

What's New in Twenty-Two?

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

The Return of TILTED and the Arizona Trail

It's been a couple strange years now... Covid still permeates our day-to-day existence and conversation and debate simmers over vaccinations, testing and masks. Some parts of our country and world seem incredibly normal and placid while others are exploding in turmoil with outbreaks, "super-spreader events" and ever-changing travel restrictions. On the turn of a dime, those placid places quickly become the next "hotspot" and headlines fade into obscurity. There is no doubt that many relationships are strained, and our day-to-day lives have been forever altered. We are all yearning for normality again. It seems that on any one day we are heading that way only to backslide as some new variant moniker sweeps through our cursed media like a swarm of locusts. One thing is for sure, we all want to get back to the things that make life worth living.

Enter Tilted Earth.

It's not going to be easy and there are bound to be some detractors. Hopefully the majority will be excited (I know I am) and the vocal minority will show compassion. If I have learned anything in the last

18 years of standing at the helm of PSC, it's that you rarely make everyone happy... We have given this a lot of thought. Tilted is outdoors and is in the Summer. Our staff will be wearing masks and we'll have Covid protocols in place. The great thing is that there is plenty of room at the bottom of our vineyard for folks to spread out and in the summer evenings there is always a breeze along the creek. Air circulation will be primo! In the big picture, Tilted is a small event. We have seen musical events returning around the country, many 10 to 20 times larger than our humble gathering.

We have currently signed three bands and are close to nailing down the fourth. We'll have a bunch of wineries pouring on our Vineyard Deck (in theory Stronghold, Oddity, and Burning Tree and possibly the celebrated Vin De Filles project!), there will be wine and cocktails flowing and food trucks serving it up. Massages will be offered in the Sala below the Crow's Nest and in the Sponsor's Garden. There will be plenty of room for blankets on the ground and dancing in front of the stage for those who don't mind being in closer proximity to one other.

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Tilted Earth Event @ Page Springs Cellars



PAGE SPRINGS YOGA & MASSAGE

2022 Brunches with Gayle and Eric @ Page Springs Cellars

by Gayle Glomski
Founder Page Springs Yoga & Massage

Que hay de Nuevo? (What's new?)

Well, it's not new to me as I've been playing around with hula hoops for about 10 years and studying yoga for 23 years. I'm always excited to turn people on to hoop dancing and yoga. Hoop dancing and yoga are like anything else that people think about trying...maybe another day. For most people, new things are scary instead of exciting.

What would happen if we chose to look at new settings as exciting, provocative, thrilling, adventurous?

What makes hoop dancing scary?

What if I feel embarrassed? (*everyone laughs at hooping! It's silly!*)

What to wear, what to wear? (*be comfortable!*)

What if I'm insecure? (*hooping will give you confidence!*)

What if I drop the hoop? (*blame it on gravity! Everyone drops the hoop!*)

What if I hit my head with the hoop? (*darn gravity, but the hoops don't hurt when they hit you!*)

What if I get addicted? (*yes, but it's a healthy addiction. unless you try to hoop while driving*)

What if my friend is better at it than me? (*so what and practice more if it really bothers you!*)

What makes yoga scary?

What if I feel embarrassed? (*do it with your eyes closed! And laugh, it's silly!*)

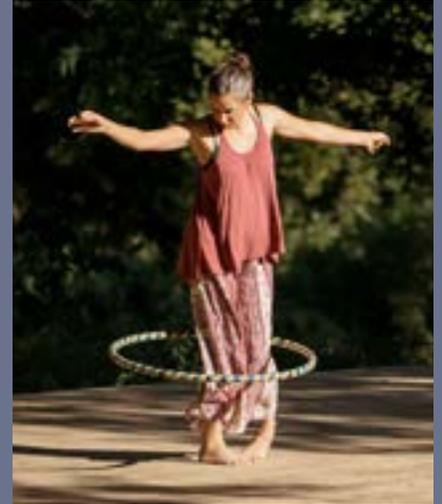
What to wear, what to wear? (*be comfortable!*)

What if I'm insecure? (*yoga is to do, not to try!*)

What if I'm not flexible? (*we practice yoga to help us learn flexibility, not vice versa!*)

What if I get addicted? (*yes, but it's a healthy addiction. you can practice yoga while driving*)

What if my friend is better at it than me? (*no one can be good/bad at yoga! Impossible!*)



Gayle ankle hooping

Join me at a **HOOP DANCING BRUNCH!**

Saturday March 19th

@ Page Springs Cellars

Outdoor creek side Hoop dancing class taught by me! Followed by delicious foods including an unreleased Vitae Cocktail prepared and served by Eric plus PSC wines!

Only 20 spaces available.

Tickets and more information will be available on our website at <https://shop.pagespringscellars.com/Wines/Event-Tickets>

Join me at a **YOGA BRUNCH!**

Saturday June 11th

@ Page Springs Cellars

Outdoor creek side Yoga class taught by me! Followed by delicious foods including a special wine cocktail prepared and served by Eric plus PSC wines!

Only 20 spaces available.

Tickets and more information will be available on our website at <https://shop.pagespringscellars.com/Wines/Event-Tickets>



Gayle in her element

FROM THE VINEYARD

New Members to our Vineyard Crew - Pam and Cucho

by Anthony Averbek
Vineyard Manager

Happy New Year! I hope you all had a good winter thus far. 2021 is another notch on the wall and now we look forward to working the vines for the 2022 vintage. After enjoying some rest, it is now time to start forging a new vintage. As of today (1/10/22) we have begun pruning! Joining our vineyard crew is Pam and Cucho. They joined the Colibri Vineyard during harvest and have become smitten with working on grapevines. Here they are to introduce themselves:

Hi I'm Pam from Veracruz, Mexico! Some years ago, I felt the desire to get my hands dirty by working the land, and last year I had the fortune to arrive in Colibri Vineyard. Experiencing some stages of vine growth and fruit ripening was mind blowing to me. I definitely wanted to learn more about it and be part of this incredible trade.

Now I'm very happy to be part of the Page Springs Vineyard crew, transforming the Arizona land to the best wines that your palate can taste...Cheers!

My name is Cucho Alarcon from Mexico City. In a strange but marvelous turn of events I landed at Colibri Vineyard to work the harvest. Working the land, the vines and the fruit has been a purifying and life changing experience. I'm at Page Spring Vineyards now with one mission; put an awesome wine on your table... Salud!

Here these two join Bluex, Kelsey, Eric and Myself (along with the help of Gayle and others) to bring forth a vintage that represents (to me anyway) a triumph of adversity. We will work together to cultivate our land in the spirit of creating a wonderful future. Fasten Your Seatbelts.



New crew members Cucho and Pam

Glomski Grapevine

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As in the past, the Tilted Silent Auction will be loaded with great wines, spirits, stays, and art – all benefitting Friends of the Verde River and Yavapai Big Brothers and Big Sisters. Parking will be in the fields over at the DA and we'll work out shuttling with our local tour and Jeep businesses.

We'll also be needing help from you all. Like other benefits, Tilted is largely fueled by volunteers. In the near future, we'll be reaching out to see if anyone would like to help in a variety of roles ranging from the front gate and security to pouring wine and helping clean up after the party. Keep an eye on the Tilted Website as well. We'll update it soon with videos of the bands that will be performing and details about the event and related policies. We hope you'll join us for a summer night of music, drink and great food. We all need it!



800 Miles! The AZT!

On a completely different note, I can't keep myself from mentioning one of the most exciting things going on in 2022 – and that is that Gayle Glomski is hiking the whole 800 mile Arizona Trail from the Mexican to Utah border, non-stop, this April and May. She turns 50 this year and has decided to do something extraordinary (surprise-surprise) to celebrate. Many people will be joining her for different stretches and she has done tons of research about each passage, the terrain and supplies she needs to make this a reality. So, if you see her walking around the PSC grounds or local trails with a huge pack on, know that she isn't a masochist... she's just in training!

The Wine Club WORD

by Kelsey Hammond
Sustainability Coordinator
& Assistant Wine Club Manager

"As most of you know, Page Springs Cellars and Vineyards aspires to be as Environmentally Sustainable as possible. Each year we undertake new projects to get us to that goal of maximum sustainability. This year the focus is on our vineyards. We have been lucky enough to have been selected for two major research projects that focus on sustainable agriculture in vineyards in Arizona. The first project is being conducted at our Colibri Vineyard, down south in the Chiricahuas. At Colibri we are studying the effects of cover cropping; planting crops beneath the vines that are not harvested but help the soil. Cover crops manage soil erosion, soil fertility, soil quality, water, weeds, pests, diseases, biodiversity and wildlife. Cover crops have the ability to sequester carbon from the atmosphere, fix nitrogen into the soil and make nutrients bioavailable to the plants around them.

Here in the Verde Valley, at our House Mountain Vineyard, we are studying the effects of compost addition to create enriched top soil



and diminish the need for chemical fertilizer. For this project we are studying the effects of 3 different types of compost; a composted grape pomace and horse manure mixture, composted steer manure, and composted fish manure from the Page Springs Fish Hatchery. With these research projects we strive to understand the benefits, draw backs, and realities of becoming a sustainable vineyard that focuses on regenerative practices by creating top soil that makes the nutrients it needs on its own, sequesters carbon from the atmosphere and protects the soil from eroding and desertifying. I look forward to sharing our findings with you all on our journey towards becoming a sustainable and regenerative agriculture!"



In Memory of An Amazing Woman Barbara Saltmarsh

For those of you who have been in the Wine Club for years you'll certainly remember Barbara. With silver hair, a sparkle in her eyes and infectious curiosity, she always had something deep and important to talk about... if you were ready to listen. In addition to being our longest standing employee, she managed all our artists and art sales and was, to put it simply, just an incredible human being. She passed last month and will always be remembered for what she brought to this world - Beauty.

We'll miss you Barbara.



John schlepping for harvest

TASTING ROOM

by John Williams
Tasting Room Assistant Manager

My name is John Williams, and I am the new Assistant Tasting Room Manager. My time with PSC began in 2019, when I joined the vineyard crew full time. The opportunity to work with Eric and crew drew me to the vineyard, as well as a love of the outdoors and agricultural work. Since then, I have worked in many different areas of PSC, including most recently as a server in the tasting room, field hand in the vineyard, and manager of our Off Site Events department, pouring wine all over the state.

Pouring wine, meeting new people, and vineyard work came naturally to me, as I have worked in the service industry, fine dining, and agriculture across Ohio, Hawaii, and Arizona prior to settling at PSC. In November of 2021, I focused my efforts in the tasting room as assistant manager, and look forward to enhancing our guest's experience on the tasting room floor. I look forward to meeting and pouring you a taste or few!

NOTES FROM THE CELLAR

by Corey Turnbull, Head Winemaker

"The secret of happiness is variety, but the secret of variety, like the secret of all spices, is knowing when to use it."

- Daniel Gilbert

As I have said previously, almost to the point of ad nauseam, is that we produce a lot of different wines here at Page Springs. I think this is due to our incessant desire to create wines that can be enjoyed with many different cuisines and situations. Want a crisp, dry white... we make several. Perhaps a red fruit driven spicy red...you betcha. Maybe a monolithic hedonistic monster... try these... But if I was to choose one wine style that I enjoy the most due to its versatility with food and refreshing nature, it has to be Rosé... (also, it seems to disappear from my cellar the fastest!) In 2021, we made six great ones.

To start, our House Mountain Site provided us with a Blanc de Noir Counoise (I know not technically a rosé but it was made with red grapes, so I am counting it) has beautiful stone fruit, opal apple and minerality as well as the first Grenache from that site which shines with strawberry, Rainer cherry and orange peel characters.

Colibri, our venerable vineyard in Southeastern Arizona, provided three great rosés. The classic copper colored Counoise has expressive citrus notes of tangerine, quince and grapefruit. For those who like their rose on the savory side, the Mourvèdre is insanely so... with notes of red apple, rhubarb, raspberry and a richer, softer finish. The star of all the rose this year though, has to be the Colibri Grenache. Imagine a rosé with such intense pure pink grapefruit, amazing minerality and salinity and bright laser-like acidity. When we first tasted post fermentation, it reminded us of a perfectly crafted Paloma cocktail. YUM!



Our new brite tank in action!

Lastly, we are again proud of our more available and equally good house rosé, the La Flor Rosa. While the above Roses are more precise and focused, built for discerning (nerdy) palates... the La Flor this year is a more fruit-driven, everyday crowd pleaser. Mostly built with Counoise and Grenache, it has tons of nectarine, cherry and peach notes with a long pleasant finish. One to drink every day if so desired.

Referring back to my earlier statement of our desire to produce wines for every occasion, there is one where we historically have struggled. And that is a low alcohol, still or sparkling wine that can be enjoyed on a hike or a hot summer day. Historically, all of our wines are in the range of 12 to 15% alcohol, too much if you just want a refreshing beer or the like. This last vintage, we have tackled this problem head on with three different options that will fit the bill. Apple wines, a Sparkling apple wine and Piquettes.

We bought an apple shredder this last summer. Imagine a big coleslaw machine that shreds apples. Once that is done, we load our press and gently press out all the nectar that we can. From there it goes to two different places. The majority of the juice is frozen and kept in separate lots for production of a sweet low alcohol apple wine. The remaining is fermented traditionally in tank and is a blend of the different individual lots of juice for production of a dry sparkling apple wine.

I will talk about the frozen lots first. We thaw them slowly to concentrate what we end up fermenting, because the first to thaw is a concentrated nectar while the water stays frozen. This allows us to harvest about 50-60% of the original amount but with twice the sugar! (Plus, I get to enjoy frozen apple slushy ice). We then ferment the wines to about 7-8% alc. Leaving plenty of the sugar still in the wine but with perfect balancing acidity and structure. Think of a perfectly ripe, liquid apple. These wines are the great companion to not only desserts, but also where other wines struggle to pair such as smoked foods, BBQ, even grilled brats with mustard. We will have 4 different apple wines available later this year. One from a blend of apples from Oak Creek Canyon as well as 3 single varieties (Pink Lady, Golden Delicious and Granny Smith) from Apple Annie's orchard in Willcox.

The other apple product we made is an Arizona blend that will be a sparkling apple wine. Like a hard cider, but with a little more booze of around 7%, this will be put into champagne bottles with a beer cap. Refreshing and crisp, perfect for a summer hike.

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Luke and his memorial mural for Fort Bowie Vineyard

Memuralized

by Luke Bernard
Director of Sales & Marketing

In 2016, Arizona's developing wine history changed forever. The oldest vineyard in the state was sadly bulldozed flat to make way for pecan and pistachio trees, as the historic property had recently sold to a large nut company. Fort Bowie Vineyard, located east of Wilcox, was a beautiful and bountiful Vineyard of which Page Springs Cellars had purchased high quality fruit from year after year. This strong lineage of PSC wines came to an end as these 31 year old vines were ripped from the ground and piled high to be burned. In an attempt to pay homage to this great vineyard, two of these vines were pulled from the pile and mounted to the wall outside of our winery where they stood for years. After time, weather, and the number of air-balls took their toll on the dilapidated vines, it was finally time to take them down. ...but we couldn't just let the memory of this vineyard fade away.

Headlights were used to cast a shadow from these vines onto the cellar wall. I then used a marker to simply scribe the shadow line and the results were eerie. The immense character of these historic vines seemed to transfer onto the wall as I filled in the shadow with dark grey

paint. Once the painted vines were completed it was hard not to stop, as the transfer from 3D to 2D could not have worked better. Stopping here was not an option as part of the inspiration for this memorial mural was to give these vines 'new life', and new life they received. The following week involved hours of fine brush strokes and endless changes in vantage point, as these vines developed a full canopy above and native grasslands below. From painting on ladders to laying flat on the ground, each meticulous stroke of paint added another grape leaf or grass blade. With each day the vineyard grew more. Watching these vines 'come back to life' was something I had wanted to do for years, but it took stepping back and seeing them immortalized in paint to recognize the value of this memorial.

Wine is an amazing combination of time and place. Vineyards are the platform that make this possible. The 'time capsules' from Fort Bowie Vineyard may or may not still exist, but the Vineyard lives on! I definitely feel proud to provide such art, but at the same time feel lucky to be a part of something so big. The next time that you are heading down onto our estate property and take a second to enjoy the memorial mural, take a few more to toast your glass to a very special vineyard: Fort Bowie Vineyard 1985-2016

Notes From The Cellar

Continued from page 6

And lastly, also capped in Champagne bottles, will be 4 different Piquettes. You might be saying to yourself "What the hell is Piquette?", don't worry, I did too when first learning of these low alcohol spritzers. Let me explain what they are by explaining how we make our Rose.

Whenever a red batch is singled out for a rose, we destem the fruit and cold soak the berries on the juice overnight. This cool maceration allows us to get color and aromatics for the wine without over extracting any harsh tannins from the stems or skins. We then Press out the juice anywhere from 12 to 24 hours later and it is transferred to Stainless steel tank for fermentation. There is your basic pre-fermentation protocol for Rose.



It is what we do with the leftover skins in the press is how we make piquette. They are captured and put into clean fermentation bins and then topped with our spring water and left to soak. We then inoculate this low sugar batch and do gentle punch downs while it ferments. Once complete, it gets pressed a second time and we are left with a low alcohol rose or white wine. After a short aging period in stainless, we then transfer the wine to a brite tank (a tank used to pressurize beer in breweries) for carbonation and bottling. These wines are fresh, invigorating sparklers which are also perfect for a summer day, yardwork or hiking.

Like all of our wines, we hope you enjoy these new offerings and if you do... grab them up when they are available. I bet they are not going to last that long once released.

onsite EVENTS

2022 Club Events Schedule

GRUEL & GROG

A club favorite! Hearty stews, warm bread, wines from barrel, and your host Eric Glomski. Always entertaining and educational.

WHEN: January 15, 16, 22 & 23

BARRELS & BURGERS

Join our owner, Eric Glomski, and winemaker, Corey Turnbull, for a club favorite! Burgers made to order by Diablo Burger and wine pulled directly from the barrel! Two Weekends!

WHEN: April

TILTED EARTH

Details to be released soon!

WHEN: June

TAP THE CASK

Enjoy a rare treat, private barrel tastings with Eric Glomski in the PSC cellar. Small bites paired with delicious vino. Journey through the current vintage as it rests in barrel for the season.

WHEN: October



Eric hosting the Gruel & Grog Event

offsite EVENTS

*by Elina Zavala
Offsite Events Manager*

With the world of festivals and offsite events beginning to open again, we are thrilled for the upcoming season of 2022! Elina Zavala has recently stepped into the role of Offsite Events Manager at Page Springs Cellars, and she has hit the ground running with multiple festivals already in the books. These include, the Arizona Wine Festival, January 29th-30th in Heritage Square, Off The Vine Arizona Wine Festival, February 19th in Oro Valley, and the Camp Verde Pecan and Wine Festival, March 19th-20th. Each festival offers something unique from Arizona's top artisans, from art, music, food, and of course wine! Page Springs Cellars will be pouring some of our favorite wine selections, and of course a few "members exclusive wines." Stop by at any of our upcoming festivals and say "hello" to Elina (and of course, enjoy a splash of wine.) Stay tuned as we add more festival dates to our calendar throughout the year!



Elina serving it up, Page Springs style, at an offsite event.

ARIZONA WINE FESTIVAL

willcoxwinecountry.org/event/the-arizona-wine-festival-3

WHEN: January 29-30

OFF THE VINE ARIZONA WINE FESTIVAL

offthevineaz.com

WHEN: February 19

CAMP VERDE PECAN & WINE FESTIVAL

visitcampverde.com/pecan-and-wine-festival

WHEN: March 19-20

in this RELEASE

Quarter 1 Recommended Drinking Windows

Prima:

2020 Bruzzi Vineyards Vidal Blanc Dry: **NOW - 2027**

2020 Colibri Vineyard Roussanne: **NOW - 2027**

2020 Dos Padres Malvasia Blanca: **NOW - 2027**

Friends:

2019 Colibri Syrah Clone 174: **2023 - 2029**

2019 House Mountain Syrah Clone 471 Pick 1: **NOW - 2028**

2020 Vino del Barrio Rojo: **NOW - 2027**

Family:

2019 Colibri Syrah Clone 174: **2023 - 2029**

2019 House Mountain Syrah Clone 471 Pick 1: **NOW - 2028**

2020 Highlands: **2023 - 2029**

2020 Vino del Barrio Rojo: **NOW - 2027**

Cellar Door:

2018 Colibri Mourvedre: **NOW - 2027**

2019 El Serrano: **NOW - 2029**

2019 House Mountain Petite Sirah Brandy Barrel Aged: **NOW - 2025**

2020 Highlands: **2023 - 2029**

2020 House Mountain Petite Sirah Pick 2: **NOW - 2026**

2020 Vino del Barrio Rojo: **NOW - 2027**

Inner Circle:

2018 Coronado Cabernet Sauvignon: **NOW - 2028**

2019 Colibri Counoise: **NOW - 2026**

2019 Colibri Grenache Wild Ferment: **NOW - 2027**

2019 House Mountain Petite Sirah Brandy Barrel Aged: **NOW - 2025**

2020 House Mountain Petite Sirah Barrel Select: **2023 - 2027**

2020 House Mountain Petite Sirah Pick 2: **NOW - 2026**



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