

# 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...

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## 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...

Read more from the Cellar, Wine Club, & Vineyards

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

*Access the full PDF version*





## PRIMA | WHAT'S IN MY BOX?

Quarter 2 2026

### 2024 LA SERRANA

*67% Viognier, 33% Roussanne*

Rich and sweet aromas of fresh apricot, peach and pineapple with hints of almond, banana bread and cake icing.

**Drinking window: 2026 - 2030**

**~~\$34~~/\$30.60**

### 2024 DOS PADRES VERMENTINO

*100% Vermentino*

The Chardonnay of Page Springs. A classy, well-balanced wine, that pairs wonderfully with all types of fish, pasta with white sauces, and mild cheeses.

**Drinking window: 2026 - 2030**

**~~\$35~~/\$31.50**

### 2023 DOS PADRES GRENACHE BLANC

*100% Grenache Blanc*

White flower blossoms, spun sugar, quince, and green peach. Rich and textured on the palate with vibrant fruit and a lively, balanced finish.

**Drinking window: 2024 - 2029**

**~~\$30~~/\$27**

### PRO PAIRING TIP

**Balanced whites pair best with delicate richness.**

Try the 2024 Dos Padres Vermentino with grilled fish, pasta in white sauce, or mild cheeses. Its poise and freshness support subtle flavors without overwhelming them.