

PAGE SPRINGS CELLARS WINE CLUB

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

IN THIS ISSUE

Two Cherished Wine Memories

by *Eric Glomski*
Founder & Director of Winegrowing

I have soooo many great wine memories. Sadly...they come less frequently of late. Call me jaded, bored, disenfranchised or maybe even a snob...I am not sure, I just know that it takes more to blow my mind these days than it used to. But...It does still happen!

After sorting through things in my mind, I have two stories I want to share with you. One is from a long time ago and the other from just a few years back. I'll start with the one from my early days of discovering wine. (I was tempted to tell my apple wine story, but so many of you have already heard it. That is my seminal wine story...and if you haven't heard it, it is one to be told in person.)

A tale of Petite Sirah, David Bruce and the Central Coast of California

Years ago my father, brother and I climbed a very technical, little peak called Mount Baker, high in the Cascade range of Washington. We had been training for some time tackling "mixed" climbs which, for us, involved backpacking, climbing snow, ice, and rock, accompanied by overnight camping in a variety of terrains. Any endeavor that requires so much planning and later physical and mental effort *has to be rewarded* at the end. The usual bonus structure involved ice cold beer (of course) and a bag of potato chips (preferably some high calorie, greasy, kettle concoction) back at the car. The real reward, though, often came with

dinner that first night "out". On this trip the reward was a bottle I had serendipitously purchased - a 1994 David Bruce Winery Central Coast Petite Sirah.

I can still remember sitting at the picnic table in our campground (which, of course, was luxurious compared to sleeping on snow the previous couple days...) and popping the cork on the DBW Petite. Rich, generously warm berries forced their way out of the bottle like a genie that had been trapped for centuries, yearning for its first conversation since being jailed ages ago. The wines inky contents were ceremoniously poured into our crappy little camp cups (think Sideways and styrofoam) and we wasted no time. This silky elixir was just what I had imagined from the first sniff, and had the genie appeared I wouldn't have been surprised! Blackberries, ripe strawberries, blueberries, dark-syrupy cherries, caramel, vanilla, nutmeg, tobacco, toasty oak, cotton candy, apple pie - the moon, the stars, the heavens! Everything you could imagine was in that wine. It was expansive and focused at the same time.

It was simply amazing. We couldn't stop drinking and the wine was gone in no time (☺), but there was a silver lining. That tasting led me to keep seeking out DBW wines and ultimately led to my first true winery job (at DBW) and thus everything I have done since. The path I am on was critically influenced by that tiny 750 milliliter experience. Pretty f'ing amazing that a wine could do that...!

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Glomski Grapevine

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Well...it's hard to follow that up, but things do happen... Even though the wine bar was seriously raised (and it is funny, because I rarely drink Petite Sirah these days as it is usually too strong for me personally), another experience stands out in my mind - and I guess I'll just go ahead and say it - this was the best wine I have ever had in my life...! I didn't really buy this wine (it was too expensive for my budget), but it came to me as part of a collection that an older gentleman in the Village of Oak Creek basically bequeathed to me. Years ago, maybe in 2008 or so, I got a call from someone, who now only exists in our legend as "The Doctor". The Doctor called me up and said, "Eric, I have been trying your wines and they are excellent. I recently was told by my own doctor that I need to stop drinking. I have a significant wine collection and would like you to consider buying it." In 2008 I had

nothing to bring to the table except callouses on my hands and a sheep-load of debt. My car barely ran, Gayle and I were renting a double wide in the cheapest neighborhood in Sedona and even our dreams were leveraged. I told the Doctor that I likely lacked the means to indulge in this fantasy and respectfully declined. Much to my dismay, he sent me the list of the wines he had (just to torture me) anyway, and I then declined even more fervently (just one of the 500 or so bottles, alone, was worth \$3000...!)

Time passed and one day the Doctor called me again. "Eric...I am moving and don't want to pack up all this wine. I really want someone who will appreciate it to have it." Once again, I basically told him I was too poor to get in the game. His response was "Make me an offer." With my ethics plaguing me, I reached out to a couple friends (Bill Fanning - aka the "Mule" - my Assistant Winemaker at the time, and his brother-in-law) and asked them if they wanted to go in with me on this deal. After looking at the list,

they were both in...and to the best of my memory I think we offered the Doctor about \$6,000 collectively. The Doctor, to our amazement, accepted without negotiation. The next few days after sealing the deal were analogous to a full-on NFL draft that had to happen in 1 day... The three of us (buyers) blitzed the research on all these wines and each put together our list of priorities and met in the Doctor's cellar with our draft picks. As the father of the deal, I got the first pick, the Mule was second and so on. After finishing our childlike, candy-shop party, we helped each other load up our bounty and we bid the Doctor goodbye with a parting promise to email him stories whenever something memorable happened after we popped one of his corks.

The most profound of many came from one of my late draft picks. (At the risk of wearing out the NFL parallels, this wine ended up being the Tom Brady of the lineup. It was supposed to be a solid wine, but I never imagined just how

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PAGE SPRINGS YOGA & MASSAGE

I'm looking for someone to share in an adventure' The Hobbit: An Unexpected Journey

A long time ago in a Galaxy far, far from here...

I had a relationship with beer and booze and not so much wine. The wine I rarely drank were the typical Boone's farms you'd buy underage to experiment with drunkenness and hangovers and make stories to tell or to keep private. This is why I mostly stuck to beer and booze; wine wasn't very tasty to me. Unfortunately, my first husband would drink without knowing his limits too often. When I became pregnant with my first child, I stopped drinking through my second child's birth. When my kids were around for a few years, and I was no longer watching the affects of someone not able to respect liquor, I would occasionally have a glass of wine during dinner with friends. When I moved to Arizona, beer, booze nor wine was on my shopping list.

A long time ago (actually it was 20 years ago) in a Galaxy not too far, far from here (Cottonwood)...

My first date with Eric started with a dinner at my little apartment. Four adult neighbors agreed to babysit our four kids and IF dinner went well (everyone was comfortable) we would continue our night alone to see a movie (the 2nd in the Lord of the Rings Trilogy), The Two Towers. I cooked dinner, and unknowingly Eric brought a bottle of wine to share during dinner. The babysitters didn't drink (probably a good thing not to drink before babysitting!) so Eric suggested I open the bottle at my leisure. A few days went by and kids in bed I decided to open Eric's homemade wine from California. I couldn't believe how delicious it was! I ran the bottle upstairs to my neighbor who always had wine on her shopping list. She took a sip and her body went into a moment of pause and a big smile erupted on her face. She frantically grabbed the 'grocery store' bottle of wine she was drinking for a taste test and needless to say Eric's wine won our palettes!



Gayle & Eric 2003

I've been very lucky to be included in tasting some of the best wines on the planet and can honestly say Page Springs Cellars wines can hold their own. Thanks for sharing the Journey of Wine with me Eric!
Happy 20th anniversary! ❤️

FROM THE VINEYARD

"Shh, don't tell the last best wine."

by Anthony Averbeck
Vineyard Manager

What's the best wine you've ever had? A question that gets harder as time goes on and the number of experiences keep increasing. Everyone's lives are different, and in my case, I simply cannot whittle it down to one memory of a wine that I would call the best. I feel fortunate to say that I have a handful of wonderful memories around wine that I'm happy to share with you.

My first memory involving wine is the second time I tried it. The first time was in Catholic church, and I can't say I liked it. Straight vinegar and feet, I thought. Years later, now in High School, I managed to secure a date with a girl whom I had a crush on. I was insanely nervous, but I also didn't want to screw it up. I wanted her to think I was the coolest guy ever. During this time of my life my parents enjoyed Franzia. Heard of it? Super fancy box wine! They had a box of White Zinfandel in the fridge. I thought this perfect; I'll look so cool and since the wine is conveniently hiding in a box, my parents wouldn't know I took any.

I filled up a water bottle and off I went. We had a picnic dinner of KFC and I thought what better way to have this delectable fried chicken than to pair it with a beautiful boxed White Zinfandel! I open the room temp plastic bottle and took the first sip to ensure quality had not been compromised. Sweet vinegar run through a sweaty sock! Not a huge difference from communion wine in my opinion. My date and I gracefully gagged down half the bottle (because it was still cool to be drinking alcohol) until we couldn't take another gulp. She was nevertheless impressed, and the date was...successful. So, there you go, the wine wasn't good at all, but it was still a good memory. I do want to make it clear that it's okay to enjoy box wine. It's our motto: Trust Your Palate!

Now we move forward in time to the early years of me being in this company. I now have a young appreciation of wine. I was now tasting fruit and minerals and spices and so on and so forth. I'm down at Colibri Vineyard. If memory serves, we were pruning and I want to say this was

around 2013. On this trip we were graced by the company of Dick Landis, a dear friend of Eric's. He's an amazing, accomplished man who also (among many things) a great cook. On this trip there was venison to be had and Dick decided to marinate the meat in red wine for the whole day. Come dinner time he has finished cooking the venison and its sides. Eric felt this dish would be best paired with Pinot Noir. He emerges from the cellar with a couple bottles. What ended up in my glass was Bonita Springs Pinot. With that venison, Oh fu-! To me, it was a pairing that was out of this world! The bright fruit with this rich meat danced around my tongue and made me pause. I stopped eating, and I started tasting.

Lastly, I'll share a wonderful memory of a wine someone else tried. I was helping Luke at the Willcox Wine Festival in 2015. One of the wines we brought along was "Forest Fire". Some of you may remember there was a forest fire in the Chiricahua mountains, surrounding Colibri Vineyard. The fruit hanging that year suffered extreme "smoke taint". Its remnants can be enjoyed through our Colibri Brandy in tasting room! In the following vintage, wine that was being aged in the barrels that carried the "smoke taint" wine from the previous year also became slightly tainted with smoke. This ended up in bottlings of "Forest Fire". At the festival a lady took a sip and was taken aback. She looked like she had seen a ghost. I asked her what she thought. She asked, "Where is this vineyard?" I told her where it was. She closed her eyes and said, "Yes, the Horseshoe Fire...wow". I was surprised she knew that. She then told me she lived out there and she was there during that fire. The wine smelled exactly like the fire did. Although it wasn't exactly



Tony contemplates over a lovely glass of non-box wine.

a pleasant memory for her, she was absolutely amazing that wine could do that. She was in tears. It was a powerful moment for her and a memory I'll never forget.

At this point it is my belief that "the best wine" doesn't strictly come directly from the wine itself. I recently visited Philadelphia for the first time (first time ever on the East Coast actually) and towards the end of the trip I was asked what my favorite meal was. That was tough! Between the wonderful home cooked meals and trying things like legit cheesesteak (with whiz!) I couldn't decide. Then I thought about it more. It was the slice of pizza from Lorenzo's. I ordered a slice for "four notes!". I enjoyed it with my partner and what made it the best (aside from it being damn good) was that we were eating it standing on the sidewalk, leaning against the brick building, and watching the bustling city. I was culturally immersed! I believe amazing moments like that are a product of a perfect storm! Your mood. Your environment. Your company. So many of these small variables perfectly line up to create a beautiful experience that makes for a wonderful memory. More to come! Cheers!

NOTES FROM THE CELLAR

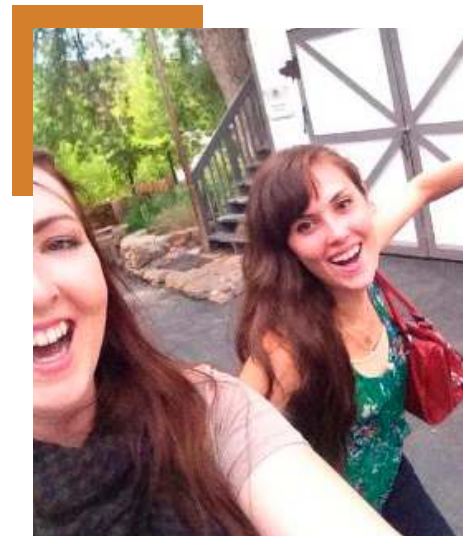
by Bree Nation

My journey with wine began as a young girl. My mom would always let me try little sips of whatever wine she was drinking. Her excuse was that she wanted me to develop my palate for good wine so that I didn't make the mistake of drinking Boone's Farm as a young lady like she had when she was a teen. I also had the "pleasure" of drinking small glasses of the ceremonial Manischewitz Concord wine at Hanukkah and Passover as my stepdad's family are Jewish. As a kid I loved it, it was like drinking sweet grape jelly, and how cool was I that I got to drink wine... About 13 years ago I bought a bottle to see what it actually tasted like as an adult, just for fun, and needless to say that bottle didn't even have a single glass consumed from it before it was poured into the sink and recycled.

Let's take a trip back to 2010/2011. I was a little over one year away from earning my bachelor's degree in Sustainability from Arizona State University. It was a budding new program, that I was able to switch into without many setbacks, as my previous major was in Conservation Biology and a lot of the pre-requisites were the same. I was a full-time student working a full-time job as a server at Arizona's famous Monti's La Casa Vieja Steakhouse (Rest in Peace). It was here at Monti's that I really started "getting into" wine. Our distributors would sometimes come in to host a little wine education and tasting for the staff, and I would often have wine with dinner after my shift ended. I loved exploring new wines from different regions and really started paying attention.

At the time, Sustainability wasn't a common word or well-known concept yet. Being so close to the University campus, a lot of our patrons assumed that I was a student and would inquire as to what I was studying. I quickly grew to dread that question, because it meant trying

to explain this new concept to people in a quick and understandable way. Sometimes, when we were really busy, I would just say something along the lines of "it's the eco-friendly movement," even though it was so much more than that. One evening, a family of three sat down in my section. The father and mother were visiting from the Bay Area to visit their daughter who was attending ASU. They were headed to the first football game of the season, ASU vs UC Berkely and had come in to dine with us first. I helped them select a nice bottle of wine to pair with their dinner and put in their order. Upon my next visit to the table came that question that I couldn't seem to avoid... "what's your major?". I responded that I was getting my degree in Sustainability and prepared to have to go over the shebang with them. Much to my surprise, the father responded that he was on the Sustainable Vineyard Association in Napa and that if I needed help finding an internship program that he'd be happy to help. I was still one year from doing an internship but I graciously accepted his business card and we emailed back and forth a few times. I didn't end up using his connections to get an internship and had lost contact with him by the time I was ready to start looking. But that very brief conversation absolutely changed the course of my life forever. He basically turned on the little cartoon light bulb above my head- you can choose a career in making wine? You don't inherit it through generations of family? This had never occurred to me before, not that I had really ever spent much time thinking about the subject. I didn't have any clue what I wanted to do with my life after school but I was most interested in food system sustainability and farming. My internship coordinator was really amazing and told us that we should find something that we were truly interested in. Even in there wasn't an internship program in place, if we could



Bree's first visit to PSC.

find someone willing to take us that we would figure out how to make it count for school.

I ended up in Mendocino County doing an internship at a Biodynamic Winery in 2012. It was an incredible time in my life, although brief. I spent about a month and a half there, living on the farm and working around the property doing a myriad of things ranging from pruning the vines and bottling wine to taking care of the various farm animals and catering out of the commercial kitchen. It was the most sustainable system I had ever seen function in reality, and I really loved everything about my time spent there, the people I met, and learning about so many things. I returned to Arizona and knew what I wanted to do with my life after graduation. I spent a few months couch surfing and picking up serving shifts at Pita Jungle while trying to figure out how to move to California to break into the winemaking scene.

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WINE CLUB WORD

Making memories through sensory experiences is one of life's great pleasures. To hear a sound, smell a smell or taste something delicious that brings you right back into a specific moment in time, is a special feature of the human experience. Anytime I walk around the property at Page Springs, I am transcended back to a memory through my senses. The sound of Oak Creek flowing in the distance reminds me of my first visit to Page Springs, for my birthday one spring. The smell of grape flowers in bloom reminds me of my first year working in the vineyards, learning the labor of love that grows into growing wine grapes.

A sip of wine on the pallet takes me back to the vineyard it was grown in and the many memories I made while caring for those vines. To me, the Page Springs Experience is all about captivating those memories, so that every time you crack open a bottle, you are brought back to a wonderful memory that transcends time but appears right before you via the senses.

We have a few things in the pipeline this year that will aid in creating those incredible memories; new and improved Wine Club Events, Member's only reservations and plenty of Off Site Events all over the state.



Member's Only Reservations Update

SAVE THE DATE!

Reservations for Wine Club Members goes live on

February 1st!

We clearly recognize the need for reservations for our coveted members and are finally going for it.

Starting February 1st, only members will be able to reserve a table in our Members Lounge.

Reservations will be exclusively created online and can be booked a month in advance. We will be sending you more details via email once the web page is fully functional. If you prefer to wing it and show up on a whim, don't worry, we are only allowing reservations for half of the Member's lounge to accommodate walk-ups as well.

We are excited to host you! *Cheers.*

The Cellar

Continued from page 4

It was at Pita Jungle that I first tried Arizona wine- our distributor was out of one of our regular wines and brought in a bottle of Arizona wine that he thought we should try out. The widespread idea about our local wines back then was that they just weren't any good. He pulled out a bottle and poured us all samples... wow! It was really good; we were all so shocked! Coincidentally, it was a Page Springs Cellars wine! If you told me then that I would be the Assistant Winemaker at Page Springs Winery just 9 years later I probably would have laughed in your face... No way could I climb that far in such a short time. Over the next few months, I sold so much of that wine and talked so many guests into giving Arizona wine a chance. Ultimately, I changed a lot of people's minds about the matter (not knowing that I would soon be doing a lot more of that.)

I began planning a trip to the Verde Valley with my best friend to explore local opportunities instead of California. The photo I chose for this article is from that very trip, my first visit to Page Springs circa July 2012! After a long day of tasting wines at several wineries in the area, including PSC, we finished our night with a glass of wine at Arizona Stronghold after dinner. It was a busy Friday night and they had live music in the tiny tasting room. We ended up sharing the couch area by one of the windows with a group of faculty members from Yavapai College, who clued me in to the new winemaking program here in town. Six months later I found myself starting my classes at Yavapai, working in a tasting room and living in Cottonwood. I've now spent over a decade in the Arizona Wine Industry, over nine years working for the Glomski family and couldn't be happier about how this all worked out. Who knows where I'd be if it weren't for that one short conversation with a very nice gentleman and his family...

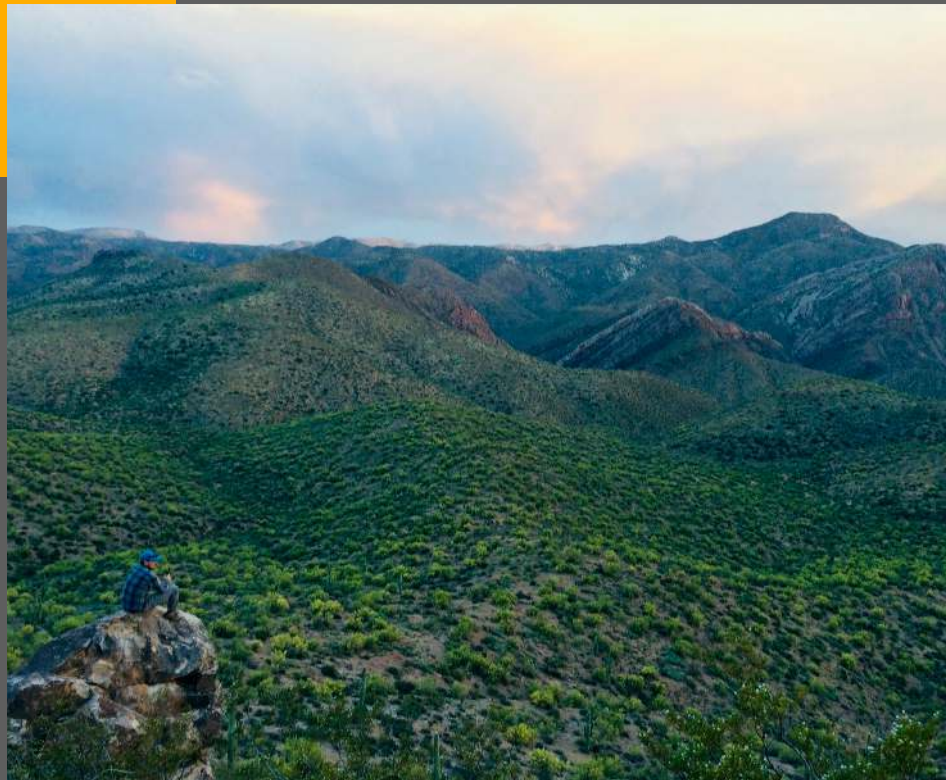
A Vintage Memory with Vintage Wine

by Luke Bernard
Director of Sales & Marketing

I will be honest in confessing that my love for wine was truly established within the state of Arizona. Having grown up in Virginia wine-country, an understanding and appreciation existed, although a genuine connection had never presented itself. I had enjoyed wine, enjoyed wineries, enjoyed the effects of wine, but had never had experiences lead beyond a simple appreciation. As a person who strongly believes in the value of deeper connection, I recognize that some connections can be sought after while others are destined and cannot be denied. A career path within the Arizona wine industry, combined with new friends who were already in love with wine, ended up opening both doors and bottles. I'm the type to walk through those doors, and try those bottles. I've since built a deep connection to the world of wine throughout the years... although there is one moment that I will never forget that changed wine for me forever.

In May of 2015, I was invited on an off-grid adventure into the Salt River Wilderness Area with Eric Glomski and his longtime mentor Dick Landis. I was mainly brought in as muscle to carry water/fish/gear, whereas Eric was bringing drinks, and Landis would apply his culinary expertise. The plan revolved around camping, fishing and hiking, with an emphasis on checking-out of our daily reality and checking into nature. One thing that I've learned and embraced about being in nature is that it enhances certain senses; and that it did.

After driving hours through the stunning Sonoran Desert to a location that I would struggle to disclose if I wanted to, we settled into an incredible camping spot and got comfortable within the panoramic views. Once camp was built, Landis began cooking his signature beef bourguignon, while Eric opened a bottle of Chateau Haut-Brion that seemed to resonate with me more than many wines had. While the meal was cooking, we all grabbed a chair and soaked up the immaculate views. Far in the distance, we watched a beautiful storm build intensely with flashbulb lightening and heavy rains. As it got dark and the food was nearly ready, Eric uncorked the prized bottle to pair with the bourguignon; a 2005 Chateau Margaux. As we excitedly plated our



Somewhere in the Salt River Wilderness.

meal, and anxiously awaited the first sip of this special bottle, we turned to realize that the storm that we had watched develop had shifted directions and was greeting us in full force. We quickly covered what we could but prioritized the food and wine before scrambling into the truck for shelter. The three of us quietly sat in the dark, as the sustenance of the food and draw of the wine retained our attention. This storm was massive and continually rocked the truck back and forth as the gusts took hold. All in all, it was a very surreal experience, and not at all what we had all expected. The beef bourguignon was phenomenal, but the first smell and sip of this wine seemed to strum every string I had. This rich and complex wine tasted of dark red and black fruit balanced with sweet wood notes and showcased an acid that was unlike I had ever experienced. The wine's structure was unmatched, and the finish only came to an end due at the next bite of food. Along with the amazing flavors and smells, my olfactory-memory bank started transporting me from place to time and back again. The smells brought me to my mom's kitchen as she baked sweets, and then to my dad's woodshop where he cut cedar, all while I sat in the dark, in the cab of a truck, in a storm, in the desert, with two men, in silence. Here I learned the true meaning of 'savor' and can almost remember each sip I

took. After a while, I couldn't help but ruin the silence with a million questions directed at the truck-cab's sommelier. After the bottle was done, the storm had passed and our plates were licked clean, we climbed back out into the desert and settled into our night.

This experience was a moment for me that forever changed my connection with wine. The depth of enjoyment and the extent of reactions it caused within me was undeniable. My years of working in vineyards and at wineries had clearly helped in building a foundation for this connection, but this extended moment in the middle of nowhere, is very special and significant in my personal growth as a wine lover. For some it may be a moment, or a certain bottle, or a winery tour that opens the gates for deeper connection. For others, the simple love for an afternoon glass of wine can be just as good. But if there is anything that I've learned over the years regarding the world of wine, it's that this collective industry is extremely vast beyond a delicious bottle. Perhaps your intrigue with chemistry or geography brings you to wine. Maybe you just like a buzz. The vast world of wine has room for us all, and our customized appreciation for wine is there for the making. Enjoy the process, the product, and everything in between.

TASTING ROOM

by John Williams
Tasting Room Manager

Three years ago, in January of 2020, I was working on the Vineyard crew at Page Springs. I had made a few trips to the beautiful and venerable Colibri Vineyard in the Chiricahua Mountains and was chomping at the bit to get back there. These were the days I was enthralled by the simplicity and purpose of vineyard work- communing with nature and helping to usher the vines through the seasons, ultimately delivering our crop to the cellar. In many ways, I still pine for those days. I had offered myself up to go on an early mission to Colibri, to get a jump start on pruning the Grenache and help balance the crew's workload between our northern and southern vineyard sites. At the last minute, I got the call- myself and one other coworker, Robert, would head down, just the two of us, to prune. On arrival, we sensed the weather would be against us during this visit. We battled the cold, wind, rain, and snow over those few days at Colibri, pruning the Grenache Hill Block. We were surprised by a visit from Rod Young, part owner of PSC, who was

down to try his hand at some quail hunting in the area. After the days of bitter cold, we shared dinner, conversation, and wine from Colibri's cellar. We talked about life, and I unexpectedly bonded with Rod over economics (I achieved an

Colibri House after a long cold day of pruning. It really put things into perspective for me, how the elements of weather, labor, and community ultimately added up to the wondrous elixir contained in a wine bottle. In that moment, I was so happy to have

played my little part in it all and cherish the connections I'd made along the way. I've done my best to carry that with me ever since.

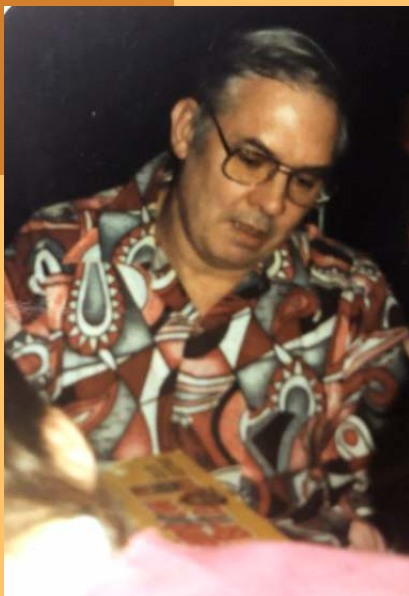


Colibri Vineyard

economics degree at Ohio State University). While his quail hunting was ultimately unsuccessful, we shared a meal of roasted quail from a previous hunt, along with barbecue sauce and sweet potatoes- and of course, wine. That meal was so simple, so nourishing, and so magical in the warm



The Chiricahua Mountains, home to Colibri Vineyard.



Amy's grandfather,
home brewer of dandelion wine.

TOURS

by Amy Rankin
Tasting Room Associate and Tour Guide

Hi! I'm Amy Rankin and I've been a tour guide at PSC for just over a year. I'm here to share with you my most memorable wine moment... which is extremely difficult to do, because I continue to have these throughout my life, and I hope that you do too. So, I will share my first wine memory. It took place when I was only six or seven years old. Perhaps it is one of my earliest memories as a child. My family has always had roots in "home brews" if you will, the way of the old days. I recall as a child going over to my Grandparents' house, down into the basement. (*I'm born and raised in Wisconsin, our basements were equipped with full bars and family rooms, a place to gather). My Grandfather had a neat line of green bottles on the bar. It was Dandelion Wine,

made by him, and ready for my father to taste. I was allowed a sip as well. What I recall is not too much. I don't remember hating it, so that means there was a sweetness...I don't have my tasting notes ☺. The family shared Grandpa's wine, they cheered, talked, and enjoyed. I was reminiscing with my father recently about this memory, and he shared that as children, he and my Aunt would go into the fields to pick the dandelions for Grandpa's wine. So even though my wine experiences started at a young age, they have continued to grow through time, and I 100% know that I will be lucky to have many, many more.

I invite you to join me on a winery tour and create even more amazing wine memories!

PRIVATE EVENTS

Best Wine Centric Memory

by Brooke Bates
Private Events Manager

The best and most surreal moment that has happened in my life took place in a Vineyard; the love of my life asked me to spend forever with him and be his wife.

My Husband and I have always bonded over wine and after a year of dating, he and his family invited me to join them on a trip to Sonoma, I gladly accepted! I was looking forward to learning more about viticulture and of course tasting some fantastic wine, little did I know that he had a much bigger plan for this trip. He knew he was going to propose on this trip but wasn't sure as to when and where it would happen. He figured he would wait until the moment and setting felt right.

The very first winery we visited was Jordan. This place was impressive to say the least. We took a tour of the estate and then enjoyed a private vertical tasting of their best Cabernet vintages.

While this was one of the coolest experiences I had ever had at a winery, it wasn't personal or magical.

The very next stop was at Garden Creek. This place didn't have a tasting room, there were no other guests onsite and the owner himself hopped off his tractor to greet us and give us a private candlelit tasting in his cellar. We learned that this winery & vineyard had been family-owned & operated for several generations. The current owner's small children even love helping in the vineyard! The entire experience was so intimate, family oriented and honestly magical. This obviously was the perfect place. After the tasting, Todd and I walked through the vines and talked about our families and the future we wanted to have together. He started shaking, reached into his pocket got down on one knee. The moment felt like a dream; I was so shocked that the only thing I could mutter was "oh my god" and a few obscenities!

The owner was so sweet and gifted us a bottle of his red blend, "Tesserea," to celebrate with! We still order that blend from this wonderful hidden gem of a winery to enjoy every anniversary.

This is an experience I'll never forget and it's something I try to exemplify in our proposal offerings here at Page Springs Cellars. While Eric isn't personally giving these tours and tastings, his story and mission is shared during the experience. We create an intimate moment that ties in family, past, present & future in one of the most magical places in Arizona! I'm proud to be a part of this wonderful place that reminds me so much of my fondest wine memory.

Let's put together a beautiful event for you! Email brooke@pagespringscellars.com



Brooke and husband Todd, recently engaged amount the vines, circa 2013.

Glomski Grapevine

Continued from page 2

great it would be.) The wine? A 1989 Chateau Angelus from Saint-Emilion, Bordeaux, France **(pictured to the right).**

Corey Turnbull and I opened this one night together, I still have the empty bottle in my dining room, and I sincerely think this wine changed our lives. Whereas my family and I basically guzzled the DBW Petite Sirah in the previous story, Corey and I were so enthralled with this blend of 50% Cab Franc and 50% Merlot, that we cautiously, and lovingly – so respectfully – sipped on this wine, watching it scintillate and change right before our eyes. For my part, I wanted to stretch the experience out as long as possible, hoping it would never end. We waxed poetic, drew parallels, took pictures and even videoed reflections of light cast on my table through the wine. I think we spent 2 ½ hours drinking this one bottle. It was so mind blowing that I can't even resort to banal descriptions like cherry and tobacco. Experiencing this wine was like John Travolta opening the suitcase in Pulp Fiction that contained Marsellus Wallace's soul: I can only describe it as a heavenly glow that I just couldn't look away from. For this brief moment, everything else went away and I experienced pure art, pure light, and true perfection.



John Travolta in Pulp Fiction

To this day, I can only say that I am still on a quest to create something as timeless and breathtaking as that Angelus. Corey is one of the most gifted winemakers I know and I also know that if I can keep improving our viticultural practices (not an easy task) and eventually bring in A++ grapes, we have a small chance. Here's to the quest! Here's to wine and wine perfection!

OFF SITE EVENTS

Wine and Granada

by Elina Zavala

One of my most cherished wine memories would have to be my Flamenco journey into the caves of Grenada Spain. It was the summer of 2018, and I was studying Flamenco dance, while soaking up the heat, wine, passion, tapas, and everything Spanish I could sink my teeth into (lots of Manchego cheese and Jamon Serrano.) My partner and I decided to leave Sevilla for a weekend venture into Grenada. I had never seen the infamous caves, homes to the Gitano (Gypsy) families for hundreds of years. On occasion, they would host tablaos (Flamenco shows) in their homes, complete with tapas, wine, and lots of duende (passion!).

We started our venture up a twisted cobblestone path which led us straight up to the caves. This path was a couple miles and although we were both "in shape," we found ourselves huffing and puffing about five minutes in. We finally arrived (quite winded) to our destination, which overlooked the gorgeous cityscape of Grenada, one of the most beautiful cities in the world. As we settled into our seats to watch the performance, that glass of Rioja tasted like heaven... I wished I could live and savor that moment forever. We decided to purchase that same bottle of Rioja to enjoy after our walk back down the hill...and my partner accidentally dropped the bottle, which broke and spilt wine down the cobblestone steps. I was upset of course, and this eventually led to laughter...I will



Elina in Cordoba, Southern Spain

never let him live that down! Needless to say, more Rioja was drank, more shows were seen, and more dancing commenced throughout that summer. Ole!!!

2023 CALENDAR OF EVENTS

We invite you to join us for an exciting lineup of new events this year! We have held onto the favorites and added some new and interactive events to appeal to each and every one of our member's. Mark your calendars to save the date and stay tuned via email for ticket sales announcements and more details.

Wine Club Members

JANUARY 13 - FEBRUARY 12: Q1 Wine Release

JANUARY 21, 22, 28, & 29: Barrels & Burgers

MARCH 10 - APRIL 9: Q2 Wine Release

APRIL 1 & 2: Carrenero de Vino (Scavenger Hunt)

APRIL 30: Spring Inner Circle Only Event

JUNE 24: Tilted Earth - Summer Solstice Festival

JULY 22 & 23: Summer Movie Night

SEPTEMBER 8 - OCTOBER 8: Q3 Wine Release

SEPTEMBER 16 & 17: Wine Wars Competitive Event

OCTOBER 22 & 23: Vin de Filles Dinner

OCTOBER 28: Fall Inner Circle Only Event

NOVEMBER 10 - DECEMBER 10: Q4 Wine Release

DECEMBER 2 & 3: Wine & Cheese Fair

Off Site

JANUARY 28 & 29: AZ Wine Festival, Flagstaff

FEBRUARY 18: Off The Vine Wine Festival, Oro Valley

FEBRUARY 25 & 26: AZ Garden Party, Phoenix

MARCH 4 & 5: Litchfield Park Art & Wine Festival - Spring

MARCH 18 & 19: Pecan & Wine Festival, Camp Verde

MARCH 31 - APRIL 2: Tempe Festival of the Arts - Spring

MAY 21 & 22: Wilcox Wine Country Spring Festival

DATES TBD: Walkin' on Main, Cottonwood

DATES TBD: Wilcox Wine Country Fall Festival

DATES TBD: Litchfield Park Art & Wine Festival - Fall

DATES TBD: Tempe Festival of the Arts - Fall

****More Off Site Events**
will be added and dates solidified,
see the [CALENDAR](#) on our website
for current information!

in this RELEASE

Quarter 1 Recommended Drinking Windows

Prima:

2021 Colibri Roussanne Free Run: **2023 - 2027**

2021 La Serrana: **2023 - 2027**

2021 New Mexico Gewurztraminer: **2023 - 2025**

Friends:

2021 Colibri Mourvedre Pick 2: **2023 - 2028**

2021 Highlands: **2024 - 2028**

2021 Vino de la Familia Rojo: **2023 - 2027**

Family:

2021 Colibri Mourvedre Pick 2: **2023 - 2028**

2021 Colibri Syrah Clone 474: **2024 - 2029**

2021 Highlands: **2024 - 2028**

2021 Vino del Barrio Rojo: **2023 - 2027**

Cellar Door:

2020 Colibri Syrah Clone 474: **2024 - 2029**

2021 Colibri Syrah Clone 174: **2024 - 2029**

2021 House Mountain Cunoise Piquette: **NOW - 2024**

2021 House Mountain Syrah Clone 471: **2024 - 2028**

2021 House Mountain Syrah Clone 525: **2024 - 2028**

2021 Vino del Barrio Rojo: **2023 - 2027**

Inner Circle:

2019 Coronado Cabernet Sauvignon: **2023 - 2027**

2021 Colibri Mourvedre Barrel Ferment: **2023 - 2028**

2021 Colibri Syrah Clone 174: **2024 - 2029**

2021 El Viejo Mundo: **2024 - 2029**

2021 House Mountain Syrah Clone 471: **2024 - 2028**

2021 House Mountain Syrah Clone 525: **2024 - 2028**

PageSpringsCellars.com

