



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



By Eric Glomski,
Owner and Director of Winegrowing

Some Things I Remember - Some Things about Me

I've never been a great student in the classic sense. I have always had what I would call a respectful suspicion for knowledge, and I am most definitely not a book learner. I think of myself as an explorer, a Renaissance man, a doer, and I learn by immersing all of my senses, body, mind and spirit in the task or subject at hand. I have often told people that I could never be a sommelier because I can't remember the things I read in books, for instance maybe about the Rhone Valley. But put me there where I can meet people, smell the air and the soil and eat and drink from that place and I can recount the tiniest nuances and the grandest themes. (To be a Master Somm I'd have to spend millions of dollars learning this way...!)

Like most, I went through the public school system and was graduated from high school, even though I lacked the required GPA, because the teachers and principal didn't want me around anymore (I suppose they knew I wasn't stupid). I have attended three different Universities, one of which I got a degree from and two not. I have learned from and still have many mentors in fields ranging from the arts to finance. Travel on multiple continents has been a staple of my life and experiences like scuba diving, climbing in Yosemite and the Alps, spelunking in Colorado and Arizona, and traveling North America with the Grateful Dead have shown me many wondrous things. These experiences also regularly put me in situations on where I found myself questioning some of the basic assumptions about who we are, why we are here, where we came from and where we are going.

When I reflect on my education and all the things I have experienced, both intentionally and by chance, I do think the somewhat unconventional life I have lived

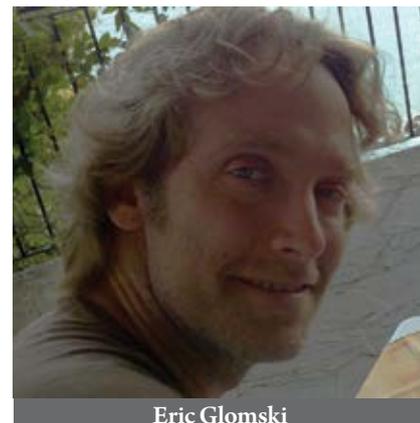
prepared me for creating Page Springs Cellars. I think Page Springs Cellars is successful for many reasons (sometimes maybe too successful) and this success can largely be attributed to the many amazing people that do and have worked here. If I were to identify a couple key things I have contributed, I would say they did flow from the diverse education I have spoken of.

The first gets back to the idea of experiential education. Because I just can't learn from a book, I also can't learn from just tasting wine. When I set out to found PSC, I wanted to make sure there were experiences for people that got them more involved and connected to what we do. This idea has been centrally expressed in Build a Blend, Tap the Cask, Barrels and Burgers, Gruel and Grog, the Cork Boat Race, our Adopt a Vineyard program, and many of the Inner Circle Events we have hosted over the years. Another classic example of this ethos is the Wine Cruises we have been part of in Europe for the past several years. These events and experiences engage more than just your tongue and nose.

Something else about PSC, and possibly unique in the world, are the number of wines we make each year (especially for such a small winery). Harkening back to my statements above, I can recall an old UC Davis professor of mine saying "Eric, you are young and ambitious and a tad high-functioning A.D.D." He said "Remember to focus. Pick a few grapes, make a few wines — not more than 6 or-so, and get known for doing what you do and do it well." Now...twenty plus years later we are making over sixty wines annually! To me, you have to step back from what

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Eric Glomski

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IN THE TASTING ROOM

By Josh Bartosh,
Tasting Room Manager

Back to Class is a very appropriate theme for us here in the Tasting Room this month, as today we just kicked off our in depth Wine and Food Education with our new Wine Educator/Team Member, Dina Ribaud. Dina comes to us from Scottsdale where she was a Wiley veteran of the Wine/Food and Beverage industry in the Valley of the Sun for years. Her old haunts include some of my favorites, Kazimierz, Citizen's Public House, just to name a few. She brings a graduated level of wine expertise and wine service that we have been missing here in the Tasting Room. Dina is excellent in conveying the nuances of wine service in a very accessible manner to our staff. It is a very exciting process for all of us as we have a

lectively as a team we all got to stop and enjoy some of the items we present to our customers on a daily basis. Not the typical grabbing a two-hour old slice of pizza in between the two different tables of 6 we just got sat. No, today we got to sit and enjoy two of our featured reserve cheeses, paired with some of our wines and experience how the different varietals interplay amongst the cheese. The nutty, saltiness of our Old Rotterdam Gouda paired with our wonderfully bright, acidic, red stone fruit of the vibrant 2014 House Mountain Grenache, or the way the same cheese created a virtual chemical explosion in the finish of the 2015 La Flor Rosa. It is a great exercise, great for team



Josh Bartosh

challenges those "shortcuts" because you discover something surprisingly new within the wine. Who doesn't like discovering new characteristics in things we think we know?

It was also a great example of the romantic notion of working at Page Springs Cellars, getting to drink some amazing wines with good food...tough job. One of my coworkers took a photo of the tasting spread and posted it to Facebook, it took about three seconds for a snarky text to come from my wife, Kristin, "Tough day at work, huh?" along with a photo of the post. Busted! It isn't always wine pairings and tastings, but these are pretty special days. All for education, of course, and making sure we can provide our customers with the best, most thorough understanding of our products. ❖



team that is very eager to learn more and experience more in terms of our food and wine, and today was a perfect example of why this process is so fun and interesting.

It was one of those rare moments when col-

building and so much fun. Working with the wines on a daily basis we develop certain "shortcuts" in our brains where we have certain thoughts or ideas about each individual wine that are kind of our go to's, but, when you do an exercise like this it always



PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, owner Page Springs Yoga & Massage

Since I began practicing yoga 17 years ago I continuously home study. The last 12 years of my life I've had the luxury to travel and study with a new teacher/tradition for at least one week per year and weekend workshops scattered throughout. The last 5 years I have turned my attention to learning the art of Thai Massage. It's a massage tradition that was founded about 3 thousand years ago and is still offered to people in Thailand as a part of their daily routine. I'm currently working on plans to study with a Thai Master in Thailand this November. I am hoping to learn more of the traditional art form to help people feel more than just relaxed, but help alleviate the aches and pains felt from stress, injuries, illness and accidents. If you're coming up for a visit, email me to schedule a private Thai Massage session in the comfort of one of your favorite places to visit. Massage@pagespringscellars.com



RESERVATIONS:

Contact: Massage@PageSpringsCellars.com or call 928.639.3004 x226

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

FROM THE VINEYARD

By Jason Krug,
Vineyard Manager

Still learning about water

In grade school we all were taught about water. We learned that 71 percent of the earth's surface is covered in water. We were educated about the hydrological cycle, capillary action, and that water is made up of 2 hydrogen atoms and one atom of oxygen. Most importantly we learned that water is essential for sustaining life on earth. In the vineyard water can also be the most important component to a successful harvest or a dismal one.

There are many pieces to how water plays a role in affecting Arizona fruit, grape quality, fruit composition and grapevine yield. Many of which I personally have learned through experience this year. To begin with there is the question of "how much do I water". Well, mostly, wine grapes use way less water than most conventional crops. To add to that we here at Page Springs Vineyard irrigate our vineyards through drip irrigation, which is water conservation friendly. To understand how much water is needed one must understand the soil types which the grapes are growing in. We tend to have more clay-based precipitated limestone at our House Mountain and Dos Padres Vineyard, organic fertile alluvial clay and silt deposits at the Page Springs Estate and well draining organic rich granite soils at our Colibri vineyard. At Colibri we have to water more often because it drains well. At our clay- rich northern vineyards we can water less. We must also get the timing right on water. Timing is critical

in effective yields and quality and it is often overlooked or mismanaged. Many vineyards throughout Arizona this year found their harvest yields lighter than expected from oversights on water demands and needs during critical periods. The rule of thumb is you want to build a water profile up in your soil and keep reserves there to start up the grow season. You need an adequate supply in your root zone from bud burst till slightly after berry set. This will allow for a canopy that will support the fruit through the year and, just as important, a successful flowering and berry set. If the grapevines are under watered during this period there will likely be shatter. Shatter is when the flowers collapse and no berry is formed leaving a cluster that is only partially set, decreasing yield. A successful vineyard manager must also pay attention to heat waves. When the temperatures climb up to 115 degrees like they did this year at Page Springs the vines must have water to pull from the soil and increase turgor in the shoots. Turgor is water pressure in the active growing shoots and without it an extreme increase in heat can cause tissue death resulting in necrosis of berries, leaves and whole shoots. Once the vines have established a successful canopy and berries have reached the size of a BB or pea we can begin to decide on water deficit strategies. This is primarily done with red grapes. It is when we begin dialing back water to a point of slightly stressing the vine. Water deficit works to decrease the berry



size increasing the skin to pulp ratio which helps to increase the quality of juice for the wine. It must also be noted that overwatering or keeping the soil saturated can lead to its own host of problems including root fungal issues, poor growth, or overgrowth all which can affect the quality and yield.

Besides how much water and timing of water another important key component to how water affects our wine grapes is the understanding of what is in our water and how it affects our soil, which in turn impacts our grapevines and fruit. The understanding comes in the form of a test. It is called a soil paste extraction. How the test works is the water is tested, the soil is tested and then the two are combined and then tested. This allows us to see what elements are in our water and soil and what happens to these elements after the soil is watered. In arid places like Arizona groundwater usually carries many minerals and elements. When this water is applied it can tie up nutrients in the soil that are important to the vines growth, and again fruit yield and quality. An example that we often see in limestone rich areas is high amount of bicarbonates in the groundwater. This is what leaves white crust on your faucets and tea pots. When these bicarbonates travel to the soil through irrigation they can tie up most the available calcium and micronutrients. ❖



Member PROFILE

Linda & Steve Solomon



Our Arizona Wine education started in 2001 when we traveled to Southern Arizona to visit the wineries. To be quite honest we were unimpressed and after we got home several of the bottles we poured down the drain.

Our view of Arizona Wine changed in June of 2010 when we decided to try the wineries around Camp Verde. Our first visit to Page Springs was a Cork Boat Race event day and we learned two things: The crew and customers of Page Springs like to have Fun; and secondly Page Springs makes pretty good wine.

We signed up for the Wine Club that very same day. Our first Club event was in August 2010 and ever since we have tried to schedule our work and personal lives around Page Spring Events. We became Inner Circle members in 2014.

When Page Springs invited Club Members to "Adopt a Vineyard" we jumped at the chance and got the Best Block at Page Springs. By luck of the draw we got to work in the House Mountain Petite Sirah vineyard not far from the Page Springs Winery. We started with what looked like sticks in the

ground, as the vineyard was only in its second year. We would visit the vines regularly and inspect them and report on their development.

A fascinating learning experience to be part of a full year process cumulating in helping harvest. The first pick from the vines was awesome and just gets better every year. So that left making wine as our next educational opportunity.

Our wine fermentation class was at Trident Winery with wine maker Ray Stephens, in our home town of Pine AZ. We learned how to make Strawberry wine. Last Fall we harvested local apples and made apple and apple/strawberry wine.

We have watched the vines grow, we helped with the harvest, we crushed, fermented, and bottled – What an education.



In 2015 we travelled to Portugal with Page Springs, and we found out we actually like Ports, and love VINO VERDE. A fantastic journey that introduced new wines for us to enjoy.

We look forward to traveling again with Page Springs to France in 2017 to continue our wine education journey.

See you in the Tasting Room and at the next Club Event. ❖

Glomski Grapevine *Continued from P1*

what everyone tells you, you need to look at what everyone else is doing with a questioning eye and you need to pay attention to your gut. In actuality, I didn't totally ignore what Mr. Lapsley told me, the two Barrios, the two Familias and the El Serrano and La Serrana are testament to that. These wines are always great and we always make them. Like a restaurant, they are the dishes on the menu that we are known for and they'll always be available. At the same time, our menu is largely "chalkboard" in nature, not exactly changing with the season but certainly changing with the vintage. To me, making six wines would get terribly boring. I think our winemaking team would get morose and stagnant and our Wine Club wouldn't be as vibrant and interesting. Furthermore, can you imagine working in the Tasting Room and having to talk about the same six wines over

and over again? In the end, and most importantly, our customers would get bored!

Apparently you all share some sympathy here or you wouldn't be reading my little tale. I can't thank you all enough for being part of Page Springs Cellars. There are some amazing things going on in the Arizona Wine Industry and we are just getting started!

While it may be hard to tell from my public role at PSC, the biggest change I see in myself as I continue to learn and evolve is that I speak less and listen more.

Maybe I am getting tired... maybe wiser... most likely the former... ❖

NOTES FROM THE CELLAR

By Marissa Gagliardi,
Assistant Winemaker

Winemaking has held my interest for so many years, in part, because it requires the development of so many varied and seemingly unrelated skills. It requires the development of one's palate, math, chemistry, artistry, intuition, and a working knowledge of the world of wines. No area of winemaking is a culmination of these skills quite like blending.

It is often assumed that our most expensive flagship wines have the most energy put into them at blending. In reality, wines like the El Serrano and CDP get the best blend - appropriate barrels, and in a sense, almost make themselves. It's our everyday blends like the Barrio and Mule's Mistake that require the most work and TLC.

We usually begin with a projected volume, and then create a list of all the potential components. Next, we taste all of the possible components individually, and then make a first attempt at blending them together to reach our target volume. This is a collaborative effort among the winemaking team, and we are noting things like, "I like

the fruit on the nose, but it needs more mid palate. What can we add to increase the acidity a touch?" More often than not we will make 2-5 (I've seen up to 10) passes before the wine is in line with our vision.

Usually at this point we make some minor adjustments to showcase the best a wine has to offer. Sometimes that's a touch of oak, or a percent or two of white wine to a red blend. Or maybe the tannins are a little overwhelming so we make a decision to fine, or add ¼ of a percent of sugar to round out the mid palate. These are some of the tools available to us, or colors for our palette, as we paint with flavor, acidity, mouth-feel, etc; all in hopes of creating the most beautiful expression each vintage has to offer.

Blending is very much an art. Developing the palate, trusting intuition and allowing the muses to guide our hand, is as important as the chemistry and math required to reach correct proportions and volumes. In addition, all of this needs to be viewed and understood within the framework of

the world of wine; which helps color our vision and approach for each blend. The final piece is you, our patrons. Like all art, wine is incredibly subjective, and we are so thankful you choose our wines and our family at Page Springs Cellars. ❖



Vantage POINT 'From Rolling Rock to Verde Valley'

By Luke Bernard, Brand Ambassador

I was raised as the youngest of three, and amongst a community of kids that were mostly older than me. This meant that there was a lot of keeping up, as well as a lot of early introductions to things that most encounter later in life. I started truly enjoying beer around 14-15 years old and thought that Rolling Rock was all that I'd ever need. This transitioned into a love for Newcastle and continued into craft beers. I never really found myself in the world of wine until around 18 when I had moved on to my college days in Western North Carolina. I had a decent amount of wine experiences although my preferences and priorities were based on a certain percentage.

Around the age of 21 I decided to drop out of college and head west to see what else life had to offer me. This amazing time was very open ended and consisted of many nights on random couches, PB & Js, and a re-found love for Rolling Rock. After close to two years of western exploration I decided to get back on track and head back east to school.... but not before stopping in the Verde Valley to visit the family of a very close friend. It was at this time that I was introduced to the world of fine wine and the intriguing scene of a young Arizona wine industry. My eyes become open to a new art form that was not only accessible and exciting, but delicious as well.

I headed back East to school with a brand new appreciation that only continued to develop. What a good affection to have when finishing out college in your mid twenties. I've never studied wine, but I've studied with wine (at least during my second time around).

Now as a Verde Valley resident with a career in the local wine industry, I often look back at my indirect first steps into an industry that I now find myself completely immersed in. I believe that life provides many journeys, and I now realize that my 'extended' college loop of a career led to the launch of a completely different career path that ended up coming back full circle. All it took was being sent off from a beautiful place with some delicious bottles of wine that acted as a lure that clearly brought me back. ❖



The Wine Club WORD

By Julia Velo,
Wine Club Manager



Recently I was tasked with going through years worth of wine club files. Oh boy! Sounds fun, right? I did however come across a few gems. One was a file containing a copy of every newsletter since 2005. Intrigued, I spent the last weekend reading through them all. WOW, how things have changed and also stayed the same. One constant is the fact that from the beginning the passion to share great wine, knowledge and this stunning environment is paramount.

I kind of lucked into the Wine Club Manager position. I was asked if I wanted to take over club and I was like...ya sure why not? Really not knowing all that was entailed. After almost three years I feel like I finally have my bearings. I have learned so much about the back history of PSC and what it truly takes to farm grapes and produce wine. It's amazing all the components involved to make the end product. Our wine! Looking through the articles I got to thinking that I've missed out on some past events. I hear so much about Harvest festival or Wine Wars and how fun they were. One of my main focuses for 2017 is offering new events and giving our core events a facelift.

So, I'm asking you, our members, to help me. What would you like to see at events? What should we bring back? What would you like to see more of or any experience you'd like to partake in? I'd love to hear your ideas and suggestions.

Cheers! ❖

IN THE KITCHEN

By Bryan Nowicki, Chef de Cuisine

The Importance of Knife Skills.

"Fill your bowl to the brim it will spill. Keep sharpening your knife and it will be dull."—Lao Tzu

Over the years, I have come across many individuals who have high hopes for an illustrious career in culinary arts, some referring to themselves as "Chefs" bragging about their recipes and a high skill set etc., but many times lacking basic fundamental knife skills. When I eat out, something I always look for is how ingredients are processed and treated, including and especially how things are cut. In this day and age you can tell a lot about the kitchen by just determining whether or not they are actually even cutting their own vegetables. Guaranteed most hotels, food chains, grocery stores (even high-end organic stores) and even small restaurants do not. In a world of ultra processing, shelf life, safety and speed, the idea of young cooks spending hours prepping with a knife in their hand has gone to the way side, leaving us in short supply of skilled knife handlers.

If a knife is held and used properly it should be next to impossible to cut yourself badly no matter what the size of the knife. Getting your hands into the correct position and keeping them there is a bit uncomfortable at first but will become second nature if you commit to the process. If you keep your fingers tucked back and rest the upper part of the blade on your first knuckles the knife will slide on your knuckles without exposing finger tips thus making it much more difficult to cut your fingertips off. Although this is important, I believe that's just as important as the Ruler aspect and control it brings to the game. I think of each item I am cutting like a ruler, I can move my tucked finger hand down the product in increments much like a ruler. So if I want a 1/4in dice I move my fingers approx 1/4in each time I raise my blade. When I need precise cuts I literally look at it like a ruler every time, weather it be strawberries or 18oz rib eye cuts. Consistency in your cuts will automatically make your food more consistent. When ingredients

are the same size and weight they cook in the same time. You can find many instructional videos demonstrating this technique if you are still unclear on the knife handling.

Next time you go out to eat observe how things are cut and you can take a peek into the heart and soul of the Chef. Even if prep cooks and cooks are doing the cutting, proper training will show through. Precise clean cuts probably mean an organized clean kitchen. One thing I think is a lovely touch is Brunoise, a perfect 1/8in French dice. This is wonderful way to finish sauces, bringing flavor and texture at the end. Example: At Thanksgiving I always pride myself in my gravy, using a Mirpoix when cooking the bird to ensure a rich flavorful stock. After skimming and straining I cut a new Brunoise Mirpoix for finishing the gravy. Perfect 1/8in square nuggets of celery, carrot, and onion, I sauté briefly in the reserve fat, then add the strained stock and finish the gravy. These little perfect flavor bits enhance the finished product giving it texture, layers of flavor and a colorful organization to the appearance.

Attention to detail is what makes great Chefs great. There is probably no easier place to see this attention, or lack there of, than in someone's knife handling. Work on your knife skills and you will soon be more prideful in your cooking endeavors. Learn to let your knife do the work in a meditative rhythm and you will find Zen in your cooking!

Chef Bryan
For feedback or questions email bryan@pagespringscellars.com



AROUND THE GROUNDS

By Tyler Zander



Crayons and Seeds

Back when I was a kid and summer drew to a close, one of the most important considerations I had was which box of crayons I was able to show up with on the first day of school. If memory serves correctly, I never awed my classmates with the largest box of the latest special edition colors, but I still drew a large amount of satisfaction from the intoxicating aroma of wax and dye that wafted up whenever you flipped open the lid. The crayons definitely followed the law of diminishing returns, though, and before long, that smell was no longer appealing, and a tattered box partially filled with nubs was all that remained.

These days, the reappearance of school buses on the roads signifies to me that winter will soon be here and preparations must be made to ensure that the harvest will continue unabated, more or less, through the darker and colder months. So instead of a box of crayons, I now excitedly reach for packets of seeds, which possess their own sensory

delights. Of the winter seeds I'm beginning to sow, some look remarkably similar to one another, despite expressing themselves quite differently as they mature into adolescence and adulthood. Carrot and parsley seeds, for instance, could be identical twins. So could purple kohlrabi and collard green seeds, and once before I have planted what I thought was going to be a bed of spinach only to realize as they germinated that I was on my way to a patch of radishes instead. One could be blind and not mistake the asymmetrical protrusions of a beet seed, yet you can't tell if that beet is going to have purple or golden or red and white flesh unless you plant it and wait a month to see its identity unfold.

Just as the crayons intrinsically hint at the possibility of artistic grandeur – or at the very least a nice illustration colored within the lines – seeds have within them their own suggestions of future greatness. Hopefully most of the seeds I hear rattling around in these packets end up fulfilling all of their promised potential. But if we're being realistic, not all

of them are going to end up feeding us. The squirrels around here have a particular appetite for kale, for instance, so the cards are stacked against them from the start. As best I can tell, there's nothing a deer would rather eat than a fava bean plant about two weeks old. Gophers can be counted on to nibble on buried leek stems, and aphids are especially fond of napa cabbage heads. Metaphorically speaking, all of these outcomes are the equivalent of lending your classmate a brand new crayon only to have it returned as a rounded off stub shorn of its wrapper, no apology provided. Put another way, planting seeds is a surefire way of enrolling yourself as a student in the school of hard knocks. But that's life, and more often than not, everything comes together and these tiny seeds magically transform into refreshing nourishment during the cold months when we tend to need it the most. ❖



In This RELEASE

Q4 Preview:

Last Day to Make Changes: November 4
Charge Day: November 8
Ship Window: November 14-16
Pickup Window: November 11- December 12
Ship Pickups: December 13-15
Gruel & Grog: December 3rd & 4th

INNER CIRCLE

2014 Colibri Vineyard Syrah - Clone 99

Colibri Syrah 99 has become synonymous with quality at PSC. Syrah Clone 99 lends to surprisingly dark and concentrated wines. Unlike the clone 174 and 474 bottlings from Colibri, Syrah 99 is denser and richer with a little less acid. Hints of the Colibri white pepper stands behind dark cherry and blackberry, cocoa and cola in this wine. The texture of the palate, the broad middle and long finish, all make this offering remarkable. The wine should reward several years of proper cellaring. Suggested cellaring 7-10 years

2015 Colibri Vineyard Grenache Whole Cluster

The lean, granitic soils of Colibri Vineyard, and the relatively cool climate (the vineyard sits at 5200') produce wines that are well structured and have a marked peppery-spice to them. This wine has a granitic-like minerality along with classic red fruits and an herbal spice. Great Arizona Grenaches share so many similarities with Pinot, employing this method seemed well worth the risk. Suggested cellaring 2-5 years.

2015 Dragoon Vineyard Aglianico

Research has now strongly suggested that Aglianico is an ancient variety that is indigenous to southern Italy whose ancestors have gone extinct. This vintage shows elegance and grace and should be approachable in the short to mid-term. It has forward, beautiful fruit and plenty of color and structure – it's just not over the top. Suggested cellaring 5-7 years.

2015 Dragoon Vineyard Arinarnoa

This grape which was recently introduced to Arizona at Dragoon Mountain Vineyards is still classified as a cross between Tannat and Cabernet Sauvignon. One way or another, this is an interesting wine: it displays deep, dark fruits, a unique wet-green forest character and ample color and tannin. Only time will tell whether or not it will be recognized. Suggested cellaring 3-5 years.

2015 Colibri Vineyard Counoise

The unique and intensely vibrant fruit of this wine is more prominent than in previous years, which showcased a more spice driven wine. This will prove to be an excellent wine to cellar in the short. Suggested cellaring 2-5 years

2015 Alba Vineyard Graciano

Graciano is a rare but fine and perfumed varietal, traditionally from Rioja, Spain. We love the fruit driven elegance, hints of mulberry, and soft round finish. Most likely due to its illusive-ness, Graciano gets much less press than its famous Rioja counterpart Tempranillo, but is as deserving of attention. We think you will find this little known beauty a welcome addition to our cellar! Suggested cellaring 3-5 years.

FAMILY

2015 El Serrano

It's always been easy to get excited about La Serrana in the cellar, especially since 2008 when we pushed it in the direction of a classic blend rather than a single varietal. This wine is truly a testament to the power of blending. Roussanne, Viognier, and Marsanne from three separate vineyards in Cochise County harmonize to create a white wine of great complexity, grace and ageability.

2015 GMCs

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. 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. Suggested cellaring 2-4 years.

2015 Fort Bowie Vineyard "Laid to Rest"

Twice now I have seen amazing old vineyards fall at the hands of faceless corporations. Sometimes, it's hard to accept that it's just "bizness". We wanted to do a tribute to this honored vineyard in its final vintage. The 2015 Laid to Rest, is a Bordeaux-ish blend and a tribute to how well "Bowie" served us over the years. Consider this wine the fleeting eulogy of Fort Bowie Vineyards. We'll miss you... Suggested cellaring 2-5 years.

2015 Colibri Vineyard Grenache

This wine is from the East Block and has a marked, granitic-like minerality along with classic red fruits and an herbal spice. You can really taste this place in this wine – so much that I once heard an AZ wine expert refer to Colibri as the "Grand-Cru" of Arizona! Suggested cellaring 2-4 years.

2015 Deep Sky Vineyard Syrah

This is our second designated Syrah from the Deep Sky Vineyard located just down the road and to the west of the Pillsbury Vineyard. 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. Suggested cellaring 3-5 years.

CELLAR DOOR

2015 Colibri Vineyard Grenache

This wine is from the East Block and has a marked, granitic-like minerality along with classic red fruits and an herbal spice. You can really taste this place in this wine – so much that I once heard an AZ wine expert refer to Colibri as the "Grand-Cru" of Arizona! Suggested cellaring 2-4 years.

2015 Fort Bowie Vineyard Merlot

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. Consider these wines the fleeting eulogy of Fort Bowie Vineyards, we'll miss you... Suggested cellaring 3-5 years.

2015 Fort Bowie Vineyard Malbec

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! Consider these wines the fleeting eulogy of Fort Bowie Vineyards, we'll miss you... Suggested cellaring 3-5 years.

2015 Dragoon Vineyard Pinotage

A cross between Pinot Noir and Cinsault, the name is a contraction of the parent's names as Cinsault was previously called "Hermitage" in this region. This wine has great, expressive fruit and wonderful subtle spices and a pinot noir like texture. Suggested cellaring 3-5 years.

2015 Pillsbury Vineyard Petite Sirah

While some Petite Sirahs can be a little too 'bold' for some palates, this wine shows finesse with loads of blue fruits and mild spice. A balanced acidity with moderate tannin will allow this wine to age nicely for the next few years. Enjoy! Suggested cellaring 5-8 years.

2015 Colibri Vineyard Syrah – Clone 99

Hints of the Colibri white pepper stands behind dark cherry and blackberry, cocoa and cola in this wine. The texture of the palate, the broad middle and long finish, all make this offering remarkable. The wine should reward several years of proper cellaring. Suggested cellaring 8-10 years.

FRIENDS

2015 El Serrano

2015 marks the 13th 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. While it will drink well right out of the bottle, five years or more should lead to marked improvements in complexity and grace. Enjoy! Suggested cellaring 8-10 years.

2015 Super Arizona

2015 marks the fifth year Page Springs Cellars has produced a classic Tuscan-Bordeaux style blend. We have once again chosen Sangio as the dominant grape, giving this wine beautiful acidity and luscious fruit. This should prove to be an amazing food wine and should cellar well in the mid to long term. Suggested cellaring 3-7 years.

2015 Colibri Vineyard Grenache

This wine is from the East Block and has a marked, granitic-like minerality along with classic red fruits and an herbal spice. You can really taste this place in this wine – so much that I once heard an AZ wine expert refer to Colibri as the "Grand-Cru" of Arizona! Suggested cellaring 2-4 years.

PRIMA

2015 Stillness "Blanc De Noir" Counoise

The 2015 Stillness is a reflection of who we are as winemakers. It is a combination of our love and respect for old world winemaking traditions, our obsession with wines from Champagne, and the pioneering, rebel, spirit that champions the Arizona wine industry. The name Stillness implies not only an absence of bubbles, but also a state of being. It refers to our intent to encourage slowing down, tasting with intention, and discovering the nuance and complexity layered in this wine.

2015 La Serrana

It's always been easy to get excited about La Serrana in the cellar, especially since 2008 when we pushed it in the direction of a classic blend rather than a single varietal. This wine is truly a testament to the power of blending. Roussanne, Viognier, and Marsanne from three separate vineyards in Cochise County harmonize to create a white wine of great complexity, grace and ageability.

2015 Dos Padres Vineyard Malvasia Bianca

Anyone who has visited the Page Springs Tasting Room in the past few years has certainly glanced to the West out at our beautiful Dos Padres vineyard on the other side of Oak Creek. This Malvasia was barrel fermented which lends an unmistakable richness that truly expresses the varietal as well as the site character. My two fathers, Terry (birth father) and Rod (stepfather) who own this vineyard will be proud of the wines we have crafted from these rocky slopes.