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

PRIMA | WHAT'S IN MY BOX?

Quarter 4 2026

2024 COLIBRI ROUSSANNE

100% Roussanne

Vibrant melon and orchard fruit leading into a mineral-driven finish with a touch of spice.

Drinking window: 2025 - 2029

~~$42~~/$37.80

CORE

2025 ANONYMOUS BLANCA

58% Grenache Blanc, 34% Roussanne, 8% Clairette Blanche

Pretty and generous, aromas of ripe pear, green melon, yuzu and white flowers. Juicy green orchard fruit characteristics with a mouthwatering, savory finish.

Drinking window: 2026 - 2029

~~$27~~/$24.30

CORE

2025 HOME TRAMINETTE

100% Traminette

Bold aromas of kumquat, white peach, pine resin, hops, and rose petal lead to a beguiling, key lime pie-like finish.

Drinking window: 2026 - 2029

~~$35~~/$31.50

FLEX

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

2024 COLIBRI GRENACHE BLANC DE NOIR

100% Grenache

Bright citrus, key lime, and white flowers meet flinty minerality. Complex, linear, and mineral-driven, this Colibri favorite is made to nerd out on.

Drinking window: 2026 - 2028

~~$36~~/$32.40

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

2024 Colibri Roussanne

Pair roasted delicata squash with brown butter, crispy sage, toasted pepitas, and a little goat cheese to create a perfect match for this Roussanne. The wine's bright citrus and flinty minerality balance the richness of the brown butter, while its herbal notes play beautifully with the sage. Simple, seasonal, and a little bit special.