

# PAGE SPRINGS CELLARS WINE CLUB

Volume 20 Issue 3 | Q3 & Q4 2023

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

## The Culinary Panel

by *Eric Glomski*  
Founder & Director of Winegrowing

When we decided to take our culinary program to the next level and conduct a national search for a chef, we spent over two months interviewing candidates. The interviews consisted of evaluating the classic cover letter and resumes submitted as well as conducting zoom and phone interviews. Additionally, we sequentially flew our three finalists (one from New York, one from Texas and one from Arizona - well...she drove...😄) out to cook for us. Two out of three of the finalists had a connection to Arizona (the guy flying in from Texas had worked at Brix in Flagstaff, and the female finalist had been living in the Verde Valley for some time). In the end, our local representative came out on top and Holly Palmer became our new head chef. But this was just the beginning.

Prior to Holly joining us, we formed the Page Springs Culinary Panel, which consisted of myself, Corey (our winemaker), John (our Tasting Room Manager) and Luke (our Assistant GM). We created a mission for this panel and very distinct goals. The mission was to actively guide the development of our new menu with perspectives from both the service and winemaking side of PSC. Within this mission, we developed very distinct goals: 1.) All food had to pair well with our wines 2.) We had to employ only the highest quality ingredients 3.) And there needed to be something unique or special about each dish, even if it was just a small touch.

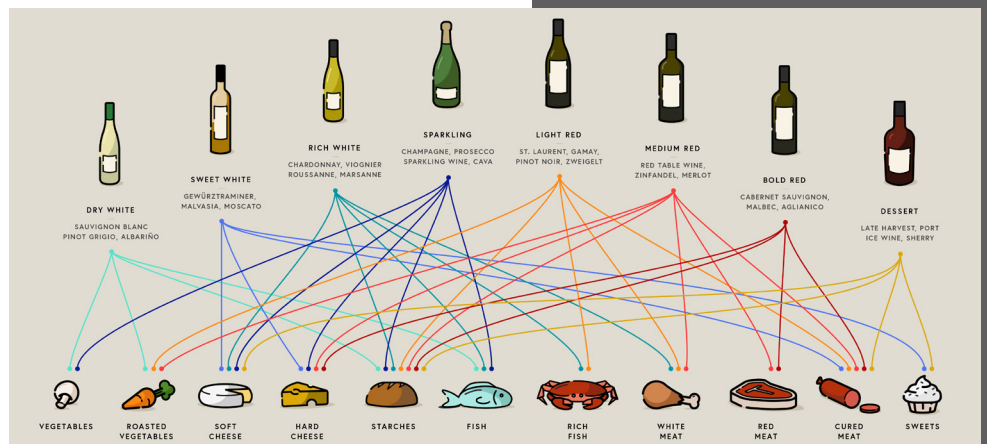
In preparation for our menu change, we tasked (well...really...she tasked herself) Holly with coming up with a long list of new offerings. The plan was to overhaul the whole menu and move on from items that had stagnated (although everyone agreed the truffle chips had to stay!). Over the course of several weeks and several sit-down tastings, Holly mocked up the new dishes and we opened dozens of bottles of wine to explore how her new dishes paired. We gave her input on every facet of the food and wine pairings right down to texture, aesthetics and obviously smell and taste combinations.

A mentor of mine once said that if you nailed a pairing, you should crave the next taste (of the wine and food in your mouth). Conversely, he also reminded me that if a pairing failed, it was always the wine that got blamed (the wine didn't taste good). We took this to heart. Often, we addressed sour or bitter

*Continued on page 2*

## IN THIS ISSUE

	PAGE
Glomski Grapevine	1 & 2
Philanthropy	2 & 4
From The Vineyard	3
Notes from the Cellar	4
Tasting Room & Bistro	5
Sales & Marketing	6
Tours	7
Events	7
In This Release - Q3	8
In This Release - Q4	9



# Glomski Grapevine

Continued from page 1

components or ones that we felt overpowered our wines (like vinegar, raw onions, too much salt, strong vegetal characters, and so on). Holly made a lot of adjustments and after many sessions, phase one of the menu was released. But there was (is) more work to be done!

It was agreed that the pairings would not be listed just yet and that the physical menu itself would not be artistically overhauled until our next slow season in the winter of this year. We also agreed that new photography for our website would not be updated until the new menu had been vetted with our Wine Club Members and guests and adjustments were made.

On top of this all, Holly also set the goal of trying to create new food for all of our events. Over the past several years, the events too frequently featured meats, cheeses and nuts off of our main menu and really didn't offer any new and exciting culinary experiences for our Members. Well...she might not be able to keep up with the insatiable appetite of our Club (only time will tell), but the last two events she handled were amazing, right down to the dessert. People LOVED the food.

The response of Members and our guests has been overwhelmingly positive. (As expected, there have been a few small protests regarding the loss of a few favorites or favorite components, but this has been minor). You may notice that some servings are modestly smaller.

Please know that this is because we have decided to upgrade our ingredients dramatically. For instance, the meats in our charcuterie offerings are much higher quality, with better texture, flavor and overall craftsmanship. Our cheese selection is much finer and more diverse. It also leans much more heavily on artisanal producers who are committed to bringing you unique flavors that represent the land and pastures that the animal producing the milk grazed in.

We put a lot of effort into the process and plan on making it a living thing. Our menu will not stagnate again!! We hope you'll enjoy all of these artistic offerings and please do keep an eye out for more exciting changes in the near future.

# PHILANTHROPY

## 2023 Vin de Filles (VDF) Fundraising and Release Dinner - a Recap

I am excited to introduce the 6 amazing chefs and 5 amazing beverage producers that donated their time, energy and products to our 3rd annual Girl's Wine fund raising dinner! And, please support our female sponsors by stopping by their businesses!

Nostra Vita is a California winery that produces Page Springs Cellars' sparkling wine. It is family owned and I wanted to recognize them through the VDF project because of the mom/daughter team and the great interactions we've had with them.

<https://www.nostravitawinery.com/>

Sarah Grover is a talented young local chef with her own garden in Sedona. You might remember her amazing and creative foods in Tilted Earth's sponsors area or one of our wine club events.

Rinn is a young female brewer at AZ Wilderness Brewing. She has been an amazing addition to the VDF team. Page Springs Cellars grown hops are leading the way into our new annual 'Biere de Filles' project. 'Biere de Filles' is a beverage that has been produced, canned and created by women. The biere is being poured by the glass and sold by the can at AZ Wilderness Brewing, and the net profits will be donated to The Verde Valley Sanctuary.

<https://www.azwbeer.com/>

Everyone has heard of the famous Chef, Michelle Jurisin, or of her notable Haunted Group of restaurants. An amazing business woman and chef, we were so honored to have her join us.

<https://theclinkscale.com/>

Jules Dixon's name has been popping up as a successful female AZ winemaker. Graduating from Yavapai College's viticulture and enology programs, she and her husband purchased their 30 acre property called 1764 Vineyards.

<https://www.1764vineyards.com/>



The women and chefs of Vin de Filles 2023.

Continued on page 4



# FROM THE VINEYARD

## Tres Generaciones - My Food Heritage

by Anthony Averbeck, Vineyard Manager

As far back as I can remember, my first favorite dish was my Great Grandmother's Relleno (stuffing). The name never made sense. Unfortunately, she had already passed before I thought to question the name. The initial story was that it really was stuffing...for the Thanksgiving turkey. This turned out to be false as my Great Aunt revealed that my Great Grandmother prepared this dish on Thanksgiving because my Great Uncle did not like turkey and so this alternate dish was prepared and has been a Thanksgiving side dish ever since. After my Great Grandmother's passing, the torch went around to my grandmother and a few Aunts. The torch is now in my hands and I make this dish every year.

### Matota's Relleno

(this will be smallest serving size ratio)

½ lb. ground beef  
½ lb. ground pork  
1 large russet potato  
1 can corn  
1 can peas/carrots  
1 can El Pato tomato sauce  
1 - 8 oz can tomato sauce

Chop up potato to small cubes. Cook then add vegetables and sauce. I like to form the meat into patties and grill them. I then add to the pot and break it up with spatula. This is a dish best prepared a day before... it improves as it sits!

I was a picky eater. I'm better now, even though I dislike fruit and olives. This disposition of mine opened the doors to cooking. In my adolescence my mother once told me "If you don't like what I'm making then you make something yourself...and you have to clean up after yourself!" (That last part being very important) For the most part, I enjoyed my mother's meals, so it wasn't often that I cooked. As an adolescent we're not talking about anything fancy here. Hot dogs, grilled cheese, and pancakes. As a teenager I was more interested in dining out with friends.

With my departure from the family nest on the horizon, I knew I would miss some of the comfort foods I grew up with. My Great Grandmother's Relleno was the first on my list. The second was my Nana's rice. When I was young my Nana would look after me and my memory of lunch time is vivid. My Abuelo and my two Uncles would come in for lunch every day and her rice was my absolute favorite. I had to learn how to make it myself. This is how I was instructed:

### Nana's Rice

- brown 1 cup rice in oil (just enough oil to cover the bottom of the pan & stir the rice constantly until browned)
- add tomato sauce (8oz.)
- add 2 cups water
- bring to a boil
- 1/2 teaspoon salt
- 1/4 teaspoon onion powder and garlic powder
- 2 teaspoon chicken bouillon
- sprinkle pepper
- cover and simmer for 21-23 minutes



Enchilada disaster

And finally, third on my list was my mother's...

### Mexican Lasagna (enchiladas suizas)

- Cook 1lb chicken (I do thighs) in oven at 450 for 30 mins (15 mins each side)
- In a pot heat 2 cups water and 2 teaspoon chicken bouillon.
- Add 1 can Cream of Mushroom
- Add 1 8oz can green chiles
- Add ¾ cup of sour cream
- Heat it all up and there's your sauce.
- Heat up 18 corn tortillas in corn oil, medium high. Just a little bit... about one minute each side. Set aside, patting away excess oil with paper towel.
- In casserole dish set down the first layer with 6 tortillas (2x3)
- Then add ½ of the chicken.
- Add layer of the sauce.
- Add layer of shredded cheese (Mexican)
- Add another 6 tortillas.
- Add rest of chicken, sauce, and cheese...
- Top with another 6 tortillas and then cheese.
- Cook in oven, 350, for 20-30 minutes until top cheese layer begins to brown.

See why I called it Mexican Lasagna? Its extra delicious if you swap out the chicken for leftover turkey 😊

And there we have it, 3 generations of my family's comfort food that I've now shared with you. Enjoy the meals around your family! Enjoy the holidays!

# NOTES FROM THE CELLAR

*An Interview of Corey Turnbull by Villa Dolce Gelato*

**Q:** Can you tell us a little bit about the creative process in implementing high desert characteristics into your signature dishes & small batch wines?  
**A:** Arizona wines are unique when comparing to wines of the world. Due to being closer to the equator, we are forced to grow at elevation (between 3000 and 5000 feet). Due to this and the fact that we grow in an arid climate, we see some of the most extreme diurnal shifts (temperature changes from day to night) of any wine growing region in the World. The warm days provide rich fruit and body, while the cold night help us retain acidity and freshness in the grapes. Additionally, we grow in many types of soil... From volcanic and limestone in our northern vineyards to granite in our southern vineyard. Along with minimalistic approaches in the cellar, we feel that our wines distinctly reflect the characters that this desert landscape provides.

**Q:** What are some of your personal favorite estate wines? Can you please describe their tasting notes and favorite flavors to pair with those?  
**A:** We produce anywhere from 50-60 different wines a year and we would be hard-pressed to pick perennial favorites. I believe our best wines are vintage specific, but we always excel in Rhone varieties such as syrah, grenache, mourvedre, and roussanne to name a few. Again, we are not limited by these varieties when it comes to quality, but they seem to excel every year. I personally love our El Serrano red (mourvedre based Rhone blend) and La Serrana white (roussanne based blend) every year and always personally gravitate to our Colibri Vineyard grenache wines.



Corey Turnbull

**Q:** Can you walk us through some of your dishes and their pairings?  
**A:** Our approach in the vineyard and cellar is to pick grapes at their optimal ripeness and structure, but not overripe. We also aim to minimize our signature on the finished wines when it comes to winemaking techniques... We are looking not only for flavor, but we aim to achieve freshness and balance. We believe that overtly ripe and over-oaked wines, while good for cocktail parties and drinking by themselves, always struggle with food pairings. By producing wines that have moderate alcohol levels and minimal oak additions, they can pair with a variety of different cuisines and age more gracefully. Balance is key to our approach.

## Philanthropy

*Continued from page 2*

Chef Elysse Voyer is no stranger to creating delicious and healthy foods! She joined us all the way from Flagstaff and you may have tried her bites during one of the yoga brunches.  
<https://www.justdeliveredflg.com/#/>

Kim Asmundson, Owner of Deep Sky Vineyard has been in the Page Springs Cellars family, a long time. Kim and her husband bought a small vineyard in Argentina in 2009, but realized the similarities of their Arizona home and began a vineyard in Wilcox.  
<https://deepskyvineyard.com/>

Wakyna Fullington is a special guest who brought her Cotton Candy machine to cleanse and wake up our palates.

VDF presented both 2020 and 2021, 1st and 2nd vintages. Our grapes were frosted in 2023 but we were excited to go back in time to reflect the differences of each vintage and their journeys.  
<https://pagespringscellars.com/vin-de-filles/>

Eden! The talk around town is about the new restaurant opened by Chef Eden in Cottonwood. We are also very excited about her catering business. Such a great addition to our valley!  
<https://www.edencottonwood.com/>

Desert is spelled with one 's' and dessert is with two, but with this tasty drink you won't care how it's spelled. Created, prepared and served by Chocolatier Sarah Ann Leslie, the first moonshot winner. You can purchase her sipping chocolates for holiday gifts and a portion of the net profits go to The Verde Valley Sanctuary!  
<https://chocolita.com/>

Thanks to our female sponsors: Cambium, Pangaea Bakery and Café, Wood Realty, Hidden Valley Ranch, Cherry The Salon and Jenelle Bonifield- AZ Uncorked author.

To make tax credit or to give general donations to The Verde Valley Sanctuary this holiday season, please credit VDF: <https://verdevalleysanctuary.org/donate/>

### SAVE THE DATES:

SUNDAY, OCTOBER 20, 2024 &  
MONDAY, OCTOBER 21, 2024  
Tickets on sale August 2024



# TASTING ROOM & BISTRO

## Getting To Know Chef Holly Palmer

by Holly Palmer, Executive Chef

**Q:** Vacation or staycation?

**A:** Vacation preferred but happens rarely.

**Q:** Netflix or Hulu?

**A:** Netflix

**Q:** Coffee or tea?

**A:** I was tea only until I was 40, now coffee. Still have a large tea selection.

**Q:** Wine or beer?

**A:** I love both and have often paired beer with food just like wine.

**Q:** Camping or glamping?

**A:** Glamping only!

**Q:** Pizza or tacos?

**A:** Tacos

**Q:** Dine in at home or dine out at a restaurant?

**A:** Dine in, I usually make it better than they do.

**Q:** Concert or sports game?

**A:** I love going to a football game, a truly happy day.

**Q:** Clean as you cook or clean up at the end?

**A:** Always clean as you go.

**Q:** Morning person or night owl?

**A:** Morning. Watching the sun come up on the first tee is a great way to start the day.

**Q:** Where are you from?

**A:** I grew up in Las Cruces, New Mexico. In my early 20's I moved to California for a few years, then returned to NM for college. Then I went to Chicago right after getting married. A few years later, we moved to Connecticut where I went to culinary school. 8 years later, I moved to Tempe and have been in Arizona ever since.

**Q:** What's been your Chef journey?

**A:** When my daughter was very young, she had a medical condition that required my full attention and wasn't



*Chef Holly Palmer*

able to work very often or continue my education. During that time at home with her I took on the responsibility of her special diet and meals for the family. I wasn't very good, to be honest. I would give myself challenges to improve and practice, like when I made fried chicken for 3 months straight until I was satisfied. After several years, I purchased the CIA handbook/cookbook and started on page one and went through the entire volume. I did my homework on how to become a chef as well, biographies, interviews and when possible, reading resumes and asking just how you got here. My generation only knew a few chefs, Julia Child of course, but not much more. Chefs were mysterious, unseen and usually foreign. When I got divorced, I realized that I needed to re-invent myself. I found a culinary school that I could afford and took the same philosophy I had in college; school is what you make of it. I got my monies worth and then some. I started as a prep cook like you should and moved up a little each time for the last 20 years. It has been a challenge the entire time, but I regret nothing.

**Q:** What's your favorite thing about living here?

**A:** When I first got to Sedona, I was told that Sedona invites you here, and that's exactly what I felt, invited.

**Q:** What's your passion outside of work?

**A:** I love to golf even if I'm not very good at it. I find all that frustration oddly peaceful. I also follow sports such as football (Go Pats!) and F1.

**Q:** If you could list four goals you have for the PSC kitchen, what would they be?

**A:** To unite the crew, not only for job performance, but to add to our own personal growth. Cooking is a team sport; we win and lose together. I want to be more profitable monetarily so that we can continue and grow. Culinary is a tough, competitive business, we must always be prepared and consistently improving. I need the PSC experience to be a fond memory for our out-of-town guests as well as a local favorite. The kitchen also must highlight the wine, the focus of the business. The goal is to add to the wine and the experience of being at the vineyard.



# Food for Thought

by Luke Bernard  
Assistant General Manager

Page, Springs Cellars is a winery, and a farm, and a gathering ground of many sorts. An eclectic offering of the finer things in life. But PSC is also a family, and a team, and has a strong culture that has been developing over the years. This sense of family is definitely a big part of what makes us special and sets us apart from many wineries in the eyes of many. But from within, this sense of family is what has allowed us to grow organically into ourselves, while enjoying this growth with those we love.

As our team has shifted and changed over the years, the Corey Turnbull's and Anthony Averbeck's of our crew have naturally found strong leadership roles where their skill sets and passion applies appropriately. I happen to be part of this and couldn't be prouder with how we've grown and evolved. I have been lucky to work very closely with Owner Eric Glomski over the years. Similar values, interests, and ideas led to a chemistry between us that continues to strive. From the beginning, Eric always allowed me a lot of opportunity to grow and build with the direction and ideas that I brought to the table. My intrigue of the inner workings of the winery also lead to a more immersive approach to my involvement with the business. In hand, my many interests and diverse skill set has had me wear many of the hats within the team lineup. Over a decade later, and I am still here doing the same thing. Attempting to grow.

Our team has been growing as well. For many wine club members who have been with us for years, we are sure you have witnessed or experienced some of these changes within our team and family. Good or bad, this is part of our world and we continue to adjust to these changes and work with what we have, as well as we can. In line with a healthy PSC culture, we have really been working with the good as of recent. Two new additions to our team have raised the bar and helped us reach higher in what we do. As Eric focuses more on our farming, and I focus more on general management, my former position of Director of Marketing has been found and filled the perfect person. Brandi Corley is a true part of the family at PSC and we are lucky to have her return to action. Brandi worked here for many years before departing to focus



*Brandi and her beautiful family.*

on her own family, only to return again in full force this past year. It felt like a long-lost family member had returned to the team and was welcomed back with open arms. Brandi Corley is now our Director of Marketing and has returned seamlessly. Her sense of marketing is strong and fits very well with our intended identity. We feel extremely lucky to have Brandi back on our team, and are back to loving what she brings to the table. Around the same time as Brandi's return, we also brought in another team leader, as Head Chef to elevate our culinary program. Holly Palmer is one of our newer family members, but has already had a very noticeable impact of which we hope you get to experience. Every family needs to eat, and when you believe in the finer things in life, food is both an essential and an art form of which we

want and need in our lives. Holly has done an amazing job in increasing our culinary offerings at PSC, and at the same time has joined a family that takes great pride in what we do. A great fit. Food and wine are the centerpiece to so many gatherings and Holly has helped in allowing us the opportunity to provide that.

As our team and family continues to change, we embrace that change is inevitable. Our core values, sense of direction and love for the finer things in life is what melds our family together, and enables us to extend these senses to our community and following. I am excited to continue this growth, both personally and as a team, and as an extension of our family, our club members are right there in hand.



# TOURS

by Amy Rankin, Tours Manager

Hello Page Springs Cellars Members!

What goes better with WINE than Food? Well, good company, if you ask me.

Speaking of good company, grab your friends and family and join us in a Tour. Have you not yet seen where your favorite Page Springs Cellars wine is grown? Do you know what makes our landscapes and hillsides so unique to the varieties Eric and Gayle planted here? Have you not had an opportunity to join us in a Member's Club Event? Then jump on a tour! Better yet, book a Private Tour that we can curate just for you. Your Member Discounts apply to tours as well.

- You will receive your Bottle Discount on any bottles purchased on a tour - which pours exclusive wines, that you may not have tried or have had access to yet.

- If you are not enjoying your Free Tasting in the Tasting Room or Members Lounge, you may use it on your tour (PSC offers one complimentary tasting per visit).

- Members discounts also apply to Private Tour Fees. Exclusive to your group. Join us on a very special private tour at our House Mountain Vineyard.

Deals, upon deals. There are many ways to take advantage of the bonuses that are offered to our Club Members, because we appreciate YOU!

After your tour, stop up to taste Chef Holly's new menu, paired with your favorite bottle, and discuss all the wonderful things that you are a part of.

# OFFSITE EVENTS

by Elina Zavala, Offsite Events Manager

I will always remember the very first time I came to Page Springs. It was in 2006. I was going to ASU, studying theatre, and was working at a restaurant/wine bar in downtown Tempe called "Café Boa on Mill." This was how I fell in love with wine and began my journey into the world of Arizona wine. I had no idea that Arizona had vineyards, or contained the climate to create the complex and robust characteristics of our wines that I've come to love so much today. I remember taking a trip out to Cornville with my boyfriend at the time, and we sat on the creek deck and enjoyed a glass of our *Vino de la Familia Rojo*. While looking over the creek, enjoying the cool breeze, the music of the water running over the rocks, and the balanced taste of the wine, I felt so content and grateful to simply be in that moment. I had no idea nearly 13 years later...I would return to this exact spot after having lived abroad, having had so many adventures, and would make some new memories near this creek. I still love our *Vino de la Familia Rojo* for this reason!



Sip wine in the Grenache Vines on our House Mountain Vineyard Tour

## 2024 EVENTS SAVE THE DATES

January 27 thru February 4  
**BARRELS and BURGERS**

March 23 & 24  
**TASTINGS and TAPAS**

April 13  
**SPRING INNER CIRCLE EVENT**

June 22  
**TILTED EARTH**

August 3 & 4  
**GRAND TASTING**

September 21 & 22  
**WINE WARS**

October 20 & 21  
**VIN DE FILLES RELEASE DINNER**

October 26  
**FALL INNER CIRCLE EVENT**

November 16, 17 & 23  
**TAP THE CASK**

# in this RELEASE

## Quarter 3

### Recommended Drinking Windows

#### Prima:

2021 Colibri Roussane: **2023 - 2026**

2022 Dos Padres Grenache Blanc: **2024 - 2027**

2022 Vino de la Familia Blanca: **2023 - 2027**

#### Friends:

2022 Santa Margarita Petite Sirah: **2024 - 2029**

2021 El Serrano: **2024 - 2030**

2021 Dos Padres Barbera: **2024 - 2029**

#### Family:

2022 Santa Margarita Petite Sirah: **2024 - 2029**

2022 Santa Margarita Pinot Noir Clone 05: **2024 - 2029**

2022 Anonymous: **2024 - 2029**

2022 Colibri Mourvedre: **2024 - 2029**

2022 Vino de la Familia Rojo: **2024 - 2027**

#### Cellar Door:

2022 Santa Margarita Petite Sirah: **2024 - 2029**

2021 Colibri Petit Verdot: **2024 - 2029**

2022 Santa Margarita Pinot Noir Clone 05: **2024 - 2029**

2022 Colibri Grenache: **2024 - 2029**

2022 Pillsbury Mourvedre: **2024 - 2029**

2022 Vino de la Barrio Rojo: **2024 - 2027**

#### Inner Circle:

2021 Colibri Sirah 99 Barrel Ferment: **2025 - 2030**

2022 Santa Margarita Petite Sirah: **2024 - 2029**

2021 Dos Padres Barbera: **2024 - 2029**

2022 Colibri Grenache: **2024 - 2029**

2022 Pillsbury Mourvedre: **2024 - 2029**

2022 Colibri Syrah 174: **2025 - 2031**



[PageSpringsCellars.com](https://www.PageSpringsCellars.com)





# in this RELEASE

## Quarter 4 Recommended Drinking Windows

### Prima:

2022 Bruzzi Vidal Blanc P1: **2023 - 2028**

2022 Dos Padres Vermentino: **2024 - 2028**

2022 Home Traminette: **2023 - 2028**

### Friends:

2022 Pillsbury Shiraz: **2024 - 2030**

2022 Santa Margarita Pinot Noir Clone 115: **2024 - 2030**

2022 CDP: **2024 - 2030**

### Family:

2021 Dos Padres Syrah Clone 470 Pick 1: **2024 - 2030**

2022 Colibri Syrah Clone 99: **2025 - 2031**

2022 Colibri Syrah Clone 174: **2025 - 2031**

2022 Cochise Mourvedre: **2023 - 2029**

### Cellar Door:

2021 Dos Padres Syrah Clone 470 Pick 1: **2024 - 2030**

2021 Dos Padres Barbera: **2024 - 2029**

2022 Pillsbury Petite Sirah: **2024 - 2029**

2022 Colibri Syrah: **2024 - 2030**

2022 Cochise Mourvedre: **2023 - 2029**

2022 Vino de la Familia Rojo: **2024 - 2028**

### Inner Circle:

2021 House Mountain Teroldego: **2024 - 2030**

2022 Santa Margarita Pinot Noir Clone 115: **2024 - 2030**

2022 CDP: **2024 - 2030**

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

2022 Colibri Mourvedre - El Viejo Mundo: **2024 - 2030**

2021 Dos Padres Clone 470 Pick 2: **2024 - 2030**

