



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



By Eric Glomski,  
Owner and Director of Winegrowing

## Our New Winemaker Not a Dirty Little Secret...but a rather Greasy One!

The tallest tales and the secrets revealed within them are always best when they aren't tall at all, but are the miraculous truth. I have been making wine for twenty-plus years now. My own tale rolls from the first apples I pressed and fermented on my front porch in 1993, through my tenure in the Santa Cruz Mountains of California, to over a decade here in Arizona. Things are changing for me and with each passing year I find myself drawn deeper into our vineyards and further away from the cellar. I have spent years teaching and sharing what I know with a variety of talented young individuals. It is time for me to share a couple of secrets about my current plans and the secret past-life of my successor, Matt Rollain. Yes, our Assistant Winemaker, Matt Rollain, is now Winemaker here at Page Springs Cellars.

Let me start by saying that I am and will remain intimately involved in the blending and grape growing here at Page Springs. Blending is the art of winemaking and I continue to experience great joy working on the small, single varietal wines and complex blends we have crafted here at PSC. I also still love experimenting around the fringes of what is already a very "out of the box" winery. (I need only say Marselan, Counoise, Teroldago, Cork Boat Races, Arizona Oak, Mertis Apple wine, but the list goes on). So...for all intent and purposes, Matt (with help from our Cellar Master Marissa Gagliardi, the Rented Mule Bill Fanning and our newest Cellar Hand and Crush Worker Gayle Glomski) now runs the day-to-day show around here. But...Matt has a pretty little, greasy secret of his own that I must, I just must reveal - it makes this tale so much more interesting.

is a tad disrespectful of his previous life because he was a hard working young man who rose through the ranks of a prominent, multi-national franchise. He first served on the production side of this giant and then rose to Assistant Manager and finally Manager. Why he chose to go back to school and take a chemistry class that had an emphasis on wine is a story he should tell you himself. He first started working in the Stronghold lab back in the good ol' days and then moved to Page Springs where he has been ever since.

The other day I sat in my office discussing some handoff issues with Matt and I almost found myself in tears. Like I said...I am still super involved here and used to being a hands-on kind of guy. Handing the reigns to someone else is hard...I was simultaneously overwhelmed with pride and excitement for Matt while struggling with a strange tinge of melancholy in my gut. I had to let Matt know that I would never have considered handing off so much responsibility (for something I care about so much) to anyone else who has ever worked with me. Matt is super smart, very organized, beyond meticulous, he is a problem solver and a damn hard worker. He also gets me and he gets Page Springs.

So, I hope you all join me in welcoming Matt Rollain to one of the most important positions here at Page Springs Cellars. Know that I will continue to tinker and blend with our team here - but look for me over at Arizona Stronghold much, much more (I am needed there). AND, most importantly, thank the stars that we saved Matt from Kentucky Fried Chicken.

You see...I love to say that we saved Matt. Now...this **Cheers!** Eric

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# IN THE KITCHEN WITH BRYAN

## Zopolte

By: Chef Bryan Nowicki

I want to let you all in on some of the “secrets” going on in the PSC kitchen. As many of you have experienced or noticed we have been making some changes in the Tasting Room kitchen. These are the beginnings of what will be a two year project to reinforce our estate farming, allowing us to grow more of the food we serve you. Our goal is to create a culinary experience: not only a showcase of our food and winemaking skills, but also integration of farm, landscape and service. We want to create a collaboration of wine and food knowledge that supports the structure and style of our wines and winemaking practices.

Right now, we are in the beginning stages of creating a real Farm to Table experience at PSC. We have hired Tyler Zander as our organic on site farmer. Tyler has experience and local knowledge in the farming industry here in the Verde and has his own farm in Camp Verde called Zopolte farms. We are excited that Zopolte farms will be supplying some of our produce at PSC. We will also be outsourcing other products from local farmers including hydroponic organic mushrooms.

Our menu will soon be changing seasonally. I know, we hear a lot about seasonality but literally we will be changing with the three Arizona growing seasons and with each harvest. We will begin pickling, canning and fermenting. The goal is to get to the point where we can provide fresh tomatoes and basil for pizza sauce year round. Right now, we are clearing space and planting seedlings in the green house but by April you should be able to see the beds we have created and the beginnings of our farm. From a culinary-career perspective, this is a very exciting opportunity. It's a chef's dream in a way and I am ecstatic to be a part of it.

Over the past eight months I have been re-working the current menu to produce the finest quality dishes that compliment our amazing wine selection. While this may seem easy, remember that our PSC tasting room kitchen is 100 square feet (and that's including the dish washing station). I think the politically correct term is spatially challenged. We have come up with some innovative methods! For example, we have recently added a pressure smoker.

This genius device allows me to smoke everything from duck, to pork belly, to cold smoked cheese. You can see some of these items on the current menu. For example, a couple employee favorites include our BLT sliders (house-smoked, chili-cured bacon, strawberry tomato jam, chipotle mayo, arugula and tomatoes; a pretty killer rendition of a classic) and the smoked duck Reuben (house-smoked duck, Thousand Island dressing, homemade kraut and gruyere cheese toasted to delicious perfection). We enjoy testing the boundaries of common diner food and elevating something simple to pair perfectly with our wines.

It's a pretty rough job sitting down with Eric, Paul and other staff to test out new menu items. We put a lot of time and energy not only into making sure that our foods pair perfectly with wine but also in pushing boundaries.

The last bit of exciting news is that we are formulating plans to expand the tasting room early in 2016. Preliminary plans include a full kitchen and expanded patio. That's right, a real kitchen! Just imagine the possibilities!! ❖

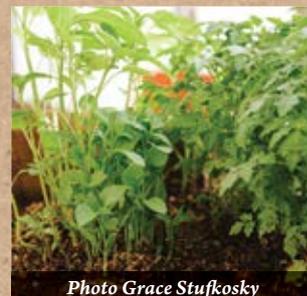


Photo Grace Stufkosky

## Page Springs Yoga & Massage

### Awakenings By: Gayle Glomski

As the Arizona sun warms the earth and awakens the vines, secretly, our bodies are ready to do the same. Lack of movement and hibernation during winter can result in short, tight muscles, causing aches, pains or low energy. Our massage Therapists are ready to help elevate your health and well being.

We suggest a **Therapeutic massage** to relax and unwind. Work one on one with your Therapist to create a session to target specific areas of healing or allow your Therapist to tune into your body's hidden needs.

Try an **Aromatherapy massage** to stimulate your senses. Your Therapist will use specialized essential oils that trigger relaxation and healing while subtly manipulating soft body tissues.

**Thai massage** encourages balance to your mysterious meridian lines. Allow your Therapist to gently move your body into soft relaxing yoga stretches while creating vitality. Given traditionally wearing flexible clothing and performed on a floor mattress. Not available for couples/friendship sessions, can be substituted for one guest in group massage.

All modalities can range from light to deep pressure; please explain to your therapist your preference.

Enjoy our private outdoor **Cabana, Den** or **Cove** venues which fluctuate with the weather. The **Cabana** sits next to Oak Creek at the edge of the vineyard. Feel the breeze, experience the bird life and hear the intoxicating creek during your massage. Find our veiled **Den** nestled



next to Page Springs above the vineyard. Sense the breeze while listening to the flowing sound of the natural spring. Allow our Therapists to escort your special guests to the **Cove**; a secluded setting at the bottom of our vineyard next to Oak Creek. Ideal for bridal, birthday

# FROM THE VINEYARD

Jeff Hendricks, Vineyard Manager  
**It's Complicated**

What is the secret to growing high quality wine grapes?

Behind every great wine you've tasted are meticulously farmed grapes. It's a simple and common statement you hear often in the wine world but when you dig into the details, it gets a little more complicated.

There was a mindset that was prevalent a few years back that deficit irrigation stressed the vines into producing high-quality flavor concentrated grapes. Currently that theory has been discredited. You might hear a winemaker touting that he/she only buys grapes from vineyards that crop less than 2 tons per acre. You also might hear arguments over organic/inorganic or building soil verses dripping in nutrients through the irrigation system. More locally specific, we often hear "what is Colibri's secret" and why is our estate Landscape wine always a crowd pleaser? You can see trends year-after-year where certain sites (or small plots on a larger site) always deliver quality. What's their secret?

There's a complicated equation that answers this question and its some percentage terroir, some percentage passionate farming and a final percentage of lucky weather. Weather often seems like it should be a big factor, but 2014 was terribly rainy. A passionate crew saved almost all our grapes from rot. And perhaps for the less passionate farmers, the weather was devastating to a vintage.

The truth is Terroir is probably 80%-90% of why Colibri fruit is so beautiful. We've seen vintages where we've farmed it passionately and vintages where it's been rather neglected but all vintages come out

or secret parties. Minimum of three (3) guests - maximum of four (4) guests per session.

Take some private time for yourself, enjoy having your favorite friend join you in a couples/friendship massage, plan your bridal, birthday group massage or surprise someone with a massage gift certificate.

All massages, private yoga and hoop dancing classes are available by appointment April 20th - October 30th 2015. Member discounts apply for 60 minute sessions or longer. Please contact Gayle with questions or to schedule at 928-639-3004, extension 226 or [massage@pagespringscellars.com](mailto:massage@pagespringscellars.com).

Thank you for your support and looking forward to another energizing season! ❖

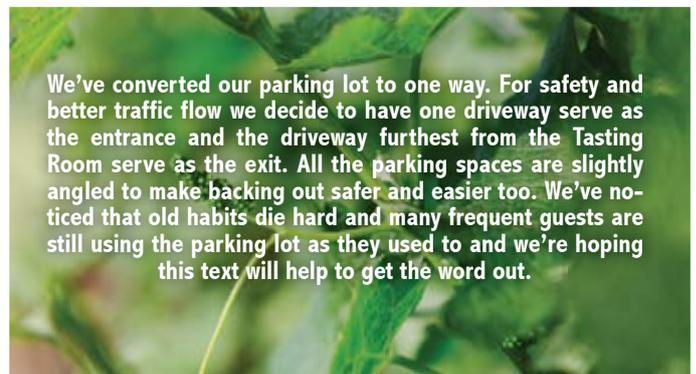


Gayle Glomski

strong. The climate is so favorable there that if you did the bare minimum you probably wouldn't have any rot or any frost concerns nine out of every ten years. That site is bulletproof in how it's situated and its nano-climate... it's really amazing. So that hypothetical mediocre farmer, when placed at the Colibri site, would deliver consistently great fruit most years.

Now, if we look at the estate and our Petite Sirah and Syrah, it has high rot pressure and every spring we panic about frost. It's proximity to the creek brings in all sorts of grape eating critters and the soil is so rich that it's almost problematic. Terroir plays a wonderful role in the fruit but it's far from easy like Colibri. Any wonderful Landscape blends are probably equally weighted between terroir and farming practices. A mediocre farmer at the estate would probably deliver terrible fruit (even with great weather) most years.

I think most good grape farmers would think of the vines as their children. Maybe Colibri is the child in an affluent family that would succeed with not-so-great parenting and less love. The estate is the rascal child that grew up with many challenges but love and care help her/him succeed. Isn't that the secret to life or happiness? Images of inspirational posters and motivational t-shirts and bumper stickers come to mind. Cheers to passionate farming! ❖



We've converted our parking lot to one way. For safety and better traffic flow we decide to have one driveway serve as the entrance and the driveway furthest from the Tasting Room serve as the exit. All the parking spaces are slightly angled to make backing out safer and easier too. We've noticed that old habits die hard and many frequent guests are still using the parking lot as they used to and we're hoping this text will help to get the word out.

## Replenish after Tilted Earth!

Sunday, June 21st 8:30-10:30am  
Old Town Activity Park  
(Grass area across from RIOT)

By Donation

Traditional 108 Sun Salutations to greet the Summer Solstice. Gayle will guide the first few then join the celebration. This practice is to enjoy without competition or judgment. Do as many Salutations as you'd like and feel free to leave when you're finished. Please wear layers, bring mat, water, and a light sheet.



# Member PROFILE

## John & Connie Manogian

### How we met By: Connie Manogian

If it wasn't for wine, John and I would have never met! It happened at a local wine store. In fact, John had been their first customer. Having been widowed for a long time, I would go out to dinner by myself and take a book to read, but I was growing weary of my own company. So, I decided to try out the local favorite wine shop where I could enjoy a glass of wine and the social aspect that it offered. Wow: learning new things, tasting great wines and cultivating new friendships....fun stuff! The store would often host wine dinners at various venues in and around Cave Creek. As luck would have it, at the first wine dinner I attended, they held a raffle and I won a Wine Club Membership.

Looking back, it seems like John and I had been two ships passing in the night, because after five years we finally met at a

monthly wine club event. As I talked to John, he seemed very personable (I don't think John has ever met someone he didn't like). A mutual friend, Barb and her husband Dean invited me to dinner with them Saturday night. Thinking that Dean would like to have someone to talk to, I turned around and asked John if he would like to join us. Unfortunately, he had other plans but we met again, about two months later, John finally asked me out and the rest is history.

We discovered that we both love wine and travel. We began visiting Sedona on the weekends and of course Page Springs was always on the agenda. John would go into the tasting room and chat with Wells Blanchard about wine and in August 2011 we joined the Club. About six months later, Wells talked us into upgrading to



an IC membership and we haven't looked back! Being Members has allowed us to participate in

“Every time I open a bottle of wine, it is an amazing trip somewhere.”

— Jose Andreas.

Tap the Cask, Barrels & Burgers, Build A Blend, Gruel and Grog and we've been able to get to know Eric Glomski. Eric has such enthusiasm for winemaking. You can see how much detail and how much thought he puts into each blend. It's a delight to hear and watch him talk and he is extremely passionate about what he does and he wants to share his knowledge. We are so lucky. We've learned a lot over the years.

Around the time that we joined the Club, there were travel posters on the tasting room walls about the 2012 wine river cruise up the Rhone Valley in France hosted by Eric and Sam Pillsbury. Wow, travel and wine? It couldn't get any better than this!!! We couldn't wait to pack our bags and set off for the 7 day adventure. The quaint wineries and medieval towns were amazing. The food pairings on the boat with both AZ wines and regional wines were unforgettable. A favorite was when the boat had to be docked for two days due to high water levels. It allowed more time to explore the town of Viviers and enjoy the truffle farms. The friends we've made, the wines we've tasted, and the

amazing views were spectacular! We weren't even off the ship before signing up for the 2013 cruise on the Danube. Budapest was phenomenal, the Architecture breathtaking. To cruise the Danube from Budapest to Vilshofen is a beautiful passage through time. And to have the opportunity to be personally escorted by a winemaker to some amazing vineyards and wine cellars is a once-in-a-lifetime experience that everyone should do at least once. And as you might guess, we are soon embarking on the PSC Wine cruise 2015 on the Douro in Portugal.

We believe that Friendship is the Wine of Life. We are so happy to be part of the Page Springs Cellars. Each adventure shared with the PSC wine club is full of great memories. Because we have enjoyed these wines in state and out of the country, they have sealed in great memories for us. With just one sip, it can take us back to a river cruise instantaneously! Eric and Gayle are two incredible people who have allowed us to come into their lives. The best part of Page Springs Cellars is that we are family! ❖



# NOTES FROM THE CELLAR

49/49/2

By Matt Rollain, Winemaker

The secret to making good wine is: **Doritos and internet radio**. Without these two key ingredients, we would probably never survive harvest. In truth, the secrets to our wines are pretty straight forward. For example...

The secret to ECIPS is using the best and spiciest fruit from Colibri Vineyard. Usually, that means Counoise and Grenache with some Mourvedre or even Syrah thrown in for texture. Flipping that 'recipe' (almost) gives us the secret to El Serrano (Mourvedre and Syrah from Colibri Vineyard consistently make the bulk of this wine).

I don't like the word "recipe" because it gives you the illusion of a preset formula with quantities you can just plug in and duplicate each year. I'm sure at one point most of you have heard Eric or I say that blends are fluid and change with each vintage. In 2011 for example, we lost all the Colibri fruit to smoke damage so El Serrano was made with mostly Arizona Stronghold fruit. This is where the fun side of winemak-

ing comes in. You'd be surprised how many versions you can come up with. We taste through multiple iterations of every blend: sometimes just twice and sometimes as many as twenty versions over the course of a couple of weeks. In the later case, it is usually a more complex blend, something like Barrio Blanca, Mules Mistake, or Vino de la Familia.

The Familia has its own not-so little secret, often putting us through twenty different versions: the addition of a little bit of white wine. While this is typical for the Familia; the exact varietal of wine and how much we use is never the same. Sometimes we use Malvasia, or Rousanne, or even Viognier and we can use 2% or 5%, or maybe 3.5%... you never know!

The Mules Mistake has a similar secret; on occasion it contains just a bit of white wine. In Familia the white wine adds some aromatic freshness and some acidic crispness to help deal with how massive and dark

Petite Sirah can be. While in the in Mules, the addition of a white can enhance the fruitiness and brighten the palate which makes Mules a nice stand alone, drinkable wine, with or without food.

A rather well done YouTube video describes the secret to winemaking even better: "Making wine is 49% cleaning **stuff**, 49% moving **heavy stuff**, and 2% drinking beer." The statement is pretty accurate actually. Although sadly for us, we don't really hit that 2% on beer drinking. We'll keep on trying! ♦



## Message In A Bottle

By Luke Bernard, Tours Manager & Offsite Events Coordinator

Secrets are typically bottled up. At Page Springs Cellars we have decided to uncork ours. Approximately one year ago, we launched a new tour program that showcases a behind-the-scenes look at our business, property, processes and people. The foundation of this new department is based on experience, education and enjoyment. Our tour program educates guests on our high-desert farming practices within our unique landscape, and the major influences that they have on the outcome of our products. The program also explores our wine making facilities, which are packed full of mysterious machines and intriguing vessels that excite most taste buds. Here our guests often have the opportunity to witness our winemakers in their element. From de-stemming clusters and fermenting fruit to pressing wine and racking barrels, we are providing guests with the opportunity to learn and observe the complex processes in action. In the depths of our cellars, you can learn which yeast strain is metabolizing sugars into alcohol or which bacteria are converting the molecular structure of certain acids. Our doors which once concealed the inner-working of Page Springs Cellars are now open.

When I first started working in the PSC Tasting Room close to four years ago, I was ecstatic to be in the vineyards or down in the cellar. As a wine lover, I felt like a kid in a candy shop. This feeling has not worn off. In fact, it



has only developed as my knowledge of wine has expanded. Something that isn't kept secret is our passion for this place and our products. Our tour guides, including myself, truly enjoy showcasing the place that we love, while conveying that which some wineries may conceal. As a guest on our tours, you'll get the unforgettable experience of sampling

wine directly from our barrels. The experience of drinking well crafted wine in the heart of our cellar while peering up through stacks of wine barrels is something special. These moments that enhance the experience of our guests are times that we truly enjoy as well. I'm not sure if I could take the experience for granted if I tried.

I've always enjoyed dispelling the myths and unnecessary aspects of wine and the culture that surrounds it. Throughout this first year of our tours program, this personal pleasure has been rivaled with the enjoyment of sneaking people through the back door to see behind the scenes. My satisfaction in providing this opportunity is only part of the fuel that motivates this program. The blood, sweat and tears of our winemakers, vineyard workers and guides are a huge factor. The secrets hidden inside our bottles are now yours for the taking. We hope that you accept our invitation.

**Tour Page Springs Cellars! Fridays, Saturdays & Sundays at noon, 2pm & 4pm. Reservations Recommended. Contact us at 928-639-3004 or at [Tours@pagespringscellars.com](mailto:Tours@pagespringscellars.com)**

# The Wine Club WORLD

By Julia Velo, Wine  
Club Manager

## Shhhhhh

Shhh...oh man, do I have secrets for you! Did you know that the PSC crew...haha. I'm just kidding of course! I wouldn't have a friend in the joint, if I revealed all their secrets! But boy are they juicy! (Wink -Wink).

At the risk of being totally teased, I will share one of my secrets, maybe two. I once thought that water was added to grapes as part of the winemaking process. NOT TRUE! I didn't realize so much "juice" could come from just the fruit itself. And when you think about it, it's pretty amazing how much yield comes from a single year's harvest.

Now, some of you might be able to relate to this. While I am writing this article, I am watching my husband install a new dishwasher (well, he actually just left for his 5th hardware store trip and there could be more this evening.) While I'm spilling the beans, I have learned over the last year that the best secret to a successful Wine Club, Club Events and possibly life in general is, ready for it? Flexibility!

The secret to running our amazing Club is keeping an open-mind and staying flexible to adapt to change. Yup, it's really that simple! For example, I always have a vision of how I want an event to look or how the event should flow, but then this uncontrollable thing like, let's say the weather, has a different plan. It becomes essential to change the plan, have a back up or come up with a completely new one. Just recently, Oak Creek flooded and almost washed out the lower stage where the next two events will be held. Potentially ruining all my plans! Had the stage flooded (it didn't) I would have been on the hunt for a new location. The good news is that the peak water level was just shy of the stage. No damage done. Whew!!

On January 1, we had a record snow of over eight inches in one day; not exactly typical of Northern Arizona weather. We all enjoy these abnormal weather events. Whether it be playing in the snow, being "river watchers", walking the banks after the flood or two days later sitting on the deck eating lunch and enjoying 70 degree weather. There is always something out of the norm going on here at PSC. Such a special place we share!

Just like the weather, life happens and circumstances arise. I want to know what to expect and to understand the rules, but a big part of me craves the unknown. What are the obstacles ahead? I'm learning that a lot of the fun is the unknown and am doing my best to bend and be flexible. Like the picture of the ladybug we found after the flood - she had no control over the water level but here she is going about her day: an unruffled lesson to be modeled!

We all have secrets and secrets are meant to be shared, right? That's how we learn. I welcome you to share your secrets. Be it an instance where you learned something new about wine, a suggestion, ideas for the Club or Events or simply what's going on in your world. I'm all ears! I truly enjoy getting to know our Wine Club Members. I look forward to learning with you. Cheers! ❖



*A ladybug after the flood.*

## UPCOMING OFFSITE EVENTS:

**WALTZ AT WALLACE**  
APRIL 11, 4-7PM  
Wallace Gardens in Phoenix  
[www.Aaaphx.org](http://www.Aaaphx.org)

**SOUTHEAST ARIZONA WINE GROWERS AND  
MUSIC FESTIVAL**  
APRIL 18-19, 2015 TIME: 11 AM- 5 PM  
Keif-Joshua Vineyards, 370 Elgin Rd. Elgin, AZ  
[www.eventbrite.com/e/southeast-arizona-wine-growers-music-festival-4th-annual-tickets-14687868811](http://www.eventbrite.com/e/southeast-arizona-wine-growers-music-festival-4th-annual-tickets-14687868811)  
Promotional code for 10% off (Wine Club only): PAGESPRINGS

**PRESCOTT FINE ART & WINE FESTIVAL**  
MAY 9-10, SAT. 9-5 PM, SUN. 9-4 PM  
Courtyard Square- Prescott  
[www.prescottartfestivals.com/fineartwine-festival.html](http://www.prescottartfestivals.com/fineartwine-festival.html)

**WILLCOX WINE COUNTRY FESTIVAL**  
MAY 16-17  
RAILROAD PARK- WILLCOX  
[www.willcoxwines.com/events.html](http://www.willcoxwines.com/events.html)

**KINGMAN WINE FESTIVAL**  
MAY 16, 11-6 PM  
Firefighters Park- Kingman  
[www.kingmanwinefestival.com](http://www.kingmanwinefestival.com)

**JOIN US JUNE 19-20  
AT RIVERFRONT PARK, COTTONWOOD**



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# Business Profile:

## THE VINEYARDS BED AND BREAKFAST

### Family is the Essence By: Tambrala Shurman

Our new journey began with wine. One cold winter evening in 2012, as we sat by the fireplace sipping wine and contemplating our life, we asked ourselves why we continued to endure bitter Midwest winters. Why do we continue with the daily work grind? What new career path could we take? What could WE do? We could open a bed and breakfast! Yes! Are we really brave enough to give up our comfortable lifestyle and take THE plunge?

We decided that Bruce would give up his job as an IT manager and Tambrala would resign from a nineteen year School Psychology career in northern Illinois as well as her Wedding Coordinator business. We began to search for the perfect place not only to raise the family but to plant the seed for the "best kept secret" of all: The Vineyards Bed and Breakfast. It was the very beginning of a wonderful new adventure.

Anchored by Page Springs Cellars, Page Springs, Arizona is on the rise and has become a "must do" destination. We have to be completely honest and say that prior to our quest we never even knew that Page Springs existed, despite having visited Sedona and the Verde Valley many times.



*Views from the house*

And to think, this amazingly beautiful and historically rich little piece of the world is just 15 minutes from both Sedona and Old Town Cottonwood. At The Vineyards Bed and Breakfast, tourists can still experience everything that both locations have to offer yet stay in a tranquil countryside B&B that feels millions of miles away. We all know that location is key to any thriving business. Our Bed and Breakfast property is a lush, green oasis nestled among many thriving vineyards along Page Springs Road. But the best part of our B&B location is the proximity to Page Springs Cellars which is literally just a half mile away.



*Tambrala & Bruce Shurman, The Vineyards B&B Proprietors*

Of course the secret of Page Springs is getting out. If we mention that we live here, especially to locals, the immediate response is something like "what a beautiful place to live" and "how lucky you are to live so close to the wineries." Our guests especially appreciate the close proximity after a wonderful day of wine tastings. Thanks to Page Springs Cellars and the amazing wines created by Eric Glomski and his staff, Page Springs is quickly becoming known to locals and tourists alike as THE place to experience Northern Arizona wine tasting. As proprietors of the B&B we are honored to call Eric, Gayle and the staff of Page Springs Cellars our neighbors and newfound Page Springs family.

As people who love to travel, we visited the Verde Valley often and fell in love with the beauty and versatile adventures that the area has to offer (not to mention the awesome year-round weather). Our favorite thing to do while vacationing is to find a Bed & Breakfast for lodging because we love staying in cozy places that feel like a home away

from home. Hotels and large impersonal Inns just aren't our style. We love having the owners greet us personally and share their knowledge of the area so that we can experience not only the well-known tourist adventures but the hidden secret gems known only to locals. B&B owners understand how to open their homes and their hearts in a way that makes a perfect stranger feel as if they are with family. Families are the essence of a B&B.

In the true spirit of B&B families, our guests are treated to a hearty home-cooked breakfast that

is served to you and the other guests family style. Part of the B&B fun is meeting those other guests from interesting places and finding that 'common thread' that seems to exist in all of our lives during breakfast conversations or while sharing a glass of evening wine at the fireplace. As your B&B hostess, Tambrala thrives on being the "hostess with the mostest" and assisting guests with personalized wine tours, shopping excursions, hiking adventures, scheduling on-site massages, planning girls' weekend getaways, surprise birthday parties or a dream-come-true

wedding in a magical location. Bruce's perfect day as your host consists of whipping up a savory masterpiece for breakfast, walking guests back to Oak Creek behind our property and then whisking Tambrala away to meet newfound B&B friends at Page Springs Cellars to share a bottle of wine and listen to live music. We deeply LOVE music and we want to do everything to make sure our home is filled with music. We have a piano and guitars for our guests to use during their stay. Don't be surprised if Bruce pulls out his guitar at the tiki bar and convinces you to join in on a Jimmy Buffet tune. Yes! We have a tiki bar to mimic that tropical beach feeling that we love so much on our beach vacations. And what better to do at the tiki bar than to share a glass of wine with friends and family!

All good things begin AND end with wine. Ahh yes, we have come full circle. Let's all raise a glass and toast the October 2014 grand opening of The Vineyards Bed and Breakfast located directly on the Verde Valley Wine Trail! The beautiful landscape of the property and the heartfelt welcome from our family to yours provide the perfect setting for creating unforgettable memories filled with new friendships, great wine, excellent cuisine, music, 'tropical' breezes and unsurpassed Midwest hospitality. We are excited to let the secret out regarding our slice of paradise and personally invite Page Springs Cellars Members and guests from all corners of the world to experience everything that The Vineyards Bed & Breakfast has to offer.

Tambrala & Bruce Shurman, The Vineyards B&B Proprietors and Page Springs Cellars Family Members. ❖

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928.300.4313

# In This RELEASE

## SWR Preview:

Final Invoice Changes: July 3  
Charge Day: July 7  
Ship Window: September 8-10\*  
(temperature permitting)  
Pickup Window: July 10 – October 4  
Ship Pickup's: October 6-8\* Will Ship With 3Q

## INNER CIRCLE

### 2013 Campania - 2 bottles

Here we have a single barrel of Dragoon Vineyards Aglianico blended with a single barrel of Fort Bowie Merlot. At minimum, we have an intense palate of candied wild strawberry and brooding resinous notes. This year's release should mature more quickly than the previous vintage.

### 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. This vintage marks the first time we have added the Basque grape, Tannat, to the blend to bring a hint of earthy-spice and more weight and color to the blend. Historically, this blend is so tasty that one of our Wine Club members suggested the purported acronym read "Enjoy 'Cause It's Practically Sex."

### 2012 Ranchita Springs Vineyard Petite Sirah

Ranchita Canyon Vineyard is located in the eastern hills of San Miguel in northern Paso Robles County. 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 level of commitment shows in this tasty wine which is one of the most fruit driven we have made in years.

### 2013 Colibri Vineyards Mourvedre

This year's Mourvedre is a blend of 3 out of 4 sectional picks. This year we chose to pick them all on the same day. The top grapes were slightly riper and richer, the bottom spicier with a hint of green, and the middle was in between. The three wines that resulted were all excellent and have brought more complexity to the blend had they been all at the same ripeness level. As always, this is a classic expression of place and a wonderfully balanced wine.

### 2013 Fort Bowie Vineyards Merlot

The second crop off these young vines shows that Arizona can produce elegant and classy wines from the classic Merlot grape. Here we find dried fruits, red raspberries, herbs and hints of fennel and green spice. This wine has ample acid and tannin for a mid-weight wine and a dry, almost Italian style finish. This wine cries out for food – and a little bottle age before opening it. If you open it within a couple years of the vintage, consider decanting it.

## FAMILY

### 2013 Page Springs Vineyards Petite Sirah

In recent years we've made a lot of advances in our Estae Vineyard with growing grapes – and in particular with managing our canopies. All of a sudden our wine started getting darker and richer earlier in the season.

### 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 varietals.

### 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.

### 2013 Fort Bowie Vineyards Merlot

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### 2012 Pillsbury Vineyard Shiraz-Pick 2

This Shiraz is classic in its blue fruits, hints of ash, a soft pallet and smooth, silky finish. With each vintage the wines from this vineyard get better and better.

## CELLAR DOOR

### 2012 Dragoon Vineyards Nebbiolo

The ageability of the wine is vastly increased as well as the complexity. In the process, an unmistakable, dry, slightly volatile, Italian style develops. This was our process too – and two years in barrel also followed tradition for this varietal. This is an exciting first for this famed and fickle varietal here in AZ!

### 2013 Melange Du Rhone Syrah

Rhone varietals from Templeton, a cooler sub-region of Paso Robles, have unique character and Melange du Rhone Vineyards exemplifies this coolness. Vivid blue fruit, violets, apple blossoms, cherries and pomegranate with a touch of stone fruit intermingle in this compelling wine. We have known owner and vineyard manager Jim Allen for a decade now and continue to appreciate his fine offerings. Enjoy!

### 2013 Dragoon Vineyards Pinotage

In the past, wines made from this grape were considered too earthy and were also criticized for their strong barnyard and animal qualities. More recently, new viticultural and vinification practices have been turning up some excellent examples of this interesting grape. Here in Arizona, we don't see any qualities that we view as undesirable. This wine has great, expressive fruit and wonderful subtle spices and a pinot noir like texture.

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### 2013 Ranchita Vineyards Petite Verdot

Petite Verdot is one of the hidden jewels of the Bordeaux region of France where it finds its way into blends as a color and tannin enhancer. This is easily the finest example of this wine we have ever produced. It has a wonderful balance between richness and freshness along with dark fruits, cured black-olives, dust, basil and bark. It is drinking well now but should age well for several years to come.

### 2013 Fort Bowie Vineyards 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!

## FRIENDS

### 2013 Super California

This fascinating, well balanced blend of classic Bordeaux and Italian varietals is as complex as it is delicious. All four varietals 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 Golden Rule Vineyards 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 Fort Bowie Vineyards Merlot

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

WWW.PAGESPRINGSCELLARS.COM

