

# PAGE SPRINGS CELLARS WINE CLUB

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## heard it on the **GLOMSKI** **GRAPEVINE**

### Events at Page Springs Cellars

by Eric Glomski, Founder & Director of Winegrowing

I have often felt that our events lie at the core of who we are as a vineyard and a winery. PSC events are all about sharing our love for wine and the many wonderful things connected to it, for instance good food and, of course, good conversation. The lions-share of our events are held for the Wine Club. This makes sense, right? After all, our Wine Club Members are part of the soul of PSC and our events are celebrations of our commitment to and enjoyment of one another. We host many other events that are open to the public as well (of which WC Members usually dominate attendance...!) because of our dedication to our community as well as the social and environmental causes we believe in. It's all about celebrating, sharing, and good deeds.

As we head into our twenty-second year at Page Springs Cellars, I can look back at dozens and dozens of events we have hosted. Many of these events have likely been long forgotten. Some have persevered as mainstays of our PSC event menu till this day.

If you are a relatively new Member and are just getting the lay of the Club, you'll get to know a few seminal events quickly, like Barrels & Burgers (see my other article deeper in the newsletter) where we pair artisanal, free-range grass-fed burgers from Diablo Burger in Flagstaff with our best wines from barrel. Gruel & Grog took a short hiatus as we regrouped in our kitchen but will be back in full force near the end of January 2025. Picture bowl upon bowl of hearty, savory soups

and big chunks of sourdough baguette all paired with rich, red wines from our barrel cellar. Awesome! Tap the Cask is going strong during harvest and gives us all the opportunity to taste fresh, young wines out of barrel, just as they have been made (and the crows gets to steer the sampling process!)

Newer arrivals include the Grand Tasting (see our Wine Club Manager, Cherene's article) which is essentially a tour de force pouring of just about every wine we've released along with selections from our library and magnum collections. The Wine and Cheese Soiree is another relative newcomer (although we did do one with my brother, Ian, over 15 years ago). Here we share rare and interesting cheeses, each paired with two wines (you get to choose which pairing is best). Add in artisanal breads and olive oil, and the cheese gets even better! We are also striving to make summer movie night a new mainstay. Picture (ha-ha!) wine themed movies, gourmet popcorn, fresh summer wines the likes of rose, piquette and crisp whites enjoyed in front of a big screen down by the river under the canopy of huge cottonwoods and sycamores. Nice.

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## 2025 EVENTS

Jan 25 & 26	<b>GRUEL &amp; GROG</b>
Mar 22 & 23	<b>BARRELS &amp; BURGERS</b>
Apr 26	<b>SPRING INNER CIRCLE</b>
Jul 12	<b>SUMMER MOVIE NIGHT</b>
Aug 2	<b>THE GRAND TASTING</b>
Oct 4	<b>FALL INNER CIRCLE</b>
Oct 11	<b>TAP THE CASK</b>
Dec 6	<b>WINE &amp; CHEESE SOIREE</b>
3rd Thursday of Month	<b>SIP &amp; CRAVE</b>

**Pre-Release Tickets  
AVAILABLE NOW  
to PSC Members  
for above events**



## SAVE THE DATE

Jun 21	<b>TILTED EARTH</b>
Oct 19 & 20	<b>VIN DE FILLES FUNDRAISER</b>

# Glomski Grapevine

Continued from page 1

Then, of course, there are the BIG productions. Gayle (I'm her husband), Bree (our Assistant Winemaker), and Lauren (owner of Art of Wine) have produced one of the most outstanding dinner events at PSC for the last four years: The Vin de Filles Dinner. Five courses, five women chefs, five female beverage artists (mostly wine but also beer and cocktails) all expertly paired. Five stars. (See Gayle's article on VDF).

PSC is immensely proud to produce the Tilted Earth Festival annually (well more-or-less annually...). This event takes a lot of time and dedication (on top of our normal "jobs"). Every year as we struggle to stay on top of our "every day" winery jobs while organizing Tilted we find ourselves asking ourselves - "Why do we do this?!" and then the event finally happens it becomes crystal clear. MUSIC! The smiles on faces, dancing, conver-

sation, food, drink, and the warm glow of being together. Yes, being together: Community. The full, outdoor event will return June 21, 2025.

Now, here are a few memories that are bound to hit home somewhere with someone. Do you remember: Wine Cruises to France, Austria, Portugal, & Germany? The Bob Lynch Memorial Trifecta Tasting? Colibri House dinners cooked by Eric? The Scavenger Hunt? Build a Blend (both wine and wine-cocktails)? The Doritos & Wine paring (this was the first time I met Bree Nation!)? The dunk tank at the early Harvest Festivals? Numerous Wine Dinners including Kurt Jacobsen, Jeremy Pacheco at Lon's, the Sommelier Showdowns at Cowbot Ciao, Michael Merilli from the Adobe Grand via New Orleans, Rochelle Daniel of Atria in Flagstaff, Joe Rogers of Shift, Bryan Nowicki, the many Henry Schuerman dinner chefs (Jim O'Meally of Up the Creek, Michelle Jurisin of the Haunted Group, Chris Wolf of the Arizona Culinary

Institute, etc. etc.)? Virtuoso violinist Mark O'Conner in the cellar? Taj Mahal? Bruce Cockburn? Robert Earl Keen? City Folk? The Shinyribs? Greyhounds? Rising Appalachia? Po' Girl? The Dry River Yacht Club? Black Carl? DANNY RHODES!? The list goes on and on friends.

I was once told (although in retrospect it is obvious) that my paternal grandmother Jackie Glomski, who ran an Irish pub near Chicago for decades, was an entertainer. She loved to entertain. She loved to take care of people. She loved to organize get-togethers. She loved to laugh. (I have even gotten letters from old neighbors of hers who described her as the life of the neighborhood and the local social coordinator extraordinaire). Well...Jackie, despite drinking her whole life and smoking for most of it as well, outlived all my other grandparents and passed at ninety-two, just a few years ago. I am glad I inherited her entertaining gene. Cheers!

## Cheers to a Wonderful First Year!

by Cherene LeAnn Nester,  
Wine Club Manager

I can hardly believe a year has passed since I joined this incredible community as your Wine Club Manager. Time has flown by in the best way possible, filled with delightful wines, memorable conversations, and shared experiences that make this club so special.

Coming from the High Plains of North-eastern Colorado and a background deeply rooted in farming, I've always cherished the connection between the land, hard work, and the fruits of nature (specifically seed to sale). From pulling cornstalk samples out of a 640 acre field



Cherene pulling  
cornstalk samples in Colorado



Cherene in the  
Page Springs Vineyards in Cornville, AZ

in Colorado, to wine sampling at Page Springs Cellars vineyards in Cornville, Arizona- I've certainly upgraded my agriculture experience. Joining Page Springs Cellars felt like finding my perfect place — a community that celebrates agriculture, values authenticity, and savors the joy of great wine.

Over the past year, I've had the honor of meeting many of you, learning your stories, and experiencing the warmth and passion that make our club unique. Whether it was at events such as The Grand Tasting, or casual visits in the Tasting Room and Members Lounge, every interaction has deepened my gratitude for being part of this community.

As I reflect on this year, I'm excited about what lies ahead. My commitment remains to ensure your Wine Club experience continues to be enjoyable, rewarding, and full of connection. Let's continue to explore exceptional wines, celebrate our shared love for this beautiful place, and create even more unforgettable memories together.

Thank you for an incredible year. Here's to more laughter, great company, and, of course, exceptional wine! Cheers!

### NEW QUARTERLY EVENT PICKUPS & POURS

11:00 am - 3:00 pm  
1/11, 3/8, 9/13 & 11/8

Enjoy a complimentary  
special tasting and pickup  
your quarterly wine!

# 2024 Vin de Filles (VDF) Fundraising and Wine Release Dinner



by Gayle Glomski, Vineyard Coordinator & Founder of Vin de Filles -  
An Arizona Women's Wine Project



Gayle, Bree & Lauen presenting the donation check to the Verde Valley Sanctuary

- **Yliana Kolosseus**, Principal Designer and Owner, YKK Interiors
- **Leslie Lammers**, Master Aesthetician and President, Cherry the Salon
- **Mary Huntley and Jodi Padgett**, Co-Owners, Cambium Wealth and Legacy Strategies
- **Martha Oralia**, Co-Owner, The Pines Inn
- **Krysta Gornick**, Co-Owner, VERVE Rentals
- **Sarah**, Owner and Artist, SarahZona Designs
- **Sharon Harper**, Co-Owner, Hidden Valley Orchard
- **Andee Carino-Bosque**, Co-Owner, Shea Cheese
- **Michelle Colbert**, Co-Owner, Wood and Rise Real Estate Group
- **Jenelle Bonifield**, Uncorked, The Arizona Wine Guide
- **Lauren Maldonado**, Co-Owner, The Art of Wine

If you haven't heard, Vin de Filles is a project created to highlight the vitality and feminine strength within the world of wine.

A group of us women volunteer to grow and harvest our grapes, using Page Springs Cellars' cellar to make a wine similar to a Côte-Rôtie. This year, PSC decided to enter a few wines into the Arizona Republic competition. An in-house panel of judges tasted flights of wines in different categories blind, meaning no one knows what grapes or wine they are tasting. We decided to include the 2023 VDF in the tasting, and it was top in the Syrah category; therefore, it was submitted to compete!

The purpose of the VDF project is more than making a wine we are proud to share—it extends beyond the women in wine.

We have been hosting an annual wine release party to recognize female chefs and beverage producers. Each year, we seek out women in these roles who have risen above in their careers. In 2024, our lineup was outstanding, and guests could not decide on their favorite courses. Please support these female sponsors by stopping by their businesses!

- **Eden Archer**, Owner, Head Chef, Sedona Catering
- **Abby Rothwell**, Executive Chef, Pillsbury Wine Company
- **Mhafam Moeeni-Alarcon**, Co-Owner, Spin the Bottle
- **Holly Skaggs**, Owner, Wild Tonic
- **Rinn Burhyte**, Brewer, AZ Wilderness Brewing Co.
- **Neeta Mittal**, Co-Owner, LXV Wines
- **Eli Lucido**, Mixologist, Eden

The chefs and beverage makers above glowed in the spotlight during the event. Each chef and beverage maker took a moment after preparing their dish to meet guests and explain their creations. But behind the scenes are the unsung heroes who quietly support the events. These hardworking women have also made waves in their careers and have donated monetarily toward the VDF events. Some of these women have been donating since our first event and have contributed each year. Please give them a standing ovation and check out their businesses!

The other layer of the VDF project is giving back to the community. This year, because of the women above, along with wine bottle sales, tasting room support, and event guests, we were able to donate \$41,000 to The Verde Valley Sanctuary. Our donation will go toward a center that helps families 24 hours a day (with security guards), providing assistance in abusive situations, including medical care and rape kits. To help with this project, please try a glass or buy a bottle of our 2021 vintage, now being served in the tasting room.

To make a tax-deductible donation or a general contribution to the Verde Valley Sanctuary, please credit VDF: [VerdeValleySanctuary.org/donate/](https://VerdeValleySanctuary.org/donate/)

**SAVE THE DATE**  
**FOR THE**  
**5TH YEAR EVENT FINALE:**  
**'BEST OF THE BEST'**  
**Sunday, October 19**  
**and**  
**Monday, October 20**

# TILTED EARTH

by Anthony Averbeck,  
Northern Vineyard Manager

Ten years ago was the first Tilted Earth Wine and Music Festival, held on June 21st during the Summer Solstice. Tilted Earth gets its name from the Summer Solstice, as the Earth's tilt toward the sun is at its greatest relative to its orbital plane, making for the longest day of the year and marking the beginning of summer in the northern hemisphere. Before this event, in the early years of PSC, there was the Harvest Festival in the fall. Although our Wine Club offers wonderful events for Members and Non-Members alike, one of our core values is community. The Harvest Festival brought the community together to celebrate wine and music.

By 2013, fall had become increasingly busy for us. Vines had matured in our estate vineyards, and wine production had increased. More than anything, it was time for something bigger, more ambitious.

In 2014, the first Tilted Earth came to Cottonwood and was set up at Riverfront Park. Aside from live music and wine



from various wineries in the Verde Valley, there was a fleet of food trucks from all over the state. There was a kid zone with various activities for the little ones and several vendors sprinkled throughout. Luke Bernard (Emeritus PSC Team Member) and I set up a tent to sell our art. It was pretty spectacular! The biggest measure of success was that the community did indeed show up. It went on like this for three more years. I even got to MC Tilted Earth in 2016 (as shown in the photo to the right). Alas, it became too difficult to continue holding Tilted Earth

**TILTED in the VERDE VALLEY**

**NORTHERN ARIZONA WINERIES** INCLUDING ALCANTARA VINEYARDS • ARIZONA STRONGHOLD VINEYARDS • BURNING TREE CELLARS • CHATEAU TUMBLELEAF • D.A. RANCH • FIRE MOUNTAIN/CELLAR DWELLERS • GALIFANT CELLARS • GRAND CANYON WINERY • JAVELINA LEAP • OAK CREEK VINEYARDS • PAGE SPRINGS CELLARS • PAINTED LADY VINEYARD • PILLSBURY WINE COMPANY • **BREWERIES** • FOUR PEAKS BREWING AND THAT BREWERY

**LIVE MUSIC FRIDAY & SATURDAY**  
**ANDERSON EAST** • SISTER STARBUCK AND THE DIRTY BIRDS • DECKER • PICK AND HOLLER • JAMIE N COMMONS • DRY RIVER YACHT CLUB • MUSSELUNGE • PORANGUI BRAZILLIAN DRUMMING AND MORE!

**KIDS ZONE** WITH CLIMBING WALL, SAND PAINTING, RIVER CLAY-PLAY, SIDEWALK CHALK ART FACE PAINTING, MURAL ARTIST PERCUSSION, YOYO ENTERTAINER-MAGICIAN, TEEN TENT W/ PLAY STATION & MULTIPLE PROGRAMS, MOVIE TENT W/ POPCORN

**PLUS** RV AND TENT CAMPING, FOOD TRUCKS, LOCAL ARTISTS, CORNHOLE, POCCO, HORSESHOES, CELEBRITY DUNK TANK

**SILENT AUCTION** BENEFITTING YAVAPAI BIG BROTHERS BIG SISTERS • PRESCOTT CREEKS

**TICKETS**

ADVANCED TICKET SALES BEHOLD! MID-HARVEST HERE! FOR MORE DETAILS  
**ADULT GENERAL ADMISSION: \$48** (21 YEARS OR OLDER / DAY OF: \$50)  
**TWO-DAY PASS: \$88** (21 YEARS OR OLDER / DAY OF: \$50)  
**VIP PASSES** SEE WEBSITE FOR DETAILS  
**YOUNG ADULT: \$16** (13-20 YRS) (21 YEARS OR OLDER / DAY OF: \$20)  
**KIDS: \$8** (6-12 YRS) (21 YEARS OR OLDER / DAY OF: \$20)  
**CHILDREN 5 AND UNDER ARE FREE!**

**TILTEDEARTHFESTIVAL.COM**

in Cottonwood. It was a great run, but it was time for something smaller, something intimate—ultimately, something better.

In 2018, it was decided to host Tilted Earth here at PSC. This was logistically easier to operate, but more than anything, there was an underlying feeling that the soul and spirit of the old Harvest Festival days would return in this new form. What's amazing is how correct that sentiment proved to be. The sun setting over Dos Padres Vineyard, the grapevines of Home Vineyard behind you. The stage in front of you, and behind it, Oak Creek, with Cottonwood and oak trees above you. The time in Riverfront Park, as great as it was, did make us forget how perfect our PSC "stage venue" is.



At this time, I was given the role of Green Room Manager, which means I play host to our musician guests and make sure they're taken care of. I can't lie—it's a sweet gig to hang out with the bands. Sincerely, though, my favorite part is watching them be amazed by our beautiful place.

Adjacent to Tilted Earth, we hosted the Henry Schuerman Commemorative Dinner, where we celebrate this wine-making pioneer who provided wine to the Jerome miners, Flagstaff loggers, and Verde Valley cowboys for 25 years. Henry Schuerman's last vintage was in 1917 as a result of Prohibition. Covid led to us canceling this event and we hope to resurrect it one of these years.

Along with celebrating where we live, the most important aspect of Tilted Earth is giving back to the community. Over the years, we have raised tens of thousands of dollars for organizations such as Prescott Creeks, the Cottonwood Teen Center, Yavapai Big Brothers Big Sisters, and Friends of the Verde River.

**TILTED EARTH**  
**FESTIVAL AT PAGE SPRINGS CELLARS**  
**LIVE MUSIC FEATURING THE SUFFERS**  
**PIERCE EDENS • GREYHOUNDS • PK GREGORY**  
**GET TICKETS & DETAILS**  
**LOCAL WINE • GREAT FOOD • MUSIC • GAMES • MASSAGE**

I'm looking forward to Tilted Earth 2025! If you're reading this and have not attended this amazing event...do yourself a huge favor and get ready to grab tickets when they go on sale. Come celebrate music, wine, food, and friends! To quote The Beach Boys: "Gotta keep those lovin' good vibrations a-happenin'!" See you on the dance floor!

**SAVE THE DATE**  
**TILTED EARTH**  
**FESTIVAL**  
**June 21, 2025**  
**Tilted-Earth.com**

# The infamous BARRELS & BURGERS EVENT

by Eric Glomski,  
Founder & Director of Winegrowing

Events have come and events have gone over the years. More than I can remember, really. Never though, have we ever thought of discontinuing Barrels & Burgers. In fact, I have joked at times that people have threatened to tar and feather me if I even canceled this event...! Case and point, we usually don't cancel an event unless people have lost interest, and time slots are not filling up regularly. Barrels & Burgers always sells out and we regularly add additional sessions. This event is here to stay and will hopefully persist in its current, awesome, collaborative form, for many years to come. But...it wasn't always this way...

Some Members who have been with us for a long time have heard bits and pieces of this story at the BnB event itself. Some really early Members may have even joined us for the original tasting event (which I will explain momentarily). The story goes something like this:

Back in the single digit 2000's, we were just getting off the ground at PSC. The tasting room was just the stand-up bar area and there was no actual bar. There were two barrels with a board across them. What is now the PSC kitchen was a storage area and a single bathroom. No wine room, no lounge, no members area. There was a small outside deck seating area, but nothing under cover. The offices above shipping and receiving were not there and the whole parking lot could be found where the bocce court seating area is today.

A love for burgers still existed, though! Strangely...it seemed like I (we) had more time back in those days. When we sat down to talk about what some of our earliest events should look like, the idea of bucking wine snobbery always

came up. We went through all kinds of ideas and at the heart of it, fast food kept coming up. Call fast food a guilty pleasure. Call it a closet habit? Maybe an intermittent convenience? Strange addiction? One way or another, everyone has indulged at some point. Right? (It's OK...you can tell me...) The universal nature of fast food, and more importantly, the universality of the fast-food burger became the focus of our admiration. We decided to do a competitive pairing with 4 fast food burgers to see which paired with our red wines the best.

Enter the Carl's Junior Six Buck Burger (does that even still exist?), the Whopper, the Big Mac and the Jumbo Jack. The auspicious wines were *Vino del Barrio Rojo* and the *Familia Rojo* (we only had about 8 wines back then...!). The stark reality here was that the Big Mac kicked all the other burger's butts. The Jumbo Jack came in a distant second and the other two crashed and burned (or maybe broiled?). Interestingly, it was all about the condiments (and the pickles, somewhat), not the beef itself. In the end, it turned out that the ketchup, mustard and sometimes large dill pickles on all of the burgers clashed with the wine except for the Big Mac (which, of course has "special sauce" - largely mayonnaise with a little bit of ketchup and a little pickle). I guess this should have been obvious because mustard is loaded with vinegar, which is wine's enemy, and ketchup is largely sugar (HFCS) and vinegar with some tomato (or something red...haha!). Dill pickle chips, are of course, all about vinegar as well. So, what did we learn? We learned that all Barrels & Burgers events from there out would eschew sugary, vinegary condiments—a tradition that has persisted till this day.

For a few years after that, we decide to upgrade the event and Gayle and I hand patted good quality ground beef and made burgers on our small, homestyle grill. We provided various forms of flavored mayo as well as pesto as condiments along with lettuce, tomato, cheese and kettle chips on the side. This was fun and did the job for a while, soon being taken on by our new culinary staff headed up by Bryan Nowicki. Bryan later came across some angus ground beef that he was impressed by which then became the new standard for a couple years.



Then 2010 (ish?) rolled around and I connected with the most enlightened burger guy on the planet, Derek Widmark. Derek had opened *Diablo Burger* in Flagstaff in 2009, his "Arizona Local Foods-Based Burger Joint" grounded on a relationship with ranches that are members of the *Diablo Trust* (see [www.diabloburger.com](http://www.diabloburger.com)). The Trust has a mission of preserving and restoring northern Arizona ecosystems while simultaneously developing sustainable uses (see [www.diablotrust.org](http://www.diablotrust.org)). In addition to having major simpatico with our environmental beliefs, these were the tastiest burgers I had even sunk my teeth into! *Diablo* even won the best burger award in Arizona by *USA Today*. (I'd put them up against anyone, period.)

The rest is history and will hopefully stay a part of our history. Working with *Diablo* has been a true blessing and honor. We look forward to this event every year and love sharing it with you. If you haven't already attended, this one is a must. If you have, I'm sure we'll see you back this round! Who would miss it?? Cheers!

SAVE THE DATE  
**BARRELS &  
BURGERS**  
March 22 & 23



# SIP & CRAVE

by Bree Nation, Assistant Winemaker

Over the last year, we've started a fun new series of mini-events at Page Springs called Sip & Crave. They consist of a four-course wine (or maybe cocktail) paired with small bites. These dinners are hosted on Thursday evenings, once a month, in the Member's Lounge. The goal here is to provide an opportunity to engage with our local community, as well as our Members, on a more intimate scale. We saw a lot of positive feedback when we downsized our Wine Club events due to COVID. People really enjoyed the smaller group size and more personal interactions with Eric, Corey, and me. Continuing to host our club events like that had become too taxing on our staff (having to host six sessions each day, two days in a row). These Sip & Crave dinners provide a similar level of intimacy, being capped at 20 people per dinner.



Vegetable Pasta  
Primavera

I personally LOVE hosting these dinners. It is really refreshing for me to engage with people in such a limited setting, and it gives me a creative outlet to work with our culinary team to find unique pairings. Because of the intimate nature of the Member's Lounge, there's an opportunity not only to meet new people but also to engage in a group setting. At previous sessions I've hosted, there was really wonderful energy and banter around the room. You'll see some truly interesting dishes that diverge from our normal food offerings, giving the kitchen a chance to be creative outside of their usual box (which they seem to thoroughly enjoy).

We started rolling out these events last January and ran them until pre-harvest kicked in, leaving us too busy preparing for harvest and making a delicious new vintage of wines.

This month, Thomas Bryant, our Head Chef, came up with the next three menus, which will be featured at Sip & Crave dinners held in January, February, and March. Thomas has revamped our Tasting Room's food menu over the last six months or so with some great new additions like the Pomegranate Pork Belly and the Red Pepper Pasta—I've thoroughly enjoyed both! He's been very hardworking and has jumped at the opportunity to showcase and grow his culinary skills. He seems invigorated and motivated to nurture his chef skills here.

I worked alongside Amy Rankin, our Tasting Room Manager, and Brandi Corley, our Marketing Director, to find the perfect pairings for all of these cool new menu items, and I must say, we're all quite excited! Some of my favorite dishes that you can look forward to seeing featured at Sip & Crave are a Smoked Corn Velouté Soup and an amazing Smoked Duck Confit.

## UPCOMING SIP & CRAVE DINNERS

6:00 - 8:00 pm

Thursday, January 16  
Thursday, February 20  
Thursday, March 20

BOOK ONLINE



Blackened Shrimp  
Skewer

I also want to take this opportunity to highlight Shannon Halford, whom most of you have never met or even heard of. Shannon has been working in our kitchen since before my time here at Page Springs, and she is such a kind, thoughtful, wonderful human being. I've grown to adore her and appreciate her presence in our PSC family, as well as all of the tasty treats she invents. Shannon excels at creating new desserts, and I often get to be her guinea pig...no complaints here!

One of my favorite desserts she's made will be on one of the upcoming Sip & Crave menus: a lavender ice cream sandwiched between two lemon basil cookies. It is mouthwatering and pairs so deliciously and nerdily with the herbaceous notes in our brand-new vintage of Traminette del Hielo dessert wine.

Due to the limited seating of the Sip & Crave events, I recommend snagging tickets as soon as they're released! I look forward to breaking bread with you all in the new year—and maybe even sneaking you downstairs for a barrel sample!

# WINE & CHEESE SOIREE

## All About Wine & Cheese

by Brandi Corley, Marketing Director

When I first joined PSC back in 2011, one of my earliest roles was helping with events. Specifically, Wine Club events. I also got to pitch in with other fun happenings like Stargazer Sundays and Thirsty Thursdays. But it was those Wine Club gatherings that gave me my first real taste of what Page Springs is all about: connecting with friends, sharing stories, and enjoying great wine.

Over the years, we've evolved, adapted, and reimagined, but that core vibe has stayed steady. One of the most exciting additions in recent years has been the **Wine & Cheese Soiree**, a celebration born from our love of great pairings and good company.

As times and tastes have shifted, we've noticed that what people value most in an event is simplicity: a chance to connect, sip wine, hear a bit of storytelling from Eric, Corey, or Bree (our core event hosts), and enjoy a bite of something tasty. The Wine & Cheese Soiree came to life from that idea—a way to blend the joy of mingling with a little of PSC's signature educational flair.

The inaugural soiree in 2023 featured five tables, each spotlighting a carefully chosen cheese paired with one of our wines. Pairing wine and cheese is no casual affair for us—it's a thoughtful process, an exploration of flavors that sets



Eric Glomski serving it up at the Wine & Cheese Soiree

the stage for something unforgettable. Eric once said that a "great pairing should leave you craving the next bite." That philosophy stuck with me and even inspired the name of our Thursday winemaker dinners, *Sip & Crave*. It's the heartbeat of every event we host, and the soiree was no exception.

After the success of our first year, we decided to dial it up for 2024. This time, we added local breads and olive oils to the mix, creating an even more immersive sensory experience. During our pairing sessions, we found ourselves unable to narrow down to just one wine per cheese, so in classic PSC fashion, we paired two wines with each cheese. It was incredible to see how these new elements elevated the event and enriched the experience for everyone.



Members, Denise and Bobby Ortego, in their ugly Christmas sweaters at the Wine & Cheese Soiree

And because we love a little holiday fun, we've made the ugly Christmas sweater competition a staple of the soiree. There's always a chance to win a special bottle of wine (think Magnum or Glomski Cab), and the creativity of our guests never disappoints.

We're already buzzing with ideas for next year's soiree and can't wait to raise the bar even higher. Here's to more unforgettable pairings, more stories, and, of course, more great wine!



Cory Turnbull pouring wine at the Wine & Cheese Soiree

SAVE THE DATE  
WINE & CHEESE  
SOIREE  
December 6

# THE GRAND TASTING

by Cherene LeAnn Nester,  
Wine Club Manger

As summer stretches into its golden days and the vines bask in the late-season sun, anticipation builds for one of the most magical events at Page Springs Cellars: **The Grand Tasting**. This annual celebration isn't just about the wine—it's about the stories in every bottle, the craftsmanship that brings them to life, and the community that makes it all worthwhile.

The journey begins long before the event, in the quiet cool of the PSC Case Rooms and Library. Here, our Winegrower (Eric Glomski) and Winemakers (Corey Turnbull and Bree Nation)—masters of their craft—search through shelves of vintages past, selecting bottles with care. These aren't random picks; they're treasures, chosen like perfect grape clusters at the peak of ripeness. A balance of fresh releases and rare, aged gems comes together, offering guests a glimpse of Page Springs' rich winemaking legacy.

With the wines selected, the planning committee gets to work. It's an all-hands-on-deck effort, with employees from every corner of PSC pitching in. Tasting tables are staffed with familiar faces from the vineyard, cellar, and tasting room, each bringing their unique expertise to share with guests. While other events may center around elaborate food pairings, this one's all about the wine. The kitchen takes a well-deserved rest as light, palate-cleansing accompaniments make room for the real star of the evening: the extraordinary bottles.

Then comes the transformation of the Cellar. By day, it's a working space—a quiet, dimly lit sanctuary where barrels rest and wine matures. But after the Cellar crew sprays down the floors, the lights are strung, and that's when the magic begins. Each strand of bulbs is hung with care, draping elegantly over barrels and beams, until the space begins to glow like a warm, starlit courtyard. With music softly filling the air, the ambiance becomes enchanting—rustic yet refined, intimate yet grand.

But The Grand Tasting is more than an event; it's an immersion. Perhaps you've wondered what Grenache Blanc tastes like, or maybe you've been curious



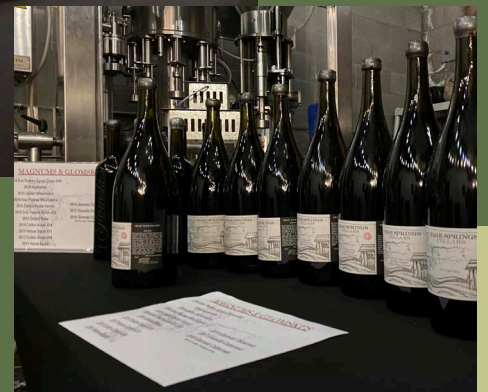
Gayle Glomski pouring wine for the Chavez's at The Grand Tasting

about the rich depth of a "Brandy Barrel Aged" Petite Sirah. This is your chance to explore it all, discovering new favorites along the way. Our Grand Tasting is a celebration of the vineyard, the craft, and the people who make it possible. This is your chance to connect over shared passion and to savor the artistry of Page Springs Cellars in its purest form.

**SAVE THE DATE**  
**THE GRAND TASTING**  
August 2



ABOVE: The library wine lineup at The Grand Tasting



RIGHT: The magnum table at The Grand Tasting



# in this RELEASE

## Quarter 1

### Recommended Drinking Windows

#### Prima:

2022 Dos Padres Roussanne: **2025 - 2026**

2023 House Mountain Counoise Blanc de Noir: **2025 - 2026**

2023 Cochise County Marsanne: **2025 - 2027**

#### Friends:

2023 House Mountain Petite Sirah: **2025 - 2029**

2023 Colibri Grenache Pick 1: **2025 - 2030**

2023 Mohave County Zinfandel: **2024 - 2029**

#### Family:

2022 Santa Margarita Pinot Noir Clone 115: **2024 - 2030**

2023 Colibri Grenache Hill: **2025 - 2029**

2023 New Mexico Gamay: **2024 - 2028**

2023 Colibri Neuf du Pape (CDP): **2025 - 2030**

2023 Vino Del Barrio Rojo: **2024 - 2029**

#### Cellar Door:

2022 Dos Padres Vertical: **2025 - 2032**

2023 Colibri Grenache Pick 3: **2025 - 2030**

2023 Colibri Mourvedre Whole Cluster: **2026 - 2031**

2023 Yavapai County Cabernet Sauvignon: **2025 - 2031**

2023 Mohave County Zinfandel: **2024 - 2029**

2023 Vino Del Barrio Rojo: **2024 - 2029**

#### Inner Circle:

2021 Colibri Syrah Clone 99 Barrel Ferment: **2025 - 2030**

2022 House Mountain Grenache: **2025 - 2029**

2022 Dos Padres Syrah Clone 470: **2025 - 2032**

2022 Santa Margarita Pinot Noir Clone 777: **2024 - 2029**

2023 Colibri Petit Verdot: **2026 - 2032**

2023 Mohave County Zinfandel: **2024 - 2029**

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