



heard it on the GLOMSKI GRAPEVINE



By Eric Glomski,
Owner and Director of Winegrowing

Recreating Oneself: Aka “What’s Next Mr. Glomski...?”

I started making wine in earnest at home in 1992 and launched into “professional winemaking” in 1997. This vintage (I hope I didn’t already say this last year...because I would be have been off by a year...) I will soon celebrate my 25th year making wine and 20th year making it for a living (is that what professional means...?) I feel like we currently have the most competent winemaking team at Page Springs we’ve ever had. In Marissa and Corey we have two incredibly passionate, talented assistant-winemakers both of whom have great palates. They care about our wines and take their jobs very seriously and personally. The other reality is that I am just a little over a year from 50 years old and I have squeezed way more life into my first 50 than many - even if I didn’t sleep as many hours as I should have... The condition of the disks in my lumbar and a number of other maladies (which I will and shall overcome) are testament to me pushing this body of mine harder than it was probably built for. But hell...the road to greatness is not paved well, it’s laden with potholes, people are shooting at you from the bushes, you get lost a lot, and the bumps in the road definitely beat the bejesus out of you. Now...if I only knew where the end of the road was or I could see it off in the distance a little more clearly...

I still want to make the best wine in the world and I want it to be from 100% Arizona grapes. It can and will happen. I think I know how to do it but it does require a rebirth (the theme for this newsletter) of sorts. The question is this: How do I continue to do what I love at Page Springs while also allowing people who I work with to continue to grow and have opportunities? How do I continue to pursue my own dreams while helping others to achieve theirs? (Yeah...I know, this is cliché...)

These days I find myself thinking a lot about doing things myself. This is a bit ironic because I am less capable physically than I was 25 years ago but, on the flip side of the coin, I have more experience and knowledge (another cliché...). I still enjoy working with a team and creating things as a team - and I want to make sure I carve out a little world where I get to just do my own thing. I guess I want to go back to my roots as a young winemaker. For years we have been making the “Glomski” Cab and it has been a great success in many ways both artistically and, dare I say, commercially. In the end though, I made this wine for someone else and for a reason other than pure self-expression. The new “S&M” (no pun originally intended, this is just Syrah and Mourvedre from Colibri) kind of represents a move toward fulfilling my artistic craving, but even this wine not grown and crafted 100% by my own hands, only my decision making.

You see, the thing is, when you actually handle every little step yourself, you imbue your wine with something different, something personal and something unique. I can’t quite explain it, but short of getting metaphysical on you...it has something to do with the compounding of tiny little decisions and the application of techniques that are almost imperceptible to the onlooker. In a group, your decisions change a bit and in many good ways. In my opinion,

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IN THE TASTING ROOM

By Andy Schauffler-Vircsik

I have to give my wife credit for reminding me how passionate I can be about what we do here — starting with the vision Eric had many years ago to create wine for family, friends, and sometimes even a quiet solo encounter with a deep red swirl, then into the fields where we lovingly train and care for our vines and our fruit then to the cellar where we slowly bring out the best in the juice and patiently wait as it rests over Winter and into Spring when we then sample and decide each barrel's fate. And then you, our Members, arrive on the property and are welcomed into our latest incarnation here in the Tasting Room.

Over the past several months — from concept through design and into reality — your Tasting Room has emerged with a new entry, new kitchen, and new attitude. We had to pause for a moment to look at what we really do; and then recreate that awareness over and over again every day.

We love what we do, and we love that you come back time and again so that we may serve you. There is service with the small “s”, the act of doing; and then there is Service with the capital “S”, which can only be described as how you feel when you are well taken care of.

The Tasting Room provides you with the op-

portunity to literally taste the beauty of Eric's vision so long ago. We are passionate in our desire to share with you that vision, that beauty, that love and patience that each member of the Page Springs community brings to your glass. We love it when you bring your friends and they too get to experience what all of us do here to get that wine into their glass, and then maybe they become members too.

I am reminded of that scene in the movie “Sideways”, when Virginia Madsen, in the role of Maya, sips a bit of wine and waxes poetic about how one can taste the sense of place, what the weather was like that year, and how the workers tended the fields to make the grapes just right for picking. And then Miles (Paul Giamatti), a self-proclaimed connoisseur, says something like “Oh yeah, me too”. I paraphrase, and I digress.

Your sense of smell and taste is the entry point, the portal, into the why — what made it so good; why it feels so good to sit under the trees and share with family and friends; to make new friends. It is a way of life. Some may even call it a spiritual endeavor.

Many of our Tasting Room associates have recently registered to study and pass the exam for their Level 1 Sommelier certification, to join



those here who have already achieved that recognition. “A sommelier is a trained and knowledgeable wine professional, normally working in fine restaurants, who specializes in all aspects of wine service as well as wine and food pairing” (definition from Wikipedia). To have several of them here in your Tasting Room shows a commitment on their part to enrich your experience each time you are with us. We are very proud of our staff and their dedication to you.

Through our passion and commitment, we hope that we are able to share all of this with you when you come to visit — the power and beauty of the Page Springs team working together in the 24/7/365 process of wine-growing and winemaking so that you, the final arbiter, may approve. ❖



PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, Owner Page Springs Yoga & Massage

Sometimes sitting in stillness produces great movements in Consciousness.

Someone mentions how still my daughter is sitting and my husband comments how she is moving because the earth is moving. Do we ever sit still and what happens if we do? Sitting still meaning being idle and not sitting still at our desks, cars, dining room tables. Not reading, talking, texting, but ~ *lounging*.

Scientific research shows that sitting idle reduces our heart rate, improves our digestion, mood, and creates an overall boost in emotional well being, affecting biochemical and physiological levels to help us stay healthy, replenishes glucose and oxygen levels in our brain to feel rested and clear headed.

Page Springs Cellars has many areas other than inside the sometimes fast paced Tasting Room where you can allow yourself to lounge, to be quiet, to hear birds, to feel the sun and air on your skin. As the tilt of the earth changes our weather to warm, our Massage Cabana is just one area that will be available for those of you who *can give yourself permission* to stop moving and reawaken your senses through the art of massage.

Please check out our website for new couples massage packages. Gift certificates available. ❖

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RESERVATIONS:

Contact: Massage@PageSpringsCellars.com or call
928.639.3004 x226

For more information visit:
www.pagespringsyoga.com or
pagespringscellars/massage

FROM THE VINEYARD

By Jason Krug,
Vineyard Manager

Budburst

Bud burst signals the rebirth of a new growing season and a chance at filling the cellar with fruit. With the introduction of a warm spring we saw our first signs of budburst at House Mountain Grenache and Dos Padres Barbara on March 12. Another early year! As I write this article all of Dos Padres Vineyard (with the exception of the Rousanne) and all of House Mountain Vineyard are going through budburst. We have also seen budburst of the

Page Springs Estate Grenache and Seyval Blanc. The Grenache and Teroldego at House Mountain and Viognier and Barbara at Dos Padres have 6 inches of growth already! Each bud is actually a compound bud that consists of three buds: the primary, secondary and tertiary bud. In the spring it is the primary bud you see push first. The secondary and tertiary buds are insurance for the vine in case there is a freeze destroying the primary shoot.



These buds will push if there is damage to the primary. Sometimes the secondary and tertiary buds will push later without a frost event making it important to shoot thin to prevent fruit crowding and too dense a canopy. As a grape farmer it is the primary buds we put faith in and care about the most. If the primary bud was developed the previous year under favorable conditions then it will have the best chance at producing a healthy strong shoot with multiple full clusters of grapes. If the primary bud or shoot from the bud is damaged from frost or otherwise then there is less of a chance of a fruit bounty that year. This is because the secondary and tertiary buds in the compound bud are less developed and usually produce smaller and less fruit. So in other words we get excited about spring and the re-emergence of the vines and seeing bud burst but we are constantly checking the weather for freezing temps and extreme wind and crossing our fingers. ❖

AROUND THE GROUNDS

By Tyler Zander

Elegant transactions

Springtime at Page Springs Cellars is the most showy and transformative time of year, and definitely worth observing firsthand. If there's any particular time in which our surrounding riparian and desert environment is at its most becoming, this is it, as no other season can claim such a high incidence of colorful blooms and youthful, vigorous new growth. This season of lively change and rebirth makes one almost completely forget the dry, hot, and prickly wildness exhibited by this landscape most other times of year. Even if you don't tread off the pavement leading to the winery, keeping your eyes affixed to the roadside ditches and hillsides is a pretty rewarding exercise in catching fleeting glimpses of this natural beauty.

One reason for all this beauty is a simple fact: desert plants come out of their slumber much more gracefully than humans do. Instead of hastily emerging from their winter hibernation with disheveled bed hair and morning breath, buds gradually swell for weeks before bursting into color overnight, usually with a particularly pleasant fragrance to sweeten the deal. Plants in the springtime are genetically disposed to waking up as their best possible selves, though they're not showing off for us human observers. Rather, in order to produce offspring, they have to attract willing suitors from the bevy of pollinators that roam the low level desert

airspace. Banana yuccas, to cite one example found around here, are presently unfurling gorgeous dark red flower stalks to attract a particular type of moth which pollinates the flowers and lays its eggs in what will become the yucca fruit, just one particular symbiotic relationship which is indicative of the fascinatingly complex relations being conducted out there amongst all of our easily overlooked fellow desert dwellers.

Our more domestically-inclined plants filling the spaces immediately within the grounds of the winery broker similar deals with their winged cohabitants. While we have many desert adapted native plants at the estate, we keep some of our fruit-producing trees and pollinator friendly shrubs, flowers, and vines at arm's length here, to intervene if Mother Nature decides to show some tough love. Irrigation provides water for the frequent dry spells we encounter, and seasonal doses of compost made on site along with a little fish fertilizer ensures that our peach and nectarine blooms are sufficiently vigorous enough to attract enough honeybees and native bees to help transform those flowers into fruit that we can enjoy later in the heat of the summer. All in all, it is a pleasure and an honor to be an active observer and participant in this yearly ritual, and maybe you'll be fortunate enough to experience it as well. ❖



Member PROFILE

Todd & Trina Bolks

About 6 years ago Trina and I caught an episode of Arizona Highways that featured wineries across the state. That show was just enough to plant the seed for us about planning a day trip up north. I think it was the following weekend we were on our way to a town we never heard of before, Page Springs. That is when the Bolks and Page Springs Cellars worlds were about to collide! That day PSC was our second stop on our maiden voyage of Arizona wine tastings. Corey, the first person we met, was working the tasting room that day. He was awesome. Didn't present the flight of wine in a pompous way like you frequently find in Napa/Sonoma. It was a laid back experience, it didn't matter how much or little we knew about wines in general. With this being the first time tasting AZ wines it was educational and just fun. As we were wrapping up that last glass he mentioned the membership program. With the feel of the winery, the patio by Oak Creek and the people working there, it was a no brainer for us to become members. It has been a great way for us to get out of the



valley for at a minimum a day trip four times a year. The first event we attended was Burgers and Barrels a month after joining. It is still our favorite event at PSC.

Before a career in Corporate America, I was an Executive / Sous Chef for 17 years in Kansas City and Phoenix. It does beg the question: "Is a chef truly retired when they are not



paid to cook?" Not really. The only difference is I no longer have a crew to clean up after me. Nowadays Trina will just hand me a broom and point at the floor. Our dogs will only do so much to help with keeping the floor clean. I was looking for a project to build a new BBQ smoker. Apparently the 2 grills and smoker I already had were not enough. A friend of mine mentioned I should look into building a UDS (Ugly Drum Smoker). Before your laugh at UDS, you should do a quick search on the internet. There are a lot of neat builds out there. While researching designs, I came



across someone that built a smoker out of a whiskey barrel. That's when it hit me. A year ago I reached out and eventually wrestled a wine barrel from Eric that he no longer needed. And that was when Mr. Bolks and Mr. Ecips world's were about to collide. Only made sense for me to named this smoker after one of the PSC wines. After a couple of months the smoker was ready to go. The handle for the lid is from our favorite brewery in Hawaii, Kona Brewery — Fire Rock, put a Cat's Eye gem into the opening, a few copper pipes for intake and exhaust, plus a charcoal basket inside. In the past year Mr. Ecips has seen many pounds of meat, poultry, fish and veggies. It has been fun to make, use and a conversation piece at parties. So thanks for reading my 'dual' member profile write up. I foresee Kansas City style Baby Back Ribs in the near future for Mr. Ecips. Cheers! Trina and Todd (& Mr. Ecips) ❖



Glomski Grapevine *Continued from P1*

things done in a group will almost always appeal to more people by virtue of the basic metrics of the thing. In the process, though, you may lose some of the unique expression that the individual members have. (Even great individuals out there who often look as if they have done it all on their own have a team behind the scenes advising them.) It's just like blending verses doing a single varietal form a single vineyard.

So...I will continue to explore making a small number of batches like the S&M and they will come from an even more detailed exploration of

very small sections of our Estate Vineyards (most notably Colibri) and we'll see how they turn out.

The Beatles were possibly the greatest band of all time from both a songwriting and a band chemistry perspective. At the same time, if Lennon and McCartney didn't also go off and do their own thing we wouldn't have "Imagine" or "Band on the Run". I look at PSC as the Beatles and my goal is to create a timeless solo album without breaking up the band. Cheers! ❖

NOTES FROM THE CELLAR

By Corey Turnbull,
Assistant Winemaker

"A people without the knowledge of their past history, origin or culture is like a tree without roots." -Marcus Garvey

I remember the first time I came to Page Springs Cellars. It seemed like only yesterday but was actually 13 years ago. I was a 25 year old kid with a love of wine, working for a restaurant in Sedona. I had met Eric at that time and he invited me out to meet his team. I can clearly recall 5 of us standing around a fire in a 55 gallon drum where the current Case room now stands, popping corks and talking about the prospect and future of Arizona wine after a poker game. I was amazed at how excited and passionate these people were and wanted to be part of it. At first, I just wanted to get my foot in the door and possibly just learn a little about wine making and farming. Little did I know that it would culminate in a career.

Since that first evening, I have seen and been part of so many changes and opportunities in our business. I was the Tasting room manager for 6 years at PSC. I remember building the first kitchen, a small 8x8 space with a single convection oven serving cheese plates, little pizzas and bruchetta. Now it is a sprawling space producing, in my opinion, some of the best, most eclectic food in the Verde Valley. I also remember running some of the early Harvest Festivals, which were small intimate concerts held by the creek

next to the Vineyard (I am happy to hear we are moving back to this format this summer). I built two tasting rooms, including my own, and expanded the Page Springs one several times over. I watched the birth of Arizona Stronghold, the rise, fall and re-rise of Colibri Vineyard down south and our acquisition of that amazing site. I have been in the trenches when the going got tough and stood on the stage when we received our highest praises. It is nostalgic to think about those early days and all that has happened since then... how far all of us as individuals and Page Springs Cellars as a business has come.

In my opinion, the only reason why all this happened, and why we are so blessed, comes down to exactly what excited us around that fire so many years ago... Arizona wine. It is the catalyst that drives everything. I recognized this fact a few years ago and approached Eric to move me from my multifaceted job at Page Springs and give me a chance to work full time in the cellar at Arizona Stronghold Vineyards. I am very grateful he gave me that opportunity to learn all about what it takes to make wine and do it correctly. Over the last three vintages, Eric, myself and our team at ASV put out some

of the best wines that facility has produced, winning some of our states highest awards, including Wine of the Year in the annual Arizona Republic wine competition this January. Through all this success, I have always felt like Page Springs Cellars was my home. With the hiring of the GM and winemaker, Murphy Moore at Arizona Stronghold and the Departure of Matthew Rollain here at PSC, the opportunity recently arose to have me return to where it all started for me, this time in the Cellar.

So, I am excited to return to Page Springs. Not only because of the history I have here, but also the opportunity to work with a talented team and primarily small batch Northern Arizona grown fruit. I believe that now is the realization of what we pontificated about so many years ago, where all of our fruit would come primarily from Vineyards that we planted, that we farmed. I am giddy thinking about this upcoming harvest and look forward to being part of what is to come. Of all of us around that fire so many years ago, only Eric and I remain. Some have started their own wineries with great success, others have moved on or retired. But for us the dream and passion still resonates... probably now more than ever. ♦

In The Tasting Room



The Wine Club WORLD

By Julia Velo,
Wine Club Manager

I wrote my first newsletter article almost four years ago. In my article I spoke of my love for Page Springs Cellars well before it was PSC. Some 23 years ago! I attended a wedding here of one of the previous owners grandsons. I remember thinking that I was going to live out here one day. Well, fast forward 2 decades and in a sense I got what I wanted. PSC spoke to way before it was ever PSC, it was charming then and even more so now. Whether you have been a long standing member or are fairly new to PSC it goes with out mention that there is always something new happening around here. I have recently been going through old photos from the very beginning. The transformation is pretty incredible. There are areas around the property that I can't remember what they looked like just a few years back.



Have you ever noticed the vertical vines growing next to the entrance of our parking lot? The vertical Grenache block was an experiment that was planted in 2012. These vines have produced very little over the past 5 years. Recently, I have over heard Eric and the Vineyard crew mention that they should be pulled out and replaced with something different. Coincidentally, for the Spring Inner Circle event we teamed up with The Queen Creek Olive Mill. I had a thought...why don't we replace the vertical Grenache with olive trees? Eric gave it thumbs up and we planted the very first tree with long standing members Dave and Sandy Morrissey and Queen Creek Olive Mill owner Perry Rea.

We now have seven trees planted and I am so excited to watch these trees flourish and one day produce olives for you to enjoy in the Tasting Room. Just another example of the "rebirth" of PSC! ❖



**TILTED
EARTH
— FESTIVAL —**

The Henry Schuerman Commemorative

WINE DINNER

June 23rd from 7-10pm at the Page Springs Cellars Vineyard Deck

TILTED EARTH WINE, MUSIC AND FEASTING

June 24th 6pm-Midnight at Page Springs Cellars Vineyard & Winery

Music from The London Souls • Shinyribs • Decker • Muskellunge
KidZone • Massage • Food and Wine

DISCOUNTS FOR ADVANCE TICKETS SALES

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Private EVENTS

By Lisa Russell

Spring has always been a magical time.

It is the season of rebirth and renewal. The vines begin to awaken affecting us on a very sensory level. We are reminded that life does not stay static; it is always evolving and shifting. Spring is a time to celebrate with friends and family and, of course, wine! All of this holds true for Page Springs Cellars. We evolve and look for ways to renew and deepen your experiences with us, our estate vineyard and our wines.

It is for these reasons that we've recently launched our new Private Events Department. In addition, we have a new Private Events deck that provides a unique perspective of both our Estate and Dos Padres vineyards. From private tastings to family gatherings and wedding rehearsal dinners, our Private Events team is here to help you create memorable experiences as you enjoy our wines, our vineyards and creative food offerings.



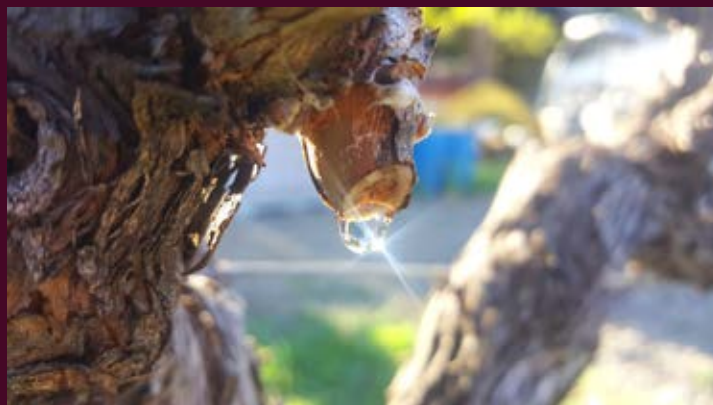
Immerse yourself within our winery through a special gathering here at Page Springs Cellars. Holding an event here will transport you to a simpler time that reminds you that we are all connected to the land, to nature and the wines that are derived from it. So, as you begin to contemplate where to hold your next special gathering, let us help you create a bit of your own magic with views of vineyards and sky.

For inquiries, please email us at private-events@pagespringscellars.com or call 928-639-3004 x106. ❖

TOURS

By Lauren Rankin

During the chilly months of winter, dormant vines appear to be frozen in time. With no signs of active growth, we hand cut each vine to set the stage for rebirth in the vineyards. Over 19,000 grapevines later, pruning season is over and exciting changes can now be seen. Our plants are beginning to generate their new green growth, and it's a beautiful sign of renewal. While visiting our winery that overlooks our vineyards, perhaps many questions come to mind. How long will it be until we see fruit on the vine? When will we harvest? How much wine does Page Springs Cellars produce from the grapes that we grow? Here at the winery the answers are in reach. Come relax at our revitalizing estate, sip on some wine and allow us to take you on a journey to discover how we get from vine to vino! Our Tours program at PSC provides the opportunity for visitors to learn and experience the world of wine from ground to glass in a beautiful setting. Our knowledgeable tour guides lead visitors throughout our gorgeous property and discuss a variety of topics while



Our goal as tour guides is to provide you with a memorable and educational experience that's layered with fun. Year round we provide these tours to share the unique cycles of activities that impact the wines we produce. The world of wine is so vast, and there are countless topics to cover. But ask any winemaker "where does it all begin?" They will tell you that it all starts in the vineyard. So how can we explore the deeper meaning of this? By extending our tours into the depths of our vines!

The future of our tours program will extend beyond the PSC winery, and into the vineyards themselves. Soon, you'll be able to receive a more in depth exploratory experience of our estate vineyards and better understand where making your wine begins. See our local vineyards beyond our estate. Experience tasting wine while standing on the specific site in which it was grown. Learn about the foundation of what makes all of this possible. Our Vineyard Tours is going to be the first of its kind for PSC, and perhaps the entire state. I am so excited to be involved with this endeavor that will come to fruition in the near future.

Over the years I have come to develop a very fond relationship with our vines as a wine grower for PSC. This year, as I move into my fourth season with the vineyard crew that manages our 20 acres of vines, I am so excited to take my dual role one step further as your future guide for PSC Vineyard Tours.

Until then, to receive an exciting educational experience at Page Springs Cellars, book a guided tour today! Winery tours are held Friday, Saturday and Sunday at Noon, 2pm and 4pm. ❖



tasting guests on select wines. Tour the winery to learn about our history, see our beautiful grounds, explore our estate vineyards and visit the crush pad to see where we process wine grapes. Be guided into our wine cellar to discuss various techniques of winemaking, and discover the uniqueness of PSC. Your winery tour experience concludes with a barrel sample of a wine that was made exclusively for touring guests. Loved the barrel sample? We've got you covered. This wine is available to take home from bottle the very same day of your tour!

In This RELEASE

Summer Preview:

Optional summer white release
Please opt in by July 10

Charge Day: July 11
Pickup Window: July 14 – October 2
Cork Boat Race: July 22

INNER CIRCLE

2015 Pillsbury Vineyards Mourvedre

Suggested Cellaring 3-5 years

2015 Yavapai County Pinot Noir

Suggested Cellaring 2-5 years

Dragoon Vineyards Pinotage

Suggested Cellaring 3-5 years

2015 Colibri Vineyards Syrah Clone 474

Suggested Cellaring 8-10 years

2015 House Mountain Vineyards Teroldego

Suggested Cellaring 8-10 years

2015 Dragoon Vineyards Zinfandel

Suggested Cellaring 3-5 years

CELLAR DOOR

2015 Cochise County Grenache

Suggested Cellaring 2-4 years

2015 Dragoon Vineyards Pinotage

Suggested Cellaring 3-5 years

2015 Dos Padres Vineyards Syrah Clone 470

Suggested Cellaring 8-10 years

House Mountain Vineyards Syrah Clone 471

Suggested Cellaring 8-10 years

2015 Pillsbury Vineyards Shiraz

Suggested Cellaring 3-5 years

2015 Alba Vineyards Tempranillo

Suggested Cellaring 2-3 years

FAMILY

2015 House Mountain Vineyards Syrah Clone 525

Suggested Cellaring 8-10 years

2015 House Mountain Vineyards Syrah Clone 471

Suggested Cellaring 8-10 years

2015 Pillsbury Vineyards Petite Sirah

Suggested Cellaring 5-8 years

2015 Pillsbury Vineyards Shiraz

Suggested Cellaring 3-5 years

FRIENDS

2015 Dragoon Vineyards Arinarnoa

Suggested Cellaring 2-4 years

2015 Colibri Vineyards Counoise

Suggested Cellaring 2-5 years

2015 Alba Vineyards Tempranillo

Suggested Cellaring 2-3 years

PRIMA

2015 Arizona Viognier

2015 Page Springs Vineyards Traminette

2015 Stillness Blanc de Noir

IN THE KITCHEN

By Bryan Nowicki, Chef de Cuisine

Spring is upon us and the new programs at PSC are up and running. The new kitchen addition in the Tasting Room is finished, our Private Events Department is fully functional and we are gearing up for the summer Cottage Goods push: jams, jellies, mustards, sausage etc.

We have added some things to make the Tasting Room a little more functional with a new bathroom and waiting space. The removal of the hall bathroom created a new space for the kitchen to expand and created a more productive flow in the room. When you enter the Tasting Room you will notice the expanded space to your left there are two new bathrooms located in this area including a men's room with 2 urinals. There is also a new wine pickup area for members and solar informational center. These additions have freed up the entrance way during busy periods and certainly the new expanded kitchen is a welcome addition. Look for quicker service with more consistency and a new menu in April!

With the arrival of nice weather our new vineyard deck has also been seeing some use, not only does this area provide extra seating overflow during busy periods but provides a space for members and private events. You can also rent the Crows Nest with a stunning view of the PSC estate vineyards take in this breathtaking scenery while being pampered by our events department with custom Chef Bryan food and wine pairings. Contact our events department for more info on how we can make your next event special.

We will launch our cottage goods program this April, a limited number of members will be able to sign up for a Cottage Goods food release to go along with their second quarter wine release. This will include 3 Chef Bryan Jams and 1 mustard. Look for an email the first week of April explaining how it all works. Look forward to seeing you all soon. ❖

