



# heard it on the GLOMSKI GRAPEVINE



By Eric Glomski,  
Owner and Director of Winegrowing

## My recent trip to the Rivers Dordogne and Garonne

Never in my life have I seen a river flow in two directions ...

Such was this revelation amongst the many eye opening educational experiences I had while visiting the storied wine growing region of Bordeaux, France.

It is easy to think of the "old world" as a place of historic rusticity: big stone buildings and chateaux, narrow country paths leading from vineyard to vineyard, small villages coming together for the annual grape harvest, and people young and old eating local breads and cheeses under broad oak trees at the end of a hard-earned day of labor. In some places, the vestiges of this life still exist, for instance in the smaller, less well-known villages of Bordeaux.

In stark contrast are the powerhouse estates of the iconic appellations of Pauillac, Margaux, St. Estephe, Sauternes and St. Emillion. In addition to the overarching display of power and wealth one sees in the multi-million dollar chateaux of the area, it is hard not to marvel at the perfectly manicured form of the areas vineyards (was I quietly disgusted or really just jealous...?). A closer inspection reveals that regular hedging is the norm (in fact in wet years the top vineyards might hedge up to 10 times in a growing season!) and that either millions of gallons (should I say, litres) of herbicide or millions of human hours of weeding are taking place (although with the exception of one vineyard that was plowing with horses – Chateau Angelus – I never saw one person out with a hoe).

Closer inspection, still, turned up ornate barns packed with some of the most modern farming equipment I have ever seen. Tractors that travel over the row (upside down "U" shaped with wheels straddling the vine row rather than driving between them) hedge on all sides while simultaneously spraying fungicides, were omnipresent. Neat lawns striped the middle of the rows and roses and other ornamentals bookended most vineyards. While it was hard to tell how much was shameless marketing and what was bonafide, cutting-edge research, a number of growers shared their excitement about the use of pheromones in the vineyard to attract beneficial insects and deter pests. Another vineyard had a large canon on their property that purportedly keeps hail from forming in their area by igniting a blast of acetylene gas that creates a 200mph shockwave that disrupts hail formation (terroir anyone?). Another eye-opener for me was learning that Chateau Lafite, one of the most famous and expensive wines of the world, mechanically harvests most of their grapes.

*Continued on P3*



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# IN THE TASTING ROOM

By Leslie Foerstner,  
Tasting Room Manager

When I heard the theme of this quarter's newsletter, Old World vs. New World, I thought back to my early days in the hospitality industry. I was a Harvey Girl at the El Tovar on the South Rim of the Grand Canyon. In those days (I'm not going to say what year...), we had a line-up before each shift. Our manager would check our uniform, hair, makeup and nails to ensure we were perfectly presented before going out on the floor. In subsequent jobs at the Ritz Carlton and Four Seasons Resorts I had to learn lots of pledges, steps of service and many other rules for customer service. While all of these Old World styles of service give us great structure, the service industry has largely moved on from this strict style.

Much like New World wines, which are based in Old World styles but have evolved, New World service

style is all about the guest; reading what they want and structuring your service around them. This is what we strive for in the Tasting Room. Even though we are busier than ever, we have restructured our space to make it easier for the staff to work while giving each server a smaller section. This has strengthened our customer service and greatly aided our staff retention.

While the service industry in general has a large turnover, most of our staff has been here at least 6 months, many going on a year or more. We also have several staff members that left for other jobs and came back home! Our goal here at PSC is to keep our exceptional team together. In future articles we're going to introduce our team with a short biography and photo so you can better get to know your PSC Family! ❖



## PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, Owner Page Springs Yoga & Massage

### HAPPY HOUR, OLD STYLES VS. NEW STYLES

There is evidence of yoga practice 5000 years ago. Some believe that yoga is actually 10,000 years old! I'm guessing that at either time frame, yoga practitioners were not wearing see-through yoga pants and backless tank tops. In fact, yoga wasn't allowed to be practiced by women. Today, there are so many different styles, traditions and techniques to practice yoga and, in my opinion, some have lost sight of what yoga is. To me yoga is a word reminding us to practice being the best human we can, to strive for the best and practice patience and forgiveness of ourselves when we don't. It's not about being physically flexible, but mentally and emotionally flexible.

Using different yoga techniques can help us tap into our energy system and sip the nectar of life. How often do we drink wine or eat food without distraction? Eating, drinking, talking and someone asks us 'how is it tasting?' only to realize hmm, I hadn't thought about it.

Please join me in a guided yoga practice amongst our vines to tap into our potential energy and sip not only the nectar of life, but specifically learn to taste like a Yogi/Yogini with Page Springs Cellars wines and food prepared by Chef Bryan on October 6th at 5:15 p.m. Limited spaces are available. Please sign up on our website, [www.pagespringscellars.com](http://www.pagespringscellars.com) under the shop, event tickets.



### WINE DOWN: A YOGA HAPPY HOUR

**Date: Friday, October 6th**

**Time: 5:30 p.m.-8:30 p.m.**

**Price: \$40 (plus 6.35% sales tax)/person**

**Purchase: [shop.pagespringscellars.com](http://shop.pagespringscellars.com)  
(Event Tickets)**



# FROM THE VINEYARD

## A New Old World

By Anthony Averbeck,  
Vineyard Foreman

The Old World is where *vitis vinifera* originated. The majority of the Old World wine regions are in Europe. New World wine regions are those where grapevines are imported. It is a fascinating global experiment to discover how different grape varieties behave in different parts of the world. The vast collection of claims on the quality of the wine from certain regions; “the best (insert varietal here) comes from (insert region here)!” It is an exciting frontier! However, with traveling grapevines exploring new environments there are potential consequences. Just ask France.

In the late 1800s an event called The Great French Wine Blight occurred. Vineyards were dying and the farmers couldn’t understand why. By the end over 40% of French vineyards were devastated. This blight epidemic damaged the French economy forcing many to find another life elsewhere, and those who stayed suffered severe wage cuts. A dark cloud loomed over French wine for 15 years. The French government desperately offered 320,000 francs (around \$600) to anyone who can develop a cure. The fundamental question, however, is what caused the blight in the first place. The answer to that is the New World.

Grapevines were being brought in from California for varying reasons including experimentation and grafting trials. What they didn’t realize was that the vines carried tiny travelers. Nasty aphids who like to feed on the roots of a grapevine. Feeding on the roots causes deformities and fungal infections which then girdle the roots, rendering the vine unable to take in

water and nutrients. With the invention of steamships making travel across the sea faster, these tiny travelers can now survive the trip. France unknowingly imported what would be the cause of their blight epidemic: the grape phylloxera!

The agricultural society of Montpellier had appointed a committee to investigate the cause of the blight. The grape phylloxera was indeed found to be the culprit. The objective now was to find a solution. The answer lied where the problem originated: the New World. The solution was to graft



French vines onto aphid-resistant American rootstock. Not all French farmers were on board and continued to use pesticides to no avail, they were known as “Chemists”. Those who adopted the grafting technique were called “Americanists”. Over time, after showing great success, a majority of French wine growers began “reconstituting” (grafting) their vineyards. French vines on American rootstock: A New Old World!

California would later suffer a phylloxera epidemic of their own, prompting development of other aphid-resistant root stock varieties. It is a constant evolution on both ends. It is also a constant debate on the quality of wine produced by grafted vines against own rooted vines. Grafted vines are the only solution to managing phylloxera infestations and with that in mind I believe it’s a debate not worth having. Personally I’m more interested in seeing vines being planted in unlikely places. I find it is much more complex and interesting than simply: Old World vs. New World. There are so many elements that are also evolving. Life doesn’t stand still. Don’t get comfortable. Wine changes. One minute you’re sitting on your 100 year old vines that originated from your region, and the next minute you have to rip it all out because of a small bug. For those who are interested, however, there are pre-phylloxera wines available to this day. ❖



A cartoon from “Punch” (1890)

“The phylloxera, a true gourmet, finds out the best vineyards and attaches itself to the best wines.”

## Glomski Grapevine *Continued from P1*

Multiple wineries we visited also had multi-million dollar optical sorters that discern between perfect grapes and lower grade specimens coming in during harvest. These perfect grapes are gently shunted to computer-controlled fermentation tanks where the temperatures are adjusted while automatic systems work (pumping and punching, etc.) over the grapes to encourage the extraction that human labor has painstakingly done for centuries.

While there still may be many marked differences between Old World and New World wine styles (although one might argue that they may be converging...), the idea that wines are being made with the well-calloused hands of beret clad farmers along old country lanes is antiquated at best. What I find fascinating, though, is that most of Europe has managed to hold on to and project this image or brand internationally. The Old World aura is life and well, even if at the heart of the matter it is a thing of the past.

(By the way, the river that flowed in two directions was the Garonne. Despite the fact that we were docked in Cadillac, some 50 miles upstream from its downstream confluence with the Dordogne River and the Gironde estuary, and nearly 100 miles from the Atlantic, was so strongly influenced by the ocean tides that once a day its current would reverse...). ❖



# Member PROFILE

## Ross Bergstedt & Kristine Lewis

My wife Kristine and I were fortunate enough to river cruise French Wine country this past July with Eric and Sam, and a good number of great folks from both PSC's and Pillsbury's respective wine clubs, on AmaWaterways' AmaDolce. Simply put, we had the trip of a lifetime, learning so much about the history of the world's "epicenter" of wine, as well as where wine is heading in the future. Mostly, we learned that we have a lot to learn. Ah, homework.



I mean, c'mon, who among us Winos (Wineaux) wouldn't want to visit a city that has an entire museum — Cité du Vin, or City of Wine — dedicated to wine? This exists in the city of Bordeaux! It's an interactive museum, housed in a modern building 8 stories tall, constructed so that it resembles wine swirling in a glass. We appreciated the fact that the tasting room, which encompasses the entire 8th floor, carries not only French wine, but wines from around the world. Note to Eric and Sam: we need to pitch some of the fruits of your labor. We would be elated to see AZ wines there the next time we all visit Bordeaux.



This brings me to the heart of this article — Old World Wineries vs. New World Wineries. I will fully admit that I had the preconceived notion that any tasting room that we were to visit in France would be old, dark and dank. Smelling of wood, creaking floors, lit by candlelight, you know, like Kazimierz in Old Town Scottsdale (love that place). Instead, in the handful of tasting rooms we enjoyed, we found delightfully contemporary, bright and well-appointed tasting rooms. For instance, Chateau Guiraud: The vineyard itself is organic, choosing predatory bugs instead of chemicals to fight off harmful bugs (which we would come to find in many of the vineyards). These beneficial critters even get their own "bug condo" specially designed with materials they would use if they were to start from scratch.

In the city of Bourg, we visited the tasting room of Maison du Vin Cotes de Bourg, situated on a hilltop overlooking the Dordogne River. It was a welcome respite from the 100 degree weather that we had to endure on our walk that Sunday. All of the Arizonans agreed - it wasn't a dry heat. But this contemporary tasting room has a secret weapon against the high temperatures: large sliding glass doors on 3 sides. And remember that I mentioned it was on a hilltop? It caught



just the right amount of a breeze to cool 100+ people off. There was an old-time music performance group that charmed everyone's socks off and had more than a few of the group up and dancing. The tasting room was normally not open on Sunday, and I am not sure if that is local law, or customary due to being the Sab-bath. Either way they opened their doors and their arms for us; we collectively reciprocated by buying up all of the wine they had allocat-ed and had hoped to sell. We know this because my wife purchased the very last bottle they had.



We love our vineyards and tasting rooms here in AZ. I believe that the first vineyard-specific wine tasting room I ever patronized was Arizona Stronghold. I found that it had (and has) the right amount of western charm, stemming from its name-sake. Kind of a terroir for naming of a wine and it's representative wine tasting room. I mean, you're not going

to name an Arizona wine something like "Coastal Fog" for the same reason that you're not likely going to find a French wine or vineyard named "Dusty Trail".

We also loved the vineyards and tasting rooms in France. Kristine and I very much want to go back some day (with maybe some improved language skills). The town of St. Emilion was magic to me. Bordeaux is a city that we could see ourselves living in. But, if we were asked to pick one place to enjoy a single wine varietal, or one vineyard, forever would not be fair. Variety truly is the spice (or ECIPS) of life. If the wineries in France and the New World were precisely the same, what would be the reason to even venture over there, or for the Old World to come here?

Salute y'all! ❖





# NOTES FROM THE CELLAR

By Marissa Gagliardi,  
Assistant Winemaker & Alchemist

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

As a wine lover and consumer, I prefer Old World wine, almost without exception. I will pick an Italian or Spanish red, over California or Australia, any day, if given the option. For whites, Alsace, Germany, and Austria are my favorites, unless someone else is paying, then there is almost nothing I would prefer to drink than a great Burgundy...red or white! When I do drink New World wine, I often gravitate toward the most "Old World Style" I can get my hands on. By this I mean, terroir driven, food friendly with structured acidity, and earthy.

Old World Wine technically refers to wines that come from regions with long, documented traditions of winemaking. It includes Europe and parts of the Middle East, where as the New World refers to everywhere else, most notably: Australia, New Zealand, Argentina, Chile, South Africa and the United States.

New World wine tends to be: more fruit driven and from hotter climates (this is without a doubt an over generalization) and subsequently have riper flavor and aroma profiles, with less focus on acidity, higher alcohol levels,

and are fuller bodied. While still food friendly, New World wines tend to be made with the intention of being enjoyed as a stand-alone beverage, as well as with food.

As a winemaker, I have to be very conscious of my bias and not allow myself to equate Old World qualities to "better", because the reality is New World style seems to be the preference of the majority of American consumers. Certainly, my fiancé Renick, as well as most of my friends, prefer really big, fruit forward reds, that I often think are a bit much and overpower food. I often find myself saving my Old World reds for my "wine geek" friends (99% of whom are in the industry) and drinking my New World style wines with the people closest to me.

Page Springs Cellars made over 65 different wines in 2016. This is a huge variety, which covers a wide range of styles, and offers wines for every palate. To achieve this variety, we employ varied growing practices, vineyard sites around the state, and a wide range of winemaking techniques. This is a beautiful blending of Old World and New World strate-

gies. I love the freedom being a winemaker in the New World allows me, and I love the traditions, the Old World offers us to draw on. As our economy becomes more global, the differences in Old World and New World wines are blurring.

A deeply ingrained part of our mission at PSC is to create wine around which community can gather. This means bridging worlds... Old and New, and raising a glass to each other and the One World we share. ♦



## PAGE SPRINGS CELLARS WORD SEARCH

B	O	A	U	R	G	R	I	E	I	M	M	E	T	E	Y	E	E
O	I	H	S	H	D	N	N	E	M	E	R	L	O	T	X	N	R
U	O	S	S	I	O	E	F	O	A	N	E	L	C	T	U	A	R
L	U	R	A	Z	S	M	A	L	B	D	O	T	I	E	G	C	T
E	O	N	N	G	A	A	N	U	E	O	G	F	N	M	R	H	A
N	E	M	N	C	P	L	D	R	X	S	U	A	T	A	E	E	N
C	M	A	E	I	I	M	E	O	U	A	U	N	X	L	C	E	G
I	E	S	N	P	C	A	L	B	E	U	N	T	H	L	H	A	B
G	R	E	N	A	G	L	P	I	H	S	L	U	R	I	H	U	A
N	L	N	S	U	E	B	O	P	C	U	E	X	C	W	O	M	R
A	O	R	H	O	N	E	U	A	A	S	H	R	I	U	Q	O	E
T	A	E	I	H	E	C	L	S	H	I	R	A	Z	U	P	S	C
B	O	T	E	M	U	O	N	S	H	B	E	C	A	O	C	P	N
R	O	U	S	S	N	I	E	O	S	L	U	O	P	C	I	P	I
O	U	A	U	U	C	D	O	D	R	O	O	S	S	A	C	S	U
B	A	S	D	G	H	J	N	E	S	E	I	O	B	N	A	C	V

SAUTERNES
MERLOT
MALBEC
PINOTAGE
SHIRAZ
ROUSSANNE
BORDEAUX
CINSAULT
GRENACHE
PICPOUL
ZINFANDEL
MENDOSA
WILLAMETTE
RHONE



# IN THE KITCHEN

By Bryan Nowicki, Chef de Cuisine

When I started thinking about food and New World/Old World for this article many things came to mind: nouvelle, fusion, Escoffier, European influence and many others, but a couple of main points stood out for me.

To me Old World is a compilation of systems and processes handed down from generation to generation. These systems and processes are based on regionality. Before trade routes were prevalent, cultures used what they were given in their respected environments and developed ingenious ways of processing, preserving, fermenting, aging, cooking and flavoring of food and drink.

New World is a different story. When did “New World” start? In wine, many point to the phylloxera situation beginning in the 1850s and becoming paramount around 1900 with 70% of European vines infected. Frenchman, Jules Émile Planchon, and an American, Charles Valentine Riley figured out if Old World *Vitis Vinifera* was planted on American root stock it survived the nasty insect. Vines were replaced all over Europe and planted around the world in comparable climates in fear they would not survive in the Old World. Funny thing is, by all indications phylloxera originates in the US and was brought to Europe on dirty work boots. This was a turning point. The New World was planted with the old vines and started the timeline for New World wine. Although I think this point is arguable as the Franciscans were spreading grape vines in the mid-1500s all over the world and in the Americas in 1565.



So this is the story for wine but what about food and when did New World food begin? Let's move past beginnings of trade route and travel, the introduction of seeds, animals and spices through these routes. This period could be argued as beginning of New World food. There were other turning points in food history we could go into, but in my opinion, New World cuisine is and was born out of immigration, migration and slavery. Many of these recipes and processes handed down from cook to cook in the bowels early kitchens and many of the cooks were immigrants, slaves or migrants. Out of this literal melting pot of ideas and techniques many things we eat today were born. This cultural crossover coupled with readily available product from across the globe has created a whole “New World” of cooking and food.

Many foods and techniques we are obsessed with today came from poverty and necessity, we could go through infinite examples but for this purpose and recipe let's stick to balsamic vinegar. True balsamic vinegar is made from a reduction of pressed Trebbiano and Lambrusco grapes, resulting in a thick syrup, called *mosto cotto* in Italian, it is subsequently aged for a minimum of 12 years in a battery of several barrels of successively smaller sizes. This process has been carried out for hundreds of years in Modena Italy and an obvious great use for grapes after first wine press. Over the last 20 years we have become obsessed with balsamic vinegar, reductions and you see it used in many dishes, glazes and even molecular gastronomy. One of my favorites is Balsamic Strawberries, this simple timeless classic uses the sweetness of ripe berries balanced with the acid and complexity of the vinegar for a tasty post meal dessert or palette refresher. ❖



## BALSAMIC BERRIES

STEM AND WASH 2 PINTS OF RIPE BERRIES, SET ASIDE

1.5 CUPS AGED BALSAMIC VINEGAR

2 OZ. PORT WINE

2 OZ. HONEY

Simmer vinegar reduction by almost half, about 25 minutes. It should just start to become syrupy, remember it will thicken a bit when it cools.

When reduction is cool add to strawberries and set aside for 15 minutes to macerate.

Garnish with fresh mint and a little crème.



# TOURS

By Lukas Bernard,  
Brand Ambassador

## World Tour

Old World vs New World is always an interesting discussion with wine geeks like us (or maybe wine geeks like you). From farming practices and fruit processing to blending techniques and aging, this popular comparison incorporates two main themes. Old World is often referenced to imply the historic heartland of wine: Europe. The other major component of this applicable term is the approach to wine growing/making which abides by many very well-established traditions, as well as legal regulations.

I like to think that PSC is a bit of both worlds. We obviously reside in the New World and love to think outside of the box, but often count on historic techniques and approaches to creating fine wine. In winemaking, there is a dichotomy of the outside world of farming and the inside world of processing/production. I believe that when it comes to technique and approach, PSC is more of a New World winery within the cellar, but more Old World throughout our farm land. Want to know more about these differences and how they influence what you're drinking? Allow us to answer this question by guiding you deep into these worlds that are so uniquely beautiful.

We are now offering a new experience that is creating quite the buzz! Our exciting new Vineyard Tour will take you on an unforgettable expedition that is built around our classical approach to farming grapes. Go mobile with PSC and taste exclusive wines within the vines that they were grown while experiencing the beauty of our remote House Mountain Vineyard. Enjoy the incredible views, the delicious offerings of Chef Bryan Nowicki, and tastes of very special wines, such as our 100% Pinot Noir! This experience is only offered on the first and last Saturday of the month so plan accordingly.

Our onsite Winery Tours are still continually running during the weekends and provide a great educational immersion into all things PSC. Time it right and you may be lucky enough to see our winemaking team in action! For more information on our Tours offerings, call us at 928.639.3004, email us at [Tours@PageSpringsCellars.com](mailto:Tours@PageSpringsCellars.com), or visit us at [www.PageSpringsCellars.com](http://www.PageSpringsCellars.com). We hope that you will allow us to provide these amazing opportunities! ❖



## UPCOMING OFFSITE EVENTS:

### WINE IN THE WOODS

Sept. 10 at Flagstaff Arboretum  
[www.thearb.org](http://www.thearb.org)

### SEDONA WINEFEST

Sept. 23-24 at Sedona- Posse Grounds  
[www.sedonawinefest.com](http://www.sedonawinefest.com)

### OFF THE RAILS

Oct 14-15 at Kingman Locomotive Park  
[www.gokingman.com](http://www.gokingman.com)

### WILLCOX WINE COUNTRY FESTIVAL

Oct. 21-22 at Railroad Park in Wilcox  
[www.willcoxwines.com](http://www.willcoxwines.com)

### WINE & DINE IN THE VINES

Oct 28 at Yavapai College, Clarkdale  
[www.yc.edu](http://www.yc.edu)

### GRAPE AZ WINE EVENT

Oct. 29 at Phoenix Heritage Park Square  
[www.grapearizonawineevent.com](http://www.grapearizonawineevent.com)

### WALKIN' ON MAIN

Nov 11 at Main Street, Cottonwood  
[www.visitcottonwoodaz.org](http://www.visitcottonwoodaz.org)

### TEMPE FESTIVAL OF THE ARTS

Dec 1-3 in Tempe  
[www.tempefestivalofthearts.com](http://www.tempefestivalofthearts.com)

*"To take wine into our mouths is to savor a droplet of the river of human history." - New York Times, 1967*

## Private EVENTS

By Lisa Russell, Private Events Coordinator

Wine has an amazing ability to connect past with present.

From vintage to vintage, wine is a snapshot of history reflecting "place" and what nature provided (or didn't) in that particular year. It's an amazing combination of influences ranging from soil health, water, weather patterns and sunlight to cultural practices in farming and of course, the winemaker's influence at that moment in time. But, it's this sense of place that wine can imbue that I find intriguing.

Why do certain places hold meaning to us? What is meant when places have a strong sense of "place"? Is it the intrinsic character of place or the meaning people give to it? Perhaps, it's a mixture of both?

This has been an area of intense study by many disciplines from cultural geographers and anthropologists to sociologists and of course, winemakers.

Some places have a strong identity and character that is deeply felt by both locals and visitors alike. Page Springs is definitely one of those places that connect with people on an emotional level. When you visit us, you're able to immerse yourself in a place that embraces Old World sensibilities reflected in our winemaking style while providing solace in a new, modern world full of technological advances.

When you're here, enjoying our wine, you are imbibing a sense of our place that celebrates family, community and respect for the land — a very Old World sense of living. Let us help you create a unique experience that expresses a sense of our place and your unique connection to Page Springs Cellars and our shared love of wine. History reflected in a bottle.



Photo by White Desert Photography

To create your next memorable event, contact our Private Events team at [private-events@pagespringscellars.com](mailto:private-events@pagespringscellars.com) ❖



# In This RELEASE

## Q4 Preview:

Last Day to Make Changes: November 3

Charge Day: November 7

Ship Window: November 13-15

Pickup Window: November 10 – December 11

Ship Pickups: December 12-14

## INNER CIRCLE

### 2016 Cochise County Sangiovese

Suggested Cellaring 2-4 years

### 2015 Dragoon Vineyards Marselan

Suggested Cellaring 3-5 years

### 2014 Smokin' Jacket

Suggested Cellaring 4-8 years

### 2014 Dos Padres Vineyards Syrah Clone 470

Suggested Cellaring 8-10 years

### 2016 Colibri Vineyards Grenache

Suggested Cellaring 2-4 years

### 2016 Graham County Cabernet

Suggested Cellaring 5-7 years

## CELLAR DOOR

### 2015 House Mountain Vineyards Petite Sirah

Suggested Cellaring 5-8 years

### 2016 Super Arizona

Suggested Cellaring 3-5 years

### 2016 Cochise County Sangiovese

Suggested Cellaring 2-4 years

### 2015 Dragoon Vineyards Marselan

Suggested Cellaring 3-5 years

### 2015 Colibri Vineyards Grenache Whole Cluster

Suggested Cellaring 2-4 years

### 2016 Graham County Cabernet

Suggested Cellaring 5-7 years

## FAMILY

### 2016 Super Arizona

Suggested Cellaring 3-5 years

### 2015 Deep Sky Vineyards Mourvèdre

Suggested Cellaring 3-5 years

### 2016 Cochise County Sangiovese

Suggested Cellaring 2-4 years

### 2016 Graham County Cabernet

Suggested Cellaring 5-7 years

### 2016 Colibri Vineyards Grenache

Suggested Cellaring 2-4 years

## FRIENDS

### 2016 Super Arizona

Suggested Cellaring 3-7 years

### 2015 Dos Padres Vineyards Mourvèdre

Suggested Cellaring 3-5 years

### 2016 Colibri Vineyards Grenache

Suggested Cellaring 2-4 years

## PRIMA

### 2016 La Serrana

### 2016 Dos Padres Vineyards Malvasia

### 2016 Dos Padres Vineyards Vermentino

# The Wine Club WORD

By Julia Velo,  
Wine Club Manager

## Dear Wine Club

**Q:** Can friends or family pick up my release for me?

**A:** Yes! Members can send friends and family to pick up releases. If you are feeling generous you can even share your free tastings with them! Just have them give the name the membership is under to the Tasting Room Staff.

**Q:** PSC suggested cellaring is anywhere from 2-10 years depending on the wine. I don't wait that long. Is it ok to enjoy now?

**A:** Absolutely! We release wines when they are ready to drink. Aging PSC wines will alter flavors and textures over time but this is not necessary to enjoy! Aged, not aged, Trust Your Palate!

**Q:** If I love a wine from my release, can I get more of it?

**A:** Maybe...It would depend on availability. We produce small batches and most Wine Club wines are limited. Don't give up hope! If there is a wine you would like more of reach out to Julia Velo your Club Manager.



**Q:** How do I stay up-to-date with Club and all that is happening at PSC?

**A:** Make sure we have the best email address on file. We email Club members regularly with release timelines, Club Events, Offsite Events and Pop-Up events. And you should consider adding Page Springs Cellars to your email contacts to ensure you get our emails. ❖