

Appreciation and Gratitude

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

by Eric Glomski
Founder & Director
of Winegrowing

Gratitude

Given the theme of thankfulness our Wine Club Manager selected for this newsletter, my original intention was to take some thoughtful time to thank my wife and family who have supported and stood by me all these difficult and rewarding years. But...I will have to put that on hold for another day. As things tend to go in my life, I had an experience last week that left me thinking deeply about another person who I have great respect for and for whom without I would not be standing where I am now. I have been blessed in many ways, and one of them is that the universe puts things in front of me at very important times: when I am getting too egotistical and self-focused, when I have strayed off the right path, or when I have forgotten something or someone very important (among other things...). This latest guide prompted this story.

A couple weeks ago I was rummaging through lists of library wines and magnums trying to pick special wines for the (then) upcoming Inner Circle movie night, when I came across a single Magnum of 2014 Colibri Rotie, a classic blend of Syrah and Viognier. Now, as you may or may not know, we no longer grow Viognier at Colibri because it got frosted too frequently. Not only was 2014, in my

humble opinion, the best vintage to date at Colibri, but it was also the last year we made the 'Rotie' from 100% Colibri Fruit (the Viognier has since come from other vineyards).

Now...there was one particular Wine Club Member that absolutely loved and regularly praised this wine (all Colibri Rotie actually) and he immediately popped into my mind. (It's funny because I associate certain wine loves, or should I call them infatuations, with other Members as well. For instance I can think of a fanatical Cunoise lover, and a Grenache addict, and then there's the Teroldago devotee...well...I digress...). I suggested to our Wine Club Manager, Kaitlyn, that she reach out and offer this bottle to him. As expected, Kaitlyn jumped right on it, and she (we) were met with an unlikely response...This Member would not buy the bottle, but would rather trade it for another. Well...to my surprise he offered up an incredible trade that was also a partial namesake label - 2003 Lynch-Bages. You may have guessed, but the gentleman's name was Robert Lynch. If you don't know who he is, you should. And...you may also have guessed that we were getting the better

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PAGE SPRINGS YOGA & MASSAGE

'Thank You Frederick'

by Gayle Glomski
Founder Page Springs Yoga & Massage

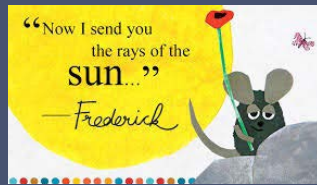
I read a book several years ago containing short stories about human vs nature survival. Although mother nature was inviting people to their deaths with different scenarios, each survivor shared a moment of awe and gratitude for her. While death has stayed more than an arm's length away from my body, I believe I can relate to a sensation of true gratitude.

In my opinion saying 'thank you' has become a polite expectation and empty words that come across like a looped recording. Recently I've noticed 'thank you' has morphed into 'I appreciate you' and appears as empty as a bottle of wine that had been shared by friends. I wonder if we adults are able to explain how to give an appropriate 'thank you', and if we would also have the ability to notice or receive appreciation from anyone other than close family and friends?

My children gifted me with my first dose of honest gratitude. I remember the overwhelming feeling of loving another human in a way that made my heart shine brighter at just the thought of them being in my life.

Yoga gave me my next lesson. Right away I understood the most important part of the practice was appreciation. The class traditionally ends with a moment of silence to give thanks. It was strange to me that I needed someone to give me ideas of what to be thankful for. And to truly mean it rather than making a check list - same one every class: roof over head, food, water, check, check, check. I have had yoga teachers play the thankful game with me. Suggesting I reach deep inside my heart to give thanks to that one person in my life who was my rock, feeling so much Love for this person, this person I couldn't live without, imaging this person's face with rainbows glowing around them and...are you with me? Do you have that person pictured in your mind and making your heart swell? Then...without warning. Gone. You never get to see them again. A hard lesson about gratitude.

Mother Nature has always been there for me but I didn't really pay attention to her. I never realized how much she taught me about gratitude until I moved to Arizona. I don't think anyone could disagree that Arizona has an amazing landscape every day of the year. I can see when Arizona guests agree it's a great landscape and those guests who feel the beauty in their soul. The gratitude to watch an Arizona sunrise or sunset for a moment to take a quick picture or the tingle and energized excitement embracing, sitting, soaking in the sunrise/sunset for hours. The last few years, I have been reflecting



on a children's book 'Frederick'. Frederick memorizes the earth's beauty to eventually share with his friends and family during dark times.

November is a time we American's celebrate a holiday called Thanksgiving. So many of us have been questioning the origins of the holiday and tend to get caught up in food traditions and day after holiday shopping. How is it that you offer gratitude and is it just once a year? May I ask you to stop and take a breath to feel gratitude. Take a moment to sit without distractions and give thanks to You, for being You because no one is like You. You are unique and one of a kind. I implore you to stop, be present with your family, and friends. Take one moment to toast with your family and friends by truly looking into each other's eyes to give and receive honest gratitude. I beg you to find those neighbors around you that differ in your opinions, beliefs, lifestyles and offer them a toast of Peace. And finally, I beg of you to dig deep into your heart to find gratitude for all living and non-living beings every day and not just one day out of an entire year. With Deepest Gratitude, Cheers!



The Sun Rises

by Will Russell, Massage Therapist

*The Sun rises.
I look beside me to see my sleeping wife and baby-so precious with their faces smooshed together.
I am grateful.
My body moves and sways to shake away another nights slumber.
I rise from my bed and feel my muscles wake.
I take a deep breath. Sweet air fills my lungs.
Conscious breathing, my anchor.
I feel the life of my being eager to be a part of yet another day.
I am grateful.
The coffee pot is percolating. The ducks outside my window are dancing in the water. I open the windows and fresh Autumn air kisses my face.
The season has turned.
I am grateful.
I turn on my shower. Warm water runs over my head. I hum a little tune and marvel at the frequency of my own sound and vibrations.
I am submerged in this dream we call reality.
I am grateful.
The day continues.
I have an appointment to get to and my car won't start.
Slightly amused, I chuckle and mumble to myself,
"Ah, Mercury retrograde. You little rascal."
I take my bicycle instead.
I am grateful.
My client didn't show. The time I spent getting ready to prepare for our session, plus the time I took to get here and they didn't give me a heads up.
I want to feel angry. Energy wasted for nothing.
I look around me-as if she is right beside me, I hear my wife say: "All is happening as it should be." I smile.
I don't need to know why this happened, I trust the divine timing of my life. I move on with my day.
I am grateful.
No matter how any given day turns out, I smile—for I trust the divine timing of my life.
Gratitude: turns what we have into enough.
Gratitude: a catalyst for happiness.*

FROM THE VINEYARD

Insight and Hindsight

by Anthony Averbeck, Vineyard Manager

Sigh. Back to a normal pace out here in the vineyards. We crossed the harvest finish line at Bruzzi Vineyard in Young, Arizona. If you haven't been there, I highly recommend it! Their wonderful hospitality is accompanied by great food! Good thing too, because we were there to pick Vidal Blanc in freezing temperatures, just the way it likes (not so ideal for humans). I reckon the cellar team may have interesting plans for these grapes. Just like that, done was harvest, and there went summer.

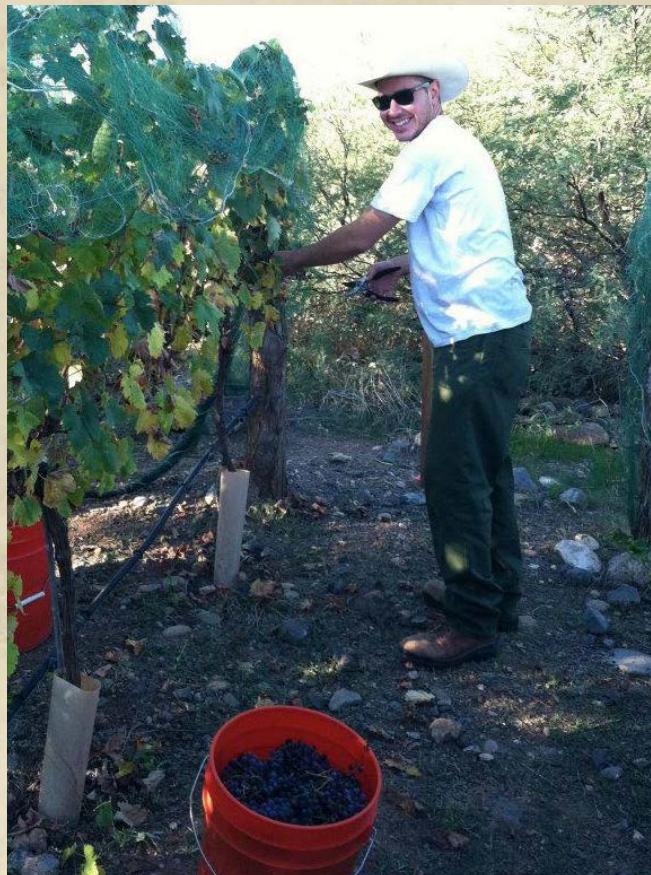
Back in Cornville the vines have been fed their nutrients and can begin dormancy. The alarms and bells have subsided. We can now breath and close our eyes and reflect on the year and review the lessons that were learned.

We're looking forward to starting the growing season with newly installed soil moisture sensors. This will allow me to monitor, in real time, moisture levels in the soil which will inform my irrigation practices as to whether I'm watering enough or not. Also, we will be working with the University of Arizona to experiment with different types of cover crops and fungal inoculants in our vineyards to find ways to organically farm healthy soils. I'm enjoying this "down" time and looking forward to next year as well!

I recently watched "Blood into Wine" with some of you lovely people. I had joined PSC in the fall of 2010, starting off as a harvest volunteer. When I first watched it, I didn't know who anybody was and 10 years later It was like watching a family home video that was shot right before I was born. I know everyone now, but I didn't know them during that time. It was an odd fuzzy feeling, really felt like family. I then played back the last 10 years in my head as if I were watching another home video. It's incredible how much can change in 10 years.

Introspectively I've been through quite a journey so far in the vineyards. Familiar faces, new faces, vines go in, vines go out, our buildings grow, we build from the ground up. So much growth, so many transformations and yet what's great is that the core root of it all hasn't changed. There's still the childlike curiosity, the drive, and still the laughter. I am very grateful to still be a part of this family that has shared a rich history. I'm going to raise a glass for the last ten years, the singular journey I've had at Page Springs Cellars, and here's to many more! Cheers!

I wish you all happy holidays! Stay safe!

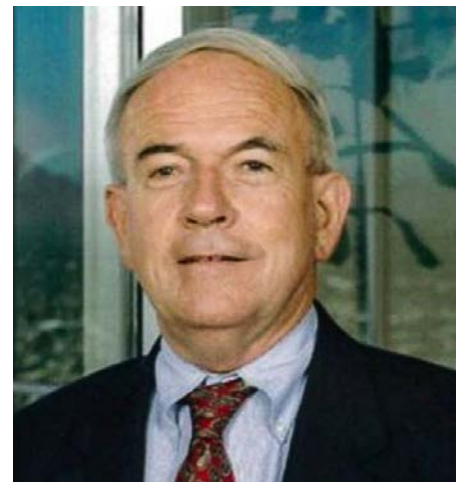


Glomski Grapevine

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part of the deal. 2003 was a difficult year in Bordeaux as it was very warm, but Pauillac, unlike many other right and left bank appellations, produced rich, stunning wines and Lynch-Bages among them.

I first met Bob through a mutual friend and winemaker named Rod Keeling in the summer of 2005. We (meaning all Arizona wineries - ten of us or so) had just received a letter from the Arizona Department of Liquor Licensing and Control (ADLLC) stating that based on their most recent interpretation of State law, we were being put on notice that we did not have the right to sell our wines directly to consumers. We were thus being granted a small amount of time to select a distributor to legally represent our wines.



Well, as you may have guessed, we were not going to take this lying down. This is where Bob Lynch came in. Bob was an attorney, and although his specialty was really big dollar water, electricity and environmental law issues, he was also (luckily for us) a wine lover. Upon meeting him, it was instantly obvious that he was not also extremely smart, but he also exuded a confidence that gave us hope. (Page Springs Cellars had only been open two years and it looked like we were going to have our legs cut off before we even got a chance to walk... which was depressing to say the least.)

Rod and I, with Bob's support, guidance, and weight set out to change our State law. Our goal was to bestow upon our fledging industry the same rights possessed by other small wineries in states with thriving wine industries, such as California, Oregon and Washington. Passing a bill in the 2006 legislative session was to be our goal and we set out to

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Glomski Grapevine

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educate our senators and representatives while negotiations began with the opposition (the wholesalers of whom we were being told we had to use) and their small army of attorneys and lobbyists.

This was not an easy path and there were many junctures where it did not look great for us. Near the end, a day came where it seemed like we had reached an impasse with the wholesalers regarding the final details of what our rights should look like. Time was running out and our bill was going to die on the floor if agreements were not reached. In what seemed an amazing incident to me, the speaker of the house took us all into his private chambers, sat down a dozen-or-so of us, and said "You have two hours, work this out or I will work this out for you...!" Bob was in the room with us and was now being called the Pitbull, when he wasn't in the room, by the wholesaler's front-men. Bob would not budge and he knew the constitutional backing for our argument. He still knew we would win. In the end, his intelligence, knowledge of the law, his unwavering commitment to what was right as opposed to what political power sought, and his belief in our little industry, was what saw us through the darkness. I am 100% certain that we would still have 10 or so wineries today had this one man not championed our cause.

In the time that has passed since then, Bob has continued to contribute to the Arizona wine industry in more ways than I can mention in this short article. In addition to single handedly buying more Arizona wine than anyone I know (vote with your money!), he has hosted numerous Arizona wine themed dinners for the upper crust of Arizona Society, he's protected our small farms in southeastern Arizona from large water interests attempting semi-legal, water grabs, and he has been a ceaseless promoter of the quality and potential of Arizona wines.

In the end, though, Bob is an inspiration on how to live life fully. He has a keen eye for the law, for justice, and the good things in life. He is my friend and I am thankful for everything things he has done, both little and big.

The Wine Club WORD

Gratitude for Nature

by Kaitlyn Wolin
Wine Club Manager

It would be so easy to count the ways I'm grateful: for my family, my friends, my dog, my warm bed, coffee, sweet potatoes, good wine...the list goes on and on. But when I really reflect on one

thing that I'm grateful for always, no matter what else is going on in my life, I always circle back around to my gratitude for nature.



I wasn't aware of my connection to nature growing up, living in a suburb in Southern California I was both close to the mountains and the beach, visiting both multiple times a year, but I took all of it for granted. It wasn't until I left that place and went to college in Tucson that I began to truly notice the world around me. I think a lot of this connection had to do with me taking up hiking in college.

Discovering hiking allowed me to explore places I would have never been able to in a car or by just stopping somewhere and looking over a viewpoint. It allowed me to be among the trees, on the earth, and climbing up the mountains. It took me places that you had to work to get to, allowing me to see views that felt unreal, and to be in the stillness that is seemingly unobtainable in today's fast-moving world.

While hiking is still a major part of my life and how I love to explore new places, cement connections with people in my life, and how I spend time alone re-connecting with myself; I no longer need to turn to hiking as my only connection to nature. I can feel that connection when a breeze blows through my hair, when I smell the pines, hear the sound of the creek babbling over the rocks, or even just when I look out across the vines at Page Springs.

I realize now that nature is all around me and always with me, and it is up to me to open up to that connection in any moment. It's this connection that brings me back to myself, excites me, grounds me, and reminds me why I'm here. It's this connection that truly makes me feel grateful.



Visit the new Members Lounge



NOTES FROM THE CELLAR

“Enough is a feast.” – *Buddhist Proverb*

by Corey Turnbull, Head Winemaker



Here I am again writing another newsletter at the end of Harvest. Hello again. As I have said in the past, this time of year is a time of reflection, but also one that is odd. We go from 100 miles an hour...racing to keep up with the fruit processing, ferments, feeds, etc. to all of a sudden being done and having actual time on our hands. Nights of worry about actual batches turn in to nights of worrying about phantom batches (Your body gets used to working 15 to 20-hour days and your mind doesn't just shut off when it's over...at least for a while). After 8 years or so in production, I don't think I will ever become accustomed to this transition. Its not necessarily a bad thing, but as one of my favorite cynical sayings goes...it is what it is.

This article is supposed to be about what I am thankful for. When I heard that was the theme, I laughed at the idea (at first). To put it bluntly, 2020 is a year I would rather forget, not reminisce on. But the more I thought about writing (I have been putting this off...procrastinators rejoice!) this article in the last couple days, the more I solidified what I am thankful for. I can go into the hardships line by line and bitch about how things that were challenging this year, from power outage issues, everything breaking (Everything is a strong word... but trust me, it fits), etc. 2020 was a bitch. I do not want to write why this year sucked, but rather how we as a team met those hardships head on and produced some killer wine. (The grapes don't give a shit about Covid, breakdowns or complaining. They come when they come).

That being said, I am very grateful to my team, first and foremost Bree Nation.

(I consider myself an understudy to Eric and have always looked to him for advice, planning etc. Eric is for lack of a better word, my mentor). The torch is passing. If I am Eric's right hand in the cellar, Bree is mine. Our comradery and efficiency are awesome. I am indebted to her as she puts up with my quirky ways and understands how I run the game. She is patient, willing to learn and full of energy which helps me be more excited and hopeful for the future, as I have a tendency to be an impatient curmudgeon at times. Thankful is an understatement when it comes to Bree-Bree. For any proof, you all should keep your ears peeled for a woman only project coming soon called Vin De Filles which Bree co-headed.

Ditto to the rest of our crew. Start with the always happy, workaholic Seth "Pad Frog" Morgan. Seth was given the duty to clean the Crush Pad equipment more than others and the name stuck. I tell you with no BS, that dude has lifted me out of the emotional gutter too many times to write with his infectious good nature and work ethic. In addition, my buddy Jon "Scrap Dog" Sciarpeletti from

high school, Derek "Daddy" Bradley (not a nickname I came up with), the always ever-present bad ass, Gayle Glomski, my bud Mark Seda and the sweet Dana Dellis kicked in on weekends and spot shifts. They worked their asses off with great attitudes. To say it simply, I am proud of the team that we had this year. A little fragmented, but no less efficient.

In addition, I do want to say that I am also thankful to Anthony "Antwon Phenomenon" Averbeck, our vineyard Manager up north, and his vineyard team. Like myself in years past, I have seen Anthony take on something that he is not familiar with, learn it and make it better over the last couple years just because he simply cares (a waning quality in people). The quality of fruit that has come off our estate northern sites has been the best its been since I took over the reigns and him and his team deserve a shout out. I owe them a beer or two.

To summarize. I could have easily written about why I am thankful for my friends and family (which I am), our health, etc., but I chose to write about being part of a team that sacrifices so much because we love what we do, especially during challenging times and difficult situations. It is infectious. Simply put, I am humbled to be an integral part of our somewhat dysfunctional family and our common goal to learn and support each other.

Lastly, and no less important, I am thankful for all of you who support this dysfunction and drive us to bring you our best of Arizona wine.

TOURS

Thankful

by Lauren Maldonado
Winery and Vineyard Tours Manager

I have a vivid memory from years ago when I was standing alongside Eric near the foot bridge that goes over Page Spring. At that time, PSC was making wine for L'Auberge and I had recognized the owner of the resort walking nearby. I turned to Eric and asked "hey isn't that the guy you make wine for?" Eric replied by saying, "No, WE make wine for them". I smiled at this reply. It was the emphasis of the "we" not "me" mentality that has forever stood out in my memory. This example of leadership really set the tone for the company that I have learned to love, grow with and be thankful for over the years. If it weren't for Eric shaping a business around collaboration and community, I am sure that my path at PSC would have been very different.

I have a lot of gratitude for every individual who has been part of my seven-year journey at this winery. The overarching theme of collaboration and community in the workplace is what has allowed me to



grow both personally and professionally. Today I lead our Tours department as the Manager, and I am incredibly grateful to be managing a team of hardworking individuals.

I want to recognize two very important people who work within our Tours department - Carolyn Heath and Larry Robbins (aka Lare). These two people have been the core crew of our Tours team over the past year, and I am very thankful for all of their hard work and dedication. Together, "we", not "me" have built something very special.

To join Carolyn, Lare or myself on an amazing Tour experience of the PSC winery, you can now book a Tour through our new online reservation system! Visit the Tours page on our website and click the "Book Now" button. You'll be one step closer to learning more about the vines and wines of PSC. We look forward to hosting you soon! Our hope is that by the end of the Tour, you will have learned something new about this beautiful place along Page Spring. Perhaps you'll discover more reasons of your own that make you thankful for PSC too.

private EVENTS



As the holiday season approaches, we tend to naturally keep our loved ones in the forefront of our thoughts. This time of year is often spent showing our families and friends the gratitude we have for them. Many express their love through gifts, quality time, words of endearment or through sharing a special experience together. I have had the honor of designing such experiences that showcase one's appreciation for those they love. We custom tailor every event with meticulous detail to encompass the vibe and aesthetical preferences of our guests of honor. Please inquire if you are interested in sharing an exclusive event with those closest to you at Page Springs Cellars.

by Brooke Bates
Private Events Manager
Brooke@pagespringscellars.com

FUTURES

CURRENTLY RELEASED

We are working hard to get all of your futures (that have been bottled so far) out to you and we thank you for your patience through the process. Here is a list of futures that have been currently released and are available for pick up in the Tasting Room:

2018 Colibri Grenache Pick 3

2018 Dos Padres Barbera

2018 New Mexico Ruby Cabernet

2018 New Mexico Ugni Blanc

2019 Colibri Counoise Rose

2019 Stillness

2019 Deep Sky Viognier

2019 Yavapai Traminette

2017 Home Vineyard Petite Sirah

2017 House Mountain Teroldego



Good people,

I am writing to let you know that we will be adjusting the Wine Club quarterly shipment cost basements and ceilings starting in 2021. It has been some time since we did this and we feel there is good reason for a modest increase. Most importantly, we have continued to reinvest in our vineyards, winemaking process and our production team. All of these investments have paid off in ever increasing wine quality – which then gets passed on to you. Another reality is that our production costs have continued to rise. A great deal of our packaging materials and winemaking supplies come from China, France and Mexico. International tariffs and increasing transport costs have raised our production costs significantly.

The increases will be small and the levels will now be priced at:
Prima \$75-90, Friends \$85-100, Family \$125-140, Cellar Door \$165-180 and Inner Circle \$190-210.

Thanks so much for your continued support and keep an eye out in 2021 for our new Members Culinary program in the new lounge!

-Eric Glomski

in this RELEASE

Quarter 4 Recommended Drinking Windows

Prima:

2018 Pillsbury Chardonnay: **NOW - 2024**

2019 Yavapai Traminette: **NOW - 2024**

2019 Deep Sky Viognier: **NOW - 2024**

Friends:

2018 Colibri Mourvedre: **2021 - 2026**

2019 Vino de la Familia Rojo: **NOW - 2024**

2018 Pillsbury Shiraz: **NOW - 2023**

Family:

2018 Colibri Mourvedre: **2021 - 2026**

2018 Anonymous: **NOW - 2025**

2019 Vino de la Familia Rojo: **NOW - 2024**

2018 Colibri Syrah: **2021 - 2026**

2019 Vino del Barrio Rojo: **NOW - 2023**

Cellar Door:

2018 Colibri Mourvedre: **2021 - 2026**

2019 Vino de la Familia Rojo: **NOW - 2024**

2018 Colibri Syrah: **2021 - 2026**

2018 Colibri Grenache: **NOW - 2024**

2018 Coronado Sangiovese: **2021 - 2027**

2019 Vino del Barrio Rojo: **NOW - 2023**

Inner Circle:

2017 Highlands: **2021 - 2027**

2018 Colibri Mourvedre: **2021 - 2026**

2019 Vino de la Familia Rojo: **NOW - 2024**

2018 Coronado Sangiovese: **2021 - 2027**

2018 Colibri Grenache: **NOW - 2024**

2018 House Mountain Petite Sirah: **NOW - 2025**



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