each of you directly simply isn't an option for us. This would allow us to record a message and send to select members. Alternatively, we could also use text messaging as a part of this new program.

If you're anything like me, you probably hang up when you hear a recording, so I'm curious...how many of you reading this would be pro or con Page Springs Cellars using a phone recording/texting system to supplement our Member communication?

Your feedback is important to us! Let us know what you think about our current communications and the idea of using voice recordings and texts. Do you have any other solutions? If so, we want to hear about them! Send a message to Susana@PageSpringsCellars.com and share your thoughts. Each member who responds to this quarter's newsletter with feedback and suggestions will be entered to win a bottle of library wine!

2013 CALENDAR

1st Quarter

Last Day: January 21

Charge Day: January 22

Ship Window: January 23-30

Pickup Window: January 26 - February 26

Ship Pickups: February 27

Event: Barrels and Burgers

February 16/17 – Hosted by Eric Glomski

February 23/24 – Hosted by John Scarbrough and Matt Rollain

Spring Inner Circle Event: March 23

2nd Quarter

Last Day: April 1

Charge Day: April 2

Ship Window: April 3-10

Pickup Window: April 6 - May 6

Ship Pickups: May 7

Event: Build A Blend

April 27/28 – Hosted by Eric Glomski

May 4/5 – Hosted by John Scarbrough and Matt Rollain

Summer White Release

Last Day: June 17

Charge Day: June 18

Ship Window: September 16-23 *will be auto-shipped with 3Q

Pickup Window: June 22 – September 15

Ship Pickups: September 16 *will be auto-shipped with 3Q

Event: Cork Boat Race

June 29 - Hosted by Justin Ove

3rd Quarter

Last Day: September 2

Charge Day: September 3

Ship Window: September 16-23

Pickup Window: September 7 - October 7

Ship Pickups: October 8

Event: Tap the Cask

September 7/8 – Hosted by Eric Glomski

Danube Wine Cruise Hosted by Eric Glomski and Sam Pillsbury: November 6-13

Autumn Inner Circle Event: November 23

4th Quarter

Last Day: November 11

Charge Day: November 12

Ship Window: November 13-20

Pickup Window: November 16 - December 16

Ship Pickups: December 17

Event: Gruel and Grog

December 7/8

Colibri Vineyards: A bottle full of memories (continued from P4)

Vineyard Manager while he showed us just how much he dislikes moths and apparently ghosts as well (for those who don't know, Jeff swears that the back room in the ranch house is haunted), or going through an entire vertical of Eric's career as a winemaker one bottle at a time, Colibri has always opened my eyes to new and exciting things. In fact many of

you may not know this, but Colibri is where I fell in love with the love of my life, Heidi (to be exact it was while pruning the Grenache)! For those of you who know me, you may have noticed that I've always had a strong love for our Grenache – when we have it. Now you know why).

Long days and even longer nights basically describe the time spent in Colibri Vineyards; alongside a lot of laughs, a couple of hangovers (thanks for the Alka-Seltzer, Eric!) and an overwhelming sense of respect for what takes place in the soils and elevations of the Chiricahua Mountains right outside of Portal, Arizona. ♣

4th Quarter Release Timeline

November 12: Last day for changes

November 13: Charge Day!

November 14-28: Ship Window

November 17-December 17: Pickup Window

December 18: remaining Pickup releases will be shipped

November 30, December 1 and 2: Gruel and Grog – Hosted by Eric Glosmki

Focus on Terroir:

4Q Add-On: Loose Leaf Single Source Black Tea

Terroir (pronunciation: Tear Wah): the idea that a site's specific geography, geology and climate mix together to create a unique agricultural expression in a given product.

We've combed the globe to bring you the best loose-leaf, single origin tea! Each reflects its specific terroir.

Four regions:

- China: Gold Thread Reserve [12 grams]
- India: Assam Satrupa [16 grams]
- Sri Lanka: Organic Greenfield Estate Ceylon [16 grams]
- Taiwan: Organic Formosa Red #18 [12 grams]

+ Plus! China: Unique "blossoming," Inner Blossom Osmanthus white tea bud. (*Blossoms into one pot of tea).

Single serving tea ball infuser is included [teas equal 68 grams]
\$35/Set. Only 30 available!



WINE CLOUB

UPCOMING EVENTS

Gruel and Grog

Join us for our 8th Annual Gruel and Grog in the cellar! Hearty homemade stews will be paired with wines from barrel. This event focuses on providing members with Arizona wine education and a delicious meal.

Friday, November 30: 6-8pm

Saturday, December 1 and

Sunday, December 2

11am-1pm or 3-5pm

Adopt-a-Vineyard:

Part of the fun of being in the inner echelons of a winery is having inside access to all the action!

At nearly every wine club event, you'll hear Eric say that good winemaking happens in the vineyards. From our Mission statement to the organic farming methods that we use here at our estate winery, stewardship of the land is an important part of what we do here at PSC. That is why we are putting together a new program for 2013 for Members to act as vineyard volunteers.

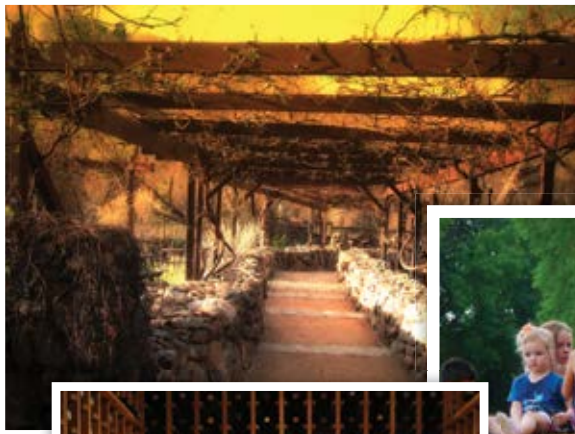
Here are some details!

- This program will run between March and October 2013
- Commitment time will be one (1) 3-4 hour day per month
- There will be an initial program orientation meeting and wrap up party
- We are only looking for 25 volunteers for 2013 (and have already started taking names!)
- Member who participate in this program will be rewarded for their efforts with wine

If you are interested in participating in this program, email Susana Meister at Susana@PageSpringsCellars.com.



PHOTO PAGE



Submit your favorite PSC pics to be considered for our new Quarterly Photo Page and see your photos in the limelight.



WINO CRAFT CORNER:



Are you using your corks, bottles or other wino refuse for fun and imaginative projects? Send us your ideas, pics and crafty ideas to Susana@PageSpringsCellars.com.

Check out our pin boards on Pinterest (pinterest.com/pagesprings) for more crafty cork fun!



IN THIS RELEASE



INNER CIRCLE

2010 Smoking Jacket, 2 bottles

This 50/50 blend of Ranchita Cab Sauv and Stronghold Mourvedre is beyond tasty to me. It is vast in its complexity and, to me, it has a wonderful pipe tobacco character that reminds me of my grandfather. The tobacco character prompted our lab manager to say that he needed a smoking jacket for this wine – and the name was born.

2011 Petite Sirah Sheid Hames Valley Vineyard

This fruit-driven, tannic wine is loaded with concentrated, syrupy boysenberry and coffee with nice hints of brambly spice and rose petals.

2011 Syrah D80 San Juan Vineyard, 2 bottles

For the past few years we have been working with a wonderful gentleman by the name of Doug Filiponi. Doug farms near the town of Shandon in Eastern Paso Robles (not far from the famous Shell Creek Vineyard). We harvest a great deal of Syrah from Doug's vineyard and fermented it on four cultured yeasts. Of the four fermentations, the yeast D80 produced the most interesting wine. The site character still dominated all these wines, but the D80 gave it just a little more earthy spice - which we loved.

FAMILY

2011 SGMp, 2 bottles

This classic blend came into being for two main reasons. The first was to pay homage to the captivating blends of Southern France that are crafted with this same grape trinity. (And, of course, the 2011 vintage brought us much lighter wines – so the addition of Petite lends color and texture to the blend). The second reason was to create a complex, but soft and immediately approachable wine that can weave its way into a number of settings. Beautiful layers of spice, purple fruit and earth come together on a silky palate with a lingering and complex finish.

2011 Super Arizonan

2011 marks the first year Page Springs Cellars has ever produced a classic Tuscan-Bordeaux style blend. We have simultaneously produced a California blend as well that is a brawnier cousin that lacks the elegance of this wine, but make up for it in sheer charisma! Please do try this wine with classic Italian foods to see it really shine.

2011 Zinfandel Cochise County

Nowhere are people as passionate about Zin as here in the U.S. This interesting wine harkens back to the days when Zin was a more restrained, food friendly wine that didn't boast over ripeness and high alcohol. It is balanced and delicious.



CELLAR DOOR

2011 SGMp, 2 bottles

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2011 Vino de la Familia

Velvety, mouth-watering and delicious! 2011 marks the third year that our Assistant Winemaker, John Scarbrough, has headed up the blending of this wine.

2011 Syrah D80 San Juan Vineyard

We harvest a great deal of Syrah from Doug's vineyard and fermented it on four cultured yeasts. Of the four fermentations, the yeast D80 produced the most interesting wine. The site character still dominated all these wines, but the D80 gave it just a little more earthy spice - which we loved.

2011 Grenache Carriage Vineyard

Years ago I suggested that Larry Smyth, the owner and vineyard manager of Carriage Vineyards, consider planting Grenache on his site. The deep calcareous clay and steep slopes looked ideal. Well ... for some reason he took my advice and is now getting equal or more for his Grenache than any - other varietal at his place! Luckily he agreed to sell us some ...

2009 Glomski Cabernet

A Blend of 75 % Cabernet Sauvignon and 25% Cabernet Franc, this wine is the closest thing to a cult wine at Page Springs Cellars. Originally produced as an homage to Eric's father Terry Glomski, this wine is our version of the California Cab. Aged longer than most of our wines, this vintage spent 36 months in 50/50 French and neutral oak. An age worthy bottle you can cellar for up to 10 years. Or be reckless and drink now...

FRIENDS

2011 El Serrano, 2 bottles

Overall 2011 gave us lighter wines with more perfume and less body. This led us to blend more Petite than usual in addition to introducing the rich and dark Alicante to the El Serrano world for the first time. The beauty of the vintage is that we were able to produce a superb wine with lower alcohol.

2011 Favor Saver Red

A Red Field Blend

When Father and Son, Dan and Mike Pierce took over Crop Circle Vineyards, renaming it Rolling View, we were all excited - both for their sake and for ours. The young vineyard had gone into disrepair and the more-than-energetic Dan was the man to get it back on track. Unfortunately, they got severely frosted in their first vintage of ownership and not one red varietal produced enough to be picked alone. We harvested all the red grapes on the site together and made this surprisingly balanced wine and named it after Dan's handlebar mustache ...

Visit our website for more information on the wines in your release.

PAGESPRINGSCELLARS.COM