

# 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*

I posed the “What Makes Wine Special” question to our cast of writers for this PSC Newsletter issue and I received (maybe slightly surprised) what I guess I should have expected: “Isn’t that what we always write about!?” Well...yes, but not in a pointed, focused way.

I don’t think we think about it enough. I don’t think we talk about it enough and I don’t feel we share it enough. In fact, I think many of us “Wine Geeks” as Peter K would affectionately refer to us, assume (that ass word) that folks, across generations, get it. Well, I am here to say...

## IN THIS ISSUE

**What Makes Wine Special** | Eric Glomski  
**Vineyard Romance** | Gayle Glomski  
**From Palette to Palate** | Tony Averbeck  
**Wine is a Channel** | Cadyn Ray  
**A Year in a Bottle** | Brandi Corley  
**What I Know, What I Don’t Know** | Corey Turnbull  
**Chemistry, Chemistry, & More Chemistry** | Bree Nation  
**Weaving Together Family & Community** | Donna Glomski  
**One Q, Multiple A** | Peter Kasperski  
**Turmoil in the Wine Market** | Rod Young  
**A Vintage of Our Own** | Ian Glomski  
**Designing Your Wine Journey** | Cherene Nester  
**Wine Club Corner** | Cherene Nester

## Vineyard Romance *By Gayle Glomski, Vineyard Coordinator*

Visiting AZ Wilderness Beer Company, I see staff cooking and serving their guests and I know that they have more teams working behind the scenes to keep the wheels in motion. Their production team opens bags of well sourced ingredients and creates a diverse menu of beers on their timeline. It can get hot and steamy in the brewhouse and requires a good amount of muscle. A different team is in charge of canning...

## Wine Market Turmoil

*By Rod Young, Resident Economist*

The wine market is shrinking. US wine production tumbled from a peak of 375 million cases in 2017 to 320 million cases in 2024, following consumption downward. A further drop undoubtedly occurred in 2025, based on recent reports, although the drop likely slowed due to substitution for imports...

## Wine is a Channel

*By Cadyn Ray, Tours Manager*

When I began to ponder this question and how it relates to what I do here at the winery, I imagined guiding a tour and pouring something other than wine and what that would be like. For example, what if I poured shots of different house made Vodkas on our stroll through this lovely place on earth? I immediately...

## One Q, Multiple A

*By Peter Kasperski, longtime PSC friend*

The question Eric posed: “Why is Wine special?” Then, he immediately backpedaled, adding “As compared to other alcoholic beverages... or at least most.” To be fair, the man knows his audience. I have long considered myself an equal opportunity imbiber. Gun to the head (I’d say soda gun, but I avoid...

*Access the full PDF version*

Read more from the Cellar, Wine Club, & Vineyards

Plus information on upcoming events and a at our brand new Wineleopard Corkscrew Gallery!





## FRIENDS | WHAT'S IN MY BOX?

Quarter 2 2026

### 2024 HOUSE MOUNTAIN SYRAH 471

*100% Syrah*

Black fruit driven aromas of blackberry, ripe plum and black cherry with earthy notes of dried sage, leather, coffee bean and toasted oak.

**Drinking window: 2025 - 2032**      **\$55/\$49.50**

### 2024 CDP

*35% Mourvèdre, 29% Syrah, 29% Grenache, 7% Counoise*

A dark-fruited, complex blend. Aromas of black cherry, raspberry, and strawberry preserves mingle with pomegranate, black tea, and white pepper.

**Drinking window: 2026 - 2031**      **\$49/\$44.10**

### 2024 MULES MISTAKE

*48% Grenache, 26% Gamay, 11% Cinsault, 11% Carignan,  
4% Graciano*

Raspberry, cranberry, and wild strawberry. Bright, juicy, and refreshing with just a touch of tannin.

**Drinking window: 2025 - 2027**      **\$19/\$17.10**

### PRO PAIRING TIP

**Dark-fruited reds love smoky flavors.**

Try the 2024 House Mountain Syrah 471 with grilled steak, smoked brisket, or charred vegetables. Its depth and savory edge stand up to bold, fire-kissed dishes.