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?

IN THIS ISSUE

Origin Stories | Eric Glomski
Finding the Land | Eric Glomski
Buying the Land | Eric Glomski
The Building | Eric Glomski
The Tasting Room and Kitchen | Eric Glomski
Me and Maynard | Eric Glomski
Marketing from Word–of–Mouth and Beyond | Eric Glomski
Four Questions From Wine Characters | Eric Glomski

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

FRIENDS | WHAT'S IN MY BOX?

Quarter 4 2026

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~~/$26.10

CORE

2024 EL SERRANO

52% Mourvèdre, 36% Syrah, 12% Petite Sirah

Earthy black cherry, raspberry, and plum mingle with toasted sage and desert-after-rain minerality. Cellar-worthy, gaining depth and complexity with age.

Drinking window: 2026 - 2033

~~$39~~/$35.10

CORE

2025 COLIBRI SYRAH CLONE 99

100% Syrah

Brooding blackberry, black cherry, plum mingle with olive, leather, and Colibri spice. Soft, vibrant, Northern Rhône-inspired Syrah. Perfect with herbed lamb.

Drinking window: 2027 - 2034

~~$49~~/$44.10

FLEX

2024 DOS PADRES SYRAH 471

100% Syrah

Juicy blackberry, blue raspberry, and boysenberry with graphite notes. Ripe dark fruit coats abundant, well-integrated tannins. Like biting a blackberry!

Drinking window: 2027 - 2031

~~$56~~/$50.40

MIX N' MATCH

2024 PAINTED LADY GEWURZTRAMINER

100% Gewurztraminer

Almost a religious experience on the nose with beautiful citrus, lychee and stone fruit mixed with jasmine, rose petals and ginger. The palate is equally beguiling.

Drinking window: 2025 - 2030

~~$46~~/$41.40

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 Wilcox Grenache

Pair this Grenache with roasted duck, raspberry pan sauce, and crispy rosemary potatoes. The bright red fruit in the wine plays beautifully with the raspberry, while the rosemary brings out its savory side. A lovely pairing for a cozy holiday dinner.