



## Finding Strength in 2020

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

by *Eric Glomski*  
Owner & Director  
of Winegrowing

### The Odyssey of Ups & Downs, and a treatise on finding Strength

The first confirmed Covid-19 case in Arizona was announced by the Arizona Department of Health Services on January, 26th. A 20-year-old student at Arizona State University (where my daughter is finishing her senior year) had travelled to Wuhan, China and brought it back unwittingly. Soon thereafter, while other parts of the country were reeling (for instance New York and Chicago) Arizona had yet to face any serious “outbreaks”, our health care system was not overwhelmed, and many thought the heat and the wide open spaces in our wonderful state were to be our salvation.

From the perspective of Page Springs Cellars, the reality really didn't hit until a couple months later in March. While there were many other notable orders passed by the state, a few hit home quickly. On March 15th, schools were closed and our employees with kids were faced with significant challenges. On March 16th, a decree to cancel gatherings over 10 people was issued. While we remained hopeful, Tilted Earth and our summer events were in question (and later were all cancelled). On March 19th significant restrictions were put in place for restaurants and bars, closing many establishments and only allowing takeout in certain situations. PSC fell

between worlds as no orders were re-released regarding wineries. We analyzed the situation and adjusted as if we were a restaurant. On April 1, the stay home order was levied and was later extended, lasting all the way to May 15th (not great for a destination business...).

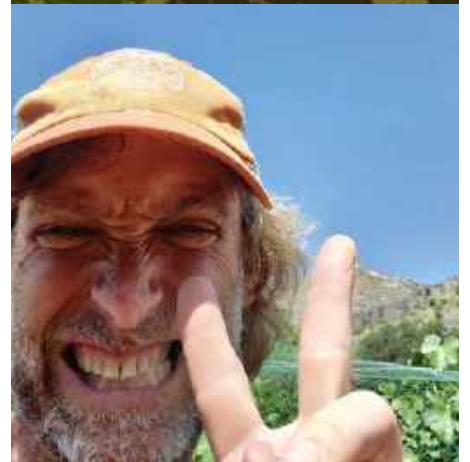
In mid-May it looked like Arizona had skirted disaster, things began to open up (notably bars in the Phoenix area) and within just a few scant weeks Arizona was making national news as Covid-19 cases soared. The State took action and clamped down again, closing bars, more severely limiting social space and prompting mask wearing throughout the state (leaving it up to local jurisdictions to make the final mask calls).

In our own little world, we were on our own roller coaster. Within PSC, we had four Covid “scares”. As many would testify, the growing number of telltale symptoms, which eventually encompassed just about every day-to-day malady from fever and sore throat to diarrhea and a cough, elicited hair-trigger responses in people everywhere. Every allergy, hangover, chili dog and smokers cough was Covid. (People forgot we all got sick

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# PAGE SPRINGS YOGA & MASSAGE

## YOGA, my drug of choice for 21 years

by Gayle Glomski  
Owner Page Springs Yoga & Massage

Prior to falling into the wine world, I birthed my second child by cesarian and wanted to get my body 'back', whatever that means...and at 26 years old I guess that meant something to me. The majority of my young life consisted of being a couch potato, and the thought of aerobics, lifting weights, being a gym rat, or running did not sound fun. I also didn't have the money to spend on equipment, and I had an infant and a 2-year-old to care for without additional support. I heard that the local YMCA was giving free memberships to military families and I was excited to see that they had a free daycare onsite and yoga classes. I had always been curious to try yoga but the opportunity never seemed to present itself, and this is when the door opened for me.

I was a super over protective mother and it was hard for me to allow my kids to be at the YMCA's daycare. I was also super nervous about going to the yoga class, and I had no idea what it was about. I remember wearing a men's oversized t-shirt and sweatpants. The people in the class were wearing gym clothes - tight pants and tank tops, carried their purple (pretty much only color back then) yoga mats and greeted each other with names and hugs. The teacher came in and directed me to a beat-up yoga mat, asked me to remove my socks and shoes and we began. Everyone seemed to know what to do and I felt out of place, laughing internally at myself with judgment most of the class. It felt like I was always one step behind and never able to keep my eyes on my own paper. My shirt kept falling over my face in certain poses making it hard to breathe, and my pants bagging up on me or wanting to fall down added to the distraction.

I remember when I started to breathe as instructed and I clearly remember the last pose of the class. The last pose is a common ending in yoga classes and some people would agree that it is the most important pose of them all. In English,

it translates into 'Corpse Pose' and it's a pose that 'digests' your yoga practice and brings ultimate relaxation to your physical and mental mind. It's instant gratification/reward for the hard work during the class. I remember (like yesterday) sitting in my car wondering what just happened? Asking myself what drug did the teacher give me while I was in the corpse pose? Was I roofied? I felt so high. But a different high than drinking or drugs. I was addicted.

I finally saved up and bought my own yoga mat. I went to the 3 yoga classes every week that it was offered, and I began to know the names of fellow yogis/yoginis, and begun hugging my classmates. After a year of dedication to more classes, more teachers, reading and practicing at home, I decided I wanted to share Yoga with more people, as it changed my life. I began to feel a bit comfortable in my skin, and it gave me

a bit of self-confidence and more appreciation for life in general.

I have been teaching yoga for 21 years in many different styles and traditions. From gyms, yoga studios, rehabilitation centers, resorts, people's houses, parks and hosting my own yoga retreat. I try to accommodate those that are curious and nervous like I was, and those who want to try it out without judgment. I also offer challenging or new perspectives on poses to people who have been practicing for a while.

Page Springs Cellars offers a peaceful location creek side to practice yoga for your first time or more times than you can count. These classes are private for you and your friends to take a break from the day to day, to have fun, to relax and to be thankful. To book your yoga class, please fill out an intake form on our website under the visit tab.





# FROM THE VINEYARD

## Grapes Into Soil

by Anthony Averbek, Vineyard Manager

Greetings! I first and foremost want to say that I hope you are doing well in these challenging times. I also want to thank those who have been able to support us this year. This has undoubtedly been an interesting time to say the least. It has been amazing to see us pull through and work together to get through it all.

We're currently in the very tail end of harvest. 2020 craziness has not spared harvest! To give you perspective: In 9/2/2019 we had picked about 6 acres and in 9/2/2020 we have picked about 20 acres. In all my years I have never experienced a harvest like this. Back to back picks in excessive heat! To be honest, I'm very excited to try the wines from this vintage. This may have not been a favorable year weather-wise for us humans and nobody likes a *non-soon*, but the grapes were happy. I think the weather has lent itself to quality grapes. It should be recognized that this tough harvest is also being tough on the cellar. I can't tell you how amazed I am by our winemaking team. They have been really pushed to their limits and beyond. Our 2020 vintage will really be something to appreciate!

Before the \$#!+ hit the global fan, we as a company were focusing on sustainability and environmental responsibility. This has always been a part of our foundation and we were exploring ways to further achieve this. I am pleased to tell you that we have begun a new method in using the "leftovers" from the grapes. When grapes reach the cellar, they are de-stemmed. After fermentation they are pressed and we are left with skins and seeds. Previously, we had been dumping stems, skins and seeds into a rented large dumpster bin. Once full, it would be picked up and end up (I'm assuming) in a landfill. We would pay to have someone haul and toss out these materials.

If you're aware of Second Harvest body butter then you know that Gayle has brilliantly found a use for the pomace, the dried skins and seeds. But what of the rest?

Well now we are taking it for ourselves! Instead of renting a dumpster bin, Eric purchased a dump trailer and we in the vineyards will use these materials to make compost! I've got some homework to do but how cool is it that we'd be taking the byproducts of the grapes and turn it into compost for the vines! There'll be some learning, some tweaking and whatnot, but nevertheless a great step forward in our sustainability mission.

Dear reader, we will overcome any obstacle that comes our way. We will not be deterred from being a place that has immense respect for our environment, our collective home. I'm proud to be a part of it and I invite you to be proud to support it. Salud!

## Glomski Grapevine

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prior to this...) On all four PSC occasions huge rifts occurred in our team: when one sick person thought they might have Covid many others would then run. Not once did a test come back positive, but this was certainly testament to the socio-emotional crisis permeating the biological predicament.

While the peaks and troughs were certainly taxing on our leadership (and me), it's hard not to have compassion for this human response. I am proud to say that we did not lay off one person during this crisis and, to-date, the only people we lost left of their own accord. People came and went as the climate of fear ebbed and flowed, but overall, in my opinion, as a team and as a family, many of us grew closer. I watched many individuals step up in ways that amazed me. New strength was summoned and it was amazing to see people overcome their fears.

As a business we adapted: the to-go window grew, our vineyard became a social distancing picnic grounds, phone and web sales ballooned and we paved new ground experimenting with virtual tastings. We dug into our library and offered deals to Wine Club Members (have I mentioned how much support we have gotten from Members!), and our wholesale business at grocery stores has been killing it.

We haven't recovered yet from the bleak months of March, April and May - but we are stronger for it. We have learned where the weak spots in our armor are and we know, more than ever, what we are good at - crafting great wine and food and sharing it with people (with whatever means is at our disposal).

If you are reading this you are likely a Wine Club Member. I just want you to know, from the bottom of my heart, how wonderful it was to see you all rally to help keep us afloat. We do this for you. Wine has no meaning unless it is shared. A great meal always tastes better when there are others to enjoy it with.

I look forward to looking back on this all (SOON!) knowing that 2020 really did suck, but from adversity comes growth and from growth comes wisdom. Many thanks all!





# The Wine Club WORD

## The Fear of Change

by Kaitlyn Wolin  
Wine Club Manager

Change is inevitable, and yet when it comes, we fear it, fight it, and drag it out so that we can try to hold on to some semblance of control. It's unavoidable, despite our protests, but change always happens for a reason. Sometimes it takes us days, months, or years to understand, but every shift occurs to bring us one step closer to exactly where we are supposed to be in that moment.

This year and COVID brought the fear of change to the surface for many of us, myself included. It swept right into my life and turned it upside down in ways I wasn't ready for but ultimately needed. It shifted my career path, where I was living, and a number of my personal relationships.

This year looks incredibly different than what I imagined in January 2020 writing resolutions, marketing plans, and travel lists, but I'm grateful for all the positive changes that were born out of this pandemic both universally and personally.

This pandemic has taught us to reach out and communicate in new ways, to model businesses differently, to hold our loved ones closer when we can, and it has unified us all in a way that only a global pandemic could.

For me personally, all of this change brought me to Page Springs Cellars and the position of Wine Club Manager. It created the opportunity for a new place to call home, a new community of people to call family, and a brand-new challenge. It's a shift that I did not see coming but one that has already brought me lessons, joy, laughter, and many great glasses of wine.



While I have no idea what the rest of this year has in store for any of us, I can say that having to face our fear of the unknown has only made all of us stronger, more compassionate, and more appreciative of life's sweet moments.



Hello PSC members,

Where to start? It's been a crazy 5 months since we had to shut our doors in March and a lot has changed. Most noticeably is our limited seating.

With the current CDC guidelines we were forced to cut our indoor capacity by 50%, which has been challenging to say the least. I want to thank all of you for your patience when visiting PSC and your understanding that it is not our decision. If the wait time to get a seat is a little longer than anticipated it might be a great opportunity to enjoy a nice bottle of wine (don't forget you get a discount on each bottle purchased) while walking the grounds. Keith, our groundskeeper, has done a great job keeping them family friendly and we have erected some nice signage along the property outlining the local wildlife, flora and history of PSC.



We strive to do our best and meet your expectations for service and hope to achieve your praise on every interaction during these strange and new times.

Have a wonderful autumn and hope to see you in the new members lounge soon!!!

Chris Vlangas  
Club Concierge



# NOTES FROM THE CELLAR

## VIN DE FILLES: A Women's Wine Project

by Gayle Glomski



A few years ago, Eric and I traveled to the Champagne province of France that inspired a unique wine label at Page Springs Cellars. Eric and I enjoyed a wine tasting, tour, and serendipitously met the Owner of the Duval-Leroy Vineyard & Winery to hear her story. Mrs. Duval-Leroy and her husband had collaborated to reconstruct the winery for her to take over after his anticipated death. After his death, Mrs. Duval-Leroy hired a female Vineyard Manager, a female Winemaker, and created a wine called Femme de Champagne in honor of women.

I have worked in the vineyards and cellar throughout the last 16 years and last



year I was asked to manage a grape pick. I was on the back of our truck dumping grapes from buckets into our fermentation bin and noticed that our picking crew was mostly women doing grueling physical labor without a second thought or complaint. It was this 'ah ha' moment when I thought - we need to recognize and support the women behind the production of wine.

The idea of a female-produced wine was proposed to Bree Nation, PSC's Cellar Mistress and Co-Owner of The Oddity Wine Collective, and Lauren Maldonado, multifaceted manager at PSC & Co-Owner of Art of Wine in Sedona, AZ.

The three of us collaborated on a mission statement for the project: a wine produced by women to highlight the vitality and feminine strength within the world of wine. Bree's idea was to extend the project to go beyond helping women in the wine community to helping women in the Verde Valley. After much research, we decided to work with Verde Valley Sanctuary, a local non-profit organization that provides shelter and support to women who have survived domestic violence, sexual assault, and human

trafficking. The wine label, Vin De Filles, French for Girls' Wine, came naturally and received full support from PSC's Owners, Vineyard Manager and Winemaker to use PSC's grapes, production facility, event space and tasting room.

Our group of women who have been helping us on the project range between the ages of 11 and 68. We have been

tending to two different grape varieties, Malvasia and Syrah since the beginning of the 2020 winegrowing season. Jenelle Bonifield, a professional female photographer has been photo documenting our journey. We have pruned, shoot thinned, suckered, leaf pulled, hedged, netted, and harvested, which led us into making a great wine! Our female team started a co-fermentation with the two different grapes using wild yeast, and pressed the finished fermentation with successful results! We will continue to nurture the wine from barrel to bottle. A portion of the profits from the project will be donated to Verde Valley Sanctuary for their housing expansion project which will increase their capacity and provide the women of the shelter more private accommodations for their families and pets.

The release party will be hosted at PSC as a 5-course dinner with each course prepared by a female chef and paired with a female supported wine. An auction will be hosted to include artwork created by women to encourage more donations for Verde Valley Sanctuary's expansion project. The release date is dependent on when the wine is ready; the anticipated date is Spring/Summer 2021. If you are interested in Vin De Filles, follow PSC on Instagram, @az\_vin\_de\_filles and Page Springs Cellars' Facebook page or contact [gayle@pagespringscellars.com](mailto:gayle@pagespringscellars.com). If you would like to make a direct donation to Verde Valley Sanctuary's expansion project, please contact Shawn Armour, Development Director, at [development@verdevalleysanctuary.org](mailto:development@verdevalleysanctuary.org), 928-282-2755, or visit their website, [www.verdevalleysanctuary.org](http://www.verdevalleysanctuary.org).



# TOURS

by Lauren Maldonado  
Winery and Vineyard Tours Manager

At the start of 2020, we experienced a global event that will forever be remembered. The pandemic that unfolded impacted individuals, families, businesses and beyond. Without a doubt, this global event has also impacted our world at PSC. What has transpired at the winery in recent months has been a glorious amount of adaptability, creativity and the perseverance to keep programs alive that were already in place before COVID-19 became a word in our vocabulary. Our Tours department has evolved in a couple of ways, and I am delighted to share what's current.

In July the PSC Tours department launched a partnership with Pink Jeep! PSC is the first winery and vineyard to collaborate with this Tour company that operates in Arizona, Nevada and Tennessee. Now guests can arrive in style inside the PanoramaVan with retractable windows that offer 360 degree views. The combination of the stunning red rocks, history of Arizona winemaking and a customized PSC Winery Tour with a picnic is now



available three days a week - Monday, Wednesday and Friday at 4pm. Check out Pink Jeep's website for more details!

Our Estate Winery Tours are still being offered every Friday, Saturday and Sunday at Noon, 2pm and 4pm. We have dramatically reduced our touring group size to 10 guests maximum per Tour. As always, our Tours include exclusive access to areas not open to the public such as the Crush Pad, Cellar and Barrel Room. With harvest underway, Tours guests receive

an insider's look into the sights and smells of wine grapes fermenting and becoming wine! Join us before this exciting time of the year comes to an end!

Throughout all that has happened in 2020, we are grateful to still be offering memorable Tour experiences. The goal is to remain adaptable with the changes in our world so that visitors can continue to have a fun, safe and positive Tour experience at PSC. Thanks for adapting with us, and we hope to see you on a Tour soon!



# private EVENTS

## The New Normal

by Brooke Bates  
Private Events Manager

It goes without saying that 2020 has been the year that nobody could have predicted. Every single one of us have been faced with challenges and experienced heart break in many forms. Whether you endured a loved one falling ill, had to postpone travel, lost a job, are desperately missing family, or have had to cancel the wedding of your dreams, we are all in this together! At Page Springs Cellars we have done our very best to remain positive, go with the flow and be creative throughout this "new normal." This year was definitely not what we expected in many ways; however, it has brought us closer together as a team and encouraged us to freshen up our offerings and think outside the box!

One of the biggest reoccurring challenges I have seen from my clients is that they have had to cancel their original large wedding plans due to the current pandemic. As a quaint family farm and winery, we are unable to host large over-the-top weddings, however we do specialize in quaint ceremonies and receptions held in natural surroundings. Many future newlyweds have come to me and decided to celebrate their big day in a small and intimate way. I have come to find that many couples would have preferred to have a smaller 'elopement style' wedding in the first place, however they felt pressured to throw a big elaborate wedding since that is considered to be the social-norm. I am hopeful that if any new trends come from the disastrous 2020, that it is the ever so charming, small outdoor wedding!

Cheers!

Please inquire for details regarding booking your very own intimate elopement style wedding celebration at PSC!  
[Brooke@pagespringscellars.com](mailto:Brooke@pagespringscellars.com)



# Perspective & Pressure

by Luke Bernard  
Sales and Marketing Director

The world has never seemed so delicate. Sensitivity is high and the life that we once knew has since been picked, destemmed and pressed. This isn't new news, although adjusting to a new 'normal' sure feels like a new venture. While many are unable to see certain family members, have been deterred from traveling, and have been cut off from their favorite businesses, life still moves forward whether we want it or not. The sun still rises, the rivers still run, and grapevines still grow. Diamonds were once rocks, butterflies once caterpillars, and some of the best wine comes from

grapes that have been stressed throughout the growing season. 2020 will be a year to remember, or forget based on your vantage point. From the perspective of our vineyards, 2020 has been an amazing year. No spring-frost damage and minimal moisture issues from a seemingly delayed monsoon season are pivotal influences. I find myself more and more excited to remember this odd year through a 750ml liquid time capsule. Imagine opening a bottle of 2020 in a year or two that smells and tastes amazing and puts a healthy smile on your face. Something great is coming out of 2020, it just needs to finish fermenting. Keep our heads high and our "cheersing" wine-glasses higher. Perspective is as key as a corkscrew.



"I saw a mountain across the horizon, got there, and realized it was a pile of rocks"  
- Malcom McCormick

PageSpringsCellars.com



## in this RELEASE

### Prima:

- 2019 Stillness
- 2018 Grands Domaines Malvasia Bianca
- 2018 Colibri Roussanne - Barrel Ferment

### Friends:

- 2019 Mules Mistake
- 2018 Cochise Petite Verdot
- 2018 Coronado Syrah

### Family:

- 2019 Mules Mistake
- 2018 Cochise Petite Verdot
- 2018 El Serrano
- 2018 Dos Estados
- 2018 Bonita Cabernet

### Cellar Door:

- 2018 Super Arizona
- 2018 El Serrano
- 2018 Dos Estados
- 2018 Bonita Cabernet
- 2018 Anonymous
- 2018 Colibri Syrah Clone 99

### Inner Circle:

- 2018 Super Arizona
- 2018 El Serrano
- 2018 Dos Estados
- 2018 Bonita Cabernet
- 2018 Anonymous
- 2018 Colibri Syrah Clone 99
- 2018 Dos Padres Barbera

