

PAGE SPRINGS CELLARS WINE CLUB

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

Birth, Growth, Death and Rebirth

by Eric Glomski, Founder & Winegrower

The reality is that I have never thought of myself as a good manager. Good leader? Yes. A person with vision and the will to make that vision reality? Yes. Good manager...no. (A reluctant one at best.) People often think of these terms, these roles, as somewhat synonymous. While I would agree that there are people out there who are both, I think they are extremely rare. A leader is someone who inspires people. A leader is a person who helps others get charged up about a common goal, a battle, a peak, a project - creating things, overcoming obstacles. A leader convinces people of possibility, helps them to overcome their own doubts and shows them anything can be done if you have the right attitude. A manager, on the other hand, is the one who gets everyone to work together to reach those goals. The manager coaches, listens, gauges people's ability to handle criticism, enforces boundaries and rules, facilitates, coordinates, checks in again and again, evaluates and establishes accountability. The manager executes the leader's vision. (Leader types often possess the fatal flaw by which they assume everyone is as motivated and fearless as themselves and thus tend not to follow through with support for people as much as they ought to because they, themselves don't need a lot of support, not in the conventional way.)

I am not a natural manager. I have learned to be one out of necessity and have become decent at a few managerial roles, making up for my shortcomings with communication skills and charisma.

But...we do have good manager's here at Page Springs.

In this issue of our newsletter, I have asked our key managers to reflect upon and share their personal stories about how they found their way to Page Springs and what their trajectory has been since arriving. (We also have a guest writer, Peter Kasperski, who I have asked to contribute regularly. His entertaining and gifted writing style is always refreshing amongst the seriousness of my ramblings and those of all the earnest people I work with...!) I have always thought Page Springs was a place that fostered human growth and creativity. If you have an idea and want to create something new and complementary within this business, within this community, convince me and I'll back you up 110%. This growth and undertaking can happen under our roof. We can provide resources, financial, human and otherwise. Opportunity. The stories contained within are testament.

Where is this all leading? Well...if you didn't jump ahead and are actually reading my words prior to others in the newsletter, I am here to share big news on this subject.

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Eric pruning in 2018.

Defying Gravity

by Gayle Glomski, Vineyard Coordinator

The door was open, I followed Eric, nervous and excited. I sat next to him while the door closed behind me, and I pulled a metal bar toward us which hovered over my legs. No seat belts, no destination – just trust. Secure your belongings and keep your hands and feet inside at all times.

I knew this was going to be a ride I'd never experienced before - although I'd been on many coasters before. I kept my eyes open as the cart started to move. Smiling, holding Eric's hand, it started moving gently and I could hear the gears turn. The normal clicking noises were not startling - I think they're to be expected. Climbing upwards slowly gave me the opportunity to look around, have a cheerful conversation about the beauty of the land - I was able to breathe fresh air, the smells of trees, flowers, oxygen - It was delightful.

Then, I heard the gasps of the old motor. Would it be able to carry our weight and pull us upward? Was there a leak somewhere? How high will we go? Butterflies in my gut, still climbing upward, I could not see the peak. The mechanical noises heightened and I was unable to talk above the sounds. Weird smells emerged and I was left alone with my thoughts of danger and worry.

What goes up must come down... We were at the top and paused, weightless for what seemed like forever and yet no time had passed - at the same time. My heart beat quickened - waiting for that second when we should start to drop. Although downhill was expected, one could never predict. I grabbed onto the bar hovering over my legs, and I screamed. Sometimes closing my eyes, sometimes opening them but the force does not let me turn my head to Eric. I know he's there but how is he doing, what is he feeling? I was breathless. I was scared but intoxicated. My stomach moved to places it had never explored before. Then the sudden feeling of braking, stopping. Was this normal, was this it? What happens now? That was too short, but maybe too long? I'm not sure.

Mixed feelings of happiness and sadness. Now that we've leveled out, I have a moment to reflect, feel proud to have endured the uncertain uphill and exhilarating downhill. I'm finally able to turn my head, snuggle close to Eric and have a conversation laughing and crying about what we just experienced together but also apart.

This moment doesn't last - the wheels picked up speed, jerked us away from each other so we needed to hold on, pay attention. We hadn't been on this part of the track before. The twists and turns were unexpected. My eyes watered. My head snapped from left to right. I could only imagine how Eric's body was dealing with the brutal movements. It was uncomfortable but fun. I could feel the sun on my face and the fresh air in my lungs, I was laughing and wondering: Are we done and when can we have a glass of wine?

I began to conquer the jerky movements and my body became in sync with the coaster. I've got this, I could do this forever. And we've headed up the uncertain tracks again. I was here before; the scary sounds and smells were not as concerning. Didn't matter where the peak was, just enjoy this moment.



Harvest 2025

I started to sweat at an unexpected movement I hadn't felt like this before. I started to realize we're upside down, looping right side up, upside down over and over. I wasn't prepared for this. No



29 Year Old Gayle Diehl (not Glomski yet!)

one warned me. How is it possible to defy gravity? Alone, but together, we could do this. It was challenging to find the strength to hold on. Wait - where was my phone?! I thought I was going to be sick. Wait, I got it, this was fun. More loops! More upside down please! Ok - where is the wine?

Today, I'm still high in the clouds at times. Up, down, turns, loops, leveled out - I have no idea how far I've come or how much longer I've got to go. It doesn't matter. I've learned that my coaster is taking me to unpredictable places and I'm here to learn how to ride it and ride it well. I'm one of the lucky riders that has someone sitting next to me, and a lot of people riding with me - screaming, laughing and holding on.

A rough timeline of my PSC evolution:

Celebrant: celebrated the land purchase of the future site of Page Springs Cellars

Advocate: helped convince the neighbors, city/town/state Page Springs Cellars benefits to exist

Cheerleader: support during the construction and legal issues (still play this role)

Vineyard Labor: installed infrastructure at 'Home' vineyard

Vineyard Labor: planted the 'Home' vineyard, labor yearly at Colibri vineyard

Promoter: created concierge relationships, dropped rack cards, posters, marketing

Event Labor: set up, labor, cleaned events (pre golf cart, hand trucks, sinks, dishwashers, haha)

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Ride the Wave

by Brandi Corley, General Manager

For some reason when writing about Page Springs Cellars I constantly have to remind myself to tone down the over the top 'this is where I'm meant to be' vibes. I never want to sound insincere or come across as grasping for acknowledgment. And, for those of us that live near the crystal-infused, vortex laden, meta-physical engrossed city of Sedona – we have to be careful with sentiments like 'the universe guided me' or 'it's written in the stars.' Funnily, I just recently made the analogy that my growth and opportunity here has felt like the stars aligning. So, it's safe to say I fall into this trap often. Don't get me wrong, I do give some credence to things falling in place the way they are meant to and that if you pay attention closely enough to the signs (or the universe, if you will) it does guide you.

The trouble, at times, is that this line of thinking can take away from the hard work, perseverance, sacrifice, and determination that comes with positive growth in life. I've met people who tend to rely on the universe to show them the way but don't actually put in the work and they wonder why they are always down on their luck or not achieving what they'd hoped. Well, if you're honest with them, it can be an uncomfortable conversation.

My story at PSC began in 2011 when I was hired to help with Wine Club events. I'd

lived in Cornville for 2 years at that point and had no idea that the winery existed. Who knew there was this beautiful, creekside, desert-lush location within 8 minutes of my house! Between 2011-2014 I was an event helper, turned Tasting Room Associate (under Mr. Corey Turnbull), then I shifted to Marketing Assistant. In 2015, when Eric was still involved with Arizona Stronghold, there were some management issues (to put it lightly) and to help get them back on their feet some of us transitioned over there. So, I became the Marketing Manager at ASV for a short period and learned a bunch while working more closely with Eric.

At that time, I had two young kids, and my husband was building a successful arborist business in the area. And while I enjoyed working with Eric (and, fun sidenote, Bree Nation who was the Wine Club Manager at ASV!), I felt I was needed at home more with my kids. I stepped away from ASV (and PSC) in 2015.

I can remember (and here I am watching my words) when I first started working at PSC, I told myself if I ever won the lottery I'd work there for free. Cute, right? It's that connection that many of us have with what Eric and his family have built. We just want to be a part of it in some way.



Brandi's daughter Cora.

Without continuing to give you a play by play of my life it's important to explain how I've now made it back here, and in the soon-to-be role of General Manager. That still feels a little surreal to say. Here's a quick snapshot of major events to get you up to speed.

- 2011-2015:** PSC Event helper, Tasting Room associate, Marketing Assistant, ASV Marketing Manager
- 2015:** Leave PSC/ASV to grow my little family and husbands' business.
- 2017:** My dad gets sick. Sell everything and move to Kansas to be near him.
- 2019:** Have our baby girl (that makes three).
- 2021:** Move back to Cornville.
- 2022:** Call Eric. Get job at PSC as the Wine Room Assistant.
- 2023:** Transition to Marketing Director.
- 2026:** Transition to General Manager.

Phew! It's interesting to look at this timeline (in the most recent history) and think, wow, within a pretty short period of time I've gone from being an assistant in the Wine Room to the General Manager. I've surely tricked everyone (oh hey imposter syndrome). But no. I've worked hard. I've taken initiative. I've been vulnerable. I've taken chances. I've made sacrifices. And quite possibly the biggest piece of this all – Eric believed in me.

That's really the crux of this all. Eric is the reason we even get to tell these stories and why you're reading them. Because he (and his family) took a risk to see his dream come to life. I'm glad they did. And I'm glad I've been a part of it and now get the opportunity to continue guiding his dream into the future.



Brandi's family at the last Estate pick of 2025.



Winemaker Evolution

by Corey Turnbull, Winemaker

Although the time has passed seemingly in a blink of an eye, I have just realized that it has been 20 years since I first met Eric Glmoski and came to his Page Springs Winery. At the time, I was a much “springier” 25-year-old with a passion for wine just beginning to bud, and like other kids that age, I thought I knew it all. I would swoon over over-extracted, monolithic Reds such as California “Rhône Ranger” Syrah, Napa Valley Cab or Aussie Shiraz from the likes of Mollydooker and Marquis Phillips.... The bigger, the better. 16% Alcohol, mouth ripping tannin and teeth staining blackness. “Bring it on” is what I thought then. I remember bringing out an Alban Lorraine Syrah to share with the cellar crew on that first visit. A monster of a wine. If I could, I would go back in time, slap that naïve kid in the face and hand him a glass of Grand Cru Beaujolais, single vineyard Clairette Blanche from Gigondas or a Grenache from Colibri. But knowing him well, he probably would have stood his ignorant ground and swung back. The point is, even though sometimes we don’t want it, or maybe we don’t have a choice, change comes. What I have learned is that accompanied with it, an opportunity where one can grow, learn, or become better presents itself. We all change. I know I have.

When Eric asked us to write an article about how we have evolved as a team member at Page Springs, I felt like I could be a poster child for that sentiment. From the cocky kid with an ignorant palate to the head Winemaker over these last 20 or so years has been a journey to say the least. The first couple years, I would show up during harvest and help during the day or help transport fruit from California, off the payroll. Just as a friend. I also started my own wine brand, called Burning Tree Cellars in 2007. A year later, PSC hired me to become the Tasting Room Manager, a role that I had some expertise in with my restaurant management background. For five years, I oversaw several expansions in the tasting

room, met some wonderful people in the Wine Club, and trained staff on the importance of service and knowledge about our product. Additionally, during this time, I designed and led the building of the ASV tasting room in Cottonwood, headed up responsibilities for several of our Harvest Festivals at the winery and our first two Tilted Earth concert events at Riverfront Park. Through it all, what I appreciate the most is how my love and passion for wine changed. Instead of monstrous and extracted elixirs, I started to lean into and enjoy the subtly nuanced and balanced wines. Wines that could be enjoyed with food. Wines that made you stop and appreciate them, with multiple layers of aromas, flavors and textures that evolve as you drink them. Cerebral wines instead of hedonistic. Symphony instead of heavy metal. Over these early years at PSC, I fell in love with Arizona Wines. And it was this that led me to approach Eric to leave the sales side of the company and throw my hat into production full-time in late 2013.

Winemaking is another beast entirely and I knew if I made this change, I would have to immerse myself fully and embrace it. And as fate would have it, due to no openings at PSC, I had to start at the bottom of the totem pole at our sister winery (then), Arizona Stronghold Vineyards. Lucky for me (or unlucky I thought at the time), there was a vacuum of responsibility and leadership at ASV’s winery, and I was forced to dive in headfirst, picking up the pieces. It was either sink or swim. So swim, I did.

Over the next three vintages, with the guidance of Eric, I honed my winemaking skills, familiarized myself with all the processes involved such as logistics planning like bottling and ordering supplies, systems management and maintenance, employee scheduling, etc. etc. etc. Over my time there, in my opinion, we made some of the best wines to come out of that facility. We just had the will to work our asses off and constantly ask ourselves at every decision... “Is this the best thing for the wine?”

Then in 2016, the board at ASV decided to hire a new GM and Winemaker at ASV. At the time, I was upset about this deci-

“And our liberty, too, is endangered if we pause for the passing moment, if we rest on our achievements, if we resist the pace of progress. For time and the world do not stand still. Change is the law of life. And those who look only to the past or the present are certain to miss the future.”

— John F. Kennedy

sion, and I believe some later regretted it. But looking back, it was for the better in the long run as it allowed me to spend more time in the vineyards. There, for that season, I began to understand vine training and grape physiology, trucking and picking logistics, etc. Due to a change that I had no control over; I was given another opportunity to learn a facet of the industry I did not have any experience with.

Then in 2017, I was asked to come full circle and return as part of the winemaking team at Page Springs. In a way, I felt like I was coming home. Another reason why I wanted to go back to PSC is the fact that PSC has always had priority for the best fruit in the State. Colibri, House Mountain, (and now Dos Padres), etc. I made great wines at ASV. But I thought of it as having a great team with a winning record in AAA baseball, but PSC was the BIG LEAGUES!

Over the last 8 years, my team and I have focused on improving all facets of the cellar such as upgrading and refining our sanitation techniques, addressing potential problems, and utilizing new techniques and products to bring out the best in our grapes while minimizing and avoiding potential pitfalls or mistakes. By taking responsibility over the cellar and proving to Eric that our wine is in good hands, he now has more time to focus on the Vineyards and grow better grapes. Due to this multi-lateral approach, I think we can produce the best wine possible.

To summarize, our history has taught us not to be fearful of change but rather embrace it, and by doing so, our wines will evolve into what we want. Balanced, thought-provoking, reflective of place. I am honored to be a part of it.

Glomski Grapevine

Continued from page 1

As of January 1, 2026, I will be stepping down as General Manager/Grand Poohbah and Brandi Corley will be taking the helm. Fireworks please! Loud clapping! Standing ovation! What does this mean?

This means that one of those rare people I mentioned earlier, who possess both great management skills and strong leadership potential will be directing Page Springs Vineyards and Cellars from this point on. This means that a woman (by the way, did you know that PSC is largely run by women?) who is infinitely more level-headed than me, who is home schooling her kids (that's hard core) with her husband Chris (another fine human being), and who is universally respected by our work community will take us into the next era of challenges and greatness in the Arizona wine industry.

Brandi and I have been working behind the scenes for some time now, preparing her for her new responsibilities. We'll overlap for some time, and she will eventually be making all the big, day-to-day decisions on her own.

Right now, I handle so many administrative tasks. I meet with our managers regularly and handle the face-to-face side of HR (Penny handles the administrative one). I am the primary decision-maker and the buck stopper'. I make many financial decisions and broadly guide this company from a steering and philosophical perspective. Contracts: me. Legal issues: me. Politics: me. Large scale project management: me. I could go on. This will all be Brandi's soon.

And what of my future? I look forward to moving to Mexico! (Haha, just kidding.)

For years I feel like I have been doing a mediocre job overseeing our vineyards. (I have been spread so thin I feel like the quality of many of my efforts have suffered.) As proud of our vineyards as I am, I know we can do better. I really look forward to digging in here more.

We have many challenges facing us and I am excited to have more time to do research and experiments in the field. I will still be involved in the artistic side of winemaking, blending with Corey and Bree. I'll always be developing new ideas and projects (over the years, for instance: apple wine, brandies, Pommeau, Arizona Oak ageing, collaborations etc.). I'll also focus more on sales and member relations (you all will see me more in the Tasting Room, for instance). Many of you have seen me (and Gayle) out at festivals lately. I have really been enjoying being one of the faces of PSC again and am remembering just how much I love teaching about and sharing wine with people. It's so fulfilling. So, in a nutshell: Vineyards, Wine Artistry, Sales and shaking hands! Things that I love.

I look forward to this new era. I know Brandi is going to kill it and will do a better job than me in many ways. I will focus on the things that I do best and I'll support her and our team to grow and craft the finest, most creative wines the world has seen - and we'll do it in a way that is gentle on the earth and gives back to our community. Basically, the mission we posted on the Tasting Room wall 23 years ago.

And I will always remember:
"Life will only change when you become more committed to your dreams than you are to your comfort zone."
—Billy Cox



Off to Mexico!

BREAKING BREAD NIGHT

Every Thursday
5 pm - 7 pm
\$5 Draft Wine
Complimentary Food

Defying Gravity

Continued from page 2

Club Mgr: created membership levels, protocols, proper sequencing, database, packed and shipped wines, created club events and so much more. This was maybe one year role.

Harvest Festival: supported in planning, marketing, procuring, set up, host, cleaned

Yoga Instructor: moved picnic tables on creek deck to teach classes for locals

Vineyard Trucking: drove to CA to pickup grapes and haul back to PSC

Cellar: helped here and there during harvest, mostly midnight, 2am punchdowns

Off Site Events: pouring and participating in off site festivals, dinners, educational classes (still play this role)

Cellar: cellar rat for harvest 2 seasons

Tilted Earth: auction, green room, set up, hosting, clean up (still do some of this today)

Yoga/Hoop instructor: taught yoga and hoop classes on the creekside stage

Thai Massage: gave massages in a tent near the Creekside deck

Yoga/Massage/Hoop: started an entire department. Taught yoga, massage, hoop classes, marketing, budget, massage contractors, scheduling. Open the massage room under the office and group massages outside on Creekside stage. Set up massages for Tilted Earth and Club events plus walk in chair massages. Developed massage packages. And so much more. Eventually moved massages and private yoga classes under the crows nest. I retired from teaching and closed this department in 2023.

Second Harvest: created the bridge from yoga/massage to wine. Making products from wine pomace, it's a whole different company from PSC, but sell products in PSC tasting room (current)

Vineyard Labor: Worked part time both northern and southern vineyards

Vin de Filles: 2020. Labor in vineyard, plan and host events, sales, marketing and more (current)

Vineyard Coordinator: 2023 start and current. Full time laborer in vineyards, create work plans, keep track of progress of each task, coordinate crews, labor track, small scale budget, create protocols and streamline admin tasks. Tractor training this year!

My Journey in Wine: From Tasting Room to Cellar

by Bree Nation, Assistant Winemaker

Beginnings in the Tasting Room

My journey into the wine industry began in 2012 when I relocated from my birthplace in Phoenix, Arizona, to the Verde Valley with a clear intention: to get my foot in the door. I enrolled in Yavapai College's Viticulture and Enology program and began classes, eager to build a foundation in both grape growing and winemaking. At the same time, I started working in the tasting room at Alcantara Vineyards on the outskirts of town, which gave me my first, hands-on experience, in hospitality and wine service.

Then, in August of 2013, an opportunity arose that would shape the next chapter of my career. Kevin Grubb approached me about joining the team at Arizona Stronghold Winery, and I accepted the offer without hesitation. This role opened the door to a world I had only admired from the outside, and those early days were filled with discovery—learning the stories behind each bottle, understanding the nuances of varietals, and connecting with guests who shared a passion for wine. Working in the tasting room taught me that it was not just about pouring wine; it was about sharing a narrative, building relationships, and fostering a sense of community.

Reimagining the Wine Club

After settling into my role at Arizona Stronghold, I quickly realized that the tasting room was just the beginning

of what I could contribute. Here I took on more responsibility and the role of Stronghold's Wine Club Manager. One of my first major projects was reimagining the wine club experience to make it more dynamic and personal. I developed new events that not only showcased the unique character of our wines but also provided an opportunity to engage with others and foster new friendships. Alongside these events, I implemented updated procedures to streamline operations and improve communication with members, ensuring that every interaction felt intentional and memorable.

These changes sparked a transformation. Membership numbers grew, retention rates improved, and the club evolved into something more than a subscription—it became a community. Watching guests connect over shared experiences and seeing their excitement at being part of something special was incredibly rewarding. This success reinforced my belief in the power of hospitality and thoughtful engagement, and it gave me confidence to keep pushing for creative ways to elevate the guest experience.

A Shift Toward Winemaking

As much as I enjoyed the creativity and connection that came with managing the wine club, I began to feel a familiar pull toward something deeper—the craft itself. My passion was not just about creating experiences; it was rooted in

the process that transforms grapes into wine. I found myself yearning to move beyond hospitality and into production, where I could learn the technical and physical aspects of winemaking from the ground up.

That realization became a turning point. I started seeking opportunities to work in the cellar, knowing it would mean starting at the bottom and embracing the hard work that comes with harvest and production. This was not a step back—it was the next step forward toward the career I truly wanted.

Launching Oddity Wine Collective

While I was working toward a role in production, I also felt inspired to create something of my own, a project that reflected my personal vision and passion for wine. That dream took shape when I was presented with the opportunity to launch Oddity Wine Collective with two partners. This venture gave us the freedom to experiment, express creativity, and share our love for wine in a way that felt authentic and bold.

Starting a brand from the ground up was both thrilling and challenging. I was fortunate to have the support of Eric Glomski and his stepfather, Rod Young, CFO of Arizona Stronghold, their encouragement gave me the confidence to take this leap. Oddity became more than a business—it was a statement of individuality and a chance to contribute something unique to Arizona's growing wine scene. Our wines were well received and sold out each vintage, but balancing the project with full-time careers proved unsustainable, and we ultimately made the difficult decision to close this chapter.

Transitioning to the Cellar

Eventually, the opportunity I had been waiting for arrived: a position as a cellar worker. I did not hesitate for a moment—I knew this was my chance to immerse myself in the hands-on work of winemaking. Transitioning into the cellar was both exciting and humbling. It meant starting from the ground up, learning the physical and technical aspects of production, and gaining a deeper appreciation for the labor and artistry behind every bottle.

I spent two vintages at Stronghold—2017 and 2018—fully immersed in the cellar, honing my skills and deepening my understanding of the winemaking process. Those years were transformative, filled with long days, hard work, and countless lessons that shaped me as a professional. Then, in late spring of 2019, a new opportunity presented itself: the chance



Bree shoveling out a grape bin—a messy, but fun task!

to work under Corey at Page Springs Cellars. This invitation felt like the natural next step in my journey, offering me the chance to learn from one of the most respected figures in Arizona winemaking and continue growing in the craft I had come to love.

Life at Page Springs Cellars

Now, after completing my sixth vintage at Page Springs Cellars, I can honestly say that I still love what I do. While Page Springs is, of course, a winery business, it truly feels like a family, and I am honored to be part of it. My role continues to offer opportunities for growth and learning, and working alongside Corey—my friend and mentor—has been an incredible blessing (even if we bicker from time to time!).

Beyond my work in the cellar, I enjoy connecting with our tasting room staff and guests. During the slower winemaking season, I've taken on a few weekend shifts upstairs (in the Tasting Room, for those unfamiliar), which has been a refreshing change of pace and a chance to share our craft and philosophy with visitors.

PSC Projects Beyond Winemaking

One of the most meaningful aspects of my time here has been co-founding "Vin de Filles" with Gayle Glomski and Lauren Maldonado in 2020. Over the past five



Chemistry with a smile.

years, this annual event has brought together local female chefs, beverage producers, and women-owned businesses to create something truly remarkable. Seeing this community unite has been inspiring, and together we've raised over \$200,000 for the Verde Valley Sanctuary, our local domestic violence shelter.

In addition to this project, I've loved engaging with members at club events, mingling with locals during our Thursday "Breaking Bread" gatherings, and hosting

our monthly wine dinner, "Sip n Crave," which is always a highlight.

Looking Back - and Ahead

Looking back on this journey—from relocating to the Verde Valley and starting in a tasting room, to managing a wine club, launching my own wine label, and finally stepping into the cellar, I'm reminded of how every step shaped the person I am today. Each challenge, each opportunity, and each connection has reinforced my belief that *wine is more than a product; it's a story, a craft, and a community.*

I also want to take a moment to acknowledge the incredible support and inspiration I've received from the Glomski family—especially Eric Glomski, founder and owner of Page Springs Cellars. Eric is not only a visionary leader but a true pioneer in the Arizona wine community. His passion, dedication, and commitment to excellence have elevated our region and inspired countless winemakers, me included. I deeply respect and appreciate the opportunities he has afforded me and the example he sets every day. His influence has profoundly shaped my career and continues to motivate me to strive for greatness in this craft.

And as I look ahead, I'm excited to keep learning, keep creating, and keep sharing my story with everyone who walks through our doors.

A Story Rooted in Wine

by Cadyn Ray, Tours Manager



Cadyn in Tasmania.

When I applied for a job at Page Springs Cellars a little over four years ago, I had the goal of expanding my horizons. I wanted to learn and open new doors

within the wine industry. I became fascinated with the wine industry while working as a bartender at a fine dining restaurant in Seattle before covid hit. At this restaurant, we had wine pairing dinners, and I had the opportunity to try all the wines with the food after working at these events. I became infatuated with wine during this era of my life.

When I moved back to Arizona after being gone for almost eight years, I knew that Page Springs Cellars was where I HAD to work, so I bothered the managers at the time (Ryan and Carly) until they decided to hire me after many emails and phone calls - mainly on my part. I started in the Tasting Room, and I learned a lot by self-study. It was important to me to know what I was talking about when pouring our wines. It was 2021 and I was just starting on my wine journey.

Then after becoming well acquainted and eventually living with our PSC, lovely,

assistant winemaker, Bree Nation - she decided to hire me as a harvest intern in the Cellar! It was intimidating at first but super exciting, hard work, and rewarding. I learned so much from this experience and am forever grateful for Corey and Bree. Their patience while teaching me was priceless. Allowing me to observe the mastery of their craft was timeless.

After working in the Cellar, I started to guide our winery tours. Largely because Amy (former Tours Manager/ current Tasting Room Manager) saw how much I had learned from this experience. Then, Eric and Gayle taught me some skills while working with the vines in the vineyards. I have planted some of our vines, pruned them, and of course, picked the fruit!

Now I am focusing my attention on our Tours Department as the acting manager for a little over a year now. Thanks to everyone here at Page Springs Cellars, I have achieved my goals and continue to do so, which is to learn, and grow, and progress within the company and industry. Cheers to Evolution!

Evolution, Change, Progression & Succession

by Amy Rankin, Tasting Room Manager

Hello!

The first time I came here, I arrived the same way many of you probably did – simply looking for a beautiful place to enjoy the day. What I left with, though, was something much bigger: a sense of wonder, awe, and connection. The wine was incredible, yes, but it was the people who made me want to be part of this place in a deeper way.

There are many ways to become part of this community:

- Return as a guest, as often as your heart desires
- Join the Wine Club
- Quit your job and send in your résumé

I chose the latter.

I know, I know – I'm preaching to the choir here. This place is overflowing with remarkable qualities. The wine draws you in, but the people... the people keep you here. And I don't just mean the talented team who crafts the wine and creates the experiences. I mean you – the guests who have been with us since the beginning, and the ones who stumble upon us by happy accident.

Amazing wine + amazing people + beautiful philosophies + stunning grounds = a place to grow and flourish.

So yes, I quit my job and sent in my résumé. And before I knew it, I was hired – determination goes a long way around here. I started in the Tasting Room as a Wine Associate, working three days a week, learning everything I could during my shifts and studying even more on my days off. I was lucky to have two wonderful mentors, Andrew Vircsik and Lare Robbins, who poured their knowledge into me. If you want to learn about wine, this is the place to do it.

We all like to say we wear many hats around here – and we do. That's how great teams and great businesses grow. Through those experiences, you discover what excites you most and where your strengths naturally lead you. (Kind of like the shallow roots of a grapevine.) For me, that next step was joining the Tours Team. Not long after, I had the privilege of leading it.

Creating experiences for our guests, guiding them deeper into this world of



Amy in her element.

wine, and keeping the department fresh, inspired, and evolving – it was a joy. I loved every moment. And with that role came a new layer of learning: the behind-the-scenes world of PSC – policies, reporting, budgets, and all the moving parts that keep this place thriving.

Here we are in the present, for the past 1.5 years I have had the privilege of managing the Tasting Room. A large and highly enjoyable duty, because...once again, the people! Our team and guests get the opportunity to learn, grow, and have fun all together. Collaborating with other departments, letting my tap roots grow deeper (another grapevine reference), and being able to support and grow our teams are only a few of the highlights I get to enjoy in this position. Becoming part of the leadership team here has been a great honor in my career. I came from a background in hospitality and restaurant management, with skills to contribute and many more to develop. PSC has been the perfect place to grow, stretch, and evolve – just like our vines, our wines, and the community we serve.

The next chapter is about continuing to grow and evolve, building our teams even stronger, and offering experiences that feel meaningful and memorable. It's about staying curious, staying inspired, and staying connected to the people who make this place what it is. And of course – it's about having a whole lot of fun while we do it.

Here's to progression, to succession, and to the ongoing story we're all writing together. I'm grateful to be part of it, and I can't wait to see where we go next.

Invisible String

by Mike Wendler,
Shipping & Receiving Manager

Hello, my name is Mike Wendler, and I am the Shipping and Receiving Manager at Page Springs Cellars, a role I have proudly held for the past eleven years. My path here, however, did not begin in the traditional way. It began while I was a single father to my six-year-old daughter. At that time, I made the difficult but necessary decision to step away from a high-maintenance job that required extensive travel so I could be present for her. That choice led me to work three part-time jobs, doing whatever it took to support the two of us while keeping her at the center of every decision I made.

That determination eventually led me to an interview at Page Springs Cellars. The interview process was welcoming and energizing, and I truly felt I was a strong candidate for the position. Ultimately, Eric decided to move forward with someone else, but the experience left a lasting impression on me. About six months later, I received an email with the same job posting – this time from a job board I had never even searched. I took it as a sign and immediately reached out, speaking with the Office Manager at the time. When she asked if I was still interested in the position, my answer was an easy and resounding, YES. That next conversation led to my hiring, and what followed after has been more than just a job – it has been a long-term commitment, a place of growth, and a role I am proud to take ownership of today.



Mike's glamour shot.

A Brief History

by Chef Thomas Bryant

In the last 20 years I have had many different and incredible professions. These include but aren't limited to river guide, working in a corporate office, tattoo artist, and amateur kickboxer. Being a chef, however, has undoubtedly helped me develop as a human being and as a man. It has also been the profession I have done the longest and I take extreme pride in the dishes I create, and I love making people happy with my food.

I have worked in the kitchens at The Cowboy Club, Murphy's Grill, Gerardo's, Enchantment and L'Auberge de Sedona. I learned many things along the way and honed my skills working with many other talented chefs.

When the previous chefs here at Page Springs recruited me, they were aware of my reputation and skill in the culinary world. For that I am extremely grateful, as it is a testimony to my work ethic and dedication. Over the last year here at PSC I have learned more than I could have ever anticipated, including things I had not previously been exposed to like P&L's and more detailed financial management of a kitchen. This is a great place to learn, and I look forward to my own continued evolution here at Page Springs as well as everyone else's.



Chef Thomas

Evolving With You

by Cherene LeAnn Nester,
Wine Club Manager

Change is a word we use often, but progression is what we aim for.

As we continue to grow at Page Springs Cellars, our Members remain the lifeblood driving evolution. The Wine Club has been evolving; intentionally, thoughtfully, and at a progressive rate. The year 2025 was a strong example of how change, when guided by purpose, can create meaningful improvements in the way we experience wine, community, and connection.

Clubs with Choice Roll-out: Empowering the Member Experience

One of the most notable developments in 2025 was the transition to a more functional and customer-friendly operating system, leaving WineDirect for Commerce7. Moving to this new system awoke opportunities we never had before and ultimately shifted us into a new era – one where choice clubs are now a reality!

At its roots, choice clubs are about Member autonomy and trust. Rather than a one-size fit all Club Release,



Cherene serving housemade Sangria at our Pour Decisions event.

Members will soon participate in Club Release creation when selecting Club Release wines that suit their tastes, cellars, and lifestyles! By the end of 2026, all club levels will be able to interact with their Club Releases. Choice is coming...

Inner Circle: Fully transitioned to choice in 2025

Kindred: Choice options begin Q1 2026

Family: Choice options begin Q3 2026

Friends & Prima: Choice options begin Q4 2026

This shift reflects how we see our Members - informed, engaged, and invested. Having choice allows you to actively participate in shaping your wine experience with us, while still benefiting from curated options and the craftsmanship behind every bottle. It's a progression toward partnership, not just membership.

Looking Beyond the Vineyard: Wine Cruises

Perhaps the most exciting addition to our evolving benefits is the reintroduction and inclusion of Wine Cruises! This offering represents progression in its purest form - taking what we do best at Page Springs Cellars and extending it beyond our physical location.

Wine cruises allow us to blend travel, wine education, and connection in a way that mirrors our on-site experiences, just on a broader stage. For Members, it's an opportunity to engage with Eric and Gayle in a new context while still feeling grounded in the values and community that define us here at PSC.

Continued on page 10

Have you been on a cruise with Eric and Gayle in the past? As we begin creating these experiences again, I'd love to hear about former guests' experiences! Email WineClub@PageSpringsCellars.com to send me your favorite moments from cruises that happened in years past.

Evolution Without Losing Our Roots

While this quarter's newsletter theme highlights succession and change across

the company, the Wine Club's story is one of evolution. We are building on what works, improving where we can, and staying steadfast in human-centric principles - listening, adapting, and growing together.

Thank you for being part of this progression. Your participation, feedback, and presence are what make these innovations meaningful (and thrilling to watch rollout). I look forward to con-

tinuing this evolution with you - one thoughtful change at a time.

Q1 IMPORTANT DATES

1/9: Charge Day
1/9 - 2/8: Pickup Window
1/12 - 16: Shipping Window
2/9 - 13: Releases not picked up to be shipped (charges apply)

Changing of the Guard

by Peter Kasperski, longtime friend, restaurateur, and artist

The premise of this treatise is "Changing of the Guard".

Buckingham Palace? Not so much.

Chris Paul being released by the Clippers? That's more the Changing of the Point Guard (or Old Guard, to be fair).

No, this is different. Mostly.

As with any business, at Page Springs Cellars, the only true constant is change. Part of that commitment to best managing change is to (spoiler alert: here come the cavalcade of clichés) build the best team by getting the right person on the bus, then find the right seat on the bus, take strengths and turn them into superpowers, continue to build diversity and depth, and assume that succession (not the wildly overrated HBO show) (honestly, Game of Thrones was a better show about succession than Succession) requires each leadership position to plan for and thoroughly train their inevitable replacement.

Most businesses vary, somewhat by individual choices, certainly by personnel, and defined primarily by their genre. Speaking as a former Restaurant & Bar owner, I am firmly on the record that we are in the Entertainment Business. Does that apply to Wineries and Winemakers? WAY more than you think.

PSC has been a lot of things for a long time, and Entertainment has always been a big part of the program. It has revolved around Eric, after all (can't spell Eric without Entertainment) (or Eccentric) (Eerie fits) (Egads, he's a thing). Yes, Eric Glomski is a thing. Not to mention a freakishly talented (and extremely underappreciated) cat. And now, he's

moving on from serving as the Grand Poobah of PSC.

As the kids say, WTF?

First, because, why not? He's built an Arizona juggernaut, a talented team loaded with people who get the mission, live the message, and have the joy embedded in their hearts.

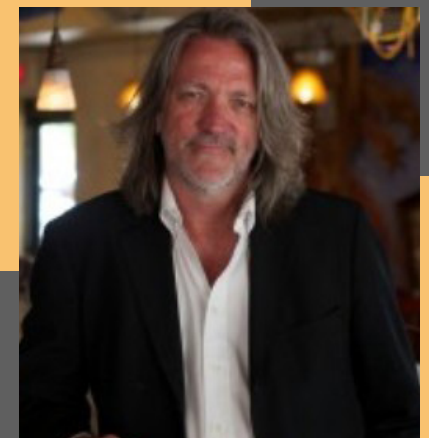
Second, he has shit to prove. To himself. Eric is a closeted (pick your own term that an Editor would expletive delete) of a distiller, a rare talent capable of making pure magic happen. I mean, house Grappa. Barbera port. And a cavalcade of stuff that he made a SINGLE BARREL of. Who does that?

Eric does. And that's about it.

Third, I mentioned distiller. Did you know that he owns an agave plantation on the border of AZ and Mexico (because, duh)? I assume he has a secret Chartreuse lab in Switzerland, as well. If anybody is going to unlock that recipe, my money is on Eric. Besides, it's not like he's really going away. Who else will track the single barrel of Marselan?

To my knowledge, there is NO OTHER WINEMAKER in the entire world who is making a standalone Marselan - and damn few are even using it at all.

Finally, do you really think this long-lived, ever-growing group of consistent producers, quality-first folks and creativity embracers hasn't thought this all through? Like Sandra Bullock in Ocean's Eight (talk about underrated), Eric has



PK

been running the numbers on this plan for years.

I get it. You're all concerned. The Big Dog, AZ's finest Winemaker (and one of the top ten in the whole USA), is handing over the reins. Let's face it, buying wine these days is tricky enough, and PSC has always been a safe haven. But now? What will become of us, the long-time Fans & hardcore Winos? Must we drink from a paper bag in a back alley (for some of you, insert the word 'again' for accuracy) (unless that's just me, in which case, my bad)?

OK, settle down. Eric isn't actually going all that far, he lives on the property. In my never humble opinion, he just doesn't want to be weighed down anymore by the day-to-day business minutiae (like spelling the word minutiae). Which means he'll have more time for experimentation, which, COME ON, what Winemaker does that better than Eric Glomski? Talk about a superpower!

Change the Guard, pal. Just keep making cool stuff.

Also, when does that Mezcal debut?

Gems of Southeast Europe

by Monika Leuenberger, CTC. Avenues of the World Travel

A River Cruise Beyond the Familiar

Hungary, Croatia, Serbia, Bulgaria and Romania may not always top Europe's must-see lists but that is exactly what makes them so compelling. This part of the continent feels refreshingly real, shaped by centuries of history, dotted with ancient fortifications, charming villages and dramatic natural wonders. Cruising through Southeast Europe offers travelers a deeper appreciation for a region where cultures overlap, traditions endure and stories are woven into the landscape.

AmaWaterways' 7-night *Gems of Southeast Europe* itinerary invites you to experience this lesser-traveled side of Europe in a way that feels both immersive and effortless.

A Journey Through Five Remarkable Countries

This seven-night cruise begins in Giurgiu, Romania and winds through five enchanting countries along one of Europe's great rivers. Each destination adds a new layer to the experience, revealing how history, culture and daily life blend seamlessly across borders.

In Croatia, riverside towns feel intimate and welcoming, with quiet streets and historic buildings that invite slow exploration. Serbia brings a vibrant contrast, especially in Belgrade, a city shaped by centuries of change and resilience.

History That Feels Alive

One of the most memorable aspects of this itinerary is how close history feels. In Belgrade, guests can join a locally-guided tour that visits Kalemegdan Fortress, dramatically positioned at the meeting point of two rivers. From its stone walls,

the view stretches wide, offering perspective not only on the city's past but on its enduring importance.

Experience dramatic landscape; cruising through the Iron Gates is a true highlight. Towering cliffs rise on either side as the river narrows, creating one of the most striking natural passages in Europe. Here, King Decebalus' massive stone monument stands proudly carved into the rock, a powerful reminder of southeastern Europe's ancient roots.

Flavor, Tradition and Local Life

Cultural discovery on this itinerary isn't limited to landmarks; it's also found in local flavors and everyday traditions. Included onshore experiences invite you to taste the region as well as see it.

In Serbia, you can savor local brandies, learning how these spirits are made and why they play such an important role in regional hospitality. In Hungary's historic Szekszárd wine region, a tasting excursion introduces wines that are lesser known internationally yet deeply tied to local pride and tradition.

These moments—sharing a drink, hearing a story, meeting the people behind the culture—often become the most lasting memories of the journey.

Cruising with AmaWaterways

Between destinations, AmaWaterways ensures the cruise itself is just as rewarding as the places you visit. With a smaller number of guests on board, the atmosphere feels relaxed and personal. There's time to enjoy the views, connect with fellow travelers or simply unwind.

Included amenities elevate the experience without feeling formal. A specialty



AmaVerde Chefs Table

dining experience at The Chef's Table offers an evening of culinary delight, while fine wines served with meals highlight regional flavors. Host-led fitness classes provide a chance to stay active whether through gentle stretching or more energizing sessions.

Everything flows naturally, allowing you to focus on the journey rather than logistics.



AmaBella Twin Balcony Room

A Different Kind of European Cruise, made extra special by Eric and Gayle Glomski

AmaWaterways' *Gems of Southeast Europe* itinerary is ideal for travelers looking to go beyond Europe's well-worn paths. It offers history and culture without pretense and landscapes that surprise at every turn.

Eric and Gayle Glomski are the perfect wine hosts for this cruise and their lectures on wines enrich the experience further. Learning about old world wines in this setting makes this journey extra special.



AmaVerde Exterior

THE WINE CLUB CORNER

by Cherene LeAnn Nester, Wine Club Manager

Winter is a time to get cozy. Soups and other comfort foods fill our tables. Rich dark wines fill our cravings. Looking forward to another year serving the best of both! Join us for this quarters event, Gruel and Grog, where we place wines and soups on a pedestal. Explore the possibilities.

2026 EVENTS

Jan 31	GRUEL & GROG (SAT)
Feb 1	GRUEL & GROG (SUN)
Mar 28	BARRELS & BURGERS (SAT)
Mar 29	BARRELS & BURGERS (SUN)
3rd Thurs. of Month	SIP & CRAVE: A Winemaker Dinner Series

Pre-Release Tickets
AVAILABLE NOW
to PSC Members
for events above.



SAVE THE DATE



RELEASE SCHEDULE

Quarter 1	January
Quarter 2	March
Quarter 3	September
Quarter 4	November

QUARTERLY PICKUPS & POURS

Pickup your quarterly release & taste wines available as add-on options. Only available during Quarterly Pickups & Pours events.

January 10, 2026
March 14, 2026

COMING SOON

Gruel & Grog

January 31 & February 1

Nothing better than enjoying a hot bowl of soup on a cold day. But imagine, we're dining in the Cellar and sharing our favorite house blends. This event is sure to leave you feeling warm inside. Don't miss out, tickets are going fast!

Barrels & Burgers

March 28 & 29

Have you ever opened a bottle of wine to enjoy with a freshly grilled burger? Don't worry if you haven't, we've done the research and can tell you - it's a match made in heaven. Join us and judge for yourself at this club favorite event!

COMING SPRING 2026

Easter Basket (Optional) Club Pack

March 1 - April 30

More info to be released soon.



BOOK NOW

April 19-26, 2027

Gems of Southeast Europe - Lower Danube River

Avenues of the World, Inc.

928.556.0853

Monika@avenuesoftheworld.com



Complimentary Event RSVP Required

February 8, 2026

Join us for a self-paced tasting of several Eastern European wines and a brief presentation about our 2027 Danube River cruise from Giurgiu to Budapest aboard the AmaVerde, hosted by Eric & Gayle Glomski.

Taste wines from Romania, Bulgaria, Serbia, Croatia, and Hungary, enjoy palate cleansers, and get inspired for the journey ahead.


More details coming soon!


CLUB RESOURCES

Whether you like more hands-off experience or prefer extra guidance, there are easy ways to manage your membership. Use your online account anytime, and know we're always available by phone, email, or text when you need us.

Stay Connected

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 928-639-3004 x116

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LOOKING BACK at the EARLY YEARS



A view of the original homestead with house still standing.



Beginnings of the Winery foundation.



Standing where the current arbor walkway and apple orchard are looking at the Casita.



Two original buildings that still stand today – the Casita and Administrative Building.



Future site of the Home Vineyard.



Creek Deck under construction.