Volume 25 Issue 4 | Q4 2026
Theme: Origins

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

Origin Stories *By Eric Glomski, Founder & Director of Winegrowing*

All of the content for Quarter Four, 2026, will be written by me and me alone. My own experiences. My own memories. All the way back to the beginning (even before it). Well…there is a caveat that should save me slightly…and hopefully, we'll have a little fun in the process… I am ardently opposed to AI being used to generate articles and content for our newsletter. BUT, just this once, I want to challenge you all to pick out the one article, out of several, that I will use ChatGPT to write. I have an ulterior motive: I want you to be the authenticity police. Can you tell which one wasn't written by me?

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Finding the Land *By Eric Glomski*

I looked up into a beautiful green field with tall, wet grasses. A few horses and a cow grazed happily in the luscious feed. The field was ringed by huge sycamores, cottonwoods, and Arizona ashes. At the top of the field, there were two small white houses and an old barn. The true definition of bucolic, but with a Midwestern or New England charm. I remember thinking, "Wow! This is the most beautiful place in Arizona I have ever seen!"

Buying the Land

By Eric Glomski

After we let the sellers know we wanted the 7 acres on the Page Springs Roadside, they mentioned they had someone who wanted the additional acreage on the west, and if both deals could be brokered simultaneously, we might have a way to make this all happen. Well…this ended up being a wild and strange ride, the likes of which is movie material.

The Building

By Eric Glomski

I wanted to keep the winery design simple and malleable. I also wanted it to be tied to the historic character of the site's architecture, which was surprisingly colonial for the area... The white and grey board-and-batten house, bunkhouse, and little barn all reminded me of these old homes, and I wanted to preserve and enhance that character

The Tasting Room and Kitchen

By Eric Glomski

The TR space itself had two barrels with a juniper slab on the wall that backs to the lower driveway. We had a few wooden barstools (I think one is still in the lab today – or was until recently… it might get used on the bottling line now for the person who puts the foils on) and a few random pieces of art from my house.

A Little More to Explore

Catch up on Eric's experiences and stories of PSC over the years, see what's new around the winery, and find out what we have planned for our final events of 2026. There's still plenty to look forward to before the year wraps up!

Access the full PDF version



FAMILY | WHAT'S IN MY BOX?

Quarter 4 2026

2025 CDP

38% Mourvèdre, 34% Grenache, 18% Syrah, 10% Counoise

Ripe black cherry, red currant, and Provençal herbs shine with mouthwatering acidity, balanced tannins, and a juicy finish. Perfect with duck cassoulet.

Drinking window: 2027 - 2032

~~$50~~/42.50

CORE

2025 SUPER ARIZONA

42% Sangiovese, 25% Barbera, 13% Teroldego, 12% Aglianico, 8% Cabernet Sauvignon

Red cherry, raspberry, cranberry, and pomegranate mingle with herbs, cedar, and tobacco. Juicy fruit, bright acidity, firm tannins, and blood orange zest.

Drinking window: 2026 - 2033

~~$45~~/$38.25

CORE

2025 DOS PADRES BARBERA

100% Barbera

Bright red cherry, plum, raspberry aromas mingle with cola, leather, and dried rose. Tart red fruit and bracing acidity pair beautifully with rich foods.

Drinking window: 2027 - 2032

~~$49~~/$41.65

FLEX

2025 VINO DE LA FAMILIA ROJO

50% Syrah, 47% Petite Sirah, 2% Malvasia Bianca, 1% Traminette

Bold yet bright, with blackberry, black cherry, and lilac. Juicy, approachable, and playful, this big wine doesn't take itself too seriously.

Drinking window: 2026 - 2030

~~$29~~/$24.65

FLEX

2025 WILLCOX GRENACHE

100% Grenache

Expressive Grenache with raspberry, strawberry jam, citrus peel, and black tea. Soft red fruit, creamy texture, refreshing acidity, and great value.

Drinking window: 2026 - 2030

~~$29~~/$24.65

MIX N' MATCH

2023 COLIBRI ROUSSANNE

100% Roussanne

Classic Roussanne with ripe melon, apple, pear, and blossom aromas. Rich yet balanced, with vibrant orchard fruit, mineral notes, and warm spice.

Drinking window: 2025 - 2028

~~$42~~/$35.70

MIX N' MATCH

KEY

CORE Winemaker choice. Can't be changed. What we think you *have* to experience.

FLEX Core + Flex = default release. If your release isn't edited this is what you get. All good stuff!

MIX N' MATCH Customize your own release with these options. You can swap with Flex wines or simply add because you love them all!

When swapping and adding, a minimum spend is required. You will be alerted if it is not met.

PRO PAIRING TIP

2025 Dos Padres Barbera

Pour this Barbera alongside wild mushroom and Italian sausage risotto with plenty of freshly grated Parmesan. The wine's bright acidity cuts through the richness of the risotto, while the mushrooms and sausage bring out its savory side. And when it comes to Parmesan, a little extra never hurts!