



heard it on the GLOMSKI GRAPEVINE

The Girl Who Hiked up Her Dress to Cross Oak Creek

By Eric Glomski, Owner and Director of Winegrowing

When I moved to Sedona as a single parent, I had previously scouted out schools for my two sons Josh and Joe. Josh was heading toward second grade at West Sedona K-8 and Joe to a Montessori charter preschool just down the road. Little did I know at the time, that I would meet my wife (of eleven years now) at this little preschool. This was especially comical because my folks thought I was nuts moving from the Bay area to central Arizona as a single parent. I guess they assumed I was heading toward a life of asceticism. Just a few months later, I took Gayle (my new friend ... possibly not even girlfriend yet) up the road from where I was working to see a piece of land that I was infatuated with. We jumped the fence, passed the little ramshackle farmhouse and walked through the waist high grasses down to the river. I wanted to climb the hill just to the north so I could give Gayle perspective on the property, but Oak Creek lay between us and the path. Well ... seconds later, Gayle had her shoes off and was hiking up her leggings and dress. Well ahead of me, she glanced back with a look that one reserves for the folks who are still standing on the curb waiting for the light to change — despite the lack of traffic ... I was in love!



Eric and Gayle

As we sat on the hilltop looking across the river, we could see the small white buildings: the farmhouse where the winery now stands, the casita and it's attached, relic-tual chicken coop and

the old barn which is now our administrative office — all surrounded by the tall grasses that our kids would play hide-and-go seek in for months to come. It was here that I rambled on to Gayle for the first time about my dream to plant vines and build a winery. I can only imagine, not knowing me well at the time, what she must have thought. My plans were so grandiose ... and how many people do we meet who talk of their dreams to fly but never take that first jump?

What I can only call an amazing ten years have passed since.

I have seen ten vintages come and go. Vines have grown. Vines have died. Most have survived. I have seen whole vineyards planted nearby that don't even exist anymore. Wines that I fell in love with have long since been enjoyed and live on only in story. What were once five wines in 2003 (El Serrano, Vino del la Familia, Vino del Barrio, Enz Vineyard Mourvedre and Wirz Vineyard Cabernet Pfeffer) are now sixty-eight wines in 2013 (with three of the original five still making up over half of our production!).

People have come and gone. Many, thank god, have stayed. Some have even died and even more have been born! I can remember four Tasting Room managers prior to Corey (Bill Fanning, Kris Pothier, Keith Parker and Carol Lawlor) — and I could never recall all the part time tasting room associates if I

Continued on P2

In This Issue:

In The Tasting Room **P2**

From The Vineyard **P3**

Gruel & Grog Photos **P5**

Member Profile **P4**

From The Cellar **P5**

Tour Expansion **P5**

Wine Club Word **P6**

Upcoming Events **P6**

New Faces & Farewells **P7**

In This Release **P8**



Construction on the Winery



IN THE TASTING ROOM

Here's to Ten More Years!"

By Paul Hay, Assistant Tasting Room Manager



Greetings from the Tasting Room! Thanks for spending time with us and enjoying our great wines and tasty treats!

Just over a decade ago, our owners saw something special here that few had seen and even fewer thought possible. At that time, we planted our estate vineyard and made our first wines. Fast forward ten years and those wines and vines have multiplied beyond any of our wildest dreams. Through years of dedication, hard work, passion and appreciation much has changed. Now, everyday there are more and more people who hear about our happy little quest and want to see what all the fuss is about. Luckily for them, we put a map on our label just in case (or, just in our case). I still think that is funny, but back to the story at hand ...

I feel fortunate to play my part in this company. My thirst for knowledge has led me into many different avenues working here. While my job has always been focused in the tasting room I have been blessed to work in the cellar and the vineyards. This is a blessing not just for my own good, but also for the good of

all those who I come in contact with (and who are willing to listen to my rants). It certainly has made me appreciate our wines more!

Every year, you'll find more and more happening here. New varieties, new vineyards, new wines, new oak, new everything: every day offers something new and exciting. It's so nice to be a part of it all and then to share that connection with everyone who comes to visit. As exciting as this all is, our plans for the future are enough to pop our corks. Sorry that was a bad one! Seriously though, we are doing and will continue to do some amazing things.



You can certainly expect more exciting things from the vineyards and cellar but the Tasting Room wants a part of the fun too! Starting January, we will have a whole new structure for our tours, offering multiple tours on set

days. Additionally, each Thursday we will expound on our specials and promotions by offering a four-course pairing dinner on the third Thursday of every month.

This Tasting Room wine dinner, will feature seasonal pairings and delicious food (vegetarian options available) plus the best wines for each pairing. This will be a limited availability dinner and we do expect it to fill up quickly so make reservations! We will release these "Thirsty Thursday" wine dinner menus a month in advance of the event (look for it on our website). We hope to fill your minds and bellies with everything we know.

Come in and enjoy the delicious pairings and let us share our expertise and knowledge. Our hope is to get every one thinking and understanding what our delicious wines could be served with and why. Good wines, good food, good company – come on in and be a part of this experience. See you soon!

For More Information on Thirsty Thursdays visit PageSpringsCellars.com or Call 928.639.3004 x225 ❖



Building the Oak Creek Deck



The First PSC Barrels



The Estate Vineyard Before the Winery was Built

The Girl Who Hiked up Her Dress, *continued from page 1*

tried. I remember four Wine Club Managers (Joe Soderberg, Veronica Shaw, Gayle Glomski and Karla Lewis) prior to Susana. In production we have been graced with and/or have trained many of our State's best (Maynard Keenan, Joe Bechard, Tim White, John Scarbrough, Darin Evans, brewer John Walsh, Amy McCormick and the infamous Dan Pierce) before settling in with our current team of Matt Rollain, Bill Fanning and Marissa Gagliardi. (Bill, BTW, has been with us since before day one!). There has even been a classic administration lineage prior to Kim Koistinen (Anita Howson who came out with me from David Bruce, Carol Whitney and Lisa Rhodes) as well as a variety of administrative assistants including Susana Meister (yep... her first job here), Mercedes Mangarpan (now Wine Steward at Safeway Sedona), Veronica Shaw (Bill Fanning's sister), Anne Marie Schultz, Wendi Braden (now business manager at Arizona Stronghold) etcetera, etcetera. From a management perspective, our vineyard has had the least turnover (Craig Martinsen – who moved from PSC to Arizona Stronghold) and now Jeff Hendricks. Most importantly, all of our department managers have now been here five years or longer – which says a lot.

As people came and went, I also saw years where I wasn't sure we were going to have a business at all: In 2005-2006 our wine laws were almost pulled out from under our feet. If

we hadn't prevailed, ALL of our wines would have to be sold through distributors and we would have had to buy them back to sell out of our tasting room! I can remember when our County Supervisor Chip Davis told me "to go back to the city boy!" when I was trying to get a use permit to open our tasting room. (This was back before vineyards and wineries became the darlings of the valley). I also remember the very first article that the Arizona Republic did on us (and they have done dozens since). How times change; they do indeed fly.

I just went through a bunch of old photos (actual photos taken with film) and found myself simultaneously smiling and crying. There are so many shots of volunteers – all the people who helped plant the vineyard and build these buildings. Friends look younger. Our children are in these photos as little kids and now they are driving. I am in many frames and maybe you are too. In the end ... I just can't thank you all enough for all the love and support that has come our way. It hasn't been an easy road, but it has been marked by the greatest times of my life and it wouldn't have been possible without you all. From my heart, thank you so much. ❖

FROM THE VINEYARD

By Jeff Hendricks, Director of Vineyard Operations

The Trial and Error and Triumph of Varietal Experimentation

Ten years ago the three acre field below the tasting room was planted. Four years ago we ripped out and replanted half that field with different varietals. In retrospect we knew very little about growing grapes in Arizona then and we're still learning today.

Let's look at Syrah's history at Page Springs. We planted clone 383 at the estate ten years ago and it's been doing great since the beginning. Can we conclude that Syrah does well in northern Arizona because of this? In 2006 Shiraz was planted at Stage Stop Vineyards, just a half mile down the road. In 2011 we planted Syrah clones at two other sites near the estate (clones 470, 471 and 525). Every single Syrah block is doing well ... they're vigorous, they produce amazing wines and they are sturdy enough to deal with pests, weather, and rot. It wasn't until just this year that I could confidently say Syrah does indeed do well in northern Arizona.

Let's look next at Mourvedre. Ten years ago it was planted at Page Springs only to be ripped out six years later and in its place, Traminer was planted because it tolerates cold winters well. The lower field at Page Springs is quite cold and Mourvedre ripens fruit pretty late. One year we harvested the estate Mourvedre in November! Stage Stop planted Mourvedre in 2007 and it hasn't done great there. Two big strikes against Mourvedre yet we planted it again in 2011 at Dos Padres and it seems to be doing well. We love Mourvedre and we're not giving up! We gave it a home on a south facing slope 100-200 feet above its previous location in hopes that we can keep it from freezing in the winter and ripen it quickly before the autumnal equinox.



Jeff Teaching a Pruning Workshop, Photo by Grace Stufkosky

We have Petite Sirah planted at three sites up north and has been doing great for years. It does well in Willcox ... and guess what is being planted at Colibri this spring? We need to see what Colibri can do to Petite Sirah! Grenache has been troublesome to figure out. It did terribly in the lower field at Page Springs and was ripped out in 2006 along side the Mourvedre. It does really well at Colibri and is strong in the Willcox area. We moved it to the parking lot and this year we finally got a darker wine then the Colibri Grenache (we'll see how the taste and flavor hold up). Grenache is difficult to ripen fully while avoiding rot and like Petite Sirah we love it and farm it meticulously and rather expensively to get to that wonderful eventual wine. We planted Grenache at House Mountain in 2011 and the trunks are thicker in places than the estate Syrah which has ten years of growth. We're excited to see how it does at this new location.

There's a wonderful spirit of risk-taking at Page Springs and rather than take the safe bet and plant gourd of Syrah or Petite Sirah we keep on trying new ones. Teroldego is looking really promising ... it was our first varietal ready to harvest this year (it moves quickly we learned). Barbera was ignored and produced wonderfully acidic and ripe grapes. Vermentino seems completely unknown to most and it did wonderful this year. It's been ten years of data collection and education and we've finally been able to come to a few likely conclusions ... and several new varietals to study. ❖

Gruel and Grog Photos

Photo by Grace Stufkosky



Tribute to the Vineyard Stash



Vineyard Employees Jason Krug and Gary Kurtz Passing Out Delicious Vino to Guests



Marketing Assistant, Brandi Corley



Gayle and Eric Glomski with Sandy Moriarty



Member PROFILE

A Great Wine Adventure

By Kent Nancollas

After living in several different states, Kent, an Arizona native, returned to Arizona eight years ago. In Kent's own words, "After tasting some less than stellar Arizona wines, I came to the conclusion there was no such thing as a good Arizona wine. I maintained this opinion until a friend drug me up to Page Springs Cellars. It was here I had to 'drink' my words much to the delight of my friend. And I've been drinking them ever since."

It wasn't long after that fortuitous day Kent became an Inner Circle member. "As Rae Ann and I look back we cherish the friendships we've made and have always appreciated how willingly everyone associated with PSC shares their knowledge. The club events are always fun and we invariably learn something new about that wonderful elixir we call wine."



Early morning at Colibri Vineyard

Wine has been one of Kent's passions for many years. "I consider myself extremely fortunate that my introduction to wine back in the 80's was a 1976 BV Private Reserve

Cab. At the time I had no clue I was drinking a 93 point wine or that a scoring system even existed. Looking back all I knew at the time was that my eyes were opened to how great wine could taste. In subsequent years this helped me get past many bad wines with the knowledge that there is always something better out there. It wasn't long before I bought my first corkscrew! Finally there was an 'adult' drink for me. I never really cared much for beer so I pretty much stuck to water and soft drinks before my wine epiphany."

Anyone who knows Kent knows of his quest to drink 100 different single varietals. "It all started in 2002 when I read about a club of people who had drunk over 100 varietals of wine. I was bored drinking the same 5 – 10 varietals so I jumped at a reason to change my 'drinking' habit. Little did I know the quest would take over a decade to finish. To this day I feel compelled to buy any varietal I have not drunk which is why my varietal count is now 105. Every trip to a wine store is a treasure hunt where I actively seek out new varietals. Whenever I travel to wine regions I research the grapes grown there in hopes of adding to the list.

At PSC we appreciate Kent's participation in our Adopt a Vineyard program and his volunteer efforts at Colibri Vineyards. "Adopting a vineyard was an education, rewarding and fun. Even better, 'our vineyard' was at Stage Stop. After Rae Ann and I finished our tasks we would drop by the tasting room for drinks



Kent and Rae Ann Nancollas at the Ice Fields

and sometimes have lunch by the creek. Any reason to escape Phoenix during the summer was a welcome one. And the Colibri trips were fantastic! I've always met interesting people, heard great stories and had a lot of fun. Running into Sam Pillsbury at Colibri was as unexpected as the opportunity to taste a few of his library wines. One never knows who will show up. Colibri is a magical place full of surprises."

When not drinking wine, Kent and Rae Ann fill their time with travel, photography, food and friends. Kent's an avid photographer ready to hit the road on a moment's notice. "I've always had an adventurous streak in me. For me, adventure, travel, and photography are a perfect troika. Words fail to convey the range of emotions when getting lost in a foreign country and then accidentally stumbling upon the Valley of Seven Castles. I strive to portray those moments and the spirit of adventure in my photography."

"Our other passion is sharing food and wine with friends. I believe good wine should be shared with friends and what better way than with one of Rae Ann's dinners? She loves to entertain and a week doesn't go by without a gathering of friends to sample the scrumptious dishes she serves. She is great at maintaining contact and keeping things interesting. We have a wide range of friends of different backgrounds and ages which keeps things lively and interesting. There's never a dull moment at these gatherings."

In 2014, Kent and Rae Ann are off on another adventure. They are moving to Chile. "Last year was one of changes for me starting with a February occupation change. Leaving my job altered our retirement plans. Originally we planned to live in a different foreign city every year until the wheels fell off and then to return to the place we enjoyed the most to finally claim a spot in that infamous rocking chair. After returning to school and earning my TEFL certification (Teach English as a Foreign Language) we decided to move to South America and put my new skills to use. Rae Ann and I decided on Chile because of great memories of a recent vacation there. We know there's a high demand for native English speakers as teachers, the people are wonderful, and of course they have really great wines."

You can follow their ongoing adventures at woolyandraeski.com. ❖



Kent and Rae Ann at Yellowstone

NOTES FROM THE CELLAR

Full Circle. The Story of an Arizona Winemaker

By Marissa Gagliardi, Assistant Winemaker

Ten years ago, I was minutes down the road from what would become Page Springs Cellars, but lifetimes away from calling it home. I'd grown up in Sedona and Arizona wine was little more than a whisper in my awareness. I'd heard some guy named John Marcus had a winery somewhere out on Page Springs Road and maybe there were others. Or, I'd hear rumors that so-and-so had gotten a job marketing Arizona wines, or this one guy from high school spends his free time helping another guy make wine in Page Springs. I never gave a moment's pause to think about the sheer will and determination required to pioneer a wine industry. I had no concept of the people working themselves to the bone to nurture a dream. And no idea that within that dream was my future.

Fast forward several years to me living in Phoenix, working for a well respected wine distributor and studying for my Sommelier certification. My life was consumed with varietal correctness, terroir and tradition. I was in full-scale indoctrination mode and drinking the cool-aid in earnest. As I uploaded all the right opinions, and renamed them my own, my awareness of Arizona wines expanded to include: lacking in quality but at least they're local. Then one day I walked into a sales meeting and heard something about a local brand and a trip to the winery up north.

I remember standing in the cellar at Page Springs, in awe that this was less than 15 minutes from my childhood home. I also remember thinking that the wines were complex and delicious. They didn't necessarily fit into any of my right opinion boxes, but they were wonderful. And they sold! To restaurants, to wine shops, to consumers at events, the response was overwhelmingly positive. Eric came down to Phoenix and spent a day with me in the market. His passion was contagious. Sales increased. My buyers were excited to offer Page Springs wine to their consumers. Something special was happening here.

I left the Phoenix distributor life when the economy crashed and I

could no longer silence the voice in my heart that had started to whisper and then scream for change; for something more real ... for winemaking. I hopped all over the globe gaining experience and learning that opinions are as varied as people. With the confidence of experience and exposure, I finally stopped trying to draw the "right" conclusion about wine, and started to trust myself and my palate.

Caption

All the while pieces of Arizona would come back to me. So-and-so wants the winemaker I worked with in Sonoma to meet Eric. In Australia, the winemaker at Henschke knows someone who worked harvest at Arizona Stronghold and the winemaker in New Zealand has a bottle of Arizona wine in his cellar. And finally, in Oregon, where our entire harvest crew watched *Blood in Wine* and where my story comes full circle.

I remember watching the fog overtake the hills, obscuring one Willamette Valley vineyard after the next, listening to Steve Dorner talk about the early days of Cristom, and Oregon wine. I vividly remember my heart filling with longing. Wishing I could have been part of the Oregon wine industry before it became world-renowned. Wanting so much to be a pioneer, to be part of something from the ground up. In that moment I realized I'd traveled all over the globe, to become an Arizona winemaker. Upon this realization, there was never a question of who I wanted as my mentor. I joined the PSC crew for the 2012 harvest, and became part of the full time wine-making team in June 2013.

As for all of those "right" opinions, I stopped caring about them years ago. It turns out however, that they are finally catching up with us. The highlight of this being a 90 point score for Page Springs Cellars 2010 Colibri Syrah, Clone 174. This is exciting, but not surprising, to those of us who've known the magic of these wines for years. Arizona is slowly but surely immersing to be a world-class wine region, and I'm thrilled to play a tiny part. ♦



Tours Expansion

By: Luke Bernard, Offsite Events and Tours Manager

After working at Page Springs Cellars for nearly two and half years, I am still excited and intrigued every time I'm in our cellar or vineyards. Most people who have stood in the middle of our 350 barrels stacked two stories high, or have walked within a row of our grapevines would agree to that they enhance the experience of being at a winery. Inside of our tasting room, we take great pride in educating our guests and want to exceed expectations in every visit. Our next step in advancing in this desire to educate is offering everyone this same experience of being in the barrel room or standing in the vineyard.

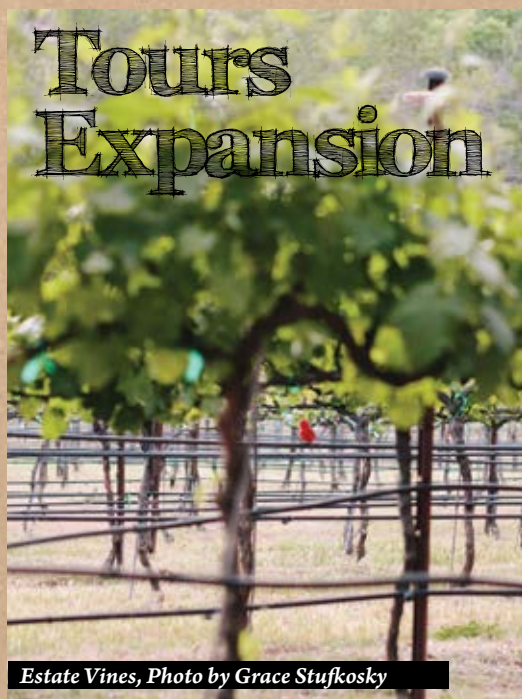
As of February 1st, 2014, we are launching a new and improved PSC tour program.

These tours will be based around our history, structure, and processes, as well as guidance through our grounds, vineyards, and cellar. A custom flight of wine tastings will be intertwined with the tours and will conclude with the ultimate tasting experience of a barrel sample of wine drawn direct from its wooden cask. These newly structured tours will be offered frequently with the hopes that more people can enjoy the opportunity of learning more about what makes Page Springs Cellars special.

For Reservations call the PSC Tasting Room at (928) 639 3004 ext. 850, or email us at Tours@PageSpringsCellars.com.

Tour Details:

- Tours offered: Friday, Saturday, & Sunday
- Three times a day: Noon, 2pm, & 4pm
- \$10 Tour fee / \$10 Tasting Fee (Free tastings for Club Members)
- Each tour limited to 20 guests



Estate Vines, Photo by Grace Stufkosky

The Wine Club WORD

By Susana Meister,
Club and Marketing Director

Happy 8014 Anniversary, Wine!

Long before there was a Page Springs Cellars, in a land far, far away ...

In Arizona, making wine is oft compared to a frontier. And for some reason, the average, non-Arizonan seems to really get a kick out of the idea. Especially wine snobs. Like the prestigious craft of Alaskan cheese making, Arizona wine seems to be a non sequitur. Maybe it's because I started in the wine industry very inexperienced that I never really thought it odd. Sure, wine in the desert? Why not?



You only have to dig a little into the history of terroir (pun intended) to discover how obvious a high-elevation desert landscape like Arizona should be to those considering planting a vineyard. Especially when you consider that the oldest evidence of wine production was found in Georgia (Eastern Europe) from 6000 BCE and in Iran from 5000 BCE. That's a pretty impressive lineage. Mead even dates back to 9000 BCE in Northern China. When you consider wine's origins, it becomes amusing how narrow minded the general populace has become about the possibilities in wine production.

Now, I know what you're thinking. Those were amateurs! I mean, they were using rudimentary wax and resin closures until Dom Perignon introduced cork to the scene (and the lovely magic of perfecting bubbly wine) in 1670. Or better yet, let us ponder that the almighty Bordeaux classification system (and hence some serious wine snobbery) was only just created by Napoleon in 1855 (the little devil).

Now, stay with me here, a point is coming! "Arizona wine" (Wiki tells us) begins in the 16th century with the Spanish missionary priests who came to this wild land to setup Missions (and cook up some delicious vino for mass). Jump forward a few hundred years and BAM! The first *recorded* Arizona vineyard, planted in Sonoita by soil scientist Dr. Gordon Dutt in 1973. And, there are more and more wineries opening every day (over 87 to date*); our industry is booming!

Now my point: winemaking ties us not just to the land, but to history in a very tangible way. We're carrying forward tradition, history, science and craftsmanship with each little grape. Okay, well each vintage then. That's a pretty remarkable job. And it explains why wine has such power over us.

As I researched this article, I realized how amazing and rich this tradition of winemaking really is. Even today, rules and processes are tested and challenged. And, that's where we come in. In our first decade, Page Springs Cellars has struggled over the same conundrums and challenges that have created wine-tastrophies

6 • PAGE SPRINGS CELLARS 2013



Photos by Grace Stufkosky

and incredible, mind-blowing vintages alike. From frost, to Pierce's Disease, experimenting with new varietals in vineyards and new methods of fermentation (whole-cluster, raisining, co- fermentation and white grape maceration) ... there is an open mindedness to PSC that I always feel incredibly proud to be a part of.

In the grand scheme of things, a decade is such a brief snapshot. But, if you think of all the different varietals we've worked with, all the different vineyards, methodologies both in the field and in the cellar, it's a pretty incredible snapshot. And I think all the true winos throughout history would be proud to have played a part in our success. ❖

*Information provided by the Arizona Winegrowers Association and reflects the number of series 13 license holders.



UPCOMING OFFSITE EVENTS:

**CAMP VERDE PECAN FESTIVAL:
"FLAVORS OF THE VERDE VALLEY"**
March 29-30: 10-6PM
Tasteoftheverdevalley.com

DEVoured
March 1 & 2: 10:30-3:30
Devouredphoenix.com

TEMPE FESTIVAL OF THE ARTS
March 28-30: 10-5:30
Tempefestivalofthearts.com

SOUTHEAST ARIZONA WINEGROWERS FESTIVAL
April 12-13: 11-5
Kj-vineyards.com/eventsguests.asp

AT PSC:

BUILD A BLEND

Enjoy a picnic lunch on our lovely Oak Creek deck and take a crack at the art of winemaking: blending. Five wines will be available for your blending pleasure as well as a picnic lunch.

April 5 & 6, 11-1 or 3-5: Hosted by Matt Rollain and Marissa Gagliardi

April 12 & 13, 11-1 or 3-5: Hosted by Eric Glomski
Email: Reservations@PageSpringsCellars.com

THIRD THURSDAY WINEMAKER DINNERS IN THE TASTING ROOM

Enjoy a 4-course tapas style dinner alongside your favorite PSC wines! Every third Thursday of the month in our Tasting Room. Visit PageSpringsCellars.com for details.

New Faces and Farewells

Wine Club

Time Flies By: Etta Phillips

In 1999, as I was graduating high school in northern California, my dad decided to buy a house in Arizona. He ended up buying a place in Cornville and I thought he was insane (I still think he's insane in case you were wondering). Eventually, after he moved once again and I finished college/got knocked up, I moved in to the Cornville place. Moving to Cornville led to my brilliant decision to apply for a job with the PSC Wine Club. Why not work 2 minutes from my house in an amazingly beautiful spot? After a couple hard core bottling sessions with Eric, he gave me the thumbs up for the office job.

Since then, I have been Susana's right hand girl and have gotten to know many of you! Well, this is my last newsletter article as an employee of the PSC Wine Club. In 2014, I will be completely employed by the PSC Administrative department.

While writing my first article for the newsletter, I found myself stealing Halloween candy from my small children. This time around, I find my self surprisingly candied out after a long holiday break! So, instead of getting hopped up on sugar, I will have to settle for the warm glow of the PSC office and 3 cups of coffee.



The last few years with the Club have flown by! My kids are older (and louder) and I'm older and a bit wiser (at least in the world of wine). It has been amazing to get to know you all either at events, over the phone or just through email. I will miss the club every day but am excited to try something new!

As I go, there will be a new face in the club! Julia Velo is incredibly sweet (much sweeter than me) and very helpful. Considering the way time flies, before you know it, it will be like I was never there. I finally have something in common with ninjas.

In parting, if we never had a chance to meet, I will share with you some of my likes. I like to eat my kids' candy, order out, drink ridiculous amounts of coffee and I consider myself a cool nerd (oxymoron? Nah...we exist!). The last decade has flown by and I am so proud to have spent 3 of those years with PSC! ❖

My Home-Away-From-Home

By: Julia Velo



When I was a young girl I attended a wedding at Page Springs Cellars well before it was PSC. I fell in love with the property. With all of the trees, the spring, the giant elephant ears growing along the spring, the sound of the creek – it was magical. I remember thinking "I'm going to live out here one day." Well...it doesn't look like that is going to happen anytime soon!

I guess the next best thing is that I get to call PSC my home-away-from-home. PSC is even more magical now than I remember. It's amazing the transformation of the property in just 10 years.

In August, I came out a few days here and there for picks during harvest, thinking "this will be interesting." I was half hesitant though, not knowing what creatures I might run into ... eek! Each day I learned new and interesting aspects of wine making that I wouldn't have imagined.

While I enjoyed going out to pick and learning about the vines and fruit, I'm grateful Susana needed extra help during the third quarter Wine Club release. There are questionable creatures in the office, but they don't bite! Who knew that by coming out and doing a few picks here and there during harvest would lead into a Wine Club assistant position?

I'm fortunate to work at a place that holds such fond memories for me. Everyone here has been so welcoming and entertaining to say the least! I really look forward to all of the experience to be had, relationships to be made and to help create great memories for all of our Wine Club Members and customers. ❖

Massage

Page Springs Cellars says farewell to Masseur Shauna Giraro as she moves on to Javelina Leap winery where she will be both offering massages and pouring in the Tasting Room. Stay tuned as Gayle Glomski brings Page Springs Yoga and Massage onsite in March, 2014!

What I'm Grateful For

By: Shauna Giraro

1. Allowing me to set up my vision on such a beautiful vineyard.
2. Trusting me to do good for others and to bring my passion for the vineyard and massage together in a respectful and joyful manner.
3. Providing a space where I could heal myself while healing others with the help of the elements.
4. Allowing me to learn so much about the vineyard and all the work that goes into such beautiful wines. Quite an awesome blessing!
5. Helping me set my tent back up when it got torn down from the same elements that I am so thankful to work with.
6. Allowing me to have a space to grow as a human being as well as growing my career and becoming clearer with my vision.

If you currently have a gift certificate for Shauna's Massage In The Vineyard, she will redeem those at her new location. You can reach her for more information at 928.300.3708 or at ssgiraro@yahoo.com. ❖

Page Springs Yoga & Massage

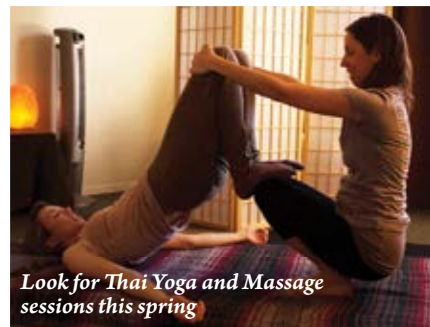
By: Gayle Glomski

Driving home from my third intensive massage training, I reflect on the healthy diet, the daily meditations, the physical yoga practice, the consistent giving and receiving of massage, and the deep internal study of myself. I cross the Arizona state line and look at the day ahead. I have one day to greet my family, coordinate kid logistics, pack, and then catch an airplane to Eastern Europe. I'm leaving for a wine river cruise where I will be eating fatty foods, drinking fine wines, maybe smoking a cigar?! Exercise, well, maybe...

Like everyone else, I seek balance in my life. Being the wife of a winemaker can have its luxurious benefits: amazing people, food, and wine. One of the many things that attracts me to Eric is that his description of wine is my description of yoga: sharing the love of an ancient art with people, to feel a deep sense of appreciation for ...well, everything and everyone.

For a decade, we've tried to find a way to create a symbiotic life with wine and yoga. For the last several years I have been quietly teaching yoga at the winery during the warm months both on the deck overlooking the creek and below the vineyard on our Harvest Festival stage. It's a small space so it's not publicized, yet it's a great feeling to not only work at the winery and support our family business- but also to know that our family business is capable of supporting my business as well. I don't know how many couples could say the same.

It's a great pleasure to introduce another dimension to the winery and another aspect of my relationship with Eric. Beginning this Spring, I will be opening a massage space at the winery. So, please allow me, along with a group of experienced and very talented therapists, to invite you to enjoy the art of massage alongside our art of winemaking. I have been giving Thai massages for over two years and am so excited to share this massage style at the winery. Our team of therapists will share their favorite techniques with you as you enjoy the sights, sounds and smells of Oak Creek for quick 15 minute massages, 30 minutes, or up to 2 hours! We're working on bridal, birthday and other special group sessions. Our website will be updated soon and if you'd like more information, please feel free to contact me directly, gayle@pagespringscellars.com or visit www.pagespringsyoga.com. Happy 10th PSC, and as always Thank you Eric!! ❖



In This RELEASE

2Q
Preview:

Last Day: March 31
Charge Day: April 1
Ship Window: April 7 - 11
Pickup Window: April 5 - May 5
Ship Pickup's: May 6

INNER CIRCLE

2012 Smokin' Jacket – 2 bottles

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 Petite Sirah Scheid Hames Valley Vineyard

This massive, tannic wine, is loaded with concentrated, syrupy-boysenberry and coffee with nice hints of brambly spice and rose petals. Quite young now, this wine should improve in a proper cellar for several years. Enjoy it with rich meats or pungent cheeses.

2012 Syrah Clone 474 Colibri Vineyard

The lean granitic soils of Colibri Vineyards in Southeastern Arizona produce some of the most distinctive and interesting Syrah that we make. Clones 174 and 474 are grown adjacent to one another on the upper slopes. While the 474 certainly shows the classic Colibri white pepper spice, it falls in line with the other characters while the spice is amplified on the 174. It has higher acid and brighter fruit while the 474 is darker and a bit richer. Both wines are delicious and special in their own right.

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.

2012 Syrah, Scheid San Lucas Vineyard

This is not the the fat, hot Syrah that most associate with California. This is a well balanced wine with good acidity and wonderful fruit, earth, and green forest characters. This should pair well with food and should likely be enjoyed in the short t to mid-term.

FAMILY

2012 Grenache Norte Block, Arizona Stronghold Vineyard

I see other winemakers out there hanging Grenache many extra weeks on the vine to achieve greater color and richness. Alternatively, others blend in Syrah or other darker wines to offset what they view as flawed countenance. Being first and foremost a Pinot guy, I say let Grenache be! If it ain't broke don't fix it. Why must we push all red wines to be dark, big and rich? One taste of this lithe, silky, delicate wine will more than support my sentiment. Keep it light folks.

2012 Montepulciano Dragoon Vineyard

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.

2012 Petite Sirah, Ranchita Canyon Vineyard

This Petite block runs up a steep limestone hill slope at the edge of the property. Bill, who farms the vineyard, has a mantra "No leaf touching a leaf and no cluster touching a cluster." He says that he wants each grape cluster to have its own private ripening environment. His commitment shows in this tasty wine.

2012 Zinfandel Bonita Springs Vineyard

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 "Campania"

In Campania near the "shin" of Italy, Merlot has been used for some time to help moderate the tannin and acidity of Anglianico. Here we have a single barrel of Dragoon Vineyards Anglianico blended with Fort Bowie Merlot.

CELLAR DOOR

2012 Mourvedre Norte Block Arizona Stronghold Vineyard

Although some of our best blends are partially comprised of Mourvedre, we are frequently compelled to bottle it alone because it is such a delicious and interesting wine. The Norte block was planted by Al Buhl and Sam Pillsbury around 2000 and remains one of the best Mourvedre sites in the state.

2012 Petite Sirah Scheid Hames Valley Vineyard

This massive, tannic wine, is loaded with concentrated, syrupy-boysenberry and coffee with nice hints of brambly spice and rose petals. Quite young now, this wine should improve in a proper cellar for several years. Enjoy it with rich meats or pungent cheeses.

2012 Cabernet Franc Santa Margarita Vineyard

I will never forget the first time I walked through this vineyard. As if I were walking on some temperate beach, whole oysters the size of my hand lay strewn haphazardly as if the waves had left them after a storm. This whole limestone-vineyard was littered with ancient, fossilized oysters!! Wait till you taste this wine. It is ancient landscape in a bottle!!

2012 GSPm

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.

2012 Cabernet Sauvignon Fort Bowie Vineyard

As the child of Cabernet Franc and Savignon Blanc, Cabernet Sauvignon has upstaged its parents for decades. Our cabs in Arizona are more like old world Bordeaux wines or possibly find sympathy with those vented in the cool climes of northern Italy. Most importantly, they are unmistakably Arizonan. This is a mid-weight wine with classic dark fruits laced with green pepper and anise.

FRIENDS

2012 Cabernet Franc Santa Margarita Vineyard

I will never forget the first time I walked through this vineyard. As if I were walking on some temperate beach, whole oysters the size of my hand lay strewn haphazardly as if the waves had left them after a storm. This whole limestone-vineyard was littered with ancient, fossilized oysters!! Wait till you taste this wine. It is ancient landscape in a bottle!!

2012 Sangiovese Pick 2 Fort Bowie Vineyard

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 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. 2011 marks the third year that our Assistant Winemaker, John Scarbrough, has headed up the blending of this wine.



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

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