



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



By Eric Glomski,
Owner and Director of Winegrowing

“We won’t know the depth of our loss until tomorrow’s yesterdays”

Is it wrong to quote yourself?? This is an excerpt from a poem that I wrote about rivers years ago when I was in college. In those years, I was spending an extravagant amount of time hiking Arizona’s waterways and was constantly presented with the harsh reality of the impacts of cumulative human decisions. You see, I am basically a libertarian at heart. I don’t like big government, I don’t like being told what to do, and I believe in individual responsibility. At the same time, and for some reason this is often viewed as contradictory, I am socially liberal, believe I have responsibilities to fellow humankind, and I am very active philanthropically. I guess what I am saying is that I have deep convictions about helping others out but I don’t want to be told what, where and when I give (i.e. I don’t want to have the crap taxed out of me). But, back to my statement above regarding cumulative human decisions, my life experiences on this planet have led me to realize that if we don’t coordinate our efforts and figure out a way to control our use of resources we will not only continue to degrade and lose precious aesthetic aspects of our landscape, but, in the end, we are jeopardizing the quality of our lives and our basic survival.

Where am I going with all of this? As many of you know, I used to work as a riparian ecologist, or a river specialist. Oak Creek, which flows through our Estate vineyard, is a perennial stream (which is rare in Arizona) and joins the Verde River just a few miles downstream. The Verde is very special because it has the longest, free flowing stretch in Arizona. By “free flowing” I mean #1, that it flows year round, i.e. it is perennial and #2 that there are no dams or other impediments for this distance. Additionally, a great deal of this river is wild and there are miles and miles that are not directly touched by human settlement. The Verde plays a crucial role in our landscape and provides many values for the “natural”

as well as the human world (insomuch as they are separate...).

This is where my statement about cumulative human decisions comes into play. There are many instances throughout history showing us that seemingly small, insignificant and isolated resource use decisions can have devastating consequences when the number of instances grow numerous. In the case of the Verde, one of the most significant is groundwater pumping and flow diversion. From its headwaters northwest of Perkinsville, the Verde quickly flows through 3 major communities with thousands of wells in its watershed and countless diversions. As more and more wells are drilled and diverted (our seemingly insignificant and isolated actions), the amount of water available for maintaining this perennial flow is diminishing. One only has to look off the I-10, Rt. 143 or Rt 101 bridges in Phoenix to see the lifeless, sandy ditch of the once verdant Gila River to understand the possible consequence of too much groundwater use.

So what does one do to help protect the Verde, but still balance our communities obvious need for water? To me it is abundantly clear that each property owner digging their individual well or using their diversion water does not intend to impact the future of the Verde. I also think it is safe to say that most people appreciate beautiful, scenic rivers, especially in Arizona. It won’t be easy to go out and put a moratorium on well digging and diversions (lawsuits will abound) and we don’t have a simple way to put more water back into the river...or do we?

Not too long ago I was approached by Friends of the Verde River Greenway (FVVG). A visionary among their ranks pitched me (and Page Springs Cellars) on taking

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Eric Glomski

IN THE TASTING ROOM

By Josh Bartosh,
Tasting Room Manager

Well if anything, change is constant here at PSC. We welcome a new addition off of the front of the Tasting Room building; a new waiting area. This area has a state of the art metal frame pergola complete with adjustable louvers that can become a flat roof during inclement weather or can be adjusted during sunny periods and provide shade proper airflow. Also, thanks to our value internet shopper, Leslie and special project manager for this, Julia Velo, we found some really nice lounge furniture that stylistically pulls the whole thing together. This is a great addition for us, because we can now move the hostess stand out of our tight hallway, and it gives the Tasting Room a much more open flow. Even on our

Another big addition for us will be the addition of a new point of sales system. This will directly eliminate the hassle of waiting in those long lines to check out. Now your server will have a tablet and can handle your check out right at your table. No more long lines, no more inability to split up checks. In terms of our service, this is a major addition for us. I am sure we will have some ramp up time with the new system, so please bear with us as we adapt to the change, but ultimately it will make everyone involved with the Tasting Room have a much more enjoyable experience.

Adding to the overall experience, we are introducing a new high - end flight, which will



Josh Bartosh

and try some of the best wines produced in Arizona. The first flight will feature the 2013 House Mountain Grenache in Arizona Oak and its counter part in Neutral Oak, along with the Petite Sirah Port, amongst a few other rare treats. Be sure to ask for the new high end flight menu.

We also have a few new team members in the tasting room: Tina Giese, Nico Scaturro and Nikki Averitt. Each has a rich background in service and is eager to learn more about wine and hone their craft. We are excited to have them and look forward to their contribution, making Page Springs Cellars the best Tasting Room to visit in Arizona. ❖



busiest Saturdays, the added space helps give the room a better flow and opens things up for easier movement through the Tasting Room.

feature some of Page Springs Cellars limited produced and reserved wines. Guests will now be able to purchase and sample these flights,

PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, owner Page Springs Yoga & Massage

On The Horizon:

We are excited that massages will resume in our outdoor cabana as Mother Nature allows!

Both individual and couples massages (two people massaged at the same time with two massage practitioners in the same space) will be available next to our creek side deck overlooking Oak Creek.

To take a virtual tour of the space, check out our short movie created by club member Ken Colburn on our website under the visit page or on Page Springs Cellars Yoga and Massage Facebook page.



RESERVATIONS:

Contact: Massage@PageSpringsCellars.com or

Phone: 928.639.3004 x226

For more information visit: www.pagespringsyoga.com or pagespringscellars.com/massage

FROM THE VINEYARD

By Jason Krug,
Vineyard Manager

As I sit here and write this article anxiously biting my nails a cold front is blowing through our vineyards. As a grape farmer, cold weather in the spring is not what we want to see on the horizon. Here in the vineyards we crave bountiful, rich harvests with bins overflowing with grapes. We dream of walking the fields post veraison and tasting



the sugars in Malvasia, Syrah and Pinot. We enjoy watching the sun rise and fall on a hard earned day of farming. But like most farming in these fields of vines we are at the whims of Mother Nature. And ol' Jack Frost is our nemesis. This year bud break came early across Page Springs Estate, Dos Padres, and House Mountain Vineyards. It began as the eager buds shed their scales, swelling until they finally burst out into the world claiming their entrance into the season. Our first varietals out this year was our Dos Padres Syrah 470 and 471 on March 10th. About 90% of the vineyards have shoots and some

shoots a foot or longer as of late March. If we make it through these frosts unscathed the season could look bright. An early bud burst can often mean healthier, fuller canopies, and fruit that comes in earlier to the cellar door.

As grape farmers in Arizona we are both optimists and pessimists when it comes to the future of a growing season. Winter is the time of reflection where we can look back at past seasons and see what went wrong or right and what we can control and what we cannot. Watering, weeds, nutrients, how we manage grape canopies through pruning, shoot thinning, and leaf pulling; we can shape to bring about a better grape and vineyard



and ultimately a successful season. The end result: a damn good bottle of wine! This season we have changed how we prune and train the Estate Petite moving from a bilateral cordon system to cane pruning to ensure a better crop of estate Petite for future blends of Landscape. Throughout the fields we are taking a more proactive approach to checking on soil moisture, monitoring watering and even installing water sensor probes to make sure each irrigation is optimal for plant health and berry maturity.

We still have many obstacles and we have to often appreciate each day as a new day in the vineyard with the goal of a great season on the horizon. There are still the strong winds that the spring brings which can cause shatter in the newly formed flowers; the potential for hail damage; the heat of the summer stifling growth and seeking to burn sun sensitive grapes; the monsoons! And let's not forget all about those hoards of birds, raccoons, javelinas and june bugs eager to devour all our fruit and hard work. Yes, the season should be bright but we have our work cut out for us and our fingers crossed hoping that the forces of nature are good to us in ensuring your wine glass is full. ❖

AROUND THE GROUNDS

By Tyler Zander

It's been springtime for what seems like forever now, but just because winter made an abrupt and early exit back in January, we still have a ways to go before we should be thinking too hard about summer. Still, it's entertaining to daydream in March about the delights of summertime, and in particular about how good a freshly plucked ripe tomato or peach tastes from the grounds here. The peaches, able to escape the touch of any killing frosts thus far, are about the size of pinheads on the tree, their existence owing to some hard work done by scores of honeybees and other pollinators a few weeks back. These unwitting helpers, who couldn't resist the amazing fragrance and nectar that peach blossoms exude, did us a great favor spreading the flower's pollen and hopefully got a little buzzed themselves from the experience. Their job done with this

particular crop for now, all that's left to do is cross our fingers and hope for warm weather for all the little fruits they helped create.

The tomato plants are similarly small – just seedlings a few inches tall, needing special care and feeding in the nursery for several weeks more before they're big and strong enough to face down the cool overnight temperatures of early summer and the ceaselessly hot days of June and July. For now, they live a pretty pampered life, being tucked into a closed greenhouse at night before being uncovered to soak up filtered sunlight during the day in a sheltered environment free of the blustery spring winds blowing outside as I write this. With a little bit of supplemental heat and housing, I'm tricking them into thinking they're putting down roots in the tropics where they



originated, and not in the beautiful but harsh desert that we chose to call home. I would feel guilty about misleading these young, innocent little plants if they didn't require my constant attention to ensure their survival and happiness. I prize fewer things more than a vine-ripened tomato, so I'll happily put up with their neediness for the rest of April. But once their adolescence comes to a close, they're getting kicked out to the garden beds, where hopefully their good upbringing will result in a productive life this summer, and plenty of tomatoes for us all to eat. ❖

Member PROFILE

Ellie Hutchison

My name is Ellie and I have been a wine club member since moving back to Arizona a number of years ago and have been very fortunate to meet a majority of you throughout the last two years of working club events and some, in the vineyards. Now, I have been asked to share a little about what lies ahead, this newsletter's theme and that is hard to do without first looking at where we came from.

Back in 2011, I spent 2-weeks touring and writing on a vineyard and olive tree farm in the Umbria region of Italy and I have been lost to wine ever since. As a young wine drinker, meaning early



in my drinking wine experience, not a teenager drinking wine, I always wanted to become "that person" who could smell, swish, and talk about all of the characteristics of what makes a glass of wine, a glass of wine. But after spending that

time in Italy and then by chance, getting to help in the vineyards of PSC, I became more enthralled with the experience of growing the grapes that becomes the wine. Growing up on a farm in eastern Pennsylvania helped me understand that there is something about the craft of maintaining a farm, in this case a vineyard, and working within one of the world's oldest crafts - growing grapes that makes this whole process a completely underrated uniting tool, which I will touch on later. This whole process, all of what Eric and the PSC crew does, has been around since the dawn of time and is something that even with its deep history, is still being cultivated by new people, new regions, and new challenges. What happens in farming and what I have been taught by the talented and loving vineyard crew is that looking ahead is hard to do, especially with something that is completely driven by mother nature. To determine how to prune a vine to canopy management to knowing what bundles to drop early to knowing when it might frost and bud bursts and rain late in

seasons...you get the point, there is no way that looking ahead can be as "final" as numbers. And this is why I want to see wine as something beyond just what we taste in our mouths. This is my looking ahead.



Without breaking out into the Whitney Houston song, "I believe the children are our future", I believe that wine is vital in the way we conduct ourselves, I believe it is our future, especially here in Arizona. The craft of making and drinking wine transcends the artificial boundaries we have created in society and that process finds ways to reunite all kinds of folks – you all have proven that to me time and time again. Many of you know that I work full-time in a non-profit humanities-based field and with that comes the love of history, the humanities in general, and more importantly about connecting people to our heritage with a goal to redefine our lives in new ways. What better way to do that than to drink a glass of wine while trying to remember all of the amazing facts our wine makers and Eric share during the club events. Plus, the act of drinking a glass of wine that moves you to then think of the person you want to share the next bottle with – that is looking ahead. Knowing that wine does not start with your first taste, that there is something much deeper and much more rooted in all that we are, nature and history and communal experiences, should be a model of how we all navigate this seemingly complicated world. No two bottles of wine are ever the same and yet we still give it a chance, we still seek to find the nuances and beauty in each bottle. I wish we could approach each other and the world with this same mentality. We have all kinds of "issues" alive and well in Arizona that I believe, we could all be comfortable to sit around and explore openly, if we just had a bottle of PSC wine to share and well, help moderate that conversation – all while focusing on the beauty of the historical process. That is the "looking ahead" that I hope to do and hopefully continue to do with the amazing community that PSC has cultivated. ❖

ADMINISTRATION

By Etta Philips, Office Manager

Spring is upon us and change is in the wind here at PSC! My focus over the last few months has been setting up our new database and web system, Vin65. We have used the same database for longer than I've been with the company so this is a huge change! Our main database handles all orders online, in the Wine Club and the Tasting Room along with tracking inventory on hundreds of products in multiple locations so this has not been an easy undertaking. I may have had a panic attack or two.

The new system will change the way you interact with PSC in some ways. Tasting Room staff will soon be walking around with tablets and will be

able to process orders right at your table which will effectively end the long lines at the register! Also, we will have a new web store which should make navigation online easier. The only thing you need to worry about is getting your new log in information so you can receive your discount and keep your account up to date!

So, keep an eye out for an email from us with your new log in info for the PSC website. Once you get it, you'll know that my stress levels have most likely decreased dramatically and that your experience online and in our Tasting Room should be a bit smoother!! ❖



NOTES FROM THE CELLAR

By Matt Rollain, Winemaker

"Yesterday is history, tomorrow is a mystery, but today is a gift. That is why it is called the present." — Oogway the Tortoise

Yes, I did just quote a tortoise from an animated film. They probably quoted something older but this is where I remember it from. The meaning is about finding value and gratitude in the moment and not focusing on the past or future. That is something we hope to convey when you enjoy our wine and visit the winery. But to achieve that, we have to keep growing and making the experience better. To that end I'm sure you've seen and heard about a tremendous amount of projects currently underway or just finishing. There is more going on right now than I've seen at any point in my time here. The cellar will be working on some projects as well, but nothing as fancy as a shiny new deck with a crows nest!

Production areas are submitted to a lot of stress. If you have visited the cellar at some point, whether in a tour or an event, you've probably seen the long floor drain running the length of the cellar. Wine itself is acidic and our cleaning chemicals (mainly citric acid

and Peroxycarb which is pretty much Oxy-clean) eat away at the cement and the drain itself over time. Add in constant forklifting and barrel movements and things breakdown. In the next month or so we will be removing the old drain and putting in a new one. This will be messy to say the least. Anyone ever cut concrete..? Then you know.

Other things on the horizon are a bit more fun since they usually happen organically without us really knowing ahead of time. I'm talking about the wines themselves now. You know by now that Page Springs Cellars bottles a wide variety of wines, to put it lightly. In 2015 for the 2014 vintage we produced more than 60 labels. I don't know how much more we can do in the future but the fun part is that it will always be changing. Maybe 50 this year, or 70... It's up to the wine.

Why do we do this? Other than a masochistic mentality, we love the variety of wines that Arizona can offer. We are lucky to have vineyards in the state that have some of these lesser known varietals that we can bring in and play with. We will always have our Barrio's, Familia's, and Serrano's but

why not bottle new blends and varietals. See what works and what doesn't. We've bottled a single varietal Blaufrankisch, maybe single varietal Tinta Madeira next time? While we are at it we can work with new oaks as well. Eric is already deep into a project which will give us toasted oak from Northern Arizona to use in some of our wines that also came from Northern Arizona. Someday soon you may even see a Colibri wine aged with Chiricahua Mountains oak.



Beautiful landscape notwithstanding, PSC has a lot on the horizon, from new event spaces to expanded kitchens. We will keep evolving as long as we can while holding on to our core and values. There is a lot to be grateful for here, today is a gift and tomorrow is definitely a mystery. ❖

Vantage POINT

By Luke Bernard, Brand Ambassador

So many of our ideas and concepts are starting to come into a clear view as we approach their fruition. Its hard to not focus on the impressive feat know as Tilted Earth, which is shaping up in an incredible way, but my eyes and energy keeps getting drawn to other ventures on Page Spring Cellar's road ahead.

It's undeniable that PSC's growth in popularity has changed the environment around the winery, especially to those who have been visiting for years, particularly on the weekends. We are currently building the foundation (literally & figuratively) for a brand new space that is tucked within our Estate Vineyard. Our new Vineyard Deck will be our first area that can be reserved by any size group and will include private service with options such as wine tasting, food, live music, wine education, and astronomy. This new space will not only offer a special experience, but will alleviate the stress on the Tasting Room in high traffic times. The PSC Vineyard Deck is projected to be up and running by this May!

The other dream of ours that has been floating around for years is to work with an up-and-coming band out of western North Carolina, called Rising Appalachia. We targeted this amazing band as a potential addition to the Tilted Earth music lineup for the last two years, only to come up empty-handed due to scheduling conflicts. Rising Appalachia, to our excitement, offered to stop by Page Springs Cellars for a private night of powerful and rich folk music as they travel through the southwest this spring. We had stopped hosting concerts at our winery but couldn't turn down this opportunity. Early May now has a night devoted to the amazing music of Rising Appalachia. Keep your eyes out for more information and limited tickets, if there are any left. If you can't make it, then we hope that the evening's success opens the door for more to come.

Next time that you're visiting PSC, make sure to check out what's new; the gears are always turning on how our ideas can come to life, how things can be improved and how we can build on the special thing that we have going. We hope to serve you on our new Vineyard Deck, see you dancing at our private concert or joining us in the amazing experience of Tilted Earth! ❖



The Wine Club WORD

By Julia Velo,
Wine Club Manager



You've read all about the new exciting plans and projects happening around Page Springs Cellars. Honestly, I don't recall a time where there hasn't been all sorts of new things going on around here and also, on the horizon. In my time here, there has never been a dull moment. PSC is a crazy wheel that has no brakes (in a good way). 2016 particularly seems to be in full momentum. I am sincerely grateful of what has been done, what is happening and what's to come.

Wine Club from inception, has only offered red wines quarterly, with the optional summer white release. Primarily due to – “that's our style”. However, our white varietals have reached maturity. In 2009, we bottled seven different whites, totaling 1,160 cases. Fast forward to 2014, we bottled sixteen whites, totaling 2,300 cases. Over double in five years! With that, by popular request, I am happy to announce the addition of our White Wine club level. Pretty sure we are calling it “Prima”? A versatile base word in the Spanish language (meaning cousins, premier and spring). This offering will be 3 bottles per release. As members you can add it to your quarterly release and receive your discount on this level. Don't worry, this will not replace the summer white release. That will still be optional and available. If you have friends who are white wine enthusiasts, send 'em our way! They can finally participate in Page Spring Cellars Wine Club. I'm sure this selection won't disappoint.

An addition to Wine Club, I'm not so thrilled about the fact that a third of my office/mezzanine is being converted into a men's restroom - equipped with urinals and all. Ladies, we'll have our own restrooms (kinda, the upside). Sigh....Oh well; at least I'll still have the largest office around the joint (and the only one full of wine)!

We believe these well thought out and planned projects, will ultimately give you an overall better experience here at Page Springs Cellars.

Cheers! ❖

IN THE KITCHEN

By Bryan Nowicki, Chef de Cuisine

This spring there are lots of exciting things going on at Page Springs Cellars. We have made upgrades and changes all over the property in several departments, including the kitchen. For those who haven't been around for a while, it was just a short time ago the food at Page Springs Cellars was extremely limited, basic cheese plates, pizza made on pita bread and a very small kitchen. Although we have not made the kitchen bigger we have definitely upgraded almost all of our equipment and space. A hand built Italian brick oven is the biggest addition increasing our cooking capacity and making pizzas in 6 minutes.

What does all this mean for you? It means quick food even on busy days. It also expands our ability to keep up on picnic orders and food service in the two new patio areas. It has also expanded the scope of what we can cook. We have one of the largest cheese selections in northern Arizona, wonderful Tapas finger food and hand tossed pizzas to die for. Using only premium ingredients, house pulled mozzarella, homemade sauces (our pizza sauce is made from PSC Estate Marzano tomatoes 6 months of the year), PSC Garden vegetables and herbs. Six months out of the year all of our greens come out of our garden as well making our salads fresh and lively with an assortment of herbs and lettuce.

Look for Chef Bryan Favorites like smoked pork belly, pesto roasted salmon, grilled oysters and baked Brie en Croute with roasted garlic cream. Come in this spring/summer and enjoy some of our new menu items or book a party on our new deck with custom wine and food pairings.

Here is an easy summer appetizer or dessert great for spring!

Brie en Croute has got to be one of the most versatile menu items I have worked with over the years. Use your favorite soft, ripe cheese and puff pastry (can be bought at most supermarkets in the frozen pastry section). Thaw the pastry, it will most likely be in sheets and you will have to cut it into 4x4 squares. Cut the cheese so it will fit in the pastry with the sides pulled up, about a 1.5x1.5 square of cheese. Sometimes I put a smaller slice of brie and pair it with a small piece of aged cheddar or blue cheese to change it up a little. You should be able to pull the corners up on the four sides of the square, pinch the corners together and use a touch of water on your fingers if you like to secure the little packages. Bake at 375 degrees until golden brown and puffed up about ten minutes. So here is the fun part. What to put on it or with it. This is tasty with butter and roasted garlic, you can put it all in a baking dish and roast it together with butter, serve with hot crusty bread. Fresh fruit is an obvious but delicious choice.



Think apples, berries, pears, crackers. My favorite is jam, honey and powdered sugar; caramel works well for a sweet version as well. Stop in and tell me how it goes and Happy Cooking.
Chef Bryan

For feedback or questions
please email - bryan@pagespringscellars.com



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Heard It On The Grapevine, *continued from P1*

part in a "Water Credit" program that they felt would go a long way in helping to preserve base flows in the Verde over time. Their basic plan aims at creating a system by which people holding water rights of specific volumes on specific parcels of land (in this world people talk of acre feet – i.e. the volume of water needed to flood an acre one foot deep) can create credits, sell them, and retire their use for periods of time. For instance, a farmer may have 10 acre feet of surface water (that comes from a diversion or a shallow well that is essentially surface water) to irrigate alfalfa fields. The FVGG creates a legal system appraising the annual value of these acre feet and then they facilitate "selling" all or a portion of these credits to a buyer. The farmer or seller correspondingly agrees legally not to use whatever portion of the water that has been sold. By doing so, the seller is essentially agreeing to leave that water in the river. The buyer, then, can potentially use an equal or lesser amount of water on their property (assuming they have access to actual water), or, in the case of Page

Springs Vineyards, they can simply chose to retire these credits and have thus funded preserving river flows. By not actually using or increasing our irrigation by the purchase acre feet, we are reducing our total water use footprint relative to our total rights and thus are helping to create a system by which people, businesses, and local municipalities can preserve the future flows of the Verde.

If the system grows and enough credits are created or sold, then the monetization of the water credits (much like the emissions trading that the EPA manages with power plants) creates myriad possibilities for managing and incentivizing water use and conservation in the future. For instance, local ordinances could be passed that require new developments to purchase water credits as part of their buildouts. People who don't use their rights could sell them to people who do need them and the net use does not increase. Farmers not making money raising low value crops might actually do better by selling these credits.

The long term goal would be to effectively model how much water needs to stay in the river to maintain base flows and create a system that allows exchange between users maximizing the value of the water use. I am a winemaker and businessman at heart. I am proud to be part of trying to look beyond my little world to assure that others (for instance my children) can enjoy the same opportunities and quality of life that my generation has enjoyed. Page Springs has always looked to the future with our farming practices, our solar electric system and our protection of Oak Creek. Now we get a chance to support and be part of a bigger conservation issue that that is not in our front yard, but certainly affects it. Keep an eye out for initiatives like this in Arizona and our country in general. The concept is a little hard to understand (much like understanding the printing of money and its fluctuating value) but presents an amazing opportunity for us to give value to something that we currently don't have a valuation system for. ❖

In This RELEASE

Summer
Preview:

Charge Day: July 19
Pick up Starts: July 22
Cork Boat Race: July 23

INNER CIRCLE

2014 House Mountain Teroldego

This is our first vintage bottling single varietal Teroldego from House Mountain vineyard. Located about 1 mile upstream from our Estate, this is a collaboration between Page Springs and the Petznick family of the Dancing Apache Ranch. This nine acre site is planted to several varietals, with Teroldego being the first to ripen every year. This wine is rich and dense, packed with dark ripe fruit, beautifully structured acidity and ample tannin, which promises to only improve with age. We have no doubt the House Mountain Teroldego will quickly become one of our most sought after wines! Cellar 7-10 years.

2014 Smokin' Jacket – 2 Bottles

Several years ago I was tinkering in the cellar late one night and tried blending some Lakeview Vineyard Cabernet Sauvignon (for those of you who have been with us for awhile) with some Enz Vineyard Mourvedre. I loved the results, but just couldn't bring myself to blend away the Enz – which was an Inner Circle wine for us many times. For years, the memory of that wine stayed with me. I finally went for it in 2010 with ASV Mourvedre and RCV Cabernet Sauvignon. We have continued the tradition this vintage with a slight twist by blending uneven amounts of Cabernet Sauvignon from Bonita Springs and Mourvedre from both Dos Padres and Deep Sky. Cellar 4-6 years.

2014 Deep Sky Vineyards Syrah

This is our first vineyard designated Syrah from the Deep Sky Vineyard located just down the road and to the west of Arizona Stronghold. Owned by the Asmundson family, this is one of our newest collaborations; we look forward to many more years, and many special wines from this site. Smooth and easy to drink, this Syrah balances rich dark fruit characters with a round juicy mid-palate. Enjoy now, or cellar for several years to come. Cellar 3-6 years.

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 varietals. Cellar 2-5 years.

2014 Fort Bowie Vineyards Malbec

We have been working with Fort Bowie Vineyards for 5 years now and have made significant progress with wine quality every year. We continue to learn more about the soils and the climate at this site as well as how to work with the inherent characters the grapes derive from Bowie. Malbec is one of the newer varietals 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. Cellar 2-5 years.

FRIENDS

2014 Cochise County Grenache

Grenache, the most widely planted wine grape on the planet, has always found a unique expression in Arizona. Delicious strawberry, stone fruit and leafy-herbal notes all ride on a wave of silky wonderfulness. This blend comes together with fruit from Colibri Vineyard and Deep Sky Vineyard to form a harmonious union. While some of each of these grapes went to solo bottlings, this combination brings the best of both worlds. Just close your eyes and sniff...the intensity is all there. Arizona Grenache is like no other and we are proud of it. Cellar 1-3 years.

2014 Bonita Springs Vineyards Cabernet Sauvignon

Our commitment to using 100% Arizona fruit in 2014 left us searching for an Arizona Cabernet source that would produce full bodied, fruit driven, varietally correct wine; which could meet the standards set by the beautiful Ranchita Cabernet we sourced from California in previous vintages. We found our answer 20 minutes north of Wilcox at Bonita Springs Vineyard. Rich and full bodied, this wine is loaded with classic Cabernet Sauvignon notes of cedar, eucalyptus, cassis, plum and dried berries. Structured acidity and tannin suggest promising ageability. Cellar 5-7 years.

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! Cellar 5-7 years.

CELLAR DOOR

2014 Campania

For long Aglianico was thought to have been brought to southern Italy by the Greeks, and Aglianico was thus interpreted as a corruption of the word Hellenic. DNA analysis has found no close relationships with any known Greek varieties though. Research has now strongly suggested that Aglianico is an ancient variety that is indigenous to southern Italy whose ancestors have gone extinct. In Campania near the "shin" of Italy, merlot has been used for some time to help moderate the tannin and acidity of Aglianico while lending brighter fruit to the wine. Here we have Dragoon Vineyards Aglianico blended with Fort Bowie Merlot. Cellar 4-6 years.

2014 Highlands

We have always been proud of our PSC Estate Vineyard. In our valley, PSC sits at a relatively low elevation that is plagued by cold air draining through the valley. To remedy this we looked up. 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. Cellar 4-6 years.

2014 Cochise County Syrah "Etta's Choice"

For years a great deal of our Syrah would find its way from several vineyards in southeastern Arizona into the Vino del Barrio. As of late, we have found ourselves wanting to keep these regionally distinctive wines separate. 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! Cellar 2-5 years.

2014 ECIPS – 2 bottles

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... Cellar 4-6 years.

2014 Pillsbury Vineyards Grenache

Sam Pillsbury and I have been friends for several years now. This man's indomitable spirit never ceases to amaze me. 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. Cellar 1-3 years

FAMILY

2014 Fort Bowie Vineyards Merlot

The third crop off these young vines shows that Arizona can produce elegant and classy wines from the classic Merlot grape. Farmed in conjunction with the Eastman family of Bowie, Arizona, we have continued to collaboratively make progress in this vineyard every year. 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. Cellar 2-5 years.

2014 MSGc – 2 bottles

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 varietals. Cellar 2-5 years.

2014 Deep Sky Vineyards Syrah

This is our first vineyard designated Syrah from the Deep Sky Vineyard located just down the road and to the west of Arizona Stronghold. Owned by the Asmundson family, this is one of our newest collaborations; we look forward to many more years, and many special wines from this site. Smooth and easy to drink, this Syrah balances rich dark fruit characters with a round juicy mid-palate. Enjoy now, or cellar for several years to come. Cellar 3-6 years.

2014 Campania

For long Aglianico was thought to have been brought to southern Italy by the Greeks, and Aglianico was thus interpreted as a corruption of the word Hellenic. DNA analysis has found no close relationships with any known Greek varieties though. Research has now strongly suggested that Aglianico is an ancient variety that is indigenous to southern Italy whose ancestors have gone extinct. In Campania near the "shin" of Italy, merlot has been used for some time to help moderate the tannin and acidity of Aglianico while lending brighter fruit to the wine. Here we have Dragoon Vineyards Aglianico blended with Fort Bowie Merlot. Cellar 4-6 years.