

PAGE SPRINGS CELLARS WINE CLUB

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

What *Isn't* New...?!

by *Eric Glomski*
Founder & Director of Winegrowing

I don't know if it's just me or the nature of the world in general these days, but the old adage that "change is the only constant" seems to be more than the rule of thumb for my life and our little PSC world. I almost always write about the winery (after all, it takes up 110% of my life...), but have decided to share something more personal this time about the adventures and changes in my life alongside PSC.

The most memorable experience of late (that represented a big change in my life) was hiking the first third (267 miles) of the Arizona trail with Gayle. I am sure everyone who had the good fortune and guts to join her probably thought their section of the hike was the greatest, but I am here to say that the sky islands of southern Arizona were mind-blowingly beautiful and wild. We started off in the Miller Peak wilderness on the Mexican border outside of Sierra Vista and hiked our way from high peak to peak and down through valleys in-between until I said goodbye near the mining town of Kearny north of Tucson (2 weeks away from work was all I could pull off). At times we walked through snow and other days hid from the 100 plus degree weather. We ate freeze dried meals and watched sunsets that were all our own. Gayle and I wrote songs about blisters and muscle cramps. We wrote stanzas damning loose ground and getting lost,

in rhythms only lonesome hikers would appreciate. In short, we were loving the simple life and I am so thankful that Gayle involved me in this monumental effort. (She, of course, went on to hike the full 800 miles of Arizona, taking only



Eric and Gayle in Paris

1 day off in 42 days, and I picked her up, victorious, outside of Kanab, Utah.)

This past July saw Gayle and I embarking on another adventure, albeit more patrician, traveling to Spain with an old friend Jim Sauve (who has been in the Inner Circle since day one, helped build our winery lab, got his hands dirty planting our first vineyard, and continues

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Glomski Grapevine

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to almost single handedly support PSC through his wine habits...!). We drank from the rich gustatory and cultural fountain that is Barcelona, munching tapas, drinking Albarino, marveling at Gaudi's Sangrada Familia and Park Guell, and exploring the mountains above the Montserrat monastery north of town. What a great city with such lovely people and low costs across the board.

We then took the train east to the Southern Rhone and boarded a boat with dozens of our Wine Club Members, our winemaker Corey and his partner Hayley. We sailed north taking in the great wine appellations of Chateneauf du Pape, St. Joseph, Cornas, Crozes Hermitage, Cote Rotie and Condrieu. Ample tasting, dining and biking through vineyards to castles graced our days and drinks and

cigars under the moonlight filled our nights. Next was Lyon and Beaujolais and then Burgundy – all unique and amazing. We got to know so many of our Wine Club Member's better and made many new friends. Despite the joys of our wine cruises, we have decided to retire from sailing. Many, many thanks to all of the great people who have sailed with us over the past decade!

We then said goodbye to our group, joined up with Jim again as well as Corey and Hayley and we continued on to Chablis and then Champagne. The Grand Cru of Chablis was fascinating and the Champagne caves of Veuve Cliquot, Dom Perignon and Armand de Brignanc (Jay-Z's brand) were mind blowing (as were the wines!).

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The Champagne Caves of Veuve Cliquot



PAGE SPRINGS YOGA & MASSAGE

Greetings Page Springs vino and massage enthusiasts,

My name is Shell Closs and I am one of the licensed massage therapists here at Page Springs.

Like the grapes lovingly tended within our beautiful vineyards, my 25-year journey into the healing arts has involved many seasons of evolving and ripening.

Before I materialized my massage therapy career, I completed a five-year service contract with the United States Marine Corps while also earning a college degree in psychology & athletic training at the University of Arizona. Shortly thereafter I embarked on my massage therapy career, attending Corporate Franchise School, and managing Elements Therapeutic Massage in Tucson.

Realizing the importance of nutrition within the wellness industry, I moved to Miami Florida to attend Culinary School at Johnson and Wales where I majored



in Holistic Nutrition and minored in Viticulture and Enology. A year after graduation and a grueling introduction to "back of the house" food service, I decided to relocate to Willamette Valley, for an internship spanning two complete wine harvests with a biodynamic, family-owned vineyard. It was in Oregon that I fell in love with wine from grape to glass.

After a decade of serving my community through nutritional cooking and functional fitness training, I enrolled at the Sedona School of Massage in early 2020. Thanks to the arrival of Covid 19 shortly thereafter, I followed a strong desire to return to safe, outdoor work in the Vineyard and began harvesting grapes for Page Springs. While picking alongside Eric and Gayle, I once again felt at home amidst the vines. Upon graduation from massage school, it made natural sense for me to continue on at Page Springs, offering my unique, comprehensive skillset to the wine members and patrons of this gorgeous family vineyard.

As a foundation, I hold myself accountable as an advocate for wellness and holistic, DIY, preventative healthcare, which includes functional fitness, supportive nutrition, therapeutic massage and an energetically balanced everyday life. Whether you return to PS Vineyards for our wine, food, yoga, or massage, I am certain you will feel the depth of experience that has been cultivated by our passionate team. I hope to connect with you on the massage table!

FROM THE VINEYARD

New Vines Bring First Harvest

by Anthony Averbek
Vineyard Manager

Greetings from the depths of harvest for 2022 vintage! This challenging year kicked us off with an April frost that really affected our red grape vines the most. They were furthest in early growth stages whereas our white grape vines hadn't budded out yet. This year's monsoon was significant; bringing challenges in combating mildew, rot and a thriving insect population. Monsoon then ended and brought extremely high temperatures causing all the varieties to quickly ripen.

Despite all these challenges we have seen some good quality grapes come off our vines. A few red grape varieties recovered well from the initial frost event and maintained health throughout the growing season. This year, in my opinion, the white varieties did great for which I'm grateful because in 2021 a late May frost event decimated our

white varieties. Just this week we picked 6.4 tons of Dos Padres Roussanne off of one acre!

Most exciting of all is getting fruit off of two young blocks. 2022 sees the first vintages of Grenache Blanc and Carignan, both from our Dos Padres estate vineyard. We already picked the Grenache Blanc and got 1 ton off of it. Soon we pick Carignan (0.5-1 ton). The grapes on these blocks are in great condition. Keep your eyes out for these next year! I'll quickly add that we have young plantings of Graciano, Clairette Blanche and Cinsault in our Northern sites and I look forward to harvesting those in the next couple of years. I'm also happy to say that we have a fully functional nursery to keep our vineyard blocks filled with healthy vines!

That's it for now, back to picking!

Newly planted Clairette Blanche and Cinsault vines at the Home Vineyard



The grape vine nursery in early morning dew



Glomski Grapevine

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Our final destination was Paris. Despite the heat (104F!), we managed to find refuge in cool (literally and figuratively) craft cocktail bars, Parisian tiki bars, jazz clubs and the must-see impressionist laden museum, the d'Orsay (if you haven't been to this museum, you have to go. Van Gogh, Guimard, Monet, Manet, Renoir, Cezanne – all the greats!).

After contracting Covid on the way home like just about everybody else I know who has traveled to Europe recently...(luckily my shots kept the core experience to 4-5 days), Gayle and I hunkered down to work long days catching up on everything we had been neglecting so that we could take off for one last weekend to celebrate her 50th birthday in New Orleans.

New Orleans was all about just spending time together as a couple. It was old time Jazz (we went to 5 shows in 3 days), pre-prohibition cocktails, savory food, and super cool, funky old buildings. If you've ever been there you know that NOLA is all about atmosphere and that misty, unique French Quarter vibe. It's like being in a secret little courtyard, but it's the whole city! The people there are SO nice and we felt so welcome. It rained every day but never a drop on us. We would go back there in a heartbeat.

As I sit here in the eye of the harvest storm, I just can't help but step back and admit how blessed my life is. If you are reading this and are in our Wine Club, my bet is that you feel the same way about life. We all have so much in this country – way more than we really need. Here's a toast to living the good life – friends, food, travel, conversation and...of course, WINE!

NOTES FROM THE CELLAR

by Bree Nation

As many of you know, winemaking is very seasonally driven, with the harvest beginning in the late summer and continuing through the end of October for us. This time of year is both the most exciting and challenging for us. The deeper we get into the season, the more tons of grapes we are shepherding through the winemaking process, and the longer hours we work each day. Turning grapes into wine is pretty much a round-the-clock gig for us in the thick of it, so each year we bring in some seasonal helpers and we could not do it without them! Those of you who've been around during harvest season (perhaps for Tap the Cask,) might have noticed a third person working with me and Corey. Seth first began helping us during the 2020 vintage and we could not imagine doing it without him now. He came in with a bright and shiny attitude, ready to get

dirty and work hard. He was always there ready to clean equipment, do punch downs, clean up all of the little messes that constantly pop up in the cellar and perhaps, most importantly, make us laugh! Corey endearingly began to call him our "pad frog" his first year, as he always changes into board shorts and flip flops when it comes time to clean the processing equipment on the crush pad after destemming and pressing. We asked him to come back for the 2021 vintage as well and eventually we decided to bring him on full time starting this past February. We truly couldn't do it without him (and our other harvest helpers too of course!) Without further ado, I introduce Seth Morgan!

Hello, I'm Seth! I was born here in Cornville but have traveled about spending time in the Virgin Islands and even on the road as



a Carny! I'm a libra, enjoy long sunset walks on the beach, and bologna sandwiches. In all seriousness, I'm glad to be joining the team full time. I hope all of you are as excited about this vintage as we are. Though there have been some challenges with the weather, we've been bringing in some good fruit that we are sure will make some excellent wine. Don't forget to come in and join use for a glass of delicious wine, superb food and gorgeous views during this beautiful season. I also want to thank Bree, Corey, Eric and Gayle for the opportunity to be a part of such a fantastic process.

TOURS

We are in the heart of Harvest right now and are offering our HARVEST Estate Winery Tour until Oct. 2nd. This tour is a 60-90 minute guided exploration of Page Springs Cellars, where you'll get an insider's look into winemaking and activities only seen during Harvest. Our guide will showcase our history, our grounds and our vineyards, as well as how we process grapes into wine. You may see grapes going through the destemmer, juice being pressed off the skins or bins of fermenting grapes on their way to becoming wine. Guests will have access to areas not open to the public such as the Crush Pad, Cellar and Barrel Room. This is all done while incrementally tasting through 5 select wines, including one siphoned directly from the barrel!



Kelsey explaining our wetlands on an Eco-Tour

Also new to our core Tour options is the Eco-Tour. These days we are most well known for our sustainability practices, so Kelsey, our Sustainability Coordinator (you may also know her as your Assistant

Wine Club Manager) has put together a 45 minute tour explaining everything from our Solar array, our on-site Wastewater Treatment system, our composting practices, our grape vine nursery and much much more. This is all done while tasting through 5 select wines. This is all done while

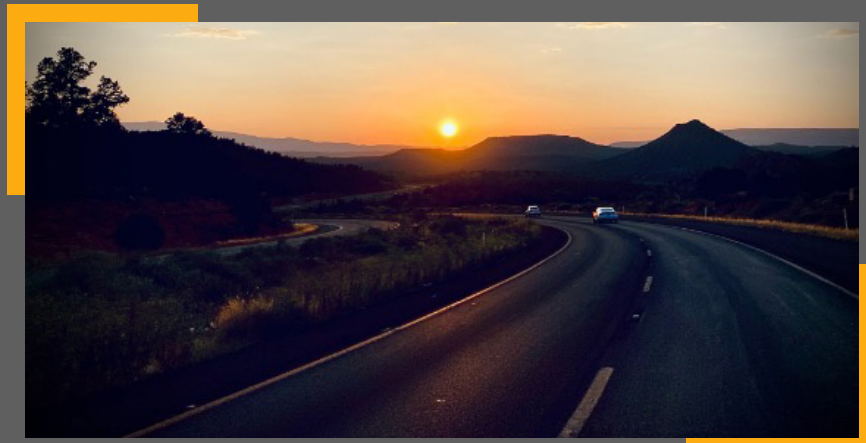
incrementally tasting through 5 select wines, including one siphoned directly from the barrel!

If something never gets old, does that mean it remains new?

by Luke Bernard
Director of Sales & Marketing

Another day arrives and we rise once again to our daily routine. We climb out of bed, drink our cup of coffee and take route in fulfilling our daily tasks. We often head to the same location and perform similar acts. Around the same time as yesterday, we drive the same road home and climb back into that same ol' bed. So what's new? ...Today is new. And when today seems to be getting old, tomorrow slowly shifts into position as a new today.

There is something about the beauty and enchantment of the Verde Valley and Page Springs Cellars that doesn't seem to be subsiding. After working at Page Springs for a few years, I had a moment of clarity while driving to work. I caught myself, once again, enamored by the stunning landscape as I drove towards Sedona. I remember thinking to myself 'this never gets old!'. As that morning drive turned towards the winery, the feeling only seemed to noticeably grow. Of course work is work, but the moment of realization only sank deeper as I



arrived at 'work', excited once again to partake in such a special thing. Page Springs Cellars is truly a special place. There is a strong energy that accompanies the culture and daily offerings. This energy seems to exist naturally but is steadily replenished by the people, flora & fauna, and activity that constantly takes place onsite. I have learned to embrace this energy and now view it as a big part of all things PSC. I have also recognized that this new daily offering of energy is what keeps PSC exciting and

enticing. Having experienced a lot of life, I haven't experienced many places that continue to fill my cup day after day. We become conditioned to things the more we experience them, but the fact that this place is just as beautiful and exciting as it was a decade ago, means that there is an intangible value that coincides with any experience. I now often reflect on that moment as I drive through the same beauty towards the same amazing place, for another new day in Page Springs, Arizona. Another new day.

OFFSITE EVENTS

We have a full festival season for 2022 and 2023 with the addition of about five new festivals this year!

Our next upcoming festivals are the Sedona Wine Festival September 24 and 25th and the Jerome wine food in flower festival taking place September 29 to October 2. We will only be pouring wine on Saturday the 1st.

The Sedona wine fest is one of our go-to annual festivals, which we have been taking part in for a number of years. It is always a great time and we are pouring some of our signature wines as well as a few "off the books" exclusive wines!!

The Jerome Wine food and flower festival is a new festival in which we are taking part in, And it will be a smaller festival set against the lovely backdrop of Jerome!



Stevy Wolfe, One of our rockstar Tasting Room associates is joining our offsite events team and we will be seeing more of her as we progress with this year's festivals!



PRIVATE EVENTS

"What's New and Who's New"

by Brooke Bates
Private Events Manager

The Private Events Team has been pretty consistent for the past couple of years. If you have hosted an event with us before, chances are you've seen some familiar faces: Elina (OSE Manager, Tour Guide, Event Lead), Julia (Tour Guide, Event Lead), Rachel (TR Associate, Event Lead) & Melissa (TR Associate, Event Lead). We have also recently welcomed two more members of the event team: Brittany (TR Associate, Social Media Manager) & Tina (TR Associate)!

We have also recently given our private events department a few updates with new furniture, menus, tablescape options and special experience offerings. Wine Club Members also receive discounts on private events; take advantage of your special rates and show us off to your friends and family!

Let's put together a beautiful event for you!

Email brooke@pagespringscellars.com



Julia giving a tour



New and improved crows nest private events space



Kelsey pouring for Inner Circle Members in the Member's Lounge.

WINE CLUB WORD

It has been a long and hot summer but we are coming into the cooler season with a fresh look and a lot of new changes to the Page Springs Cellars Wine Club. If you haven't made it up to the Tasting Room in a while then you are in for a treat. We have remodeled the Member's Lounge with new furniture, decor, art, and even some greenery. The view is still the same though, don't you worry about that! We are also excited to announce that we have Wine Club Merchandise on order. We are talking hats, shirts, stemmed glassware, stickers and wine keys! This newsletter is the first launch of the Wine Club branding, I hope you all like it and are as excited about the new exclusive merch as we are.

Did you know that as a PSC Wine Club Member you get perks and discounts in every department at PSC? See the following for an all encompassing list of all your membership perks, some you already know about and some that may be a welcome surprise!

- Complimentary tastings in the Tasting Room
- Access to the Members-only lounge in the Tasting Room
- Quarterly PSC Wine Club newsletter
- Wine Club Events every quarter
- Discounts on Page Springs Cellars wine bottle purchases
- Discounts on PSC Winery Tours
- Discounts on Private Events
- Discounts on event tickets
- Discounts at Off-site events
- Invitations to exclusive Winemaker
- Dinners throughout the state
- Invitations to exclusive barrel tastings with the winemaker
- Access to Library wines
- Access to wines before public release
- Access to Members Only wines

in this RELEASE

Quarter 3 Recommended Drinking Windows

Prima:

2021 Colibri Roussanne Press Wine: **2022 - 2026**

2021 La Serrana: **2022 - 2027**

2021 Painted Lady Gewurztraminer: **2022 - 2026**

Friends:

2021 Colibri Grenache: **2023 - 2027**

2021 Vino del Barrio Rojo: **2022 - 2025**

2021 Highlands: **2023 - 2027**

Family:

2020 El Serrano: **2023 - 2029**

2021 Colibri Mourvedre: **2022 - 2026**

2021 House Mountain Petite Sirah: **2022 - 2025**

2021 Yavapai Pinot Noir: **2022 - 2026**

Cellar Door:

2019 House Mountain Syrah Clone 525 Co-Ferment: **2022 - 2026**

2020 El Serrano: **2023 - 2029**

2020 House Mountain Pinot Noir: **2022 - 2027**

2021 House Mountain Petite Sirah: **2022 - 2025**

2021 Vino de la Familia Rojo: **2022 - 2025**

2021 Vino del Barrio Rojo: **2022 - 2025**

Inner Circle:

2019 Colibri Grenache Pick 2: **2022 - 2026**

2020 Dos Padres Barbera: **2023 - 2027**

2020 House Mountain Teroldago: **2023 - 2029**

2021 House Mountain Petite Sirah: **2022 - 2025**

2021 House Mountain Syrah Clone 525: **2023 - 2027**

2021 Vino de la Familia Rojo: **2022 - 2025**

