



heard it on the **GLOMSKI** **GRAPEVINE**



By Eric Glomski,
Owner and Director of Winegrowing

The Elements of Great Wines

An element, by definition, is a basic building block. To me, the basic building block of all great wines is the grape. Right? Yet, even the mighty grape has its origins and smaller components. We can go deeper.

The grape comes from a cluster on the vine. The vine is the organism that gathers her resources to build our coveted fruit. How does the vine do it, what is it composed of? Wood, leaves, roots and a vascular structure (the grapes or “veins”) convey water and nutrients in a magical cycle between all these parts of the plant. Still...these structures are also comprised of smaller building blocks. How do they create the grape? It is here that I want to tell a simple story about where the grape comes from, how we farm, and the true elemental nature of the grape.

In my mind, the grape is a reproductive expression of the interface between the genetic makeup (the organizing force and blueprint) of the vine, the energy of the sun and the raw materials of our Earth (soil, air and water). The vine, with a structure and process genetically created and orchestrated, mines basic elements from the soil (such as nitrogen, sulfur, potassium, boron, zinc, manganese, et cetera) and transports these basic building blocks throughout its body. Water (two hydrogen and one oxygen molecule – good ol’ H₂O) is simultaneously taken up and not only contributes some building blocks of its own, but gets them to where they are needed by acting as the solvent and transporter of the other elements.

Think of it like building a skyscraper. The elements from the soil are the girders, the glass panes, the pipes, the wiring and all the other construction materials that are needed to complete the project. The

cranes, forklifts, and elevators are the vascular system and the water. They move things into place and connect them. The architect’s plans are the genetic code of the plant. Finally, the sun provides all the energy to run the equipment to get them into place, weld them together, and so on.

Now...this doesn’t really happen all on its own, as you might have guessed. For starters, we irrigate. Providing the right amount of irrigation is critical. Water the vines too little and you don’t provide enough H₂O and the vines can’t transport all the materials to where they are needed. Water too much and you dilute the delivery so much that you get a bunch of H₂O, but not the things it’s supposed to be transporting. You needed four bricks and you only got one ...

Meanwhile, you want to have enough of the resources your water is trying to transport available in the soil in the first place. Nitrogen, N, is the most basic component in building tissues in the plant. It is the steel in the skyscraper, the proverbial bricks. Take it away and you’re not building very high. Potassium is critical in building grape clusters. If you don’t have enough P your clusters will be wimpy and the wines will suck. It means your building will have a floor and a ceiling but no carpeting or furniture in the rooms.

And, of course, you need sunlight. We are certainly not lacking in sunlight here in Arizona, but you’d be surprised at how a week of monsoons can slow the development of the vine and its fruit. This is partially from overwatering, but clouds reduce the amount

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Photo by Grace Stufkosky

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IN THE TASTING ROOM

By: Tom Vitron, Tasting Room Associate



★ Stargazing Sunday's

It never fails. Surreal or even fake-looking to many, stunning Saturn and its rings leave first-time onlookers with indelible memories. Imagine your entire family sharing in one source of educational fun in a gorgeous setting, where the only app in use is a stargazing app and the only social medium in sight is fine wine. The arbor at PSC is now producing more than grapes and herbs. It's also where we are connecting people to Arizona's pristine dark skies. Since May, PSC has featured a new stargazing program on the lawn in the arbor every Sunday night thus extending the winery's family-friendly educational mission skyward.

As the former media manager at Flagstaff's world-famous Lowell Observatory, I've been able to recruit current and former Lowell folk to help man telescopes and field questions. The May dusk offered a special treat, with Jupiter, Saturn and Mars all visible during our sessions, wowing children 6 to 86. Saturn continues its reputation as the most surreal solar-system object, with first-time onlookers always doing a double take at the

ringed wonder. We also peer at deep-space objects like star clusters and other galaxies, check out meteor showers and satellites like the International Space Station, and point out constellations and other objects with a green laser in the hands of a trained expert.

We always discuss major astronomical news, especially the search for other earths where Cab Franc, Pinot Noir and



Educator Todd and friend assist visitors during Sunday Stargazing in the arbor.

Champagne varietals might thrive! Only twice during monsoons this year, we have been clouded out but instead of stargaz-

ing, we held impromptu Q&A sessions on the tasting-room deck. At one of these sessions we've discovered in attendance an ASU astrophysicist plus the mother of the mission director for NASA's Juno mission, a satellite studying Jupiter!

We even had a solar telescope on July 27th, allowing us to offer pre-sunset viewing before another storm front arrived. Of course, ideally, the only cloud that would get in the way of observing is the Milky Way itself. PSC now plans to continue these stargazing Sunday's through the summer and possibly longer. Each Sunday, viewing starts at sunset until 9 p.m. Feel free to bring blankets and even your own telescope. Nights are cooling down a bit so we encourage our star watchers to bring an extra layer of clothes.

The educator team and I look forward to seeing you in the arbor soon so you can see how we're combining Arizona's century-old tradition of groundbreaking astronomical research with the state's burgeoning tradition of world-class winemaking! ❖

LOCAL NEWS FLASH: Sedona Named 8th International Dark Sky Community!

By: Joanne Kendrick, Chair, KSB Dark-Sky Committee

Sedona has been named the 6th International Dark-Sky Community in the US and the 8th world-wide! The Dark-Sky designation is given by the International Dark-Sky Association (IDA) for "...exceptional dedication to the preservation of the night sky through the implementation and enforcement of quality lighting codes, dark sky education, and citizen support of dark skies."

The designation of Sedona as an International Dark-Sky Community is the result of a renewed collaboration effort between the City and Keep Sedona Beautiful (KSB). Intense, coordinated work by KSB's Dark-Sky Committee and City staff during the summer and fall of 2013 and more fine-tuning in the spring of 2014, resulted in a successful application to the IDA, and Sedona can now proudly wear the badge of honor of being an International Dark-Sky Community.

Joanne Kendrick, Chair of KSB's Dark-Sky Committee, is very pleased that Sedona has been honored with the designation: "We at KSB are so thrilled that Sedona is the 8th International Dark-Sky Community in the World and the 6th in the United States. I personally have been fascinated with the stars in the sky since I was a little girl, and the magnificent dark sky of Sedona was one of my reasons for moving here. I am grateful for having been given the chance to help preserve our star-studded night sky by pursuing the Dark-Sky Community designation for Sedona from the IDA. I thank Mayor Adams for having posed the challenge, Tom O'Halleran, then President of KSB, for his unflagging support throughout the application process, City staff for supplying the data on the City's light-pollution control measures, and all the many businesses and individuals who wrote KSB in support of dark-sky protection. KSB will carry on reducing light pollution so that Sedona can continue to live up to the expectations of an International Dark-sky Community." ❖



FROM THE VINEYARD

By: Elliot Stephens, Vineyard Foreman

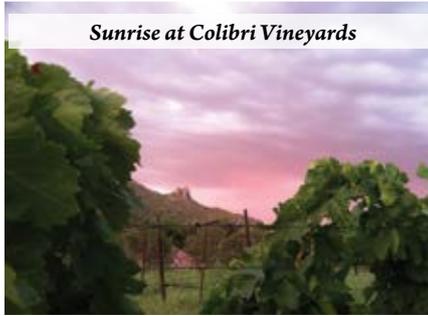
By Your Powers Combined...

Water, wind, sun and earth are the ultimate factors to a vineyard's success or failure. Even so, agriculture is more of a gamble than an exact science, no matter what the crop or the climate. In truth, farmers

are only able to react to weather conditions and have been trying to make accurate predictions about the weather and its relationship with their crops for millennia. Here in the Verde Valley, you can see the evidence of ancient farmers' attempts to predict their growing season.

Just check out the solar calendars at Palatki and V-V Ranch. The ancient glyphs were used to mark the Vernal and Autumnal Equinox. Along with these marks are others that are believed to be annual planting and harvesting dates of the crops that the Sinagua people relied on.

The most important element to the success of any crop in Arizona is water. Water is a crucial source for all life. Most people find it surprising that historically speaking, wine grapes have thrived in desert climates, but with such scarce rain a farmer wants be sure there is sufficient water to the crop. The vines that we manage here at Page Springs are set up with a very efficient drip irrigation system, which emits droplets of water to the soil directly, significantly reducing the amount of water lost to evaporation. As plants are developing in the first five years or so after planting, they require more water to establish strong roots (up to twenty or more gallons per plant per week). With this supplemental irrigation we are able to develop a root system that will require less water later. Once established, the vines will draw moisture from deep in the soil. For example, certain sections of the estate grapes at Page



Sunrise at Colibri Vineyards

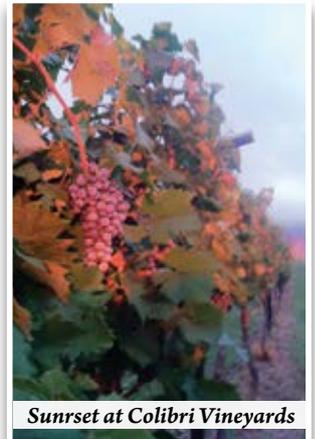
Springs Cellars have been in the ground for almost a decade and now receive less than two gallons of water per plant per week.

Wind is an often overlooked element. Yet, it is extremely important factor in planning the layout of a vineyard. In a climate like Arizona, with monsoon storms threatening to rot grapes in mid-August, wind can be a farmer's best friend by drying clusters after rainfall. A vineyard that has rows running parallel to the prevailing wind will allow fresh air to flow through the rows and circulate. Airflow is also important factor for preventing frost. Stagnant, cold air will kill tender new growth in the early spring.

The sun is relentless in Arizona and is clearly a crucial aspect in agriculture here. This can be a blessing or a curse for grapes, depending on which varietal is being farmed. Most white grapes do not like to be exposed to the sun during the growing season, which will result in blistering of the soft skins. Many red grapes, on the other hand, benefit from sun exposure. By selectively pulling leaves from shoots near the clusters farmers can bring more light into the canopy and onto the fruit. Increased sunlight will create thicker, darker berries and thus make a darker and more tannic wine.

Terroir is the earth and to certain enthusiasts, this is the most important element in creating a complex, interesting wine. The climate that grapes are grown in carries through in the taste of a wine, down to the soil type and geologic history. This is yet another reason why Arizona is a great place for wine growers. There are very rare and exotic soil types in Arizona (including volcanic soils) that are under production. They show some amazing complexities when compared to those exact clones of vines grown elsewhere.

Farmers and winemakers alike try to harness these elements and use them to create the best wines, but nothing is certain. We are left to adapt to the elements and try to use what we are given to make a quality product for everyone to enjoy. ❖



Sunset at Colibri Vineyards

Around the Grounds

By: Angi Grubbs, Groundskeeper



Yellow Bird of Paradise
'Caesalpinia gilliesii'



Oak Creek



This lizard makes it's home in
the pergola rock wall.



Elliot speaking with contractors who are
drilling to determine parking lot qualities.



I startled this baby bird near the horse shoe
pit. It hopped into the rock wall for safety.



Dan and Julie at Harmon Solar

Member PROFILE Dan & Julie King

living. To this day, Julie's love of healthy living continues and she teaches fitness classes each morning before work. She has also successfully participated in national fitness competitions and has completed two triathlons.

It's rare to find a couple that are both natives to Arizona, as is the case with Dan and Julie. Dan hails from Gila Bend and like Julie, attended college at Northern Arizona University and graduated with a degree in hotel restaurant management. They met at NAU and were married a couple of years later. Dan never imagined he would be running an electric contracting firm and certainly not a solar company. Now, he can't imagine doing anything else!

In 2005, Julie's father, Richard was looking for someone to take over his successful electrical business. Julie and Dan jumped at the opportunity. In 2008, realizing the growth potential in the solar industry, Dan began developing Harmon Electric's solar division, Harmon Solar. This expansion allowed Julie to incorporate her passion for bettering the environment. In less than three years, the organization went from an idea to the catalyst for the company's tremendous growth. After two years as COO, Dan more than quadrupled the company's revenue and added more than 15 employees. As a true family owned business, Julie operates as

CEO and oversees human resources, benefits, licenses, organizational structure as well as business development and political advocacy for the solar division.

While working in environmental sciences Julie spent some time in Northern California and was familiar with Napa Valley. For Dan's 30th birthday, Julie took him on a trip to Napa. Maybe it was the nearly 50-thousand acres of vineyards, the more than 400 wineries, or Julie's fascination with the agriculture and chemistry involved in wine making, but Dan and Julie were hooked. It was years later, on a Honeymoon trip to Sedona, that Dan and Julie asked the hotel concierge about the local wineries they had been hearing so much about. A couple of hours later they were at Page Springs Cellars. It was love at first sight. Dan and Julie became members of Page Springs Cellars on that very first visit.

As native Arizonans, Dan and Julie King have been up and down Arizona's back roads. Always keeping their eyes peeled for a quaint restaurant, local shop or micro-brewery. But their real passion is wine. Ever since that trip to Napa years ago, they have become wine devotees. And, they make it a point to look for local wineries wherever they go. Having such an amazing winery just a couple of hours away, was a dream come true. ❖

Dan and Julie are both natives to Arizona. In fact, Julie's grandmother lived in Arizona before its statehood in 1914. Julie's parents, Richard and Jean Harmon founded Harmon Electric, a full-service electrical contracting company in the early 70's. Growing up in the family business gave Julie an insider's view of how a small business works and helped develop her entrepreneurial side from a young age. After earning a dual degree in chemistry and microbiology from Northern Arizona University, Julie worked for seven years in environmental sciences for Bolin Laboratories, (later known as Legend Technical Services). Julie has also always had a passion for fitness and healthy

Page Springs Cellars and Harmon Solar

At first glance, it might not seem like the energy industry and winemaking have that much in common. The truth is that renewable energy, a healthy ecology and a lifestyle of recycling and caring for the earth is at the core of both of Harmon and Page Springs Cellars business philosophies.

After being wine club members for several years, Dan and Julie were on one of their many visits to Page Springs, enjoying a vineyard tour with Eric. They were impressed by Eric's knowledge of not only wine making, but the complicated agricultural nuances of farming. Dan mentioned wineries in California that were using solar energy and the rest as they say is history. Eric was immediately interested and began discussing the idea with Dan and Julie. In the end, it was not only Harmon's reputation, but also Dan and Julie's dedication as business owners to creating a better environment that sealed the deal.

In early August, Harmon Solar will be installing covered parking at PSC with a very cool twist. The parking structure will be covered with 376 solar panels. That translates to 95.88 kilowatts or 160,887 kilowatts hours of energy produced each year. In other words, 86% of Page Spring's electrical usage.

These solar panels will reduce as much as 3,298 tons carbon dioxide. To put that into perspective, it would be like planting 76,843 trees, or reducing driving by 6,596,000 auto miles, (336,396 gallons of

gasoline) or recycling 10,422 tons of waste instead of sending it to landfill, or displacing CO2 emissions from the annual electric use of 374 homes. That's a lot of TLC for the planet!

Why PSC chose Harmon Solar:

- 40 years of experience
- Arizona based
- WBENC certified woman owned business
- NABCEP certified design team
- Comprehensive safety program
- Intensive quality assurance and quality control program
- Voted #1 Commercial Solar Installer by Ranking Arizona
- Voted #2 Residential Solar Installer by Ranking Arizona

PSC encourages our Members to join us and Go Solar! ❖



Save money and be a part of a major impact on improving the environment. Contact Harmon Solar for a FREE in-home solar assessment.

800-281-3189
HarmonSolar.com

Go solar with Harmon by the end of the year and receive a Page Springs Cellars gift. Call Harmon for details.

NOTES FROM THE CELLAR

The Element of Surprise

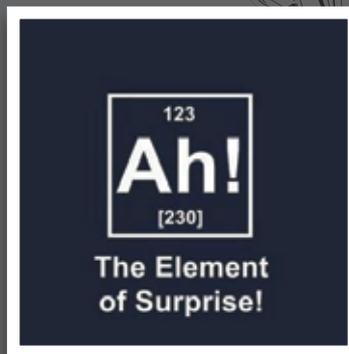
By Matt Rollain, Winemaker

I always think it's fascinating to listen to someone's story about how they got to be where they are in their life. Kind of like how some MIT students started a rock band and made millions. Lots of great stories started with college, including mine.

The topic of Elements made me think of "the" elements. You know, nitrogen, oxygen, tungsten, einsteinium and so on. I've always loved the sciences. So, after fifty-something credits of miscellaneous classes, ranging from EMT to Astronomy, I found myself in my second semester of General Chemistry at Yavapai when I met the Lab Manager for Arizona Stronghold Vineyards. Amy was collaborating with the instructor on some new analyses when I offered to help out. After a brief internship at ASV, I met Eric and by harvest I was working here at Page Springs Cellars as the Lab Manager. Fast forward a few years and these days, I'm involved in a lot more than just lab work, but I still feel the most at home running "stats" and hanging out in the lab.

A lab in a winery is similar to any other lab I suppose. We analyze things. During harvest, these are namely acids and nitrogen. Let me explain. The most prevalent acid is tartaric (C₄H₆O₆) but also citric and malic acids are a common part of the lab vernacular. These mentioned acids are all organic acids, (meaning they contain carbon, hydrogen and oxygen) and you'll hear them referred to all the time by us wine geeks. I'll cover these fine acids in our next newsletter but for now, let's talk nitrogen. Probably something you don't think about when you think "harvest" but it's a critical factor.

One of the main foods of yeast (next to sugar) is nitrogen. We test for two types of nitrogen: 'primary amino nitrogen' and 'ammonia.'



The fun part of this test (and all the tests we do) is that we need a multitude of other chemicals. To make the lab, as well as the cellar function, we need the following tongue-twister list of chemicals: hydrochloric acid, phosphoric acid, sulfuric acid, citric acid, sodium hydroxide, iodine, sulfur dioxide gas, argon gas, nitrogen gas, hydrogen peroxide, sodium thiosulfate, sodium peroxyhydrate, potassium metabisulfite... the list goes on and on! But back to the topic at hand!

Why do we test for nitrogen? To ensure the yeast have a healthy environment. For example, low nitrogen can cause yeast to die or even not complete fermentation. We test the fruit when it first arrives. Nitrogen levels can vary between vineyard, varietal and many cases even by hour! And due to our hard work in the lab, we can test nitrogen levels and make adjustments to ensure that the yeast have the nitrogen they need to complete fermentation.

All of the basic elements necessary for life can be found in winemaking. It's obvious when you think about it, since we make wine from a living, breathing plant. Remember that list of chemicals? Many of those chemicals contain just 1 or 2 elements. For example, ammonia (remember this is one of the chemicals we test for when the fruit first arrives) is just 1 atom of nitrogen and 3 atoms of hydrogen. It's amazing how the simplest combination of elements can do awesome things.

Now, maybe those of us who get amped up by looking through the laboratory catalog are few and far between, but for me, it's the chemistry that makes winemaking such an interesting profession and passion. ♦

The Elements of Great Wines *continued from page 1*

of energy the vine receives from the sun and this slows the building process (photosynthesis). It's like decreasing the supply of diesel for the building equipment, or coffee, donuts and sandwiches for the workers.

So how do we balance all of the needs of the plant? How do we orchestrate this complex symphony that ultimately gives us great wine?

I am not really sure...! We do our best each year but it is a combination of applying our growing knowledge, a healthy dose of luck, and the roll of the nature dice. With regard to the soil, we regularly test the soil (take stock of our building supply depot) and strive to amend the soil before and during each growing season to assure that the basic building blocks are there for the plant. In an ideal world, we are also creating a chemical environment in the soil that encourages the proliferation of soil microbes that help us pro-

vide these nutrients to the plant. In addition, just because you have the right nutrients in the soil doesn't mean the plant can access or find them. At several times each year, we also send tissue samples from the plant to a lab to gauge what is lacking or in excess. We can then deliver emergency nutrients via drip irrigation or even foliar feeds (we spray them on the leaves).

We are also conscious of the physical structure of our soils (some have clay, some sand, some are porous and are well drained, others are dense and hold water) and try to adjust our watering to achieve just the right amount of soil hydration. And, of course, we have to adjust for temperature changes throughout the season such as monsoons.

While this is all going on, we are trying to keep weeds from stealing our basic building blocks (breaking into our project store yard and

taking our building supplies) and other robbers (birds, raccoons, javelinas, bears) from stealing the furniture and decorations from our new offices.



Essentially, this is all about managing Elements: providing the right elements, getting them to the right place, making sure the right combination is there where it is needed and when it is needed; protecting them once they have been assembled into something meaningful so that a whole other journey can begin in the cellar.

Cheers!

The Wine Club WORLD

By Susana Meister,
Club and Marketing Director

It's Elementary. Oxygen, A Winemaker's Moriarty.

They're all around us. Inside of us. And we wouldn't even exist without them. In ancient civilizations, they were known as the four (sometimes five) elements: water, earth, fire and air. In our modern world, we consider the elements in terms of the periodic table, with the newest element having been created (yup, that's right – created) as early as 2004. And, either way you slice it, these elements play a big role in the science of winemaking.

Oxygen is presently considered to be the third most abundant element in the universe but the atmosphere on earth is made up of only 21% oxygen. Let's pause for a deep breath shall we? We all know that most life on this planet wouldn't exist without oxygen. So it's no surprise that oxygen plays such a huge role in winemaking. So, let's start with the big O and let's consider oxygen the good cop/bad cop of the wine world.

As the good cop, oxygen plays an essential role, initially during fermentation. Yeast consumes sugar primarily. Meanwhile, they utilize oxygen in order to synthesize fatty acids and sterols which they use for cell wall maintenance and population growth. Say what? Basically, oxygen is a necessary component for practically all life and yeast is no exception.

As a yeast population grows, the fermentation gets heated up. Carbon dioxide aka CO₂ is one by-product of fermentation and will blanket the top of a fermentation bin or vat, essentially creating a barrier between the yeast and their needed oxygen. One of the many reasons we do punch downs and pump overs is to blow-off the CO₂ and keep the fermentation cranking. Okay, so oxygen is a good thing right? Well...



Photo by Grace Stufkosky

Bad cop oxygen can creep into the picture as wines age. Barrels themselves are used for their porous ability to allow wine to breathe and therefore develop nuance and character. BUT. At some point, you want to shut down this process or slow aging to a mere trickle. And that's where botox ... uh, I mean bottling

comes in. Closures such as cork allow for some (albeit minute amounts) oxygen to penetrate past the closure.

On the topic of ageability, how does a winemaker know whether a wine is drink young or cork worthy? In my experience, they often don't. A lot of it is a guessing game. Don't repeat this, but I've seen Eric Glomski floored by a library (older vintage) wine that he hadn't expected to age well. Surprise! A very basic rule of thumb, the more complexity and balance (tannin, acid, mouthfeel, etcetera) that you see in a glass straight from barrel, the more potential it has for ageability. Well, with about a half-a-million exceptions.

Now let's check out oxygen at its arch nemesis worst. Enter oxidation. Oxidation is the most common of all wine faults, because ultimately,

there's no escaping oxygen. And truth be told, very few wines are meant to be aged - long-term anyway. So oxidation is always there, lurking in the background. There are three indicators of oxidation: color, nose and palate. And oxidation can affect wines in varying degrees. Oxidized wine will often simply taste dull and flat. It's lost its luster and vibrancy. But it can notch all the way

up to straight vinegar and this is reflective on the nose as well. (If this happens, read Bryan's article on page 7 and turn your wine vinegar into vinaigrette!) In an oxidized wine, the color can equally appear faded which can be harder to detect with reds than whites (whites might have a brownish hue).

Okay, so maybe the Moriarty comparison is a bit strong. After all, without oxygen, there would be no you and me, let alone fermentations in the cellar. And to think, we owe this tale to so many life forms that received no air time (pun intended) throughout this article. We find ourselves back at the beginning, where the connection between oxygen and wine circles us back to the vine and photosynthesis which creates the lovely by-product called oxygen. And so it goes. Like our ancestors before us, we battle the elements, even as they create the world that sustains us. ❖

UPCOMING

AT PSC:

SEPTEMBER 20TH, 21ST
3Q CLUB EVENT: TAP THE CASK
SOLD OUT

OFFSITE EVENTS:

SEPTEMBER 27TH & 28TH – SEDONA WINEFEST
Location: Airport Mesa, West Sedona
Times: Saturday 9am - 5pm; Sunday
Sedonawinefest.com

SUNDAY, SEPT 14TH – TASTING FOR TATAS
Location: Juniper Well Ranch, Skull Valley
Times: 4:30-7pm

OCT 10TH, 11TH & 12TH – PATAGONIA FALL FESTIVAL
Location: Patagonia
www.patagoniaaz.com/attractions/25th-annual-patagonia-fall-festival/

OCT 18TH & 19TH – WILLCOX WINE COUNTRY FESTIVAL
Location: Willcox
www.willcoxwines.com/events.html

NOV 1ST – TASTE OF THE VERDE VALLEY
Location: Cliff Castle Casino, Camp Verde

NOV 8TH – WALKIN' ON MAIN
Location: Old Town Cottonwood
www.walkinonmain.com

NOV 14TH & 15TH – FESTIVAL AT THE FARM
Location: The Farm at South Mountain, Phoenix
www.azwinefestivalatthefarm.com

DEC 5TH, 6TH & 7TH – TEMPE FESTIVAL OF THE ARTS
Location: Mill Avenue, Tempe
www.tempefestivalofthearts.com

DEC 13TH – WINE IN THE DESERT
Location: St. Philips Plaza, Tucson
<http://arizonawine.org/Wine-in-the-Desert.html>

SOMEONE'S in the KITCHEN WITH BRYAN...

Everything You Ever Wanted to Know About Vinaigrette

By: Chef Bryan Nowicki

Seasons play such a big part in the way we eat. As summer rolls by, I am always looking for new ways to eat salads and lighter foods. A great way to change things up from a store bought dressing is to always have "house" vinaigrette on hand. There are many more applications for vinaigrette than just salads such as marinating meat, poultry, and seafood before grilling. Many light, French summer dishes use vinaigrette as an accompanying sauce for Halibut, salmon, shrimp, chicken and beef. Vinaigrettes are also much healthier than a cream based dressing, especially store-bought. Grocery store dressings are full of chemicals, corn syrup and preservatives.

Vinaigrette is similar to salsa in some respects. For example, think of how many different kinds of salsa you've tried in the past. Usually, they are different combinations of the same ingredients. Or at least similar ingredients. In most cases, the salsa revolves around the season or availability of local product. Vinaigrette is no different. Simply, a blend of ingredients that is constant but interchangeable, these are: oil, vinegar, sweetness, salt, citrus (acid). Variations are limitless but some of my favorites are berries, stone fruit, exotic citrus, olives, pear, grapes, garlic, scallion, fresh herbs/ seasonings, ginger, shallots and so on. You get the idea! Here are some alternatives to the basics:

OILS: olive oil, peanut oil, grape seed oil, walnut oil, truffle oil

VINEGAR: balsamic, red wine, white wine, herb flavor, rice wine, champagne ... also, a great way to use summer herbs from the garden and old wine is to infuse your own vinegar!

SWEET: sugar, honey, agave, raw sugar

CITRUS: lemons, limes, oranges ... keep in mind things like key limes, tangelos or Meir lemons.

Think outside the box (or bottle) and you will open up endless possibilities. You just need to understand the basic ratios, and then allow yourself license to flavor and tweak your creation to your palette. I prefer my vinaigrettes to be acidic with a touch of sweetness on the finish. So, in my recipes I use a little more vinegar and/or citrus or even an acidic addition like raspberries, which not only gives the product a nice little tang but also the sweetness I like in a flavor profile.



On this basic recipe, we are going to use a ratio that will produce approximately 14-16 ounces of vinaigrette:

Ingredients:

1/3 cup vinegar
2 tablespoons citrus
1 teaspoon salt
1 teaspoon fresh pepper
2 tablespoons "sweet"
(see suggestions left)
1 cup oil (to taste)

Directions:

Add ingredients together (except oil); should equal about a half cup. Add ingredients into food processor or use hand emersion blender and blend for 30 seconds. Now, you can start to add your desired flavor profile: garlic, basil, fruit, and so on. Continue to blend and slowly add your oil, this will emulsify the dressing. Taste and adjust to your liking.

Please join us for Thirsty Thursday's and look for new items on the Tasting room menu. The following recipe is one of my summer favorites. It pairs very well with baby spinach, field greens and grilled shrimp, salmon, or chicken.

TANGERINE TARRAGON VINAIGRETTE

Ingredients:

1/3 cup white wine or tarragon vinegar
2 tablespoons honey
Salt and pepper
2 tablespoons fresh chopped tarragon
Squeeze of 1 lemon and 2 tangerines or cuties work well
1 shallot rough chopped
3 chives rough chopped
1/2 cup each olive oil and grape seed oil combined

Directions:

Blend in processor for 30 seconds. While the machine is on, slowly add the oil mixture. If the dressing is too thick, use a small amount of water to adjust. Store in a container that can be shaken, in the refrigerator. ❖

Join Us in The Tasting Room for Thirsty Thursdays
EVERY THURSDAY 6PM-9PM

In This RELEASE

4Q
Preview:

Last Day: November 10
Charge Day: November 11
Ship Window: November 17-21
Pickup Window: November 15 - December 15
Ship Pickup's: December 16
Event: Gruel and Grog
December 6, 10:30-12:30, 2:30-4:30, 6-8.
December 7, 11-1, 3-5 Hosted by Eric Glomski

INNER CIRCLE

2013 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. It was unique and delicious. We have continued the tradition this vintage by blending equal amounts Ranchita Canyon Cabernet Sauvignon and Colibri Mourvedre. The results as even more vast in their complexity and deliciousness than before!

2013 House Mountain Grenache

Everything about this site oozes of terroir and so does this wine. We aged this in older, neutral barrels as not to interfere with the grape's expression of place. Keep an eye on this one and expect great things. In fact... expect great things from all wines grown in our Page Springs valley!

2013 House Mountain Grenache AZ White Oak

We aged this on Arizona White Oak so that you could compare and contrast with the neutral oak bottling. You will certainly see more oaky flavors, but also more tannin, darker color and a slightly different fruit character.

2013 Colibri Syrah - Etta's Pick

It just so happens that our previous vintage of Cochise County Syrah (acronym-ized in our accounting system as COCSYR) was the favorite of our "colorful" receptionist and office manager, Etta Phillips. Etta's love for the COCSYR supported and galvanized our commitment to keep making this wine - something that she just can't get enough of!

2013 Super Arizona

2013 marks the third 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 except for the Malbec which was grown at Deep Sky Vineyards in Kansas Settlement, Arizona. Like 2012, we have favored Cabernet as the dominant grape over Sangiovese in this blend. This should prove to be an amazing food wine and should cellar well in the short to mid-term.

2012 Vino Del Humo

In 2011, tens of thousands acres of forest burned in the Chiricahua Mountains around our Colibri Vineyard. The wafting smoke tainted the grapes and all of the wines from that year tasted strongly of BBQ - a hint of the smoky character was imparted on the next generation of wines aged in those barrels. Well... we decided to go with the flow and put a blend together with some of those barrels. If you like any and all things smoky, this is your wine. Try it with BBQ!!!

FAMILY

2013 Fort Bowie Sangiovese

Sangiovese is another grape that is expressing itself and Arizona in ways previously uncharted. Like our sublime AZ Grenache, I am again drawn to Pinot parallels when describing Sangiovese. This wine is so expressive of place; as always it is so delicate, pretty and nuanced, and it's just so darn good!

2013 MGSP

This classic blend came into being for two main reasons. The first was to pay homage to the captivating blends of Southern France that are crafted with this core grape trinity (G, S and M). Here, though, we have added a splash of P for good measure. The second reason was to create a complex, but soft and immediately approachable wine that can weave its way into a number of settings. Beautiful layers of spice, purple fruit and earth come together on a silky palate with a lingering and complex finish. Arizona undoubtedly shows strength in growing Rhone varieties.

2013 Golden Rule Sangiovese

We have been working with Jim Graham of Golden Rule Vineyard since his first harvest in 2009. This Sangiovese is rich and complex with an intriguing mix of dark, candied cherries and leafy, forest floor flavors. Enjoy this soft, rich wine young as an aperitif or with richer foods.

2013 Dragoon Aglianico

Research has now strongly suggested that Aglianico is an ancient variety that is indigenous to southern Italy whose ancestors have gone extinct. This vintage shows more elegance than the previous and should be more approachable in the short to mid-term. It has forward, beautiful fruit and plenty of color and structure - it's just not over the top.

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CELLAR DOOR

2013 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, ageable wine, reminiscent of great Southern French blends. Historically, this blend is so tasty that one of our Wine Club members suggested the purported acronym read "Enjoy 'Cause It's Practically Sex." Possibly you'll agree...

2013 Super California, 2 Bottles

This fascinating, well balanced blend of classic Bordeaux and Italian varieties is as complex as it is delicious. All four varieties come from the prestigious Ranchita Canyon Vineyard in north Paso Robles. This is an excellent food wine and it should reward proper cellaring for several years.

2013 Colibri Grenache

Colibri Vineyards, located in east-west running Whitetail canyon in the Chiricahua Mountains, is as stunning as its wines are interesting. Remote and beautiful, Colibri sits in a wild, ancient volcanic landscape. You can really taste this place in this wine - so much that I once heard an AZ wine expert refer to Colibri as the "Grand-Cru" of Arizona!

2013 Dragoon Zinfandel- Rockpile Clone

I never would have thought that such rich and jammy Zinfandel could be produced in Arizona. Well... Dragoon Vineyards has hit it spot on with this wonderful wine. All the classic California Zin lover's characters are here: strawberry jam, bramble, mint, vinyl & catnip, along with a bold, juicy texture.

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FRIENDS

2013 Super Arizona

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2013 Sangiovese Paso Robles, California

This was an interesting vintage for Ranchita Canyon: intense heat in August (many days well over 100) and severe drought throughout the year. We were so stricken with how jammy this wine was we found ourselves confusing it with Zinfandel in our cellar...! When it came down to it though... the wine was awesome, it just wasn't what we expected. We had to let the vintage, the site, and the grapes talk for themselves as an expression of the combination of these unique circumstances. If you are attached to RCV Sangiovese of the past, get ready for a new experience. And if you love jammy Zinfandel, well...



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

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