

A Sense of Renewal

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heard it on the **GLOMSKI** **GRAPEVINE** by Eric Glomski Founder & Director of Winegrowing

On the Art of and the Joy of Pruning - Annual Renewal

In the twenty-three years that I have been making wine and pruning grapevines, I can recall the people who taught me, and later, when I have taught others, that pruning was a very Zen-like process. I took great interest in Zen in college and even took a class and did an independent study on this distinctive, Eastern philosophy. I found myself most interested in the Japanese expression of Zen and, in particular, the aesthetic forms that evolved along with their belief systems.

Just last week I found myself revisiting these thoughts as I made cut-after-cut in the old Grenache at Colibri. It was a cold, wet week, and the damp air found its way into every little opening in my clothing. I am very much a heat generator (as my wife calls me), owing to my high metabolism and A type personality, but I found myself constantly chilled with numb feet and a tingling nose. Despite this, I often wandered happily off as I worked to sculpt the vines in front of me into new forms, ones that would give rise to a whole new wine season.

In Japanese Bonsai, there is a strong belief in asymmetry and imperfection. In fact, they have a term, "wabi-sabi (侘寂)" that describes, embodies and

embraces the notion of impermanence and that lack of perfection (which I would argue actually is perfection) in nature. Anyone looking at a beautiful, small bonsai tree will see how it looks so much like its giant cousins (redwoods, firs, junipers, pines) with its gnarly, twisted, flowing patterns. Grapevines, too, are very much this way and gain more-and-more character as they age.

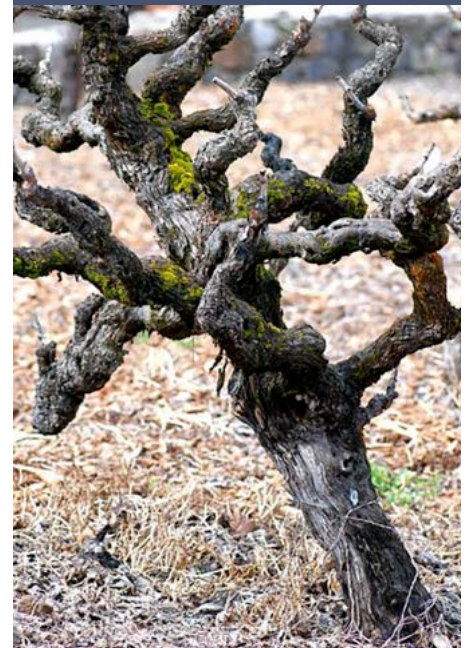
People often quiz me, with a certain amount of disbelief in their voices, as to why I still prune in our vineyards. It's cold out there, right? It's hard work, right?? At this point in your career is that the best use of your time??? Surely you have better, more important things to do!

I can't tell you how satisfying it is to look down at a vine, or a vine row, that you just finished pruning. After you have been doing this for years, you find yourself consciously thinking about what you are doing less and just acting more. There is a certain flow, balance and harmony to pruning each individual vine that just presents itself to you. The vine speaks to you. It informs you. It's also interesting that you can also tell when someone who is still learning pruned the previous year or years. While there are

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PAGE SPRINGS YOGA & MASSAGE

Too many Quarantini's

by Gayle Glomski
Founder Page Springs Yoga & Massage

We all look forward to those times when we don't need to think about our responsibilities. When I think of letting my 'responsibility guard' down, my first thought is travel. Leaving the physical spaces that contain the majority of my responsibilities helps me find moments to 'let go'. Lucky for me, I've got a supportive partner and we alone and together tackle each morning with a disciplined intention of a happy day.

However, being 'stuck' in our houses as a society has created a dramatic increase of child abuse, domestic abuse, alcoholism, depression, mental disorders, eating disorders and suicide. I guess this might show us that we need to feel safe, comfortable, and welcome in our homes. Creating a great environment might be as simple as moving furniture around, painting a wall, or hanging a piece of art. Easy right?

Quarantining in our homes might have given us time to make improvements to our physical spaces, but the most important



sanctuary is our body and mind. How do we create an amazing space in our body and mind? You probably know what I'm going to suggest...

Meditation and Yoga have so many renewal benefits and no side effects! Some benefits include, reducing stress - which is the second highest cause of death in America. Releasing negative emotions, increasing patience and tolerance. Science shows meditation and/or yoga help decrease anxiety, asthma, chronic pain, heart disease, high

blood pressure, irritable bowel syndrome, sleep issues, headaches and more.

Meditation and Yoga are simple and not as easy as hanging a piece of art, but 99% of the practice is showing up, having that disciplined intention of creating a happy day - every day.

I'm hosting customized in person and zoom meditation and yoga sessions. Please fill out a brief reservation request at www.pagespringscellars.com/yoga/ to renew & recharge your body and mind.



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FROM THE VINEYARD

How We're Starting 2021

by Anthony Averbeck, Vineyard Manager

Happy New Year! I hope this finds you in good spirit and good health. We're currently pruning away in the vineyards. We are resetting the vines and getting them ready for a new year. Every year I become aware of new possible ways to improve the canopy. With that I get excited every year to try something new. I feel this year it's about being aware of potential longevity. Most of you have probably seen by now the two old vines in front of the cellar. I can't recall how old they were when they were removed from Fort Bowie but it goes to show that vines can grow quite a bit. With that in mind I want to make pruning decisions that will allow the vine to push its shoots upwards and freely. I'm feeling pretty good about this vintage already.

We ended 2020 by saying goodbye to two of our crew members, Robert Alexander and Steve Thursby. Before coming to Arizona, Robert was farming and roasting coffee in Hawaii. His skills were appreciated, and I'll miss his humor. The good news is that he's managing Yavapai College vineyards and I'm very excited for him and can't wait to see what he brings to those vines. And of course, dear Steve has retired from the grape fields (although I know we'll see him in fields a few times). He's an amazing guy and I'll be indebted to his kindness.

As sad as it is to say goodbye, we have two amazing people stepping in. Bluex Leal and Kelsey Hammond. You'll get to know Kelsey as she's the new wine club assistant manager! Bluex is a very hard worker with a great skill set (including plumbing which is huge!). I'm excited to have these two step in because I know they'll perfectly fill those shoes. So here we are, new crew members, new opportunities to get it better, let's do this! Cheers!



Glomski Grapevine

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never perfect answers, because the vine is a wild and somewhat unpredictable thing, there are answers that are better than others. Pruning is an art.



So, the next time someone struggles grasping why I still do this "grunt" work after all these years I will just smile and think about all the Japanese emperors and lords who found the time to care for their Bonsai in the halls of their palaces. I will think of the peace and tranquility of flowing water in a Japanese garden, the rake forms in the sand, and all the money I saved by not paying counselors and psychologists to help me manage my stress. And, I will look forward to being part of the renewal process again next year.

"The Earth says so much to those who listen." *Rumi*



The Wine Club WORD

by Kelsey Hammond
Assistant Wine Club Manager

Hey there, Wine Club Members! Allow me to introduce myself. My name is Kelsey and I am Page Springs Cellars new Assistant Wine Club Manager. This quarter's theme of renewal resonates greatly with me when it comes to my roles, and my time here at Page Springs. I came to Page Springs as a customer about 3 years ago for a birthday trip in April. Aw, Page Springs in April, can you think of a more beautiful time of year to visit? On that trip is when I fell in love with the atmosphere, the wine, the scenery and Page Springs itself. So much so that I signed up to be a wine club member! A couple years later I decided to move to the Verde Valley. The first place I applied for a job was Page Springs Cellars, because who doesn't want to work for a company that they love?

I have a degree in Environmental Engineering from NAU and was working as an Engineer for the Arizona Department of Environmental Quality, but I was making a big move and with a big move comes big change; renewal. I initially landed a job in the kitchen at Page Springs, part time while also working for the City of Cottonwood Wastewater Treatment Plant, full time. After my resume made its way around to all the managers at PSC, I was moved onto the Grounds Keeping team to assist in managing and optimizing Page Springs' very own Wastewater Treatment Plant. I worked part time in this role for



about a year before I decided I wanted to work at Page Springs full time. I resigned from the city and asked Eric Glomski if he had the capacity to take me on full time. This was right at the beginning of the 2020 harvest, so he was ecstatic to have the extra help, and I could not wait to jump into another new role. I then became one of the 2020 harvest schleppers while still maintaining my role as the Wastewater Treatment Plant Operator for Page Springs. After harvest, I was hungry to remain on the PSC team full time. Kaitlyn needed an assistant, I am a Jane of all trades and needed hours - next thing you know, I am Kaitlyn's new Assistant Manager!

My role here at Page Springs has renewed time and time again. If you know anything about Page Springs, you know that Eric Glomski wants Page to be as sustainable a business as possible. This is the main core value about the business that drew me to it, as my passion is sustainability. Solar panels, reuse and reclamation of wastewater, reuse and recycling of materials, composting, protecting the local watershed - the list of ways Page Springs is helping protect the environment goes on and on. So Eric came to me and asked me to put together a Solid Waste Program for Page. A program that will change the products we buy to be made of recycled and ethically sourced material, compost anything and everything from kitchen scraps, to leafware, to vineyard trimmings, extensive recycling and reuse of precious materials, etc. This is the work I was built for, this is what I went to school for and where my passion lies. Of course I said yes and I could not wait to get started! With all of that said, allow me to introduce myself, again.

Hey there Wine Club Members! My name is Kelsey and I am the Waste Water Treatment Plant Operator, Solid Waste Program Lead, Wine Club Assistant Manager and Vineyard Crew Member here at Page Springs Cellars. Have a question about how Page Springs treats and reclaims all water used on site? I am your gal! Have a question about the up and coming Page Springs composting program? I am your gal! Need your account updated or have a question about an upcoming event? I am your gal! I look forward to working with and meeting all of you while I fulfill my dreams, here at Page Springs Cellars. Please send me an email if you have a question, an idea, or just want to say hi! Khammond@pagespringscellars.com



Renewal as a Part of Life

by Kaitlyn Wolin
Wine Club Manager

When I think of renewal I don't just think of the new year, fresh starts, or the changing of the seasons. I think about the renewal that is happening constantly as we move throughout our lives and continue to move within the life cycle. We are continually either in one of three phases of life: birth, death, or rebirth (renewal), and sometimes we move through all those phases over the course of one day or even one hour. This life cycle may move slower during some portions of our lives or with certain aspects of our lives, and quicker for others - but we are moving through these renewal periods in more moments that we may be aware of.

Even this wine club has its own life cycles and many periods of renewal in any given quarter or month. Each week we welcome in new wine club members to the Page Springs Cellars family and each week the club is rebirthed to include these new faces. We of course also face the metaphorical "death" of certain club members moving on, moving out of state, or just choosing to go in a different direction for a while. But in each of these "deaths" we are given more space to introduce new members, bring in new stories and perspectives, and bring new life to the PSC Wine Club. For those members who have just recently joined the club and are experiencing their first quarter release, thank you for being here and for bringing a sense of renewal and rebirth to the Wine Club.

NOTES FROM THE CELLAR

A Burst of Freshness

by Bree Nation

From a winemaking perspective, I could certainly speak about renewal due to the cyclical processes we go through each year in the cellar. Though now is not that time of year for us down here; I would argue that our biggest season for renewal begins when we finish bottling and start to prepare for the upcoming bounty of grapes. Generally speaking, we get all of the bottlings done in time to wrap up the bottling line, deep clean all of the harvest equipment and set ourselves up for success. There is also usually a brief time for us to take some time off to relax, enjoy creek days and spend time with loved ones before we're working roughly 80 hours a week for the next few months. From a vineyard perspective, I would say that this is certainly a time for renewal as we begin to prune the vines, guiding them to prepare for their next crop. But that is not my department, although I do enjoy getting out into the field to help now and again. When I think about renewal I think first of a fresh start, new beginnings, a sort of system reset, if you will. I also think of it as reinvigorating life into something, and a new project we're working on does just that.

Toward the end of the 2020 harvest, Eric approached Corey and me, asking if we'd ever heard of "Piquette". Neither of us had and he proceeded to give us a basic understanding of it and tell us about a bottle he'd just recently enjoyed while visiting family on the east coast. The most basic explanation of piquette is that it is a wine byproduct that is made by adding water to freshly pressed pomace (what's left after we press most of the liquid out of the skins) and then allowing for any remaining sugars and some of the other interesting compounds left in the skins to soak into the water. Next, you begin another fermentation and allow that to get going before pressing it once more and finishing the fermentation in a



tank. The lower beginning sugar content translates into a refreshing, lower alcohol beverage. It is often produced Pet-Nat style, with some natural carbon dioxide still present to provide this quaffable beverage with a little zing. The name "Piquette" is actually derived from the French word which means "prickle" alluding to that slight fizz that occurs naturally. Wineries in Europe have been making versions of this for centuries that are primarily consumed by the vineyard workers and their families as it's far more affordable than its true wine counterpart. The low alcohol also makes it a great lunch beverage because it tends to revive or renew the urge to continue doing manual work without being so strong that it induces the urge to nap. In this sense, there is almost a duality to the 'renewal' theme as the wine itself is reinvigorating to consume but is also a way to reuse our pomace once more before composting it, aligning with our sustainable ethos here at Page Springs Cellars.

Generally speaking, this process works best with wines that were pressed before fermentation when there is still sugar in the leftover skins after pressing, i.e., whites and rosés. As it was quite late in the season when Eric brought this idea to us in the cellar, we only had one white wine left for the season- a late harvest, ice wine style Vidal Blanc. We decided after pressing it to go ahead and try out

this Piquette process, none of us really knowing what we were doing. Because there was so much ice still in the pomace from pressing the grapes frozen, it didn't work out quite the same as a traditional piquette. We ended up having to warm up our piquette bins under a tarp with a space heater for a few days to get it warm enough to ferment, which meant that we had a longer skin contact time than necessarily ideal (which we would find out later.) But even in the beginning of this process, the aromas coming off of the Piquette were complex and got Eric and myself super excited about the project. Right off the bat it smelled like a myriad of tropical fruits, orange pekoe tea, and had a neat funkiness about it that was almost beer-like. After a few days of fermentation, we pressed it again and finally finished off the fermentation in a tank in the style of a white wine.

At the end of the day, it has been a really interesting project to work on and a fun learning experience. I am so excited for you all to have a chance to try the Piquette soon, and see the beautiful label Luke created by painting with the wine itself! It is always nice to try new things in the cellar and I look forward to making new piquette next year, this time with all of the new understandings we gleaned from making our first one.

Atribuible Mourvèdre 2017

by Eric Glomski

"Ah-Tree-boo-ee-blay", (my own phonetic spelling of this special wine name) gives homage to the act of bestowing tribute or recognizing the role others play in helping us accomplish things. This is incredibly apropos as Emmet Rahn-Oakes, the winemaker, is one of the most intelligent, humble people I have met in my life. It is so refreshing to see someone so young (Emmet is in his mid-20's) not making everything about himself (selfies anyone??).

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TOURS

by Lauren Maldonado
Winery and Vineyard Tours Manager

Each new year brings a magical feeling of fresh beginnings and an exciting new chapter. With the arrival of 2021, the Tours department welcomed two special additions that I am thrilled to share with our Wine Club. Additionally, a highly anticipated Tour renewal is expected to take place in the spring, and its reintroduction will have been worth the wait. Let's begin with how we kicked off the first month of the new year with a bang...

During the month of January, the Tours department welcomed fresh new talent by adding two new team members – Andy and Elina. These two individuals offer a wealth of unique life experiences coupled with passion and drive to share the history, process, and culture of winemaking at PSC. As Andy and Elina grow within the Tours department, you can expect an infusion of refreshing new perspectives on our Tours and an engaging experience that will thrust your wine knowledge even further.

Moving into the springtime, Tours will be renewing the beloved House Mountain Vineyard Tour! This immersive vineyard experience was put on hold in 2020 due to COVID-19, and the Tour has been hibernating until the right time for its return. With new operational procedures and sanitation measures in place, the magic of our House Mountain Vineyard Tours will resume once again and become available to book in the months ahead. Stay tuned for more details on its return!

To join myself or any one of our talented Guides on a Tour, reserve your spot today by visiting the Tours page on the PSC website. We look forward to seeing you soon!

Atribuable Mourvèdre 2017

Continued from page 5

Many of you will see Emmet's Mourvedre in this Wine Club shipment and I thought it warranted some form of explanation. (I will wholeheartedly apologize that we only got our hand on about 600 bottles and could only bestow this on a handful of you all...but...stay tuned, we'll do other cool things in the future!).



The label's artist Jing Xu, a friend of Emmet's, also designs clothing and other art and can be found on Instagram @bravebirdmakes.

I met Emmet and became fast friends with him a few years ago when I was regularly spending nights and sharing meals (which I miss) with the motley crew at Sam Pillsbury's winery during harvest. Sam would cook amazing meals every night, I would mix cocktails prior, and Emmet and his cohorts would join us as wine and conversation flowed with the meal.



Winemaking conversations often dominated the scene, and I can remember listening to Emmet talk about his "first" wine more than once. He had acquired some Mourvedre from Sam's Estate vineyard and was doing a wild ferment with a small batch. Em' regularly quizzed everyone around him about their perspectives on winemaking and his wine specifically. I can even remember having him to one of our early season batch assessments at PSC where we inserted his wine in with one of our blind flights. Here we were assessing several lots of Mourvedre from a variety of vineyards around Arizona (including our own). Guess who's placed first, blind??!

This wine is soft, rich and sublime – and, most importantly, it is an expression of Emmet and the Pillsbury vineyard. Two great things.

Need I say more? This wine is likely a shooting star. We can wish, but we'll probably not see it again.

private EVENTS



2021 is here, and it's time for us to create our own narrative for how this year is going to go. 2020 didn't give us much choice in the matter, so we are all in need of a fresh start in this new year. We have had time at this point to adjust to life as it is recently, and are learning how to cope and responsibly move forward with celebrating life's greatest moments. The pandemic can slow us down but we are still going to have birthdays, proposals, marriage ceremonies, babies and celebrate anniversaries! People everywhere are still celebrating these milestones, but in a more intimate and elegant way. This trending shift in special events is apparent and is seemingly here to stay for a while, and I'm here for it! PSC has always been a go-to location for intimate celebrations, and I am honored to create such experiences for our members and visitors. We have introduced renewed offerings and creative setups to allow everyone to celebrate their momentous occasions in a safe and beautiful way.

*by Brooke Bates
Private Events Manager*

For information and pricing email:
brooke@pagespringscellars.com

off site EVENTS

A very warm greeting to all of you in the Page Springs Family! Firstly, an introduction is in order; My name is John Williams, the new manager of our Off Site Events department. I am taking over from the wonderful Alex Liljenberg, who has set off for new opportunities. He will be sorely missed!

My time with Page Springs began in July of 2019, when I transitioned from working at the beautiful Bruzzi Vineyard in Young, Arizona to join the Page Springs vineyard crew in Cornville just before a record-breaking harvest. Right away, I was immersed in the physical demands of the vineyard and welcomed by the Page Springs family. From day one, they embraced me with open arms and made me feel not only welcomed, but that I truly belonged here. Being a John-of-all-trades, over time I took on additional work in our tasting room, as well as staffing our Off Site Events booth, representing our wines all across Arizona. When Alex departed from the Off Site Events manager position, I stepped into this role, albeit at a tumultuous time given the emergence of Covid-19 and the ensuing uncertainty of events in the near future.

As a new manager to the department, the theme of renewal seems to set a goal post for my role here, and offers an opportunity for some reflection. While I strive to have my energy and presence renew Off Site Events in a sense, I also can't help but reflect on pre-covid times, when regional events and festivals were humming, people gathered to share in the good times, and the wine was flowing. That landscape has now changed, and while I remain optimistic for its eventual return, the present is a tough reality to bear. I sorely miss mixing it up with fellow wine lovers and experiencing the joy of introducing new people to the community driven love, passion, and quality that is shared with every glass of Page Springs Cellars wine.

Despite these hardships, the wine community in Arizona remains both passionate and resilient. Small scale and creative events are being crafted and trialed all across the state, as we cautiously explore how to best move forward in a shifting pandemic landscape. At Page Springs, one of the ways we are striving to do this is to begin offering Private Off Site Events, pouring wine for smaller groups of people. If you are interested in having



our wines poured for you at either a personal or business function, please feel free to contact me with any inquiries via my email or office number, jwilliams@pagespringscellars.com or 928-639-3004, extension 120.

Every new year is an opportunity for renewal, striving onward, making new friends, celebrating old ones, and of course, sharing good wine with each other! I am looking forward to getting to know more of you in our Page Springs family entering 2021, and maybe even pour you a glass or two, or three, or four...cheers!

*by John Williams
Off Site Events Manager*

in this RELEASE

Quarter 1 Recommended Drinking Windows

Prima:

2019 Dos Padres Viognier: **NOW - 2025**

2018 Graham Chardonnay: **NOW - 2024**

2019 Painted Lady Gewurztraminer: **NOW - 2025**

Friends:

2018 El Serrano: **2022 - 2028**

2018 Dos Padres Syrah: **NOW - 2026**

2019 Mules Mistake: **NOW - 2024**

Family:

2017 Atribuible Mourvedre (Guest Wine): **NOW - 2025**

2018 El Serrano: **2022 - 2028**

2018 Bonita Merlot: **NOW - 2025**

2018 Dos Padres Barbera: **2022 - 2028**

Cellar Door:

2018 House Mountain Petite Sirah: **NOW - 2025**

2018 Dos Padres Syrah: **NOW - 2026**

2018 Bonita Merlot: **NOW - 2025**

2018 Highlands: **2022 - 2028**

2018 New Mexico Ruby Cabernet: **NOW - 2024**

2018 El Serrano: **2022 - 2028**

Inner Circle:

2018 Colibri Rotie: **2022 - 2028**

2018 Colibri Syrah: **2022 - 2028**

2018 Pillsbury Shiraz: **NOW - 2025**

2018 House Mountain Pinot Noir: **NOW - 2026**

2018 Colibri Grenache: **NOW - 2025**

2018 El Serrano: **2022 - 2028**



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