



## heard it on the GLOMSKI GRAPEVINE

### What “Trust Your Palate” Means to Me

By Eric Glomski, Owner and Director of Vineyard Operations

Basing a chunk of your business philosophy on “Trust Your Palate” – TYP – is both a blessing and a curse. Let me start by saying that I really do believe in this statement. Why? Well... at a base level I believe the human experience is a very subjective one. Without going into my opinions about quantum physics, eastern religion and my distrust of anyone who thinks they have it all figured out (or that all things can be quantitatively known), I can only say that the variation in my own mouth and nose from day-to-day and mood-to-mood can be so striking that I can't imagine how diversified it must be from person-to-person or even culture-to-culture. The double-edged nature of pushing this axiom to the forefront of our business model flows from what I have just said: I believe people inherently want to know but I also think that the quest to know can, at times, lead us to express other, less desirable facets of our humanness. This can lead us to doubt, judge, criticize and generally ruin the experience for ourselves and for others. So... how do we satiate this interest in knowing more about wine without leading everyone into a catch-22 where we will all be unhappy? How do we really stand behind the “Anything Goes – TYP” philosophy?

A lot of this comes down to attitude. First and foremost, there are ways of sharing without imposing. At the heart of TYP is eschewing snobbery. Snobbery is the bane of wine's existence in our country, maybe even in the world. If you were to talk to some of our excellent Tasting Room staff, I am sure they will tell you that they often get asked to tell a customer what they are smelling, tasting and/or experiencing. Now... this is a lot of responsibil-

ity...! When I am in this situation, I like to start off with a “do you like it?” This is the most important aspect of the whole deal-e-o. Now, if we want to get reductionist (which our western culture is apt to do), I usually follow up with “I notice lots of different things on different days. What do you taste?” Sometimes this works and sometimes it doesn't. Like a lot of teaching moments, feeding someone the answer (your answer) is a gross shortcut that only allows for one very narrow destination. Encouraging thinking is the key. The cool thing is that when someone really does open up to the possibilities of their own experience, things expand dramatically and so does enjoyment.

Conversely, every now and then I get an expert who knows exactly what a wine tastes like, and of course, that expert is not shy about making sure everyone else knows his/her opinion. Sometimes I agree with expert assessments, sometimes I don't, and most of the time I really don't care. People assume that because I am a winemaker I spend all kinds of time assessing wines, picking them apart, analyzing their virtues and flaws. But you know, the longer I'm in the game, the more I step back from all of that. I like to look at wines like I look at people. Everyone has something to offer. Sure...

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# IN THE TASTING ROOM

By Tim Godin, Tasting Room Associate



**“I’m often asked ‘Which wine is the best?’ and my response is always the same: ‘What do you like?’”**

I started to develop a passion for wine around four years ago while visiting the Verde Valley from my home town of Tampa Bay. That passion quickly progressed into a desire to move here and become a part of a burgeoning wine industry. So, I decided to dive in. I started as the Tasting Room Manager at The Wine Cellar in Old Town Cottonwood, while helping out with other wineries such as Arizona Stronghold and Freitas Vineyards. In February 2013, I made the move to Page Springs Cellars, knowing the PSC status within the wine industry. Since then, I have been blown away by the willingness of our staff to share their wine knowledge.



Tim Godin, Tasting Room Associate

I know that attaining a complete understanding of wine could ultimately take a lifetime. What I’ve come to realize, serving wine everyday (as well as enjoying wine) is that one can bypass all that endless amount of information

and simply trust their own palate. I know what I personally enjoy and I know what characteristics my palate are drawn to; what truly matters to me. In the Tasting Room, I’m often asked “Which wine is the best?” and my response is always the same: “What do you like?”

There is a huge variance on the answers given, but it’s important in my line of work to listen closely to those answers and allow them to guide me to help each customer discover what his/her specific palate may prefer. I have found that the majority of the time, familiar flavors will draw a person to a specific wine. More challenging, they may be drawn to a specific part of the winemaking process or a growing technique. Maybe it’s the extra time in oak, the soil in which the vines grow, or the sun exposure. All of these things are going to determine the character of a wine. So, the next time you find a bottle of wine you love, do a little research and you might find out there are some common factors your palate favors.

It’s easy to become overwhelmed by all these factors, but the most important thing I’ve learned in my personal journey is to enjoy the experience of drinking wine and to trust your own palate. So, my motto: *Drink what you like, when you like, where you like... responsibly!* Cheers! ❖

## Page Springs Cellars Indigenous Oak Project ...a manifesto of locality

By Eric Glomski

Fellow lovers of place: In my previous life I worked as a plant biologist here in the Central Arizona Uplands. I spent my twenties and early thirties becoming intimate with my landscape in hopes of grounding myself and finding a home.

After leaving Arizona and learning the art of winegrowing in the Santa Cruz Mountains of California, I returned to Arizona to grow wines that were an expression of my home.

It struck me funny one day as I was filling a barrel with our Estate Syrah, that this oak, as lovingly crafted as it was, came from the center of France — far, far away. Why grow my own grapes on my own land — painstakingly vinifying it — only to age it in French oak?!

Applying my love for hiking and knowledge of

our local flora, I harvested several species of Arizona oak from the high mountains nearby and set out to make local barrels. I cured the wood for two years, milled it in Prescott Arizona, and had some friends at a cooperage toast the staves for me.

These Page Springs Cellars wines aged in our indigenous oak are the culmination of an additional two years of experimenting with these toasted Arizona staves. Primarily, we used Arizona White Oak (*Quercus arizonica*) with limited amount of Arizona Emory oak (*Quercus emoryi*).

So...keep your eyes out for the small, very limited batches of 2012 wines that bear a “Green Acorn” stamp on them — these are the first reds to be released that are 100% - yes 100% crafted in Arizona! ❖



# FROM THE VINEYARD

## Bio of a Grape Farmer By Jason Krug, Vineyard Supervisor

Hello, in case we haven't met I am Jason Krug, and I am one of the friendly faces in the vineyard. I can't say I knew much about wine or even grapes before I started working at Page Springs Vineyard. It was the winter of 2011; I had been taking viticulture classes though Yavapai College as a way to keep myself from being bored while my girlfriend was working on her degree through NAU. I have always enjoyed plants and farming so I thought it might be something that would interest me. My first day, I volunteered to prune the Dancing Apache Shiraz block. Fifteen other students and I watched and learned as Jeff Hendricks worked his pruning magic and explained the theory behind pruning. In his farmer's attire, wide-brimmed straw hat and button-up long-sleeve shirt, the man looked the part of vine guru.

I must have driven him crazy with countless questions that day, making sure I was making the right cuts and decisions while I hacked away at those vines. It's nerve racking, cutting off your first cordon or trunk in hopes of retraining the vine to be healthier. Over a hundred volunteer hours later, armed only with a set of pruners, I've had a hand in shaping the vines and training trunks and cordons. After an inspiring trip to

Colibri, days captured by a feeling of being surrounded by plants, wildlife and a hard day's work, I found a special place in my heart for Page Springs Cellars.

I needed a job change. So after nine years working for Arizona State Parks as a park ranger I turned in my badge and uniform for a pair of pruners, a wide brimmed hat and long sleeve shirt. This will be my second growing season here at Page Springs. I feel a strong sense of place, a connection to these vineyards, the people I work with, this community, and these vines my hands help shape. I am drawn to the creativity and innovation that occurs within this place. These past growing seasons have taught me so much about these plants and these vineyards that I farm. My palate and appreciation for wine has expanded, not necessarily because of a proper wine education but because of a connection to being with these vines in these vineyards. ❖



Jason Krug, Vineyard Supervisor

## ADOPT-A-VINEYARD

Throughout our 2013 growing season, Page Springs Cellars has teamed up with 40 Club Members for our 1st ever Adopt-A-Vineyard program! This hard-core crew has monitored vine growth, inspected for pests and disease and generally been the frontline for notifying our staff whenever a vineyard issues arises. As we are wrapping up this years program, we send out our heartfelt gratitude to all our AAV Members. We're looking forward to wrapping up this year's program and growing season and partying with you all at our Harvest Festival!

### Our Adopt-A-Vineyard Peeps:

Alex Buckley  
Lori and Roger Burgoyne  
Debra Caruthers  
Pam Collins  
Jay and Kris Crocker  
Ruth and Tom Crosby  
Marc Crowley  
Bonnie, Lori and Roger Devivo  
Lynn and Ron Etter  
Scott Farrar  
Wes Floyd  
Lazar Howie  
Erin Keefe  
Chad and Kathy Krueger  
Dean and Gena Martin  
Kent and Rae Ann Nancollas  
Linda and Larry Offenber  
Carolyn and Norris Peterson  
John and Linda Rachel  
Hunter Roberts  
Eric Shrode  
Linda and Steve Soloman  
Steve Thursby  
Doug Tomren  
Tim White  
Dan and Valerie Wood

Stormy Vines, Eagle



Photo series by  
Linda and Steve Soloman



First visit



Second visit



Third visit



Fourth visit

# Member PROFILE



## Alice Sauv : Plenty of Soup for You! By Richard Stark

As a teenager growing up near Portland, Maine, Alice's first job was at the Crock & Jug, a deli, wine and cheese store. The owners, being from Europe, allowed Alice to take advantage of both her interest in cooking and a budding interest in wine. "The



theme at Crock & Jug was that wine can go with anything and not to shy away from the possibilities. My boss used to drink wine with peanut butter and onion sandwiches," noted Alice of her early palate lessons. The owners also not only allowed her to sample the wine but to create soups and sandwiches in their shop. Thus, was born a creative virtuoso in the kitchen.

Fast forward to Phoenix, Arizona where Alice was living when she was introduced to Eric Glomski by her brother Jim. Jim had recently volunteered to help plant the first vines in the Page Springs' estate vineyard. After just a few sips Alice was sold. "I really bought into Eric's vision. I liked the idea that he was a small business owner with a boutique winery, who stressed the idea of local Arizona wines from the start. I was attracted to the dream of making small batches of wine boutique style, which would be available to those who supported the winery," added Alice.

Alice and future husband Richard Stark were so enthusiastic about the PSC wine that they entered into their first partnership together and became two of the initial Inner Circle members. When PSC opened its Tasting Room doors, Alice and Richard were there to help out and worked in the cellar handing out Club Releases during the winery's Grand Opening.

"We became quite familiar with Eric's wine as we had to write the wine names and vintages on each bottle with a silver marker as there were not enough printed labels for all that was sold," remembered Alice.

A few years' later Alice and Richard were married at the vineyard in the fall of 2006. Alice even checked out fermenting grape vats in her wedding dress, while a few of her more adventurous guests punched down grapes in haute couture. Their adventures with PSC would continue to grow over the years, especially for Alice, who saw the opportunity to marry her love of drinking wine with her passion for cooking.

"There is a creative side of me which enjoys cooking. For me it is an escape from the grind of my boring day job," said Alice, who may have been stuck in a white collar world by weekday, but with chef jacket on, she was a caterer extraordinaire by weekend. To feed that cooking creativity, Alice asked Eric if she could help out with the Gruel & Grog event where PSC wines are paired with homemade soups. "We had missed the first couple of Gruel & Grog because we were out of town, but it was definitely an event I was interested in attending and then to learn from Eric that I could cook some of the soup for the event was a bonus," said Alice of the beginning of her soup kitchen activities each fall.

Alice prepared just two soups the first year she helped out with Gruel & Grog. Even that amount of soup proved to be an adventure as a good deal of one soup dumped over in the car during the journey from Scottsdale to Cornville. By the time of Gruel & Grog 2011 Alice had developed her soup-making down to a science, from purchasing ingredients to delivering the finished product (which in

2011 consisted of four soups; a grand total of seventy-five gallons). "I love to make soup. There is something about the warmth a good soup gives you and making enough soup for more than 250 people is quite the challenge," said Alice of her marathon soup-making.

Chopping copious pounds of meat, Alice would then clean, peel, chop, dice and slice even more vegetables. Luckily Alice was the volunteer snack stand director of the local youth baseball league with access to extra-large freezers during the league's off-season. Preparing soup five gallons at a time, Alice would finish a bucket and head down the street to put it on ice; then repeat.

Once in Cornville, Alice would then thaw the soup and add any last-minute seasonings or finishing touches. Even after cooking, thawing, reheating and cleaning up for all five sittings of Gruel & Grog, Alice was still excited about the next cooking opportunity on the horizon. "The dreamer part in me hopes to one day soon follow my goal of running a bed and breakfast and trade in a desk and laptop for a ladle and spatula," said Alice.

A move to Florida last year prevented another round of epic soup making in Alice's kitchen. "I did not realize just how much I missed Arizona until soup time arrived and I was not cooking up a storm," lamented Alice. She has toyed with the idea of visiting family and friends this coming fall and perhaps making soup for her favorite winery. Until then she is content to hope for cooler winter temperatures so she may enjoy making a pot of soup and pairing it with a bottle or two of Page Springs wine (although she makes sure to always hold a couple bottles on reserve in the event of a hurricane). ❖



# NOTES FROM THE CELLAR

## The Secret to Winemaking Success

By Marissa Gagliardi, Winemaker



Trusting your palate is really about trusting yourself. Not just trusting that you have enough, experience, sensory memory and education to draw a reasonable conclusion about a wine, but trusting in yourself enough to know you will survive being wrong.

This is one of the most appealing and yet hardest truths about the wine industry. It was true when I became serious about wine and was studying for the Court of Master Sommeliers blind tasting exam and was still true once I'd passed and had to trust myself enough to

share my opinions with industry peers. When I moved to the production side of the wine industry, this hard truth only intensified. I struggle with it every day and am grateful for the growth it fosters.

This is my second harvest with PSC and the seventh vintage of my career. I've had the pleasure of working crush at five different wineries in as many regions and I've learned that there are as many

stylistic approaches, ways of doing things and winemaking techniques as there are winemakers. I've worked with winemakers that follow the "rules" like a recipe out of a book and others with a blatant disregard for the norm. I found that the best winemakers, regardless of their individual styles, had one thing in common: trust. They trust what the wine and their intuition tell them and they trust themselves.

It's hard for me to fathom the amount of self-trust needed to pioneer a wine industry in a relatively unheard of region like Arizona. I'm so grateful Eric trusted himself enough to take that risk and that he continues to have the courage of conviction it takes to experiment in an industry as rooted in tradition as the wine world. At the moment, I'm really excited about the Arizona Oak program at PSC. That little acorn on the label represents a strong dedication to sense of place and ultimately a dedication to sense of self for PSC. It is a risky move away from traditional French or American oak and I'm excited to say the wines are delicious!

So as the 2012 wines are released, look forward to the beauty the Arizona White Oak imparts on the wines. As you drink them I encourage you to trust your palate and yourself. Share your honest opinion. If you are blind tasting, toast in celebration of your mistakes. Right or wrong, rejoice in your willingness to take risks, for that is the sacred space where art is born. ❖

## WE'RE JUST A "Like," "Pin" & "Tweet" AWAY!

### Page Springs Cellars in the Digital Age

By Brandi Corley, Marketing Assistant

I began working at Page Springs in 2011. I worked in the Tasting Room for about three months before I became pregnant and decided to move to Kansas, where I grew up. It didn't take long for me to start missing the Verde Valley and PSC, in particular. So, not long after I moved back to Cornville (about a year and half later) I asked Corey for some shifts in the Tasting Room. He graciously gave me some hours and I hesitantly told him that I was pregnant again. So, most of you probably know me as the pregnant girl pouring your wine. Now, after two babies, two long distance moves and three years, I am the new Marketing Assistant.



What does this mean to you? Well nothing really, except that now I get to ask all of you to

"Like" our Facebook Page, "Follow" us on Twitter and "Pin" with us on Pinterest! For those of you who have embraced social media (I know there are few of you who are committed to shunning it), I hope that you have noticed some positive changes to our sites. The goal is to make them much more interactive and personal with giveaways, PSC trivia and eventually a PSC blog. My personal goal, which may seem a tad cheesy, is to make our social media a place that all of you can feel connected to Page Springs Cellars and to each other in some way, even if you are two ... three ... four hours away. Fostering friendships, bringing together families and uniting communities is a part of our mission statement that I hope I can extend to the digital world. ❖

#### SOCIAL LINKS:

Visit, tag and keep up with all of the latest:

[pinterest.com/pagesprings](https://www.pinterest.com/pagesprings)

[facebook.com/PageSpringsCellars](https://www.facebook.com/PageSpringsCellars)

[twitter.com/PageSprings](https://twitter.com/PageSprings)

Share your wine photos with us by tagging @PageSprings in your pins, tweets, Facebook and Instagram photos!



## What "Trust Your Palate" means to me

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some more than others, but isn't what someone has to offer only relative to what you need? And, of course, this changes over time: daily, weekly, monthly, annually and throughout the many changes we go through in our lives. Seriously, how many of you are actually drinking the same wine you were ten years ago? How many times have you found that the quiet person at the party turned out to be the most intriguing and interesting person in the bunch? Sometimes great things don't reveal themselves right away. You have to trust that they will.

These days I find myself espousing the TYP philosophy more than ever. I look at wines as wholes. I like to just drink them... just drink them. Sometimes I like to have them with food, sometimes by themselves. A nice Riedel glass is a real treat but a jelly jar does just fine. I like to drink by myself. I like to drink with others. One thing I have found (that I am not scared of imposing) is that wine definitely tastes better at the top of mountains, along beautiful streams and in deep canyons. Wine is killer with people that I love and with the uninitiated. How do I tell if a wine was worth buying? By how much is left in the bottle at the end of the night, of course!

So what does TYP mean to me? It means DGASAWOT... "Don't give a shit about what others think." Amen. ❖



Summer bounty at  
Page Springs Cellars

# The Wine Club WORD

By Susana Meister, Club and Marketing Director

## The PSC Stance on Pairings, Tasting Notes and Aging Wine

There are three specific topics that I get asked about consistently when it comes to our wines: tasting notes, suggested pairings and aging regime. It may seem standard industry practice to offer your customers this information but the truth is that there is no cut and dry answer here. Wine just isn't that stagnant.



What a wine smells and tastes like when it's pulled from the barrel can be vastly different from when it's put into bottle or when it's poured into your glass say, years later. So why then, are we all so anxious to be given instructions on what we should taste and smell in our Malvasia or what we should serve with our Merlot? I had a recent conversation with Eric and our team about this very subject and I'm a little embarrassed to say that I argued on the side of the trinity of wine data. Hey, I'm a people pleaser. But, as I sat with

the idea, I remembered something important about this place: we're not here to spoon feed you a bunch of marketing jargon but to share a real connection. What is wine if not a liquid landscape?

No matter how much thought and time we put into assembling an award winning pairing recipe, dynamic tasting notes or even a thorough briefing on the ageability of a wine, the truth is, the answers are different for all of us; like the world around us. We're all winophiles here so I'll tell you my favorite thing about wine: I've had experiences with a bottle of wine where my first sips had me saying "ugh, not a fan" only to wax poetic about that same wine 40 minutes later (and it wasn't the alcohol talking). Wine changes: in our glass, over time. My favorite varietal 10 years ago isn't the same today. Not only does wine change, but we change. Our palates change. And I can tell you that in my house, palates often don't agree with each other. Hey, more for me!

Often, I think it's easier to look to someone "qualified" to present us with their perceptions and opinions on wine notes. Wine can be intimidating. Whether you're squeamish about poetry or science, there's a lot of hoopla, pomp and circumstance and snootiness about wine. And we're all guilty of it. The truth is that experts often disagree.

There are a bunch of studies out there demonstrating that experts not only often disagree with each other but often times disagree with themselves! One such study was conducted by Robert Hodgson, a statistician and wine lover who was curious why wines could be rated so highly at one time, only to receive a dog of a score another day. He presented blindfolded wine experts with the same wine, three times in succession. The results? Only one judge in ten regularly rated the same wine within +/-2 points (scale from 80-100). Most ratings varied by +/-4 points! Meaning, a wine could be rated 91 points on the first taste, only to receive 87 the next round.

What this tells me is that the real judge of a wine is the person holding the glass. Do you like that wine? Do you think it smells like dirty gym socks or just "grapey" – remember, there are no wrong answers! This is *your* glass o' vino. Embrace your inner Robert Parker! There's no rule that says you need to age your wines, maybe you like em' young! (Uh, that came out differently than I meant ... well, you know what I mean!) There aren't any wine police to bust us for drinking Chardonnay with filet mignon; if it rocks your world, then who cares if your hubby looks at you sideways.

My goal this year and I hope you'll join me, is to embrace my lack of wine knowledge and enjoy the experience of drinking a glass of wine, focusing on *my* senses and trusting *my* palate. ❖

# Wine Club UPDATE

## Speaking of palates, a few reminders about Member tastings...

We ask Members to bring their Club cards with them when visiting the Tasting Room. It's easier to look up your membership, find your Release invoice and discount. Also, we like to mark off your free tasting on the back of your card.

Suffering from the not another card in my wallet syndrome? We understand. We'd love to do away with them altogether (and maybe one day we'll find a way to make that happen) but for now, we have to limit free tastings to Members without cards. A maximum of 2 freebies per visit without cards, folks!

There are other special bennies when you bring your card in, like using a tasting for a free glass at our Vineyard Casita Bar during event weekends! Or redeeming a free tasting at one of the many festivals that PSC participates in around the state (see listing below).

Thinking, where'd that card go? No problem. Just drop us a line and we'll get you a shiny new one: [WineClub@PageSpringsCellars.com](mailto:WineClub@PageSpringsCellars.com). ❖

## UPCOMING EVENTS

PAGE SPRINGS CELLARS  
8TH ANNUAL

# HARVEST FESTIVAL

Saturday, October 5, 2013 ~ 2-10 p.m.  
Get your tickets online at  
[store.pagespringcellars.com](http://store.pagespringcellars.com)



## OFFSITE EVENTS:

### SEDONA WINEFEST

SEPTEMBER 28th & 29TH 11 AM - 5 PM

General Admission is \$20.00 online at early bird prices, or \$25.00 at the door. Premium Admission and Discounts available: Information: <http://sedonawinefest.com>.

### PATAGONIA FALL FESTIVAL

OCTOBER 11th, 12th, 13th

Information at [www.patagoniaaz.com/event/patagonia-fall-festival/](http://www.patagoniaaz.com/event/patagonia-fall-festival/). Updated info coming soon at [www.patagoniafallfestival.com](http://www.patagoniafallfestival.com).

### WILCOX WINE COUNTY FESTIVAL

OCTOBER 19th & 20th

More Information at [willcoxwines.com/events.html](http://willcoxwines.com/events.html).

### WALKIN' ON MAIN (Old Town Cottonwood)

NOVEMBER 9th

More Information at [cottonwoodaz.gov/parksrec/walkin.php](http://cottonwoodaz.gov/parksrec/walkin.php).

### ARIZONA WINEGROWERS FESTIVAL AT THE FARM (PHOENIX)

NOVEMBER 15th & 16th

More Information at [azwinefestivalatthefarm.com](http://azwinefestivalatthefarm.com).

### TEMPE FESTIVAL OF THE ARTS

DECEMBER 6th, 7th, 8th

More Information at [tempefestivalofthearts.com](http://tempefestivalofthearts.com).

# In This RELEASE

## Q4 Preview

Last day to Make Changes: November 11

Cards Charged: November 12

Shipping Window: November 13-20

Pickup Window: November 16-  
December 16

Any Remaining Pickup Releases  
Shipped: December 17

## INNER CIRCLE

### 2012 Smokin' Jacket

Several years ago (I think it was '04 or '05) I was tinkering in the cellar late one night and tried blending some Lakeview Vineyard Cabernet Sauvignon with some Enz Vineyard Mourvèdre. The memory of that wine stayed with me. It was unlike anything I ever had before. The 2012 is more refined than our first effort, but as before, it was vast in its complexity and, to me, has a wonderful pipe tobacco character that reminds me of my grandfather.

### 2012 Counoise "Bear's Choice" Colibri Vineyards

The unique and intensely vibrant fruit of this wine is permeated by the very present Colibri spice — only turned up to "eleven"...In 2012 I defended the small crop from hungry Black bears that were hell bent on eating every berry. Think Cru Beaujolais when you enjoy this special wine!

### 2012 Aglianico Dragoon Vineyard

Aglianico was originally thought to have been brought to southern Italy by the Greeks. Research has now strongly suggested that Anglianico is an ancient variety that is indigenous to southern Italy. It is not often that I will say a wine is markedly agreeable right out of the gates, but this one seems to have all the trappings: weight/richness, deep color, tannin, acidity and concentration of flavor.

### 2012 Dessert Malbec Ranchita Canyon Vineyard

Sometimes wines just tell you what they want to be...Because so much sugar was left after the crush and the wine tasted just so good sweet, we decided to head down the digestif route. With some winemaking magic, filtration, etc., we brought this delicious dessert wine into the end zone.

### 2011 Vino de la Familia

The Vino de la Familia has and always will be about fullness. It is a full-bodied, dark wine that can stand up to any occasion. Velvety, mouth-watering and delicious. 2010 marks the second year that our Assistant Winemaker, John Scarbrough, has headed up the blending of this wine.

### 2009 Glomski Cabernet Sauvignon/Petit Verdot

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...

## CELLAR DOOR

### 2012 El Serrano, 2 bottles

2012 marks the 11th vintage of El Serrano, our flagship blend at Page Springs. Despite the addition of southern Rhône varietals, this wine suggests Northern Rhône: moderate alcohol, a tight-ageable structure, fragrant dried blue fruits and purple flowers, anise, pepper and a slight earthy, brambly character.

### 2012 Syrah-Clone 99 Colibri Vineyards

Syrah Clone is a slightly higher producer at Colibri, but lends to surprisingly dark and concentrated wines. Hints of the Colibri white pepper stand behind the dark cherry and blackberry, cocoa and cola in this wine. The texture of the palate, the broad middle and long finish all make this offering remarkable.

## CELLAR

### 2012 Grenache Hilltop Block Colibri Vineyards

Colibri Vineyards, located in east-west running Whitetail Canyon in the Chiricahua Mountains, is as stunning as its wines are interesting. This hilltop Grenache expresses this place well with white pepper, fresh tobacco and wild red raspberry.

### 2012 Merlot Fort Bowie Vineyards

This wine has all the trademark green characters a Bordeaux varietal should possess, but with balance and moderation. This delicious red should develop with short term ageing and should pair with a wide variety of classic meats and cheeses.

### 2012 Super Arizona Fort Bowie Vineyards

2012 marks the second year Page Springs Cellars has produced a classic Tuscan-Bordeaux style blend. All of the components of the blend came from the Fort Bowie Vineyard near Willcox, Arizona. We are becoming increasingly excited at the vast improvements in quality we have been seeing from this vineyard. This year, we have favored Cabernet as the dominant grape over Sangiovese in this blend. This should

## FAMILY

### 2012 Sangiovese Pick 1 Fort Bowie Vineyards

I think I can easily say that this was a 2012 cellar favorite for our whole production staff. This wine is so expressive of place; it is so delicate and nuanced, and it's just so darn good! Rest assured, there will be a healthy stash of this in my cellar...

### 2012 Grenache Carriage Vineyard

Years ago I suggested that Larry Smyth, the owner and vineyard manager of Carriage Vineyards, consider planting Grenache on his site. I remember him telling me that the "district average for Grenache pricing was one-third of the likes of cab or merlot" — why should he ever plant it...?! Well...he took my advice and is now getting equal or more for his Grenache than any other varietal at his place!

### 2012 Sangiovese, Pick 2, Fort Bowie Vineyards

This, along with Pick 1, was a 2012 cellar favorite for our whole production staff. This wine is so expressive of place; it is so delicate and nuanced, and it's just so darn good! Pick 2 is a tad richer and darker than Pick 1, giving up a little red, Chianti-like fruit and freshness in exchange for suggestions of darker, more Brunello-like characters.

### 2012 GSPm, 2 bottles

Beautiful layers of spice, purple fruit and earth come together on a silky palate with a lingering and complex finish. Arizona undoubtedly shows strength in growing Rhône varietals.

## FRIENDS

### 2012 GSPm

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### 2012 Petite Verdot Ranchita Canyon Vineyards

The black cherry and cured-black olive characters of this wine are accented by bittersweet chocolate and hints of anise. The wine, while large, also has low alcohol and great acid.

### 2012 Grenache Yavapai County (Arizona oak)

This is our first bottling of the Grenache located on the upper Estate property around the parking lot and bocce court. This wine does taste like Page Springs, our valley, and our soils. That said, it has achieved what a wine should in talking about place.



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

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