

PAGE SPRINGS CELLARS WINE CLUB

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

What makes Wine Special

by Eric Glomski, Founder & Winegrower

I posed the “What Makes Wine Special” question to our cast of writers for this PSC Newsletter issue and I received (maybe slightly surprised) what I guess I should have expected: “Isn’t that what we always write about!?” Well...yes, but not in a pointed, focused way.

I don’t think we think about it enough. I don’t think we talk about it enough and I don’t feel we share it enough. In fact, I think many of us “Wine Geeks” as Peter K would affectionately refer to us, *assume* (that ass word) that folks, across generations, get it. Well, I am here to say that I know we don’t and I know they don’t. Why? Read Rod Young’s article about decreasing consumption. This is all about demographics. Young people are drinking less wine. (Here I am talking about Gen Z, mainly, and Millennials, secondarily). The main imbibers of the last few decades, the Baby Boomers, are tapping out. (I am proud to say that my generation, X, is holding down the fort!)

At the core, though, I think we’re facing a cultural crisis here spawned from one part laziness, one-part capitalistic failing, and another part neo-prohibitionist, black and white mulishness.

On the laziness front, I will just say that I know too many people who just think things happen. I had a conversation with a winemaker friend several months back about the subject and he said, and I quote, “Wine has been around forever,

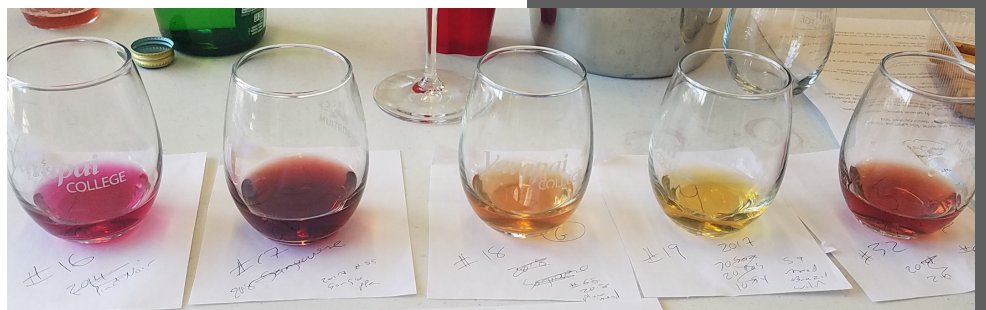
it’ll be fine.” My translation would be “I don’t want to make the effort to bring wine to young people. Let someone else do it.” This is just one example of many conversations I have had where I realize that many of my colleagues are stoics and that winemaking does beget this to an extent. (My lingering thought is “Where’s the Roman Empire friends??”). *Someone has to make the effort.*

With regard to capitalism, and I will try to keep this to a minimum rant, I will just say money is king - not quality, not diversity, equality, not intimacy or even humanity. We live in a world (and a country) where the accumulation (often gross accumulation) of wealth is increasingly being put in front of so many other things, so many other values, that it makes me nauseous. Suffice it to say that wines crafted from hand grown grapes produced on a small scale with attention

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Yavapai College Wine Judging -
The diversity of color

Romance in the Vineyard

by Gayle Glomski, Vineyard Coordinator

Visiting AZ Wilderness Beer Company, I see staff cooking and serving their guests and I know that they have more teams working behind the scenes to keep the wheels in motion. Their production team opens bags of well sourced ingredients and creates a diverse menu of beers on their timeline. It can get hot and steamy in the brewhouse and requires a good amount of muscle. A different team is in charge of canning the beer when it's ready, providing optimum carbonation and freshness.

Visiting Whiskey Del Bac, I see some of the same teams in motion. Del Bac gives tours and has a diverse menu of cocktails with a cozy space to indulge these libations. The distiller sources quality ingredients and dedicates time to hand cork and label bottles.

The examples above demonstrate hard work and show that the majority of ingredients for beer and spirits are shelf stable. Ordering ingredients could be done in bulk at any time of the year and if one of these companies wanted to produce a unique beverage with let's say 'wild blueberries from Maine', it could be delivered to them within a few days of their order. Production days could be scheduled mostly at their convenience to not conflict with birthday and doctor appointments.

Wine production crews on the other hand are bit more *complicated*.

In contrast to the above, wine production relies on seasonal, perishable, raw fruit. Most of the grapes used in our wines are grown in our vineyards by our crew. Some of the grapes we use are not owned by Page Springs Cellars, (like Dos Padres), yet we grow, manage and harvest them with care as if they were our own.

The pressure to grow the ingredients that will be used in winemaking is high. For example, it's a completely different situation if you purchase grapes for your homemade jam vs growing the grapes yourself. In times that you might have tried to grow your grapes and failed; you could go to the store and purchase them instead. Although your jam tastes great with store bought ingredients, you didn't create a relationship with the grapes. I believe it would taste and present itself differently than if you had

grown them yourself. We like to use the grapes that we grow or secondarily use grapes from a winegrower who will listen and implement our growing requests.

Another complex part of our crew is deciding not to prune everything (pruning is just one example) with the same technique year to year because that's how a grapevine is supposed to be (pruned). Our vineyard crew makes (pruning) decisions based on the wines that have been made and for how they are going to be made. We use different growing techniques depending on the variety, the vineyard, the weather and how the grape will be used in the cellar. It takes years of training to learn canopy management and even after you think you understand it, the techniques can change. Our crew has to be patient, adaptable and accepting. Even if we complete all tasks well and on time, weather, animals or other outside influences beyond our control can cause much damage to our crops.



The Vineyard Crew

Typically, we have two different vineyard crews, one for the North (Page Springs/Dos Padres/Schuerman) and one for the South (Colibri). For some people trying their hand at vineyard work, the romance leaves after the honeymoon period and turnover on the crew is high. Number one - you won't make a lot of

money in this (literally) backbreaking work. Sometimes it's as simple as the weather, sometimes the monotony of doing the same task every day for a few months, maybe it's my work expectations of others (showing up on time as an example) that aren't appealing and lead to people quitting usually in the first few days or months but usually before one complete growing season.

It's hard to figure out and find the perfect vineyard crew. It's not as easy as saying we have this many acres and need this many people. We have different tasks through the growing year, and the timing is never predictable due to weather. Pruning needs to be finished before 'bud break', however, idyllic pruning would take place exactly before bud break. We start pruning early to make sure we get everything done before our deadline, but if we have too many people, we'd get done too early and those people would be without work until the next task (shoot thinning) which the start time is also weather dependent. And on the other side, not enough laborers and we might not get finished on time. Not to mention we are strict with our techniques, so our training is micromanaged and takes a lot of time and energy. As you see, too many people, not a good timeline, not enough consistent work, and too little number of laborers and we may not be able to hit our goals.

New to us this year; our Northern Crew is also our Southern Crew. We will be traveling back and forth to tend to the vines as a team. Eric, Tony, Myself, Steve (who's Steve?!) plus a few random warriors here and there. (Thank you - you know who you are!) It takes a certain personality for this type of work and I'm so thankful that our crew is strong, flexible and fun. Eric is in his 30th+ growing season, Tony his 15th, me I've been touch and go for 20 but consistent for 2, and Steve, although retired, has worked in our vineyards for 4 years.

I love beer and spirits, but there's something different about wine. To me, each sip is an elevated experience bringing back memories

- perhaps subconsciously - I can feel that the ingredients were grown with hard work and positive intentions. I hope you can feel it too!

Cheers to the growers!

FROM PALETTE TO PALATE

by Anthony Averbeck, Vineyard Foreman

Vitis Vinifera: the wine grape, the main ingredient in wine is a huge part of the foundation of a wine's flavor profile. Yeast and fermentation techniques absolutely play a huge role in the flavor profile and then additional characteristics from oak or steel. The style of the wine: rosé, red, white, orange, sparkling, dessert, fortified, etc. There's also the amount of time the wine is aged. These examples generally refer to a single varietal and then there's the countless combinations of different wines in the blending process. If we think of this as the different colors on a palette an artist can choose from there's an enormous amount of colors to choose from. Let's go back to the first "set of colors" – the grapes.

There are 10,000 grape varieties in the world. For a more grounded and realistic perspective, 33 of these varieties are in 50% of the world's vineyards. There are the popular grapes that most of us see often and then there's the not so common and then the obscure. I'm still hearing about grapes that I've never heard of. I think flavor characteristics of grapes are what can determine its popularity. For certain, the biggest factor is really "Can it grow here?" The answer to that question takes years to answer. One that we're still tinkering with to this day.

The area in which our vineyards reside is similar to the Rhône Valley in France and so we planted Rhône varieties.

Seems like a simple start but obviously we are not an exact clone of the Rhône Valley. A Syrah from the Verde Valley is not going to exactly match the characteristics of a Syrah from Rhône. Nor will it match Syrahs from other parts of the world, or other parts of the country, even different parts within the Verde Valley itself! Setting characteristics aside, even a vine's physical ability to produce quality grapes varies by location. In Washington or Central Coast, Pinot Noir tends to do well. Not the case in the Verde Valley as our local climate makes it a challenge for the grapes to ripen well. Take grape quality aside, we've had some vines that struggled to thrive in our area.

Let's go back to the flavor characteristics of the different varieties. We know that these characteristics from the same grape will differ just based on where they grow. Even a difference of 100 yards can possibly express different flavors. This is terroir. Grapes act as sponges essentially soaking in the characteristics of that terroir, that place. We know of the different factors in the winemaking process that create certain flavor profiles and the vast amount of colors that can be produced when grapes are processed. Now double the amount of colors on our hypothetical palette because of all of the factors that can affect the flavors of a grape. I haven't even brought up the unique weather events within a specific vintage. Was it a dry year? Was it a rainy year? This also greatly affects the grapes.



Grapes during the veraison process.

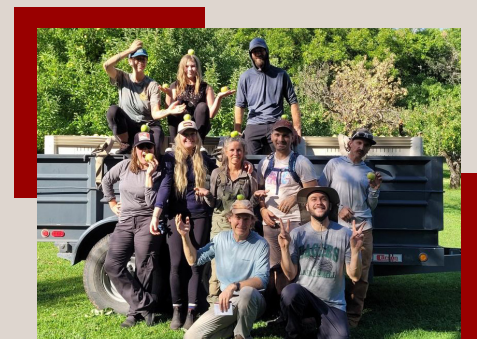
This here, in my opinion, is what sets wine apart from other alcoholic beverages. It's the vast, complex nature of grape characters. It's unpredictable to a degree. Sure, each varietal will carry with it signature trademarks across the board – its primary colors. It's the nuanced and small details that will offer a unique trademark. An easy example for us at PSC is the white pepper character that some of our Colibri wines have. This is the journey that wine invites us to. Go out there and find that unicorn. That one grape varietal from that one place...yes, not just any Grenache, THAT Grenache! Once embarked on this journey, at least for me, wine becomes that much more precious. If that first sip cues an epic heavenly choir on your tongue, savor that moment, it may not come again. This is what makes wine unique for me. May your journey be filled with a plethora of delicious moments. Happy hunting!

"Wine is a channel for authentic self expression"

by Cadyn Ray, Tours Manager

When I began to ponder this question and how it relates to what I do here at the winery, I imagined guiding a tour and pouring something other than wine and what that would be like. For example, what if I poured shots of different house made Vodkas on our stroll through this lovely place on earth? I immediately laughed out loud at the thought of this, I might as well move to Vegas and work at a bar on the strip. There is something deeply satisfying about looking out at the Vineyard "Dos Padres" while a wine that was grown on that site fills your senses, touches your tongue and triggers different sensory outcomes for everyone who experiences this. I believe that Wine fosters a different sense of connection than other alcoholic beverages. It is like

going to an art gallery with a friend, family member or chatting to the stranger next to you about what a painting, sculpture or work of art makes you think of or feel at that moment in time. Since beginning my journey in the wine industry, I have made some incredible friendships that were forged over our love and interest in Wine. I am deeply touched when one of my friends shares a special or rare bottle that they have been hanging onto for a while and waiting for the right occasion to crack open. It is such an honor that they are choosing to share their treasure with me. I love to hear what comes up for guests on our tours when they try our wines, I feel like I learn a lot about people in a short amount of time. It seems like people are more open to expressing themselves in the setting of our educational wine tours



Group apple pick.
Cadyn is in the 2nd row with long blonde hair.

here at Page Springs Cellars. The Wine, the land, and the people all foster a sense of cohesiveness that makes all feel a bit more at ease throughout their day, no matter what state they arrive in.

A Year in a Bottle

by Brandi Corley, General Manager

When I started here (the first time) back in 2011, I wasn't a big wine drinker. *collective gasp* I grew up in the Midwest with a family that drank Coors Light, and a gourmet meal was the fish fry we had in my grandma's backyard. I don't remember a time we sat down for dinner with bottles of wine on the table.

It didn't take long after I got a job in the Tasting Room that I began to see how different wine was from what I had, up to that point, experienced in life. People talked so passionately about it. They made faces and sounds that made me think they were having a life-altering experience – and perhaps they were. Because, come to find out, wine can do that!

Not only can wine change your perspective on what alcohol is or should be, it's markedly different in its creation timeline. For example, (And this isn't a stab at beer. I love beer.) brewers can brew year-round. They have recipes that can be repeated. If something needs to be tweaked, another batch isn't far behind.

Wine doesn't work that way. It only gets one shot each year. One growing season, one harvest, one vintage. The Vineyard

Team works through whatever that year brings – frost events, monsoon timing, wildlife, insects, heat spikes, and more. The fruit reflects those conditions and when harvest arrives, that's it. There's no do-over.

From there, the Production Team guides fermentation and makes decisions that respect what the vineyard delivered. But they aren't starting from a blank canvas, they're responding to that year's fruit – its structure, its chemistry, its personality. And once it's bottled, that vintage is fixed in time.

That's where our idea of Liquid Landscape has come to feel very practical to me. It's not a marketing gimmick. It's simply the reality that what's in the bottle reflects a specific year in a specific place. The weather patterns, the farming decisions, the timing of picks, and the choices made in the Cellar in response to those conditions.

Because of this yearly, and at times uncontrollable (i.e. weather), variation in conditions – wine is not identical every year. And from a business perspective, that creates a level of complexity most people don't see. To plan and budget around something that is inherently variable requires a lot of in-the-moment

pivoting, adapting, and decision making. We can plan all day long and think we've nailed it – then the false spring temperatures trick the vines to think it's time to wake up just to get hit by a frost. We now have to adjust our plans because 30% of the Colibri Grenache got wiped out (I'm not crying, you're crying). This then has a trickle-down effect throughout the whole business. It's just the name of the game.

That felt a little woe is me (us). That's not my intention. This is just another reason wine is different and special and worth learning about. Wine isn't just a product we are trying to sell. It's a record – a record of a particular season and how we worked through it. There's never not a story behind every bottle here at PSC. And that's not something I ever got drinking Coors Light.

So, the next time you open a bottle of wine take a moment to think about the season that shaped it. Every frost, every monsoon, every careful decision in the vineyard and cellar is part of that story. A year in a bottle isn't just about the grapes; it's about people, place, and time coming together. That's what makes it unique – and what makes experiencing it so meaningful.



What a well-used table should look like.

WHAT I KNOW, WHAT I DON'T KNOW... AND EVERYTHING ELSE.

by Corey Turnbull, Winemaker

Ok, for this article, I was asked to compare the depth of the process of producing wine, from grape to bottle and compare that with other alcoholic beverages while focusing on four categories... fermentation, aging, stability and bottling. But, after beginning to lay it out in my head, I realized that attempting to cover all these subjects would result in an article resembling a half-hearted dissertation for a PhD. I decided to focus on just one thing—fermentation, or more specifically sugar.

We measure the sugar in the grape juice utilizing the Brix scale. Our target for grapes at harvest ranges from 21°- 26° Brix which results in wine ranging from 11% to 15% Alcohol by volume. Yeast consumes and converts sugars such as glucose, fructose, and sucrose into cellular energy, producing ethanol and carbon dioxide as by-products. The main difference between wine, along with other fruit-based products, compared to other alcoholic beverages, is where this sugar comes from and how many steps are needed to obtain it.

For producers of wine (*aka heroes of the world*), along with producers of other fermented beverages such as perry (cider made from pears) and traditional apple cider, we've got it relatively easy. The sugar is already in the fruit itself. You grow the fruit, pick it, process it and ferment it.

Brandies, Cognacs and Eau du Vies are wines made from fruit (usually grapes) that are distilled and aged in either oak casks or stainless steel.

Mead's sugar is in the honey already, but at much too high gravity (Brix level) for yeast to survive. Water is added to reduce the Brix down to ideal levels for fermentation. Also... relatively easy.

Rum is made from sugarcane molasses or sugarcane juice that is fermented and then distilled. To extract the water and sugar juice, the harvested cane is cleaned, sliced into small lengths, and pressed. Depending on production methods, the style of rum can vary dramatically. From clear and vegetal to dark, oak aged and molasses driven. The resulting wash from rums are also gener-



Corey's unabashed feelings toward writing newsletter articles.

ally watered back to anywhere from 15°- 25° Brix to maximize yeast fermentation performance.

For a lot of other products, extracting the sugar requires quite a bit of work and processing.

Beer, for example, is made by adding ground, roasted cereal grains (usually malted Barley, but wheat, rice, oats and other malted grains can be used) to hot water in what is called a "mash" where it is constantly mixed and the starch in the grain is converted to sugar through heat. The color of beer is dependent on not only which type of grain is used, but how long those grains were roasted. Longer roasted grain results in darker beers. The resulting sweet liquid is called a "wort" that is then transferred to a kettle and boiled. Here, hops are added to contribute bitterness and aroma. The wort is allowed to cool and then transferred to a fermentation vessel where it is inoculated with yeast. This chilled wort is usually around 10°-12° Plato (Plato is a scale like Brix, but used by brewers). From there, different fermentation techniques (temperatures and length of time) and yeast strains (top or bottom fermenting for example) decide which style of beer is made. I could dive more deeply into this as well, but this basically covers it.

Vodka can be made from any starch or sugar-rich plant matter, but most are made from grains such as sorghum, wheat, rye or corn. Some use potatoes, beets or molasses. Most of these ingredients are usually bought in bulk and rarely are farmed or sourced from unique areas or fields (unlike vineyards!). Vodka's clean,

neutral identity is achieved because after the conversion of sugars to alcohols, the beer or wort (or whatever you want to call it) can be up to 30° Brix, though most are much lower and once distilled only the pure alcohol (the middle or "heart" of the distilling run) is captured while all the impurities (produced during the beginning and end of the distilling process, called heads and tails) are cut or discarded. This usually is a base spirit that is almost pure ethanol (95%) that is then just watered back (proofed) to lower levels before being packaged. Some vodkas are distilled 7 or 8 times to increase purity of the alcohol. Gins, on the other hand, are made by adding botanicals such as juniper, cardamom or citrus to the distilling process to impart flavors and nuances.

*(To be honest, most vodka producers just buy bulk grain distilled base spirits from large agricultural-industrial giants, then filter, flavor, proof and package it under different labels. Because of this, I think vodka as the most "soulless" of alcohols. But that's just me. For a more detailed look into why I think this about vodka and other feelings I have on different booze, check out a book that inspired them by Thad Vogler called **By the Smoke and Smell**. Good read.)*

Whiskey is also made from a fermented mash of cereal grains such as barley, rye, corn and wheat. (Also generally bought in bulk with no prized fields or sources.) To start, these grains must be malted first, where they are soaked in hot water for three days and then transferred to large vessels where germination occurs (the dormant seed resumes active growth to become a seedling). This process is then halted by drying the grains with hot air in a process called *kilning*. In Scotland, they burn peat moss and include that smoke in the air to dry the grains, resulting in the smoky, "peaty" character in their whiskeys. Then the grains are milled to separate the sprouts from the seeds and then ground and introduced to a "mash" to extract the sugars. The finished sugar from this process averages around 15°- 20° Brix (still lower than grapes!). Styles of whiskey are based on what the grain bill is. A few examples of this: Bourbon which must be 51% corn (though it is usually higher), and Rye Whiskey has a grain bill of at least 51% Rye. The heart of the run during distilling is preferable and usually separated. But some choose to stylistically keep some of the heads and tails in the final product.

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Glomski Grapevine

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given to expressing unique places and people on the planet does not lead to a quick buck that a serial entrepreneur could quickly create and flip for quick profit. I want to invest in people. Their quality of life. The quality of our landscape. What is also sad is that the only wine market growing is the super high end, \$250+ a bottle. Need I say more?

And finally, there's the neo-prohibition issue. Look...alcohol abuse is a real thing. So is the weight issue in America due to people overeating. So is workaholicism. I would even say we have an addiction, as country, to materialism. Are we going to go out and say stop eating? It's bad for you. Stop working? Stop buying stuff and trying to further your personal wealth? Of course not. Then why this all-or-nothing approach to alcohol? Numerous studies have shown that, moderate enjoyment of alcohol, particularly red wine, can be part of a healthy lifestyle - just like an occasional ribeye, working hard on something you love or buying a nicer, funner, more reliable car. The important thing about wine is that it has historically sat amongst a group of rituals, like eating and sharing good food, that foster less abuse. (As a quick aside, wine is also a ritual of sharing, like the old days of cheap, lower THC laden, "brown" weed. Anyone have memories of passing a joint around a circle while waxing philosophical? Marijuana wasn't as concentrated back then and you could easily enjoy it socially. Now it's super strong and is heading more directly down the path where people eat a gummy alone or smoke out of their own pipe and it rarely gets passed around like it used to. To me, this is what seltzer and cocktails are {and don't get me wrong, I

LOVE cocktails} versus opening a bottle and sharing it amongst friends with a meal. More on this next issue...)

In the end, there are so many amazing and captivating qualities of artisanal wine.

Thanks to everyone who took the time to write thoughtfully for this newsletter. Tony for pointing out how many grapes exist in the world and their parallel with color. Bree for illuminating the world of chemistry and all of our winemaking teams' interactions with it. Chere for pointing out how we aim to create a greater diversity of experience and authorship in picking the many wines we make. Donna for honoring the role wine plays in family. Ian for a fascinating and erudite look at why we all experience wine differently, while supporting our mantra of "Trust your Palate"! Peter, with his usual, intelligent and cleverly whimsical writing that tricks and entertains you into learning new things without you even knowing it. Cadyn, thanks for pointing out how wines taste better and are more relevant when you look right at and make a connection with the vineyard they came from. I am so glad Gayle made the point of discerning between products made from commodities versus locally grown grapes. Brandi for pointing out the wonderful challenge of running a business that is based on small scale agriculture and Rod for recognizing that despite the trends, PSC is still carrying the torch and carrying it well.

In closing: Share wine. Share it frequently and don't drink too much (your body tells you - but forgive yourself when you do..!). And most importantly, pass on your passion, love and knowledge to someone who doesn't drink wine (and is possibly younger than you!).

Then they are matured for years in Oak casks where they gain in texture, color and complexity.

Tequila and Mezcal rely on the conversion of carbohydrates in the Agave plant to get their sugar. In the case of tequila, only the *Blue Weber* species can be used, while mezcal can be myriad different agave, but most frequently used is *Espadín*, due to the ease of farming and shorter length of time for the plant to mature (some species take 25 years!). After the agave is fully grown and the leaves and roots are chopped off, the remaining heart of the agave (or Piña) is used. These fibrous bulbs are chopped up and then roasted either in large ovens (tequila) or earthen pits (mezcal) to convert the carbohydrates to sugar. This underground roasting gives mezcal its intense and distinctive smoky flavor. The roast is then mashed utilizing commercial means or in Mezcal, traditionally with stone wheels and a donkey. The mashed roasted fibers are then fermented in open top fermenters, often utilizing wild yeast and the liquid within has an average Brix of 21° with some producers targeting up to 28°! Mezcal is easily my favorite distilled spirit because like wine, the different varieties produce distinctly different flavors and aromas and are not hidden behind any smoke and mirrors. Pure and unique! (My favorite is *Tepextate*, with its abundant floral and green peppery nuances).

So, the main point I wanted to share here is how easy we have it when it comes to obtaining the raw ingredients to make our product. All given to us by nature. Not only the natural sugars, but all the unique flavors, aromas and textures that wine grapes give us. We do not have to roast them, boil them, distill them 8 times or mash them with stone wheels and donkeys (though I guess we could, but the press is easier!). We also don't have to radically change our techniques to produce different styles or products. In 2012, over 10,000 different varieties of *Vitis Vinifera* (traditional wine grapes) were identified! And here I thought that we made a lot of different wines at the winery. The world of wine is so vast and ever-changing and there is always something surprisingly new and exciting to discover each vintage and tasting. I love being just a small part of it and am thankful that you are too.

Now... I need a shot of *Tepextate* and a cold beer.



The Aromas of Wine at the Bordeaux Wine Museum

Chemistry, Chemistry, and more... CHEMISTRY!

by Bree Nation, Assistant Winemaker



Bree with her lab gadgets.

Wine is one of the most chemically complex alcoholic beverages, largely because grapes are one of the most complex fruits, containing over 1600 proven bio-active compounds. Each grape variety has a different chemical composition which also varies depending on where the grape is grown. Each microclimate factor and farming technique contributes to this complexity. We've all heard the tales of red wine being good for heart health. While that claim may be overstated (but one that I will happily embrace), it is true that grapes, and therefore wine, contain naturally occurring compounds like resveratrol, an antioxidant with anti-inflammatory properties. The concentration found in wine is modest compared to the levels studied for significant health effects, but it remains one of the many intriguing components that make wine more than simply fermented grape juice.

Winemaking is very chemistry driven. This is in addition to its more artsy side where we get to lend a creative hand to the ultimate outcome of the wine through various fermentation methods, ageing methods, and stylistic approaches. Some of this chemistry comes in the form of fermentation science, knowing what the fermentation needs are and keeping the yeast population happy and healthy. While another main form of chemistry in winemaking is maybe exactly what you would expect: lab work. Some lab work is repeated multiple times throughout the stages of winemaking, while other parameters only need to be run once. Winemaking and associated lab tests are done in various stages during the annual cycle.

The most exciting (and exhausting) time in the annual winemaking cycle is late Summer/Fall. This is when our harvest season begins and continues for a couple of months. Running lab tests start before the grapes are even picked! When the vineyard is getting close to the maturity and ripeness levels that we desire, the crew starts regularly testing field samples from each vineyard block, checking the Brix (sugar) level as well as the pH (acid). These two factors, as well as phenolic ripeness which is assessed by tasting the grape and observing the seeds, are the way we determine when the grapes are ready to be picked. Once picked, we begin the processing on our crush pad. This means either destemming, pressing, or both on a few occasions. After the grapes are processed, we will take a sample and perform a chemical analysis, which will provide information that we use to determine what yeast we can use, what nutrients fermentation will require and if the acid needs to be adjusted. At this stage we are testing for the following parameters: Brix (sugar), pH (relative acid having to do with stability), TA (titratable acidity which reflects more about how sour it will taste), and finally YAN which stands for Yeast Assimilable Nitrogen (how much Nitrogen is available for the yeast to consume). We will make any necessary adjustments to the Must (the grape juice or grapes and juice before fermentation) based on the chemistry results and then we will inoculate yeast to begin the fermentation process. We run daily checks on the sugar levels to monitor the fermentation, making tem-



Chemistry at work.

perature adjustments as needed to keep the yeast comfortable. When yeast populations get stressed due to unfavorable conditions such as too cold, too hot, not enough oxygen or lack of proper food sources, they create bad compounds that can result in stinky wines - no thank you!

Once primary fermentation is finished (meaning the sugar is completely consumed by the yeast,) we will rack the wine off the dead yeast and settled material at the bottom and either seal it up in a tank or put it in barrels. For red wine, there is secondary fermentation having to do with acids, mouthfeel, and stability. Malic acid is one of the primary acids found in grapes, this acid can be consumed by bacteria and turned into Lactic acid, which is not consumable. This process is called malolactic fermentation. It does happen naturally but not always to completion, so when we want it to happen, we add specifically cultivated bacteria strains that are strong enough to consume all the Malic acid. For white and rosé wines, we do not want this to happen because Malic acid is bright and tart, lending a crisp mouthfeel to the wine. Lactic acid is much softer and lends a creamier and richer mouth feel which is desirable in red wine. Because Malic acid is a food source for bacteria, the wine is considered unstable unless it has completed this acid conversion. Because we inhibit malolactic in white and rosé wines we must filter them at bottling down to a sterile level, removing everything from a single cell size up. With no bacteria or yeast being present to consume the Malic acid (or anything else) the wine is then considered stable. As red wine gets shut down after primary fermentation, I begin running a regular check to see how much Malic acid is still present and to verify that this conversion is moving in the correct direction. Once wine is ready to be shut down, meaning primary and secondary (if desired) fermentations are complete, we add an appropriate amount of sulfur dioxide based on the pH of the wine. Yes, I said it, we add sulfites. We will get back to that later...

In our post-harvest/fermentation stage we transition into running a full chemistry panel on all the separate lots of wine we have created. This includes re-running the pH and TA (they change during fermentation), the glucose/fructose levels to make sure the sugar is gone, the Malic acid concentration, alcohol percentage, and the Volatile Acidity

Continued on page 8

(acetic acid levels,) as well as free SO₂ (un-bound sulfur dioxide molecules). As the wine ages or gets blended we periodically re-check and adjust the amount of free SO₂ (in fact I am running these tests intermittently while drafting this article!).

The final stage of chemistry in the life cycle of wine is pre-packaging, whether that be bottling (most often) or filling kegs for wine on tap. Immediately before bottling we rack the final lot of wine to one tank to ensure that it is homogenized and then run yet another chemistry panel, so we know the chemical analysis of the wine right before it leaves our care. Once again, we would make a final adjustment of free SO₂ if necessary and run a total SO₂. Total is different than free - this test starts with adding Sodium Hydroxide to the sample which breaks the chemical bonds between the sulfur dioxide molecules and the other compounds. This allows us to measure the full amount of sulfur dioxide in the wine.

I don't want to leave you hanging regarding the dreaded "S" word... poor sulfites have gotten an unnecessarily bad rep. I could write a lot about this subject, an entire article in fact, but I feel like if you've made it this far you might not want to listen to me rant for another few paragraphs. To simplify this, I will just provide some key facts here...I strongly encourage you to do your own research on this topic if you have any lingering questions. Sulfites are the good guys: they are antioxidants that protect the wine from bad bacteria, prevent oxidation, maintain freshness and extend the shelf life of the wine. Personally, I find a lot of wines without added sulfites to be dirty and/or flawed because the integrity of the wine was compromised. All wine contains some concentration of sulfites, as they are produced naturally during fermentation. The myths that sulfites are bad, that a lot of people are allergic to them, or that they cause headaches are incorrect and not backed by science. There are a few people who do have sensitivity to them; however, this is less than 1% of the human population, these people can't enjoy a lot of other foods and beverages. For instance, dried fruits and bottled juices contain up to 3,000 ppm sulfites, while wine is legally regulated in the United States to contain no more than 350 ppm sulfites. Headaches from wine are more likely caused by histamines, over-consumption, or dehydration.

Chemistry is a major component of winemaking in such a broad spectrum of ways. Some winemakers only run the basic necessary tests and hope for the best, but with our senses and our gut instincts when it comes to winemaking choices, we find it best to be informed. I couldn't imagine making wine blindly without having the information about the chemical makeup. I will leave you with a mildly embarrassing tidbit... I failed chemistry not once, but twice in college until finally getting a passing grade in the third go-round. It just didn't make sense until I had a practical application to apply it to. Ironically, I do most of our in-house chemistry now (which can be very monotonous at times.) It sure is funny how these things shake out sometimes!



A colorful lineup ready for testing.

BREAKING BREAD NIGHT

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

Weaving together family and community

by Donna Glomski

What does it take to make wine? Grape juice and yeast. (From the knowledge of a seven-year-old mind.) So, I conjured up my first batch of wine, secreted away from my parents' knowledge. Welch's grape juice was the basis with Fleishman's packaged yeast as the activator. A healthy stir and I waited for the magic to transform my mixture into wine. With daily checks, I didn't see any positive transformation happening, only a grayish foam accumulating on the surface. After a few days of waiting, I decided to taste the liquid underneath the foam. It didn't need a developed palate to know my experiment was a failure.

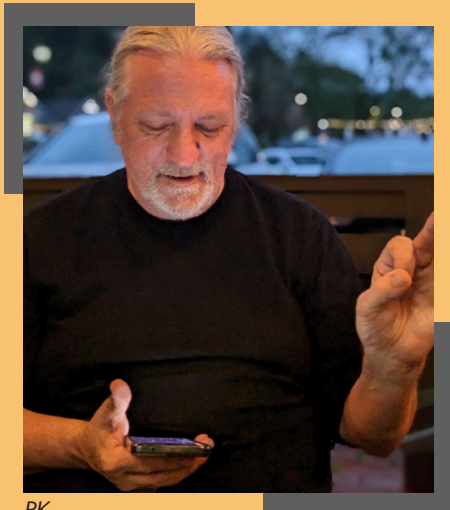
Fast forward to today, I am thrilled that my disaster did not deter me from drinking the elegant wines we all enjoy, made with discerning care by the PSC team. Wine has a unique ability to bring friends, community and family together. One benefit I can personally attest to is wine production serving as a conduit for my family. In the formative days Rod and I drove over 2,250 miles one way to help at the winery and vineyards. In the beginning there was need for more manual tasks, i.e. hand pasting labels, manning fires in the vineyard to stave off frost yet controlling enough to prevent damage to the vines. After 4 months in residence, we returned home treasuring the time spent with Gayle, Eric, the grandkids and the community. Living on the opposite coast meant little time shared as a family which this corrected.

As an added bonus one year, Eric's brother was able to join us too. Ian returned from his post-doc at the Pasteur Institute in Paris and had a few months off before setting up the "Glomski lab" at University of Virginia. With his microbiology skills, he was able to contribute to setting up the lab for PSC, running tests and establishing criteria for refining quality. Since harvest was underway, he also supported with driving, helped with fermentation, and assisted wherever he could. I'll never forget the huge smile on his face the first time he ever drove a forklift. It was raining while he maneuvered in the open area laughing at the first time he ever touched this toy (which it was).

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ONE Q = MULTIPLE A

by Peter Kasperski,
longtime friend, restaurateur, and artist



PK

The question Eric posed: “Why is Wine special?” Then, he immediately back-pedaled, adding “As compared to other alcoholic beverages... or at least most.” To be fair, the man knows his audience. I have long considered myself an equal opportunity imbiber. Gun to the head (I’d say soda gun, but I avoid establishments that use those), it’s 51/49 Wine over Liquor. However, even a Grand Cru Burgundy or collector Cab from Napa pale in comparison to a Chartreuse VEP dosed with a spritz of Elixir Vegetal (at least from a hallucinogenic perspective - if you don’t believe me, ask Gayle about her introduction to said splash) (hey, call me a “bad influence” at your own risk) (FYI, I’m writing this in a Bar {surprise!}, and the couple that just sat next to me switched seats because, to quote the gentleman, “I’m not letting her sit next to you”) (and, yes, I am specifically referring to Green Chartreuse - I’m not a monster).

Lengthy preamble and Chartreuse predilection aside, Wine is truly a singularly extraordinary beverage, not to mention scary as all get out (hence the movie name ‘Get Out’ - get it?). Why? Credit and/or blame Mother Nature. Circling back to my new pal at the Bar, he was wanting a shot and a beer (or, as it’s known in Florida, an Amuse Bouche). The shot part was easy - Jack Daniels. It is the same, anytime, anywhere. The beer part confused him as there were more than 40 draughts to choose from, so he opted for his fall back, a bottle of Heineken. Again, same same, anytime, anywhere. But so were the myriad of draughts, and even that cavalcade of choices he found debilitating. Now, imagine plopping a Wine List in front of him - multiple countries, numerous varietals,

undisclosed blends - and all that before we even consider vintages! To some, Wine, like Fear, is a four-letter word.

This is why serious Wine Cats can be so damned annoying. Even a cursory visit to the province of Vino requires a base level of knowledge and context. Put it this way - I speak two languages, English and Wine Geek, and only one of those fairly well (to quote David Sedaris, “Me Talk Pretty One Day”). To further separate the wheat from the grapes, there is only one beverage that is regularly subjected to the anomaly that is ‘Blind Tasting’, and it’s not bottled water (although, yeah, I’ve done that, too, and Antipodes from New Zealand laps the pool).

Now I’ve moved on to a different Bar (it’s for R&D, don’t judge) (although I’ve been day-drinking since Noon, so maybe judge a little), inquiring as to their Wine selection. Mind you, it’s a Florida Dive (think Old World mahogany back bar, crazy pants Whiskey options, ‘Please Tip’ signs, ongoing Bartender drama in between vaping and knocking back shots while working), so Wine is an after-thought. Still, Wine is ingrained enough in the Guest psyche that most places make at least a minimal effort, and this joint had Riesling, Chardonnay, Cabernet, Pinot, Zin, Moscato and Malbec. That added up to more Wine than Rum! In Florida! Jimmy Buffet is rolling over in his Margaritaville. Sadly, across the board, these were sad Supermarket selections, mass-produced and soulless.

Last year, I wrote a series of reviews championing top tier Grocery Store Wines, they are not all universally bad - but, still, like all the options in this place, mostly uninspired dreck.

Unfortunately, this nods to yet another reason the Wine World can be so confusing - the vast proliferation of choices available from miniscule producers. Without even walking through the door, I guarantee the Page Springs Cellars cellar has at least half a dozen (the latest betting line is fourteen and a half) variant ‘Single Barrel Selections’ that will net roughly 25 cases each (remember the Pied de Cuve Grenache? I do, we sold all of it BTG in about ten days!).

Is it just me, or does anyone else think the main reason Eric giving away the GM responsibilities is to let his Mad Scientist freak flag fly even higher? Anyone thirsty for a Durif / Marselan blend? Also, why aren’t there any Happy Scientists?

Yet, as Sherlock says, “therein lies the rub” (or “something smells afoot”, whatever, Conan Doyle was a kook). The very obstacles that tend to frustrate the uninitiated are the same aspects that fascinate the aficionado! Vintage variation, the seemingly infinite myriad of varietals (we can’t just call them ‘grapes’, we’re Nerds!), all the regional specificity (followed immediately by all the sub-regional spelunking), the tiny Wineries with ultra-rare one-offs, and the aforementioned ultimate game-changer, Mother Nature.

Unlike other forms of alcohol, Wine:

- A)** possesses the capacity to improve with age
- B)** can offer up incredibly complex aromatics
- C)** will alter dramatically with aeration, sometimes for hours, occasionally for days
- D)** will frequently enhance the enjoyment of a meal by changing the experience when drunk with chosen foodstuffs
- E)** generally possesses a lower level of alcohol content than liquor
- F)** talk about range! Wine can come across as dainty & delicate, or bold & bombastic, and/or everything in-between
- G)** can provide a sense of place (there’s a reason the French created the term ‘Terroir’)
- H)** can provide a sense of time (there’s a reason Virginia Madsen’s speech is the main reason to see ‘Sideways’)
- I)** is so tied to being paired with food, many cultures consider Wine to actually BE a type of food
- J)** nuance (I would elaborate, but the more said about nuance, the less nuanced it becomes)

Finally, I’m not at a Bar - I’m at a Wine Tasting! Winebow Imports put on quite the show, and one of the Italian tables featured a real-life version of Virginia Madsen’s ‘Sideways’ character, my favorite badass Master Sommelier, Laura Williamson. We eventually ended up at a Bar (duh) and I posed Eric’s question to her. Her verbatim response -

“I see the power of Wine as a guide to releasing tension from daily stresses, in a way that helps us magnetize gratitude over adversity. Artisan Wine culls another dimension, becoming experiential by allowing us to travel to its origin. This is the power of Wine, not as a beverage but rather an emblematic time capsule capable of shifting our sentience.”

Yeah. What she said.

Turmoil in the Wine Market

by Rod Young, Resident Economist

The wine market is shrinking. US wine production tumbled from a peak of 375 million cases in 2017 to 320 million cases in 2024, following consumption downward. A further drop undoubtedly occurred in 2025, based on recent reports, although the drop likely slowed due to substitution for imports which were hit by 15%-25% tariffs early in the year. Wine drinking is declining in most of the rest of the world, also, especially in traditional European markets. The drop in other parts of the world has allowed the US to retain its number one position, at about 20% of worldwide wine consumption.

Several factors are combining to undermine wine drinking in the US market. One is the shift in the structure of the US population. Baby boomers are losing their share of the total to younger cohorts who have a considerably lower rate of wine consumption. The younger generations are more likely to drink spirits when they do drink, partially due to the relatively high cost of wine and the higher alcohol content of wine compared to mixed drinks. The advent of ready to drink (RTD) products such as hard seltzers has accelerated this process.

Purchases of RTDs jumped 17% last year while purchases of all other alcohol products dropped. This jump allowed spirits to gain the top spot in US alcohol purchases last year, at just over 42% although beer was just slightly behind, while wine trailed badly at only 16%.

While lower cost is a major positive for RTDs, the spirits industry has also done a much better job of attracting younger consumers by offering a wide array of flavors at a relatively low alcohol content.

It is interesting to note that while volume sales of wine are declining, dollar sales are showing much more resilience. That is, the average price of wine being sold is rising. This divergence is partially due to the loss of share in the lower price segment to RTDs. It is also due to wine producers raising their prices for their higher-priced products to offset the decline in volume. They are able to do this because buyers of many higher-priced products are loyal to these products because of their quality, perceived or otherwise. In fact, the only segment of the wine industry that is growing in volume is the \$250+ per bottle category!

OK, let's bring this analysis down to the Arizona market. It is estimated that about 7 million cases of wine are consumed annually in Arizona, representing just over 2% of the US total. The latest TTB (Tax and Trade Bureau) of the US government shows that Arizona wineries produced about 160,000 cases of wine in 2024, representing a robust 2% of total consumption. This tiny rate of market penetration comes after a near-doubling of production over the past 10 years. The upside of this still small amount of market share could be that a slowdown or small decline in total

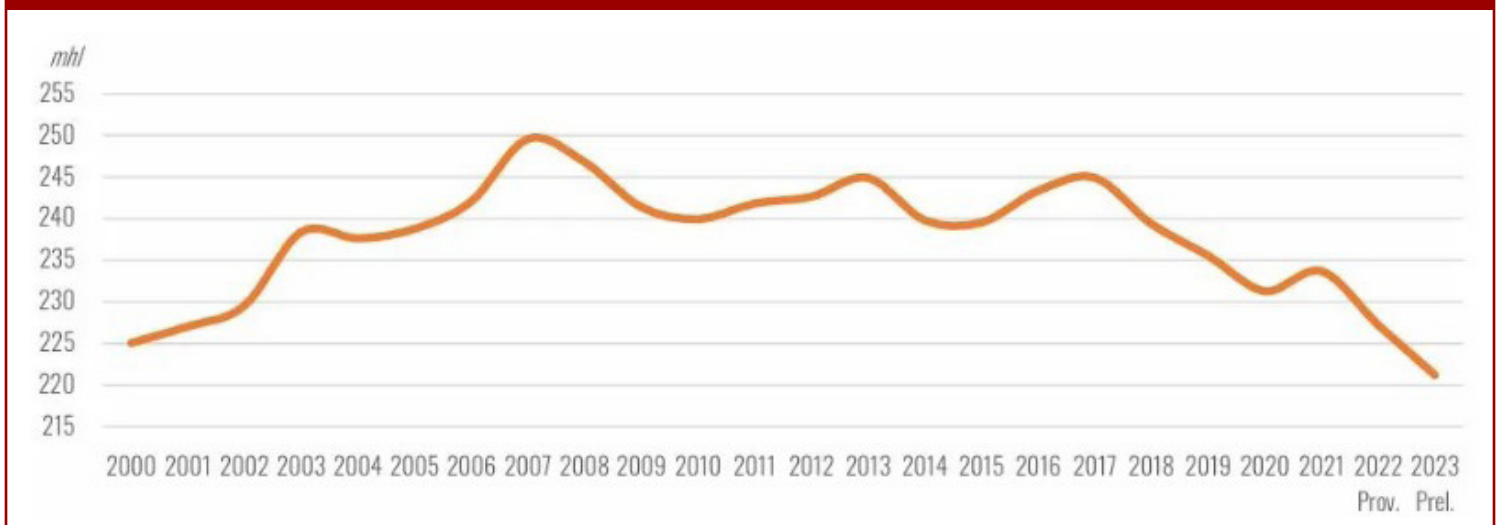
consumption will have little impact on an emerging industry that can continue to take share from out of state and out of country suppliers.

If it were only so.

The Arizona wine industry is hurting as much, or maybe even more, than its peers in other parts of the country. It is hobbled by relatively high costs for grapes due to the small size of vineyards in the state and relatively high production costs at wineries due to their relatively small size. Also, there doesn't appear to be a significant amount of home field advantage in the state for its wine, either, partially due to the variability of quality from the large number of very small producers. Another factor is that a lot of the wine being drunk in Arizona is by visitors who are extremely surprised that there is a wine industry in the state. A very large factor is that we are subject to intense competition from wine producers in other states, mainly California, that have much lower costs and higher brand awareness.

Luckily, actually due to a lot of hard work and ingenuity, Page Springs Cellars continues to prosper. It is a testament to the quality of wine and the ability of the staff to articulate that quality to the public. I am very proud to be a part of this venture, albeit normally at quite a distance in New Hampshire, but happy to be in the Verde Valley now ... for sure.

Figure 3 • Evolution of world wine consumption



A Vintage of Our Own

by Ian Glomski

I'm sure you've experienced this: you and your closest friends gather on a Saturday evening to crack open a bottle of wine you've painstakingly hunted down. You've been anticipating it for months. Yet, after everyone takes a sip, the reactions—if they're being honest—are wildly different: "So fruity!" "Super tannic." "Such a light touch on the tongue." "Kind of bracing." "Aggressive vegetables." "Meh, boring."

Believe it or not, there are biochemical reasons for these differing experiences that go beyond personal preference or how someone's brain interprets sensory input. The sensory input itself can be fundamentally different because, quite literally, everyone's mouth is different.

Wine is uniquely suited to reveal these differences because it is such a chemically complex mixture. To begin with, the composition of saliva varies greatly from person to person. Salivary proteins can interact with wine tannins in dramatically different ways. In some people, these proteins bind strongly to tannins, causing them to clump together and fall out of solution—much like egg whites coagulating—producing that gritty, squeaky mouthfeel often described as astringency. In others, a different protein profile may interact far less with tannins, resulting in a noticeably smoother sensation on the palate.



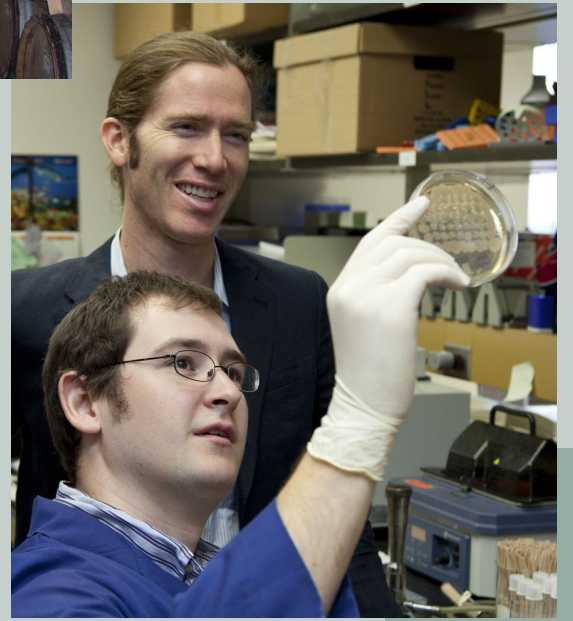
Very serious barrel tastings.

Saliva also differs in its functional activity. For example, some people produce higher levels of enzymes called esterases, which break down esters—compounds commonly associated with fruity aromas and flavors. A person with high esterase activity may perceive a wine as less fruity because these compounds are being degraded before they can fully contribute to the tasting experience.

Secondly, our mouths are far from sterile. In sickness and in health, billions of microbes live on our tongues, teeth, and oral tissues. This oral microbiome can shift within a single individual over time and varies enormously between people. These microbes are capable of transforming wine compounds in ways that far exceed human metabolic abilities, and they can respond rapidly to repeated exposure. This helps explain why a wine may taste different on the second or third sip than it did on the first.

One especially important example involves sulfur compounds. When yeast becomes stressed during fermentation—due to high temperatures, nutrient imbalances, or other factors—it can produce volatile sulfur compounds such as methanethiol and hydrogen sulfide. Even at extremely low concentrations, these compounds can evoke cabbage,

onion, egg, or sewage-like aromas and are generally considered wine faults. Interestingly, certain oral microbes can metabolize these sulfur compounds, effectively removing them. People who harbor these microbes may perceive far less of these unpleasant aromas than those who do not.



Ian's lab supervisor days.

Finally, genetics play a major role. Each of us carries a unique set of genes encoding odor and taste receptors. A classic example is cilantro: individuals with certain variants of the OR6A2 gene—more common in East Asian populations—perceive its flavor as distinctly soapy and unpleasant. Similar genetic variation affects how we detect and interpret the myriad compounds present in wine, further ensuring that no two tasting experiences are identical.

In short, one of wine's greatest charms lies in its complexity. Subtle differences across vintages, grape varieties, and styles can shift compound concentrations to which humans are exquisitely sensitive. Combine that with the immense biological diversity of the people tasting it, and you are almost guaranteed an experience found nowhere else—the true spice of life.



Testing spirits in the lab.

Donna Glomski

Continued from page 8

Through the years I have observed the miraculous way that wine allows people to relax and enjoy special moments together. Nurturing important relationships that sustain emotional and physical health** while gathering to share a glass. It's important to savor all aspects that wine offers, not just these. Creating a warm environment where memories and connections are made strengthening community with a common landscape. Whether celebrating a special occasion or just relaxing in this hectic world.

***Blue zones support wine as the healthiest of alcoholic drinks.*



My grandkids, Eric & Gayle's kids, when they were young.

Designing Your Wine Journey

by Cherene LeAnn Nester,
Wine Club Manager

A while back, I walked into a brewery and did what most of us do when faced with a long tap list – I asked for a flight. The menu was dazzled with fruited beers ranging from sours to pilsners to IPAs. I studied the beer list carefully before requesting five tastes. When the bartender placed them in front of me, I did what I *thought* made sense – I reached for the one I assumed I would like most. It happened to be the middle pour. My husband, who is not much of a drinker, began at the beginning and tasted his way through methodically. Meanwhile I sampled around, thinking, *these are wild... and a little aggressive on my palate.*

Then he turned to me and said, “did you taste that key lime flavor? I got it from going from pour one to pour two.” I was genuinely shocked. Mix the pours? I sipped pour one then quickly followed with pour two. To my surprise, it tasted like key lime pie. The first pour was light and crisp. The second was creamy with a subtle sweetness. Together, they created something entirely new. I turned to the locals sitting next to me at the bar and asked, “Has anyone else tried this?”. They laughed, “Oh yes, we blend them all the time. You can build entirely new flavors.”

That moment stuck with me. It wasn't just about beer. It was about sequenc-



Adding more options and diversity to your release this quarter with the Springtime Rose Sips Bundle.

ing, blending, and intention. About how one taste prepares you for the next. And it reminded me exactly why wine is so different.

Beer was not meant to be tasted this way. But wine profoundly exemplifies methodical tasting. When we guide a tasting from a crisp white to a fuller Rhone-style red, we are not simply pouring beverages. We are walking across steppingstones of flavor. The first wine might highlight citrus and minerality, lifting and brightening the palate. The next may introduce more fruit or subtle oak, adding dimension. By the time we arrive at the structured red, your palate is ready – open and attentive – rather than overwhelmed.

Our Wine Club has begun offering quarterly choice options that allow our members to cater to their tastes. Wine is not meant to be one-dimensional. It is not a single lane experience. By offering expanded selections, we are creating opportunities for you to design your own tasting journey.

Look for these exciting tasting opportunities each release:

- Vineyard Verticals (the same grape, different vintages)
- Build a flight (white, medium-bodied red, fuller-bodied red)
- Experience new flavors (Port-style, Apple, Pommeau, Blanc de Noir, Rose)
- Adding extra bottles - some to enjoy now, some to revisit later

The beauty is that you, the Member, have more freedom to explore. And exploration is where discovery lives.

As you explore your upcoming releases, I invite you to slow down and taste intentionally. Notice how the first wine opens your palate. Pay attention to how the second builds on it. Let yourself be surprised by what emerges in the third or fourth taste. Try revisiting a bottle a few weeks later. Compare notes. See what has changed. That is what makes wine so special. It is a bridge between flavors. A bridge between seasons. A bridge between moments shared and moments yet to come. And with the expanded variety now available each quarter, you have more opportunities than ever to cross that bridge – one thoughtful sip at a time. I cannot wait to hear what you discover.

THE WINE CLUB CORNER

by Chere LeAnn Nester, Wine Club Manager

So much to do and taste - so little time! Quarter 2 is the kickoff to the exciting spring season and there's no shortage of things to experience. Mark your calendar and come enjoy the beauty of spring with us.

UPCOMING EVENTS

- Mar 6 **PICKUPS AND POURS Q2**
- 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



SAVE THE DATE

**Gems of
Southeast Europe -
Lower Danube River
April 19-26, 2027**

Avenues of the World, Inc.
928.556.0853
Monika@avenuesoftheworld.com



QUARTERLY PICKUP EVENTS

Pickups & Pours and Last Call are your quarterly release pickup party & taste wines available as add-on options. Only available during Quarterly Pickups & Pours events.

March 7
April 5

SPRINGTIME ROSE SIPS

A pre-release Rose Trio.
A Member's Only Rose Reveal

Includes:
2025 House Mountain
Counoise Blanc de Noir,
2025 Colibri Greanche Rose,
2025 Colibri Mourvedre Rose,
and set of two rose-inspired
wine glasses.

Release Date: March 6



COMING SOON

Barrels & Burgers

Join us for a delicious and exclusive experience at our Barrels & Burgers event! Enjoy freshly grilled, grass-fed burgers, made right on-site and cooked to order. Each burger pairs perfectly with exclusive PSC barrel samples-offering you a rare taste straight from our cellar.

March 28 - Hosted by Corey & Bree

March 29 - Hosted by Eric

Tilted Earth Festival

A summer solstice celebration of music, wine & food.

June 20

Tickets available soon!

RELEASE SCHEDULE

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

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

wineclub@pagespringscellars.com

928-223-4196

928-639-3004 x116

Scan to access your account



First Peek: Wineleopard Corkscrew Gallery

GRAND OPENING: Sunday, March 8

Hosted by Eric Glomski and Robert Leopardi
Reservations available beginning March 9



View of main area in the Corkscrew Gallery.



A variety of miniature corkscrews.



A selection of Scandinavian corkscrews.



Unique full body Syroco corkscrews.