



# heard it on the GLOMSKI GRAPEVINE

## The Myth of Sisyphus: The Uphill Sulfite Battle

By Eric Glomski, Owner and Director of Vineyard Operations

Sulfites. Not sulfides. Have you ever seen one? Have you ever tasted one? I have! (When I was a young child, I can remember a friend of my father explaining to me how he missed the days when the wild Olive Loaf roamed the plains in Illinois where I grew up ... I would say, colloquial knowledge of sulfites is about as historically sound...)

I have seen sulfites bound to salts (potassium metabisulfite), I have tasted them in our wines just after addition (that sharp, bitter twang) and I have felt them in my nostrils after using them to kill nasties on our cellar floor. Do I get headaches from them? Nope. Do the white wines I drink have less of the beast in them? Absolutely not! Do those stoic and ethical Italian wines really taste better because they don't use sulfites?

Ok ... forgive me, but this is a bit like carrying a rock uphill on a day-to-day basis.

When yeast metabolize sugar, they produce alcohol. Pretty darn cool. They also produce sulfites. All wines, and most fermented substances (whether it be Kimchee, beer, red wine, white wine, or old orange juice in your fridge) have sulfites in them. Sulfites are how yeast alter their immediate environment to favor themselves and ward off their largest competitor — bacteria. Most bacteria, and certainly the species found in wine, are fairly sensitive to sulfites. So it's no wonder that winemakers make use of them for bacterial control. Would you rather have wine or acetic acid (a.k.a.. vinegar)?

Furthermore, sulfites are also anti-oxidants. Yes indeed. Can you imagine if SO<sub>2</sub> got the press that pomegranate receives? We'd all be paying top dollar at the natural food store. Eventually Costco would jump on the bandwagon and then it would be bad stuff again.

Wines brown over time, they lose their youthfulness and very few actually improve for very long (another myth). In fact, red color (anthocyanin) and tannin (a group of acids that create a drying affect in your mouth) are also strong antioxidants. This means that less sulfite is needed in red wine in general to create stability. What's more, browning is more evident in whites, so these two factors combined mean that white wines usually have higher levels of sulfites than reds.

So, why the headaches? Medical literature has virtually no reports on sulfites inducing headaches. There are numerous organic acids in wine as well as a much more common allergen — histamines. If we put a histamine warning on the label what would happen? If we made up some crazy chemical name and put it on there, maybe Sisyphus, then what? Behold the power of media.

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*No Grapes Were Harmed in the Taking of This Photo,  
Photo by Grace Stufkosky*

# IN THE TASTING ROOM

## The Great Temperature Debate

By Corey Turnbull, Tasting Room Manager



**“What does our great historical hunger signify, our clutching about us of countless cultures, our consuming desire for knowledge, if not the loss of myth, of a mythic home, the mythic womb?” – Friedrich Nietzsche**

I wrote my first wine-myth-based article for the newsletter when I first started working for Page Springs Cellars back in 2008. That article focused on the myth that wine improved over time and that older wines tend to be better wines (not exactly true). Since it's been a few years, my first thought was to resubmit that same article and get off easy for this newsletter (and to get our Club and Marketing Manager off my back, since I tend to ignore deadlines. Sorry Susana!) Alas, I hate to be repetitive so I am tackling another wine-myth: the correct temperature to serve wine.



Eric and Corey Bottling 2012 Reds,  
Photo by Grace Stufkosky

If you think that temperature is unimportant, I have a story for you. At UC Davis, (which has arguably the premier enology and viticulture program in the country) there was a professor that asked his class to taste and choose between two wines. Both were red and were tasted and scored blind. Over 95% of the class chose wine A over wine B. As it turns out, they were the exact same wine, but with less than five degrees difference in temperature!

Clearly, temperature can make a big difference. In order to determine what the ideal serving temperature is for a particular wine, you have to look at what is in that wine, chemically speaking. What provides the aromatics, flavors, mouthfeel and structure? These are the tannins, polyphenols, ethanol, acids, sugars, esters, etcetera and all of them play a role in how a wine will express itself. Each of these factors can be considered chemically unstable compounds that are held together with molecular bonds. At certain temperatures, these bonds break apart. These are

the same bonds you are breaking apart or “volatilizing” when you swirl your glass or pour it into a decanter.

The myth that I commonly hear is that red wines are best served at room temperature and white wines should be chilled in the fridge before serving. Let's look at both of these one at a time.

The biggest mistake I see with red wines is that people serve them too warm. At warm temperatures, the alcohol is emphasized over all the other components in the wine. The wine may taste flat, flabby and even hot. This is because alcohol volatilizes at a higher temperature (above 66 is when you tend to notice it) and then it dominates some of the better smelling and tasting components in that wine. I personally have had some heavy, high alcohol Zins that over the course of an evening have ended up tasting like someone dropped a shot of Smirnoff in my glass. I often see this happen when I order wine-by-the-glass from restaurants because, generally, glass pours are kept at room (73 or above) temperature. So next time you run into a glass of red that comes across

as hot or flabby, try to chill it down a little and see if it helps. Do not use an ice cube! Watered down wine is not recommended either, unless of course there is Smirnoff in it!

Now, the opposite is the concern with whites. Most commercial or home refrigerators are kept at between 35-40 degrees. Way too cold for whites! What happens chemically when a wine gets too cold is that all of the molecular bonds that hold the compounds together are strengthened in the cold environment. Have you ever had a glass of white wine that taste and smells like nothing? That wine was probably served too cold. If you hold it in your hands and let them warm it up, the aromas and palate will blossom.

I could go on-and-on with the technical jargon. The truth is that all wines are best served at an array of different temperatures. For example, although both are red wines, a fruity Beaujolais is very chemically different and expresses itself optimally at a cooler

temperature than say a monster Cabernet from Napa. I really recommend experimenting. Your own palate will guide you to what the best temperature.

There is no rule, these are just guidelines that can help maximize what you get out of each bottle. As an aside, I highly recommend buying a wine refrigerator and keeping it about 58-60 degrees. That way when you pull out a red, you just have to set it out for a little while before it starts singing for you, or if you pull out a white, no more than 15-20 minutes in the fridge should get that wine where you want it to be.

Here is a simple chart to help you out on optimal temperatures, but remember that the best person to tell you what is best for the wine is yourself! Train your palate!

- **Light white wines, rosés, sparkling wines and Champagne:** Serve at 45° to 50° F to preserve their freshness and fruitiness. Chilling keeps bubbles fine and delicate. Personally, I like my champagnes a little more towards 50, when I find they are more expressive and rich. Actually to think about it, I rarely drink any wine colder than 50 degrees, but that's me. This range is also good for white dessert wines since sweetness is accentuated at warmer temperatures, so chilling them protects balance without affecting the intense aromatics.
- **Full-bodied white wines and light, fruity reds:** Serve at 50° to 60° F to pick up more of the complexity and aromatics of a rich Chardonnay, or to make Beaujolais or a light fruity red more refreshing. This holds true for our Mules Mistake. Try one at 64 degrees and one at 50-55 and see what you like more. I even like some richer dry rosé wines in this range.
- **Full-bodied red wines and Ports:** Serve at 60° to 65° F (cooler than most room temperatures and warmer than ideal cellaring temperatures) to make the tannins in a powerful Cabernet or Syrah feel more supple, but still cool enough to keep the alcohol in check.

You might ask . . . how do I know when the wine reaches ideal serving temperature? Instant digital thermometers can take a wine's temperature through the bottle. After enough trial and error from opening and tasting, and then opening and tasting some more, you'll learn what temperature is ideal for your palate. Remember to trust it. ❖



# FROM THE VINEYARD

By Jeff Hendricks, Director of Vineyard Operations

## Myth: Winemakers Make the Wine

During Harvest, I always wear the hat of a truck driver. This year I ran into a lot of different people at various vineyards and wineries and a few people always ask if I'm the driver. Often the tone makes it sound more like, "Are you just the driver?" I usually simply say yes.

There is roughly a 2-3 day period from the decision to harvest until the grapes reach the winery. When something goes wrong, these few days can seem like an eternity of panic and tough decisions. When I taste our wines I often think back to that specific season and remember some of these notorious picking and trucking days.

Realizing how the quality and character of the wine can be changed so vastly in such a short moment makes me ask myself who or what really makes wine? You'll often read a wine article stating that 90% of wine is made in the field. The vineyard crew can certainly identify with that statement, but you won't find us photographed with an award winning bottle or attending a winemaker dinner.

The vineyard team occasionally gets praise for their part in a tasty vintage, but as you traverse through the company directory the acclaim offered dwindles until almost non-existent. It took me years to really understand how much the entire staff affects our wine ...

Imagine if the 4-5 dozen Page Springs wines were made in an industrial facility and only available on store shelves. Most marketers would argue that this is way too many different options. Diversity works here, because you have a connection to this wonderful place and all the great people – that gives us a "story" behind each wine. Now, this difference doesn't come easy (or cheap). This kind of wine program puts a logistical burden on everyone ... from tracking the wines through inventory and sales, to determining which wines should go to Members, deciding when to release them, or even how to distinguish each of them in a sea of so many.

Imagine what Page Springs would be like if we had six varietals planted and only a half-dozen to a dozen wines each year. (This is actually more common in the wine industry and so much easier and inexpensive to manage.) The cellar would have a few large batches and the vineyard a few large picks. This year we probably had 30-40 picks and 50-80 batches of wine ... its chaos sometimes!



Jeff Managing an Estate pick, Photo by Grace Stufkosky

Of course, as these wines make their way through bottling, our shipping, accounting, and administrative departments start to feel the burn as these wines are tracked, amortized and distributed. The employees interacting with our Wine Club, Tasting Room, website and wholesale have to know all these wines and how to market, sell and position them in such a way that defines us as a company.

I imagine that if we took all our buildings and plopped them in a city setting without the creek, scenery and vineyards that it would steal our identity almost completely. The property here is arguably as important as the wines themselves. Would the wines taste as good in a concrete setting with ambient city noises? Would our Wine Club have the same draw without racing boats down the creek or enjoying a movie under a canopy of trees?

Imagine us without a Wine Club, or maybe having a very small and boring one. Our membership has always been the backbone of the company and there's so much effort put forth to keep events dynamic

and fun and provide such a wide range of interesting wines year-after-year. If we had thousands of uninvolved Members instead of a limited number of Members who are very involved, it would be a very different company. Can you imagine if our Tasting Room staff was callous, stuffy and lacking knowledge about our wines? Or if phone calls were poorly answered or rudely handled? What if the owners of Page Springs didn't work so hard to give us the resources to make all this possible?

Of course, the winemakers do indeed make the wine and their involvement is much more tangible than the rest of us, but it's all so intertwined that its clear to

me now that if any part of this company was taken away we'd all have a very different experience.

At Page Springs Cellars, it's common to see a Tasting Room employee helping in the cellar doing punch downs or a Club Member working in the vineyard. Everyone helps each other from time-to-time. Beyond the back label, each wine carries a story of the people and experiences they share each year from the vine to the cellar to the table. Our wines are a product of our people and they are as much an expression of us as they are an expression of the land. ❖



Jeff in the Dunk Tank at Harvest Festival, Photo by Jason Stufkosky

### The Myth of Sisyphus, Continued from P1

There are many erroneous ideas about sulfites, so let's part with clarification:

All wines contain sulfites. Yeasts naturally produce sulfites during fermentation.

- Wines purchased in Australia require a label indicating "preservative 220," but nearly all wineries there add sulfites, including those in France, Italy, Spain,

and Chile. Just because the government doesn't require the winemaker to label this addition does not mean it isn't there.

- There are very few winemakers who make wines without adding sulfites. The compounds that are produced in the absence of sulfites are much nastier than the sulfite themselves. These include but are not limited to acetic acid (vinegar), acetaldehyde (even the word sounds scary) and ethyl acetate (think nail polish remover).

- If you think sulfites are causing your headache, try eating some orange-colored dried apricots, and let me know if that induces a headache. If not, sulfites are not the likely culprit. Most dried apricots have several times the amount of sulfites that wines have.

My parting advice: If you're waking up with a headache, either don't drink the whole bottle or chock it up to a good night. ❖

# Member PROFILE

## A Truly Unique Story

By Sandy Lochow



The only wine I remember my parents drinking was Bulgarian "Rosenthaler Kadarka." Everything was on short supply in former East Germany, like oranges and bananas, building materials and coffee, so this wine was hard to get your hands on. Little did we know what "real wine" would taste like. Life was simple and choices were rare behind the iron fence.

A few years after the wall came down in 1989, I started an apprenticeship as a porcelain painter in Europe's oldest porcelain manufacturer in Meissen, which is a sweet medieval town south of Dresden. In the rolling hills surrounding Meissen there are the smallest and eastern-most vineyards of Germany. The area is not really favored by lots of sunshine and as a result the wine is famous for its dryness and its small batches. My husband used to joke that he could not believe how much they charged for a bottle of vinegar. But this didn't keep us from exploring different wines from local wineries and harvest festivals, situated in picturesque medieval backdrops. In my mind, the art of creating porcelain from scratch (like in the old days) and the art of winemaking are so similar in that, both require tradition, passion and craftsmanship.

My husband and I met at a Shakespeare comedy "Twelfth Night" in 2001 in Germany. After the show we went with a group of friends to one of those cozy little pubs nearby for a glass of wine. Dieter told me that he would be teaching at NAU in Flagstaff, Arizona very soon. This sounded terrific to me; I was ready for a change. In the excitement of the moment I told him that I could see myself accompanying him on that journey. Well, be careful what you wish for! After a long-distance relationship for two years, there I was, ready for a new life in the US.

And what a life we have! Camping out in the middle of nowhere, backpacking for days without meeting a single person, canoeing on the San Juan, Green and Colorado Rivers. On a trip down the San Juan, a Native American showed us how to build a sweat lodge. One Thanksgiving we hiked two days into the Mazatzal Wilderness area. We had a full-shot Thanksgiving dinner out of our backpack, sipping wine while listening to the howling of the coyotes. And, of course, there were countless visits to the Grand Canyon. None of these things we could do in Germany, ever. Life was terrific!

Still, after a while something seemed to be missing. It finally dawned on us, a good glass of wine with friends in the nice atmosphere of a beautiful place, that's what it was! But life has interesting ways sometimes and took care of it. In 2008 we moved down to Sedona. It just so happened that we met Susana (that is our PSC Susana) and quickly



*Daughter Lena has Never Missed a Harvest Festival*

we became really good friends. What's more, soon we found our passion for PSC wines. And before we knew it, we became Members of the PSC wine club. When we went to PSC for the first time, we could not believe what we saw! There, right in the Arizona desert, was an otherworldly place, one that any German wine-growing region would be proud of. That was exactly what we were longing for!

In the legendary snowstorm of 2009, our special star, our little girl Lena was born.

Since then she has never missed a single Harvest Festival with her parents.

Speaking of stars, apart from good wine we were also missing German Christmas ornaments that belonged to our earliest childhood memories. I remember fading into dreamland with my eyes fixed upon the warm glow of a Christmas star in the dark of cold, cold winter nights. Imagining Americans would feel the same way, we connected with the company who has been traditionally making these stars for more than a hundred years. We import this company's stars and sell them in the US through our web site, [mystarofbethlehem.com](http://mystarofbethlehem.com). Like wine and porcelain, one of their product lines, the paper stars, are still made by hand to this day. We had a feeling that our stars would perfectly accentuate the fascinating atmosphere of Page Spring's wine cellar and the lifestyle of its members. We talked with Susana and Eric about decorating some PSC events, and they have been amazingly supportive of our business ever since.

PSC has become our favorite hangout place at the end of a busy week. So close to nature, there is no better place to unwind, connect with friends or enjoy a little picnic by the creek with our favorite glass of vino. Which by the way, is the Vino de la Familia... Many thanks to our friends in the Tasting Room who make us feel special every single time. We truly feel we have become part of the PSC family! ❖



*The Lochows and PSC Friends Under a "Star of Bethlehem," Photo by Grace Stufkosky*



# NOTES FROM THE CELLAR

## A Few of our Favorite Wine Myths...

By Matt Rollain, Assistant Winemaker and Susana Meister, Club and Marketing Director

**Sulfites Cause Headaches:** Maybe if you are in the less than 1% of people in the world with a sulfite allergy. We especially hear this myth in relation to red wine, which is funny because nearly all wines have sulfites. Wikipedia has a great article on this topic, just type in "RWH" or Red Wine Headache. And be sure to read Eric's article on page 1!

**White Wines are "Drink Now":** Here's another web search for you, type in "worlds oldest bottle of wine" and see what you get. Drum roll please! It's a bottle of white wine from 350 AD. Now, truly I doubt that bottle is any good (just look at the picture!) but many of the world's oldest and most expensive wines (say a Montrachet or Chateau Yquem) are white wines. In fact, the world's oldest, drinkable wine Rudesheimer Apostelwein 1727 is (surprise!) another white wine, with a very interesting story. If you're into that sort of thing.

**The "BEST" Wines are Single-Varietal Wines:** You may not be aware that Page Springs produced a record amount of individual bottlings for the 2012 vintage. We love having the variety of so many amazing and distinct wines. The misconception that we often hear is that single varietal wines are automatically better than blended wines. This simply isn't the case! First of all, we don't think wine should be objectified in this way because everyone has different palates. Consider that many of the most respected and valued wines throughout the world are blends ... ever heard of first growth Bordeaux's? Blends have the benefit of using the best part of each varietal to make a better whole. Plus, tasting trials make for a lot of fun...

**Filtered Wines are Better:** Our next myth is one where you find both supporters and opponents on both sides of the issue. On one side you have: Filtered wines are cleaner, more stable and age better. On the other side of the fence: filtering strips the wine! What's funny to us is that these are both right in a way. At PSC, we look at each wine individually before we decide whether to filter because what we are looking at is stability. Whites often get sterile filtered because remaining substances (like malic acid and sugar) mean food for yeast

and bacteria. Our reds are a different story because the process of malolactic fermentation consumes these same substances and what you have in the end is a more stable wine. Now, since filtering can strip the wine of complexity, it generally isn't worth the potential impact. However, some reds need filtering for other issues, like solids that haven't completely settled out. Basically, this is a delicate question (worthy of an entire article!) of balance and stability and requires looking at each wine individually, rather than applying a general rule.

**I don't like <insert varietal>:** Okay, okay. This is more of a pet peeve than a myth but we're on a roll here so bear with us! A lot of times, we hear people say that they only like a certain kind of wine. As bone fide winos, we're insulted for the grapes. Ever had a blend? You probably didn't even know that your least favorite grape was lurking in the shadows. Now, we're one step ahead of you, cause this ain't our first rodeo. Well, what if you don't drink blends? Ok. Ever had a large production Pinot? Do you think that the only fruit you're drinking is Pinot? BZZZT, wrong! The federal government requires that a producer use only 75% of the designated wine. That means that 25% of that Pinot could be Petite Sirah, and you hate Petite Sirah! Well, where'd you think all that rich color came from? ❖



Matt Bottling the 2012 Whites,  
Photo by Grace Stufkosky

## Tap The Cask Photos

Photos by Grace Stufkosky



Eric Running the Show



Susana Packing up  
Delicious Vino



**Correction from our 3rd Quarter Newsletter Adopt-A-Vineyard Article:** Our apologies to Neil and Danielle Devivo! We incorrectly listed your names as Lori and Roger. (Could we have been more off??) A thousand apologies!



# The Wine Club WORLD

## Wine's Biggest Myth

By Susana Meister, Club and Marketing Director

Anyone who has ever listened to Eric Glomski deconstruct wine at a Club Event can relate to the feeling of awe surrounding the elixir of vino. From tannin fatigue, to pairing nuances, fining agents, secondary fermentation or yeast additions ... I always see Members leave our Club Events feeling thoroughly educated, but after a glass or two, I notice that retention starts to wane.

I've heard a wine myth or two spoken as gospel truth from newbs and experts alike. Without a doubt, I have my favorites but by far, to me, the biggest wine myth out there is that it is more important to understand wine than it is to appreciate it. That there is so much to know about this world o' vino, that we, the little people, need to call over an expert at a restaurant in order to figure out what bottle will pair with our filet mignon.



As in any industry, mystery sells. I think the difference between wine and other food products is that there is a visceral and sensory connection to wine that takes us to a specific place. You can taste the hay, the forest floor, clay, granite or chalk. Now, while I'd like to believe this is true for other products like honey, chocolate or coffee — to me, this connection is the most powerful with wine. Is it because we become so entranced with wine that we fall prey to all the expert hype?

The authorities may often say that a *certain* crystal wine glass will help us perceive aromas clearer or that a *specific* bottle of wine from a certain year is worth the same amount of money as a new car. Not to mention all the swishing and swirling.



Now to be fair, there is a science to winemaking. And becoming a master sommelier is a challenge that most people simply don't have the chops (or palate) for. You could take a course and learn every (established) winemaking region in the world, all the varietals they produce, the acreage, the major labels but really, who cares? No really?? The simple truth is that most of us would prefer to unwind with a delicious glass of Familia, rather than read the History of Winemaking, 32nd edition. What peeves me is that I often see the self-proclaimed "experts" look down their noses at someone who doesn't know that White Burgundy is Chardonnay. Even worse, you'll see the average Joe blush after being corrected for pronouncing the word Mourvedre wrong.

Now, we're all guilty of it. I've caught myself, three minutes in to waxing poetic about an off-dry Riesling "notes of petrol so are indicative of

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Photos by Grace Stufkosky

this of this varietal" just showing off to a friend. Because, after all, I work in the wine industry (swirls glass). There's a sort of prestige to the world of wine that makes us giggle when someone asks a question that *everyone knows*. "It's pronounced *MER-LOW*." Chuckle-chuckle.

And, it's this idea of elusiveness that makes it so much easier to avoid asking questions, lest we (gasp) look uneducated. This is the sort of thing that irks me. Because, the first time I saw the word Sangiovese I didn't know how to say it. The first time someone asked me "if you squeeze a red grape, what color is the juice?" I was genuinely mystified. I simply hadn't thought about it. That's what I think is important to remember: everyone has a different level of commitment to understanding the craft of winemaking. But it is understandable. Just because someone doesn't swirl their glass or shrugs at a 99 point wine, doesn't mean that they don't have that same special connection to wine.

A colleague (and significant other) of mine, made a good point over the dinner table recently. If you go to your local grocery store and take a walk down the wine aisle, do you know what you'll see? Hundreds of bottles of *different* kinds of wine. Hundreds! No other product has that array of variety. But the truth is ... most of those wines are made from the same standard five or six varietals, grown in essentially the same well-known winemaking regions. It could be a daunting job, picking out your next bottle for dinner. Or, you can get really amped up by the idea (I'm not naming any names, Justin). Here's my point: for an industry that's all about a sense of connection, we do a damn good job of making it look complicated.

In short, it's well past time for us to stop being so enthralled with all the puff that the nerds, connoisseurs and marketers love to push around and instead focus on the experience of sharing a glass with friends. So, if you're one of the geeks who loves to absorb every iota of wine knowledge, I say good for you! Now, get off your high horse, stop showing off and *enjoy* this glass of wine with us. Present company included. ❖

## UPCOMING

### OFFSITE EVENTS:

**ARIZONA WINEGROWERS FESTIVAL  
AT THE FARM (Phoenix)  
NOVEMBER 15th & 16th  
[azwinefestivalatthefarm.com](http://azwinefestivalatthefarm.com)**

**TEMPE FESTIVAL OF THE ARTS  
DECEMBER 6th, 7th & 8th  
[tempefestivalofthearts.com](http://tempefestivalofthearts.com)**

### AT PSC:

**BARRELS AND BURGERS**  
Times Each Day: 11-1 or 3-5  
February 1st and 2nd:  
Hosted by Eric Glomski  
February 8th and 9th:  
Hosted by Matt Rollain and Marissa Gagliardi  
Email: [Reservations@PageSpringsCellars.com](mailto:Reservations@PageSpringsCellars.com)





# A Harvest Tribute: The STASH of Crush 2013



By Susana Meister on behalf of the entire crew at Page Springs Cellars

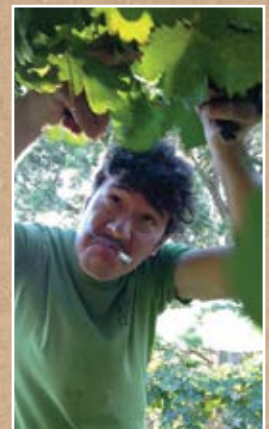
Harvest always has its own energy. It's more than a time of the year. I always find it fascinating but then again, I'm not in the thick of it. To me, the most amazing part of this process is how much love and commitment goes into each pick, each punch down, each pressing.

We have an amazing group of people here at PSC. Despite the untold hours, the lack of sleep, the physical exhaustion (and more than one burrito too many) — you didn't hear our vineyard and production crews whining. Rather, I saw them bond together and share laughter and memories. The vineyard crew in particular, shared one singular idea; I wonder if you can guess what it was ...

Here, we take a moment to salute our hard-working harvest team. Your dedication is an inspiration!



Eric Glomski  
Jeff Hendricks  
Elliott Stephens  
Jason Krug  
Anthony Averbeck  
Gary Kurtz  
James Smiley  
Michael Mede  
Zac Luhellier  
Andy Vircsik  
Matt Rollain  
Marissa Gagliardi





# In This RELEASE

## Q1 2014

Last Day to Make Changes: January 20

Cards Charged: January 21

Ship Window: January 27-31

Pick-up Window:  
January 24-February 24

Remaining Pick-up Releases Shipped:  
February 25

## INNER CIRCLE

### 2012 Colibri Vineyard Petite Verdot (Inner Circle)

For years there has been a small, neglected block of Petite Verdot at the top of the Colibri Vineyard. In 2012 we picked all the Verdot along with an even smaller block of Mourvèdre that also sits at the top of the hill. WOW! This produced a classic wine possessing all the things we like to see in a wine; a balance of fruit and spice, body and acid, along with layers of complex flavors and aromas.

### 2012 Colibri Vineyard Rôtie (Inner Circle)

In the northernmost commune of the Rhone almost to Beaujolais, lies the Cote Rôtie. In Rôtie only two grapes can be legally planted and grown these days if the derivative wine is to bear the appellation's name. This is Syrah and Viognier. Additionally, the two grapes must be harvested together and fermented together. Well...our Colibri rendition was blended after the fact, but it still bears a striking resemblance to these historic field blends.

### 2012 Shell Creek Vineyard Petit Sirah

I first started working with the Shell Creek Vineyard near the town of Shandon in Paso Robles when I worked at David Bruce Winery. I took cuttings from there to plant our Estate Petite block. The dense, sweet, raspberry pie character and resinous qualities are undeniable. The palate is thick and chewy with a long, lingering, tannic finish.

### 2012 El Serrano

2012 marks the 11th vintage of El Serrano, our flagship blend at Page Springs. This wine suggests Northern Rhone: moderate alcohol, a tight-ageable structure, fragrant dried blue fruits and purple flowers, anise, pepper and a slightly earthy, brambly character. This wine should reward ageing in a proper cellar for a decade or more.

### 2012 Dragoon Vineyards Montepulciano

Montepulciano is traditionally grown in central and southern Italy rather than the north as it has challenges ripening there. To our knowledge, Dragoon Vineyards on the Willcox bench is the first to grow it in Arizona and we are pleased to have had the opportunity to work with it. This wine is surprisingly approachable now, with a very moderate alcohol, bright red fruit and well balanced acidity.

## FAMILY

### 2012 El Serrano, 2 bottles

2012 marks the 11th vintage of El Serrano, our flagship blend at Page Springs. This wine suggests Northern Rhone: moderate alcohol, a tight-ageable structure, fragrant dried blue fruits and purple flowers, anise, pepper and a slightly earthy, brambly character. This wine should reward ageing in a proper cellar for a decade or more.

### 2012 Colibri Vineyard Syrah 747 Clonal Blend

What do you get when you blend Colibri Syrah clone 99, 174 and 474? Well...99 + 174 + 474 = 747! Call this the best of all worlds; a four de force of Syrah from a single vineyard; richness, spice and acid all blended to create a powerful, agreeable, yet sleek jetliner of a wine.

### 2012 Petite Sirah

#### Shell Creek Vineyard

I first started working with the Shell Creek Vineyard near the town of Shandon in Paso Robles when I worked at David Bruce Winery. I took cuttings from there to plant our Estate Petite block. The dense, sweet, raspberry pie character and resinous qualities are undeniable. The palate is thick and chewy with a long, lingering, tannic finish.

## CELLAR DOOR

### 2012 Bonita Springs Vineyard Zinfandel

Historically, we have produced pink wines from the Zinfandel at Bonita Springs for our La Flor bottlings. In 2012, Vineyard Manager Craig Martinsen did an all-day, selective pick for us to take in the most ripe fruit in the field. I was surprised by the light but wonderful Zinfandel character of this wine.

### 2012 Dragoon Vineyard Marselan (Arizona Oak)

Marselan, a cross of Grenache and Cabernet Sauvignon, was first planted in Arizona by John McLaughlin of Dragoon Vineyards in 2008. From a grower's perspective, Marselan is a dream! The wine is similarly amazing in that it combines the beautiful fruitiness of Grenache with some of the rustic green characters of Cab. I think we'll be seeing more of this grape over time.

### 2012 Carriage Vineyard Grenache

Years ago I suggested to a skeptical Larry Smyth, the owner and vineyard manager of Carriage Vineyards, to consider planting Grenache on his site. I said mass-produced fruit was infinitely different than the fine effort he could pull off. He took my advice and is now getting equal or more for his Grenache than any other varietal at his place!

### 2012 Arizona Stronghold Vineyard Syrah Clone 383

383 is a clone from Hermitage France and its known for its small berries and concentrated flavors. The classic spice this varietal and site produces is present along with dark fruits and a characteristic interplay of earth and leafiness.

### 2012 Shell Creek Vineyard Petite Sirah

I first started working with the Shell Creek Vineyard near the town of Shandon in Paso Robles when I worked at David Bruce Winery. I took cuttings from there to plant our Estate Petite block. The dense, sweet, raspberry pie character and resinous qualities are undeniable. The palate is thick and chewy with a long, lingering, tannic finish.

### 2012 ECIPS

With this special blend, we begin by setting aside the spiciest Arizona-grown wines from each of the batches in the cellar. We then look to harmonize these components with the goal of creating a complex, somewhat austere, age-able wine, reminiscent of great Southern French blends. This blend is so tasty that one of our Wine Club Members suggested the purported acronym read "Enjoy 'Cause It's Practically Sex."

## FRIENDS

### 2012 Arizona Stronghold Vineyard Syrah Clone 383

383 is a clone from Hermitage France and its known for its small berries and concentrated flavors. The classic spice this varietal and site produces is present along with dark fruits and a characteristic interplay of earth and leafiness.

### 2012 Stage Stop Vineyard Tannat

This bottling comes from the first, third year crop off of young tannat vines at the Stage Stop Vineyard of the Dancing Apache Ranch. This wine is drinking well now and should pair well with wild game and dishes with spicy characters.

### 2012 Pillsbury Vineyard Shiraz Co-ferment

This lovely wine has a silky texture and luscious purple and blue fruits - all accented with splashes of stone and tropical fruit from the addition of Viognier during fermentation.



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

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