Volume 22 Issue 4 | Q42025
Theme: Keepin' It Real

WINE CLUB

- PAGE SPRINGS CELLARS -

We hope you enjoy these article previews. Be sure to read the full newsletter at the QR code below.

heard it on the GLOMSKI GRAPEVINE

By Eric Glomski, Founder & Director of Winegrowing

Many of you probably don't know this, but it is I who usually comes up with the newsletter themes. Surprise, surprise…! The theme I picked this round put me slightly at odds with the other "editors" of our humble rag. It left me in a situation where what I wanted to do—and the reason for doing it—was directly contradicted by the decision that was ultimately made to keep things somewhat safe, respectful, and possibly… non-confrontational (maybe damaging to our business…?!). You see, we send out an email to all the managers at PSC who regularly write articles about their areas of responsibility. We present...

IN THIS ISSUE

Lions, Tigers, Bears, and Mother Nature *By Gayle Glomski, Vineyard Coordinator*

While mountain lions don't eat grapes and our striped feral cats help control pests, bears and Mother Nature are not so nice. To me, there's a special feeling when I work with grapevines. Some of you have had the pleasure of helping in the vineyard—specifically you Vin de Filles ladies who have expressed the same feelings. Some of you have decided to have a grapevine or two at your house. Some of you who are...

Harvest Attitude Adjust

By Corey Turnbull, Winemaker

Every year, we ramp up our minds and bodies to handle the pressures of the long hours and tedious, endless tasks presented by our harvest season. The fruit waits for no one, and it comes off the vine when it is ready—whether you are or not. To say that we were not ready this year would be an understatement, but it was...

So Much to Say

By Brandi Corley, Marketing Director

When talking about this place, I often find myself saying things like, "Oh, and check this out…," "Oh, I forgot to mention…," "Oh, did you also know we do this…?" The challenge and blessing of working here is that we do all the things. We aren't afraid to make 60+ wines a year. We aren't afraid to search out the perfect Arizona...

Same Vineyard, Diff Year

By Tony Averbeck, Vineyard Foreman

I work as a grape farmer for Page Springs Vineyards. As a farmer, I get to be outside every day and breathe in the fresh air. I get to witness incredible sunrises followed by the beautiful symphony that the birds in our area perform. I closely follow the seasons—from the blooming of native flowers in spring to the leaves on the...

Read more from Tours, Wine Club, Kitchen, & Tasting Room.

Plus information on upcoming events to finish out the year, and as we head into 2026!

Access the full PDF version

FAMILY | WHAT'S IN MY BOX?

Quarter 4 2025

2024 COLIBRI SYRAH 474

100% Syrah

Black cherry, black raspberry, and plum with hints of fresh earth, black olive, and toasted walnut. Bright black fruit on the palate with balanced tannins.

Drinking window: 2026 - 2032 **~~$60~~/$51**

2023 EL SERRANO

58% Mourvèdre, 30% Syrah, 12% Petite Sirah

Spicy black cherry and black raspberry with notes of soil, Earl Grey tea, dried sage, and leather. Soft, long palate with abundant red and black fruit.

Drinking window: 2026 - 2032 **~~$39~~/$33.15**

2024 COLIBRI MOURVÈDRE PICK 1

100% Mourvèdre

Red and black raspberries with black cherry, dried orange, and subtle earthy spice. Fresh and lively on the palate with bright acidity.

Drinking window: 2026 - 2032 **~~$49~~/$41.65**

2024 VINO DE LA FAMILIA ROJO

52% Syrah, 45% Petite Sirah, 2% Malvasia Bianca, 1% Traminette

A bold red blend showing blackberry, huckleberry, and raspberry jam. Notes of dried orange, espresso, vanilla, and toasted oak.

Drinking window: 2025 - 2029 **~~$29~~/$24.65**

PRO PAIRING TIP

Earthy reds love savory dishes.

Try the 2024 Colibri Mourvèdre Pick 1 with grilled lamb, roasted mushrooms, or herbed pork chops. Red & black raspberry fruit, black cherry, and subtle earthy spice are balanced by brisk acidity and a mouthwatering finish.