



heard it on the GLOMSKI GRAPEVINE



By Eric Glomski,
Owner and Director of Winegrowing

The Glomski Wine Future

Many of you have heard the story, but for those of you who haven't here it is in a nutshell...

When I first started making wine here at Page Springs Cellars in 2003 (we opened our doors in 2004 but I brought our inaugural grapes into a friend's winery) I was pretty happy with the initial results but my father, who worked on Wall Street, said that the wines were too wimpy and I had to make a big, Napa-style cab or his associates wouldn't even touch it. My first reaction was f*** them, but when I thought it through it seemed like a fun and worthwhile challenge. Could I make a wine like that? Well...the first vintage was 2004 and it was crafted from 100% California fruit mainly from the Rodeno Vineyard in Pope Valley, Napa. As the winemaking and fruit sourcing evolved, the wine became more-or-less based on the venerable Ranchita Canyon Vineyard in Paso Robles. Today, I am starting to make it from Bonita Springs vineyard in Arizona: Stronghold's estate vineyard. (The fruit quality there has improved so much in the last several years I just can't resist making the first Arizona Glomski.) The style has evolved a bit over time, too. It has gone from a heavily oaked, bombastic, high alcohol monster to a more balanced, Bordeaux-style approach. It is still rich, but the alcohol has come down and the wine is more complex than in the past. If my memory serves me correctly, we have done a "Glomski Cab" in '04, '08, '09, '12 and '14 (which is still in barrel).

The Glomski Cab has never been marketed or advertised and despite its high price tag (\$75 and up depending on vintage) it has always sold out within a year of release. These days I spend more time in the vineyards than ever and at both Page Springs and Stronghold I have very competent winemaking teams. The downside for me is that I need something where I

touch every aspect of its creation and I don't get that being a manager (this should be a four letter word...). I source the grapes for both of our wineries, I make the calls on when to pick (probably the most important decision I make each vintage), and I am always involved in blending – but I don't do everything I used to do. That is why I titled this story "The Glomski Wine Future."

Starting with the 2015 vintage, I am going to slowly begin producing more Glomski wines. They will likely be called the Glomski Estates and they will only come from vineyards that we own and control 100%. Colibri and Dos Padres Vineyards will play prominent roles in grape sourcing. I don't plan on creating a lot, but my goal is to grow the project to about 500 cases over the next few years and the wines will only be made if I feel they are the best of the best. I am also planning on eventually ageing them all in Arizona Oak. I have a large batch of AZ White Oak that will be ready for toasting next year.

My other goal is to head this project in a direction where I have the time to do every step of the winemaking on my own (maybe with my wife Gayle and our kids). Initially it will be made with the help of our PSC team, but as I get people trained (particularly at Stronghold) I am planning on creating the time to get my hands dirtier than they are now.

So...keep your ears to the ground because some new and amazing wines will be sneaking around in the background of PSC. Maybe we'll put a teaser in a Club Shipment here-and-there, but mainly fate (or your own will) will lead you to them. They will be unabashedly old world and they will be aged for longer in barrel than all our other PSC wines. They will also be released after a longer time in bottle. I can't wait to share! ❖

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AROUND THE GROUND

Summer's Orchestra of Flavors By Tyler Zander, Grounds Keeper and Gardener

The grounds of Page Springs Cellars have recently evolved to produce a few more offerings beyond the seasonal cultivation of long standing grape vines for wine production. Thousands of new vegetable seedlings have sprouted in different corners of the vineyard since I came on board this spring, and deciding what to grow on these scattered garden plots has prompted one central ques-



tion: what tasty treats is this particular desert riparian environment capable of producing in each of the many micro-seasons it endures? In other words, what to grow to fill up the plates (and stomachs) of guests looking for a little sustenance alongside their wine sampling? To provide answers to this question, I had to improvise and conduct, freestyle, an orchestration of arugulas and zucchinis, amongst many others, capable of withstanding nipping frosts as well as blistering ultra-violet assaults, not to mention the regular

nocturnal visits of wildlife looking to find their own seat at the PSC table.

As it turns out, to find willing players in the orchestra, an ongoing game of musical chairs was in order. Crisp baby lettuces were happy garden residents in April and May, making for many tasting room salads, yet subsequent later summer plantings wilted under the intense Arizona sun and harbored a bitter aftertaste, their way of protesting being out of season, a guest forced to stay at the party a little too long. Thankfully, I'm confident they'll give us another chance and return to the grounds come September when fall starts to assert itself and the vineyard transforms into a more welcoming environment for greens and roots.

Conversely, tomato seedlings set out in late April weathered all kinds of abuse from chilly late spring mornings to being the recurring favorite snack of deer migrating nightly through the grounds. By the time the nurturing warm nights of July rolled around, however, the vigorous vines began to reward passersby with a tempting crop of orange cherries and juicy beefsteaks. Regular grazing aside, the tomato harvest scales have begun to sag from the weekly loads of hundreds of pounds of fruits going to the kitchen, destined for topping pizza crusts and giving summer character to other creative plates.

Aside from these well-known garden favorites, far-flung imports from all corners of the world



have their chance to sound their own particular notes in the garden. Presently, sweet potato vines from the tropics enjoy the humid hot days of this monsoon season, as do the eight foot tall vines of Malabar Spinach, a unique green from the jungles of Asia now summering in Cornville. Heat loving okra plants soak up the intense sunlight reminiscent of the African desert where they originated, and edamame pods from Japan have just recently begun to ripen, giving us a short window in which to enjoy them before waiting until next summer to do so again.

The freestyle rap sounding from the orchestra's players is ever in flux, a growing manifestation of the incredibly diverse environment around us. Be sure to check out how it sounds (and tastes) the next time you visit. ❖



Page Springs Yoga & Massage

By Gayle Glomski, Owner, Page Springs Yoga and Massage

Massage All Seasons



As you may know, we have been offering yoga classes, hoop dancing classes and several different massage traditions with a limited seasonal schedule, March-October. I am so excited that we have been given the opportunity to expand our massage days and hours to all months and tasting room hours of the year!

Reserve your private or Couples Massage at our Creek Side Cabana while the weather is amazing! Plan your next event with a Group Massage Creek Side at the bottom of our vineyard! And now you can look forward to a single or couples massage in our indoor Massage Den!

MEMBER DISCOUNTS apply on 60 or 90 minute Therapeutic or Thai Massages!

To reserve, please contact massage@pagespringscellars.com or 928-639-3004, ext 226. Check out www.pagespringsyoga.com or Facebook Page Springs Yoga and Massage.

HARVEST SPECIAL

Aromatherapy massages on sale!

Original price: \$95/60 minutes
or \$140/90 minutes

Sale price: \$75/60 minutes
or \$125/90 minutes

FROM THE VINEYARD

By Melinda Costigan, Vineyard Consultant

FREESTYLE: Motto for Arizona Vitaculture

Our Q3 topic freestyle as it relates to viticulture — the culture (or cultivation) of the genus *Vitis* — can be viewed differently depending on your historical perspective.

In viticulture, the structure given to the vine or the type of trellis it is grown under, can and should vary dramatically from region to region, southern vs northern hemisphere and country to country.

The earliest evidence of grape vine cultivation for winemaking dates back 7,000 years, to a region known as the Caucasus; encompassing the area of Armenia, Turkey, Iran, Georgia & Azerbaijan. How did they structure the vine in ancient Armenia for optimal fruit quality? They could not browse “Sunlight into Wine” to see what Dr. Richard Smart thought, nor could they have had Dr. Alain Carbonneau visit to tell them the “Lyre System” would optimize canopy aeration and light penetration so creating good flavor & aroma profiles and perfect physiological ripeness.

They improvised.

They were not bound to an orthodoxy which told them Vertical Shoot Position (VSP) was the “correct” system because it represented an exemplary standard; traditional and long-established in form or style. Traditional and long-established meant something else to the ancient Armenian viticulturist. It derived from 100's of years' trial and error; annual refinement, observation of seasons and the responding behavior of vine growth. They incorporated subtle changes & improvements over time according to what they observed whilst practicing their craft.

Were the ancient Armenian viticulturists unconventional, unusual, radical, nonconformist, avant-garde, eccentric, maverick, strange, idiosyncratic? No. They were freestyling. They developed their vineyards and structured their vines according to a particular site's characteristics: Soil type and how much vigor it conferred to the vine, the amount of rain and or sun; did their fruit require shade and protection from the sun or was it cool and therefore the fruit needed some sunlight and exposure?

In the viticultural “New World” which describes regions of the world where viticulture and winemaking does not have such a long history, there has not been the same approach. In the USA, Canada, Australia, Argentina, and Chile, for example, the historical perspective is limited. “Experts” with barely one lifetime's experience are relied upon for advice in the New World. The systems for vine growth are consequently similar and more often than not, conform to the prescribed forms & standards of often foreign “experts” — usually with academic rather than practical experience.

Such standards are neither traditional, nor long-established, from an “Old World” perspective.

Vineyards in Carneros, CA look similar to those in McMinnville OR, Walla Walla, WA, Mendoza Argentina, Yarra Valley, Aust., Maipo, Chile and even West Sussex, UK. VSP growth habits with bilateral, single cordons and shoots trained upwards with foliage wires proliferate in the “New World”.

Of course some older vineyards of the “New World” are more “Old World” in character. There are warmer regions of the “New World” with dry grown, un-trellised vineyards in the style of the Rhone Valley or La Rioja where growth systems are in fact a response to the environment. However, in general there has not been the time & history for each unique growing area of the “New World” to develop its own regional “best practice”.

Another example of a “local” adaptation is the “California sprawl” and the use of cross-arms in the southern CA areas of San Joaquin, San Luis Obispo and even Santa Barbara counties — derived from almost 50 years of actual practice. Similarly, Australia evolved the minimal pruned or “Box-Hedged” system where large canopies result from mechanically hedging the previous season's growth into a 3ft x 3ft “box”; the fruit is shaded, the cluster number is high and the cluster size and berry size is small. A great improvisation & adaptation to a warmer climate and to the constraint of high labor costs; achieved in a relatively short time frame.



The fantastical array of “Old World” vine growth systems (pictured) is therefore the result of constant refinement of specific vine growth systems to their particular location (& it's unique conditions) over time — often over 100's to 1000's of years. The “New World” has not had this time and thus opportunity...

We should therefore embrace the Freestyle of our viticultural ancestors in Armenia. We should observe our sites here in AZ and understand that we are viticultural pioneers; taking the approach of the Caucasians. We should embrace the historical perspective that refinement of viticultural practices is a process incorporating generations not a single lifetime. It is a response to our site not an imposition on our site. There is in fact no best way to structure a vine, but we can determine an optimal way to structure a vine at a particular site, if we observe the site, incorporate what we observe and refine our methods over time.

Time in this instance refers to 100's of years if we wish to match perfectly our vine growth or trellis structure to our particular location.

Ironically, “classical” viticulture might be interpreted as what methods are used in the “Old World”. But these methods evolved over centuries without a pervading orthodoxy to intimidate and restrict experimentation and evolution. They evolved freely. Having the freedom to interpret the particular site and respond, without such constraints enabled our viticultural ancestors in Armenia the scope to develop appropriate viticulture to match their sites. Today, the constraints imposed by so-called exemplary standards - which in the “New World” are only decades old - can inhibit development and evolution of site - appropriate vine cultivation methods.

Freestyle should be the motto for AZ viticulture! ❖

Member PROFILE

Megan Cocsia

Growing up in Arizona, I didn't appreciate the desert. I'd always felt like I was in the "wrong" place, that I belonged at the beach. Having since had the opportunity as an adult to live out of state, I've realized that Arizona is my HOME. I feel no stronger connection to any other topography. (Well, except perhaps Italy but even while living there briefly I was homesick for AZ!) Aside from one sister, my close family is all here. It wasn't until I moved to San Diego at age 25 that I realized I'm truly a desert rat; I lasted two and a half months in



Pacific Beach before moving back. I know... who'd want to leave San Diego for Phoenix?? I did. More recently I lived in Boulder, CO for two years and I'd have days when I'd become so frustrated with myself; why couldn't I fall in love with Boulder?? It's one of the best places ever. Nevertheless, there was something missing. Boulder was not Phoenix. Colorado was not Arizona. I missed my family and lifelong friends. I missed the desert, the saguaro, the rocks, the sunsets... I missed the HEAT. So after two chilly winters, I made the bittersweet decision to move back to my birthplace.

My first trip to Page Springs Cellars was December of 2006, though it wasn't until the fall of 2010 that I truly began my love affair with Arizona wine. I took a road trip with a sommelier friend who'd never been to any Arizona tasting rooms so I was especially excited to show him PSC. Only three weeks later I returned for Gruel & Grog with a different friend and she and I drove home that night only to drive back up the next day for the Chocolate Walk in Cottonwood. It was that weekend that I began meeting wine peeps at various tasting rooms, peeps I now call friends. In May I participated in 'Build a Blend,' six weeks later I was at my first 'Cork Boat Races,' and three months

after that was 'Wine Wars'—which should make a comeback, hint hint! ;) I couldn't have been happier when I received an invitation to former PSC employees, Wells and Dana's wedding at PSC itself in November 2011 (back when PSC tried hosting weddings). It was the absolute perfect setting for an Arizona wedding, especially their wedding. Justin officiated (those of you in attendance remember how awesome he was), and that night I was to meet more future friends in the AZ wine industry. Less than a month later I took my mom and yet another virgin PSC friend to my second Gruel & Grog, again attending the Chocolate Walk the next day. My mom was impressed with how many friends I'd made up there, and I was giddy to finally share my "home away from home" with her. Since late 2010 I cannot count how many people I've taken, met, and befriended at PSC! By the way, anytime I see Eric in person I get star struck; he is a ROCK STAR in my wine world. Thanks to him and his fellow knowledgeable and friendly wine stars working at PSC (and in the other tasting rooms), I have become the "go-to girl" when my friends need suggestions of where to visit up north. My most recent guest at the winery—an extremely educated fellow wine geek—is



even planning her 'Save the Date' photos at PSC, thanks to moi. It's pretty flattering and humbling at once.

So I finally arrive at the point of this article: PSC feels like HOME. While living out of state I missed not only family and childhood friends; I missed my "wine peeps." Both Christmases

I lived out of state I drove through Cottonwood, etc., stopping in as many tasting rooms as time and money permitted. I was always greeted with hugs and smiles. Since moving back I've poured for PSC at Tilted Earth in June, in July attended my first Cork Boat Races in three years, as well as the Grand



Opening of Chateau Tumbleweed tasting room. In those two visits I've reconnected with so many friends and already (re)joined all three wine clubs! I was beyond ecstatic in June when Julia asked me to write this; it has long been my dream to work with/for an Arizona winery, and I feel my calling is at last beginning to take its course. The people in Northern Arizona wine country have finally given me that sense of warm welcome I experienced in Boulder but in my desired place of residence, Arizona. Whenever I'm in Cornville, Cottonwood and Clarkdale (the trifecta of kickass AZ wine!) I sincerely feel like I'm part of a family. For years I've known I belong in Arizona; I popped that cork long ago. Ultimately it's the people at AZ wineries like Page Springs Cellars who've truly filled my glass, my heart and my soul with the love, friendship, and acceptance (and of course sublimely delicious wines!) which all prove that Arizona is in my blood. I'm meant to be here. I will voraciously drink every last drop from that glass, and happily pop the next bottle in my continuing wine adventure here in the desert. Cheers! ❖

NOTES FROM THE CELLAR

Surrendering to the Season

By Marissa Gagliardi, Cellar Master

I'll be pulling another all-nighter tonight. It will be the third one in ten days. This is not the self-imposed all nighter of my college days, fueled by poor time management, a general lack of respect for deadlines, and the perceived immortality of my late teens. This is Mother Nature's doing. We are at her mercy and whim. We spend our days sampling: carefully watching brix, pH, acidity and flavor, waiting for the perfect moment to pick. We are often met with the realization that many of the grapes are ready at once. They always come at once. I suppose the all-nighters are my own fault too, since I've yet to find anything that tugs at my soul the way winemaking does.

Tonight, I will head to the winery around 7:30 PM, prep and sanitize the press, auger and

destemmer, while waiting for the truck to arrive with fruit from Southern Arizona. We will spend the next several hours pressing white grapes, destemming red grapes, gathering and analyzing data, making additions, and inoculating. Once all is said and done, there will be an additional two hours of cleanup to do. Hopefully, I will get home before the sun, crash for a few hours, grab a bite to eat, and return by 10 AM, ready to receive the fruit that is being picked in northern Arizona tomorrow morning. Some version of this chaos will be repeated almost daily for the next eight weeks. In addition to fruit processing, we monitor the brix and temperature of each fermentation twice a day, punch down each red fermenter five times a day and perform about 1000 more tasks to ensure the wine is the healthiest it can possibly be. There are always ten more things to do than we have time for. Prioritizing is a major skill this time of year, and is a mark of a good winemaker.

Despite the horribly erratic sleep schedule, being on call 24/7 for two months, barely being able to find time to meet my most basic human needs, let alone go grocery shopping or do laundry, I find myself working my ninth harvest... and my third at PSC. Everywhere I've worked it's the same: sleep deprivation, exhaustion, overwhelm, managing coworkers moods, managing my mood, trying to keep myself fed in a relatively healthy way... and the hardest, telling my loved ones everything will have to wait until October. I've lost friends and boyfriends... But I've also gained so much.

There is a self assured-ness that comes from forcing yourself to do the thing you least feel like doing, multiple times a day. There is



strength in knowing that you've pushed your limits far beyond what you thought yourself capable of, and got the job done anyway. Most of all, there is a beauty... such a profound beauty, in being at the mercy of Mother Nature, rallying for the harvest the way humans have for thousands of years. It's no longer for our survival, but for the sake of love, art and community, which are arguably as valuable to our survival as anything else. Would we really want to live in a world devoid of such things? And so for the next two months, I will allow myself to surrender... to Dionysus, to Mother Nature, to Art... and to a purpose greater than myself. ♦



A few photos from Cork Boat Race 2015



The Wine Club WORLD

By Julia Velo,
Wine Club Manager

Such a special place we share here at Page Springs Cellars. A true tucked away gem! I have to say I'm very fortunate to call this place "my work". Many days on my drive in, I'm enamored by the beauty of Page Springs. The hills, trees and vineyards all transform at every turn. I definitely take the time to walk around the estate just to see what new vegetation is growing and to see the ever changing character of the vines. I cherish the beauty in all of the flowers that pop up and the bountiful fruits and vegetables. When will the buds break free? What's ready to be picked? Each season is an inspiring metamorphosis. From Wine Club Event themes to décor for my own personal surroundings, I am constantly stirred by the things I see in nature. It's such a blessing to work in a beautiful place since I take inspiration for the thing I love the most (decoration and design) from the environment! And I get the opportunity to share my artistic vision at events with you! One of the greatest joys is to see how the gorgeous landscape is enhanced by décor and in exchange how the décor is enhanced by the landscape.

Whether you're just visiting to pick up your quarterly release or you stop by often, I hope you take the time to absorb the splendor Page Springs Cellars has to offer, sip some great wine and taste what's new in the kitchen. Now it's not just the wine that is an expression of terroir, it's the food we serve and the event décor as well!

Wine Club itself will be undergoing a slight metamorphosis, if you will. Starting in 2016 we will be printing less paper material. Don't worry; we'll keep you well informed. We will utilize email and our website for the majority of our communication. Please take the time to read our emails and visit our website. All the info you will need will be there. Stay tuned!! ❖

OFFSITE EVENTS & TOURS

Spare Change By Luke Bernard, Tours Manager & Offsite Event Coordinator



Around four years ago, I was walking out of Good Will in Cottonwood when I got a call from an unknown number, which I started to screen before deciding to answer at the last second. Calling was a guy that I had met once or twice, who was (randomly) offering me a job at Page Springs Cellars. Coincidentally, I had very recently left my past job and hadn't had the chance to even look for work elsewhere. I basically explained that I knew nothing of wine and had never "served" anyone anything but was willing to try. Upon that, I was told that I could start immediately. Honestly, my only real

question was "what should I wear?" I was told that my thrift store purchase would work. I liked the vibe.

I started on a busy Saturday and felt very uncomfortable having no experience and left convinced that it wasn't for me. I ended up deciding to ride it out a bit more and eventually realized what a unique job and an amazing place I found myself in. I quickly found a passion for wine, began acquiring knowledge within the industry, and developed a niche within the PSC family.

Within my first year I watched PSC noticeably change, as the word seemed to get out about this diamond in the rough. Each day the parking lot seemed a bit fuller and the staff always seemed a bit busier. Over the next year or so, I witnessed and worked with new systems, positions and policies as we adjusted to the changing tides. Throughout my years, I've watched buildings and structures be built, vines and trees both grow and die, coworkers and employees come and go, and the view from our

deck steadily change.

I often hear both guests and staff reminisce on how Page Springs Cellars once was, and how it will never be the same. I occasionally find myself doing the same thing. Then, I think about my college experience of hearing seniors saying that things aren't like they used to be or how great things once were. In four years I found myself saying the same damn thing.

The only constant is change, and this is ultimately a good thing. Familiarity and comfort don't typically come with change but new adventures, new relationships and new wines do. I've realized that change is much harder to accept, the more connected people are. When I find myself questioning the change in front of me I optimistically think of how good of a thing change is and how boring things would be without it. I think of where I am, both literally and figuratively, and thank change for bringing me here. When you hear people questioning the transitions at Page Springs Cellars, question the questioning of change. ❖

UPCOMING OFFSITE EVENTS:

WINE IN THE PINES

September 5th, 6th & 7th

@ Wheeler Park- Downtown Flagstaff

www.arizonawine.org

WINE IN THE WOODS

September 13th

@ The Arboretum at Flagstaff

www.thearb.org/events.php

SEDONA WINEFEST

September 26th & 27th

@ Posse Grounds Park in West Sedona

www.sedonawinefest.com

PATAGONIA FALL FESTIVAL

October 9th, 10th & 11th

@ Town of Patagonia

patagoniafallfestival.com

WILLCOX WINE COUNTRY FESTIVAL

October 17th & 18th

@ Railroad Park- Willcox

www.willcoxwines.com

WINE & DINE IN THE VINES

October 24th

@ Yavapai College- Clarkdale

www.yc.edu

GREEN PLANET FESTIVAL

November 7th

@ Phoenix Convention Center- Phoenix

greenplanetfestival.com

Farm Update

We are 4 months in to our farm project and knee deep in the first major harvest. What does that mean? It means we have a lot of fresh produce. Several months ago, Tyler, our farmer planted a plot of tomatoes behind Casita, to the left when you walk down to the lower deck. These have been quite the vigorous plants. Early in the spring the deer took a liking to the baby plants, they were jumping the outer fence to chow down on the tomato starts, literally chewing them all to nubs. We put up an electric deer fence, remedied the problem and they took off. So now thousands of tomatoes are speckling the plants in different colors and we sometimes struggle to keep up with the picking. Zucchini, eggplant, peppers, onions, pickling cucumbers, fresh herbs, peaches, and blackberries join the tomatoes in our first harvest. I have come up with some items so you can enjoy the fruits of our labor.

We have put a farm cooler in the Tasting Room Lounge; guests can now take the harvest home. Items change with the farm on a weekly basis: look for jams, jellies, pickles, fresh produce. Ask your server for daily specials from the farm. We also have added a farm specials sheet to the menu, which changes weekly as different items are harvested. Our pizza sauce has also gone through a change, using the fresh tomatoes from the casita plot

SUMMER ROASTED VEGETABLES

Late summer is a great time to roast veggies and move through some of the produce built up during late summer gardening. I am writing this recipe from what I have available right now but the vegetables can interchange, still using the same technique.

Eggplant ½ inch dice

Leeks ½ inch dice

Red and green peppers ½ inch dice

Yellow and green zucchini ½ inch dice

Kale rough chopped

Toss the vegetables in nice olive oil, a few tablespoons of balsamic vinegar, sea salt, pepper, and any fresh herbs from your garden. Layer on a flat sheet pan and roast at 400° for 15-20 minutes, remove from oven and let cool. I use these on pizzas, and salads, they make a great veggie sandwich as well. Take a soft Italian roll, brush with fresh pesto, fill bun with roasted vegetables, top with fresh goat cheese, oven bake for 10 minutes. This makes for a mean roasted veggie sandwich.

we roast them with olive oil, basil, oregano then puree them and blend it with canned California San Marzano tomatoes. This makes for a beautiful pizza.

Soon we will start seeing squash and winter vegetables, once the weather cools off a bit we will be back in our lettuce and greens. We figure about 8 months out of the year we can sustain all of our salad and basil from the garden. So come in for your quarterly release and enjoy some of our new items! Feel free to ask questions and take a look at the Casita plot on your way down to the lower deck. Trust your palate and trust your farmer. -Chef



In This RELEASE

Q4 Preview:

Final Invoice Changes: November 6
Charge Day: November 10
Ship Window: November 17-19
Pickup Window: November 13 - December 13
Ship Pickup's: December 15-17

INNER CIRCLE

2014 Colibri Grenache Whole Cluster

This wine has a granitic-like minerality along with classic red fruits and an herbal spice. This wine was Whole-Cluster Fermented which, when all goes well, adds nuance and creates complexity. This sometimes risky technique has traditionally been used in Burgundy for centuries. Great Arizona grenaches share so many similarities with Pinot, employing this method seemed well worth the risk.

2014 Colibri Petite Verdot

This is our second vintage offering Colibri Petite Verdot, and from the moment it entered the cellar, it has stunned us with its beauty... from fermentation, through its entire evolution in the cellar, this has been a darling of the winemaking team. In addition to the terror driven spice, this wine entices with layers of dark and red fruits, dazzling structure, and complexity. Among the cellar crew, this is a contender for most beloved wine of 2014!

2014 Pillsbury Grenache

Sam Pillsbury and I have been friends for several years now. To my knowledge, he was the first to plant Grenache in Arizona. Sam farms a beautiful site just north of Arizona Stronghold (what used to be Sam's Dos Cabezas) and graces us with his exceptional fruit each year. This Grenache is classic in its red fruits, bright nose, and rich, smooth palate. 2014 is the first solo Grenache bottling we have done with Pillsbury fruit.

2014 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!

2014 House Mountain Petite Syrah

House Mountain vineyard is located about 1 mile upstream from our Estate and is a collaboration between Page Springs and the Petznick family of the Dancing Apache Ranch. This incredibly rich and full-bodied Petite has tons of blueberry, hints of mocha, and a jammy mouthfeel.

2014 Colibri Rotie

In the northernmost commune of the Rhone almost in Beaujolais, lies the Cote Rotie. Here we find the origins of a most curious winemaking style that has led the world in blending aromatic white grapes with powerful, masculine reds. In Rotie only two grapes can be legally planted and grown these days if the derivative wine is to bear the appellations name. This is Syrah and Viognier. Additionally, the two grapes must be harvested together and fermented together. Well...our Colibri rendition was blended after the fact, but it still bears a striking resemblance to these historic field blends.

FAMILY

2014 MSGc

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 (M, S, and G). 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.

2014 Super Arizona

2014 marks the fourth year Page Springs Cellars has produced a classic Tuscan-Bordeaux style blend. We are becoming increasingly excited at the vast quality improvements we are seeing from Arizona grown, Italian varieties. As opposed to 2013 we have chosen Sangio as the dominant grape over Cabernet. This should prove to be an amazing food wine and should cellar well in the short to mid-term.

2014 Pillsbury Shiraz - Pick 1

This second pick of Shiraz is a bit jammier than the pick 1, which we also bottled this vintage, and has lots of dark blue fruits, hints of ash, a soft palate and smooth, rich finish.

2014 Fort Bowie Merlot

The third 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.

2014 House Mountain Syrah Clone 525

This year marks the second bottling of Syrah from House Mountain vineyard, which is located about 1 mile upstream from our Estate, and is a collaboration between Page Springs and the Petznick family of the Dancing Apache Ranch. This nine acre site is planted to several varieties, with the biggest block being Syrah clones 471 and 525. This classic, complex and ageable syrah speaks for itself; it speaks of the Northern Rhone and it speaks of Arizona.

CELLAR DOOR

2014 El Serrano

2014 marks the 12th vintage of El Serrano, our flagship blend at Page Springs. Dark fruits, peppery spice, earth and anise all intermingle in this creamy, moderately rich wine. This blend once again showcases the best wine from the Colibri Vineyard and introduces some great wines from our Estate vineyards in Northern Arizona. While it will drink well right out of the bottle, five years or more should lead to marked improvements in complexity and grace. Enjoy!

2014 Dragoon Zinfandel

All the classic California Zin lover's characters are here: strawberry jam, bramble, mint, vinyl & catnip, along with a bold, juicy texture. We once again set aside some of this for sale as futures but luckily we still have enough for everyone to grab a bottle!

2014 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...

2014 Landscape

The volcanic topsoils and chalky subsoils of our vineyard coupled with the coolness of our valley lead to the creation of a deeply complex and structured wine. This year we have added just a bit of Petite from our House Mountain site, further encompassing the Landscape ideal by defining what this whole valley has to offer.

2014 Fort Bowie Malbec

Malbec is one of the newer varieties planted here and this is our first single varietal showing of it. The warm Bowie climate has produced a deep and complex wine with tons of dried plum, licorice, and a mineral driven finish that will leave you asking for more! The potential here is never ending.

2014 Colibri Mourvedre

We are fortunate that the Mourvedre crop from Colibri comes in every year. This wine is loaded with anise, white pepper, fresh tobacco, dried cherry and bergamot. This year we did five picks from early September to mid-October. This bottling is from the 3rd pick.

FRIENDS

2014 Vino De La Familia

The Vino de la Familia has and always will be about fullness. Velvety, mouth-watering and delicious! 2014 marks the 12th year for this wine – and the first time we have used all Arizona fruit!

2014 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...

2014 Highlands

Dos Padres and House Mountain Vineyards were planted at higher elevations that are slightly warmer and due to the hill-slopes receive a more constant flow of air that protect the grapes from fungal issues. These young "Highland" vineyards are producing some spectacular wines and are just coming into full production this year. We want provide a Rhone inspired blend that embraces our valley's rich soils and beautiful climate.

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

WWW.PAGESPRINGSCELLARS.COM

