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heard it on the GLOMSKI GRAPEVINE

By Eric Glomski, Owner and
Director of Winegrowing

Deep Down We All Looking for It

I have just returned from a week-long trip at our southernmost vineyard, the venerable Colibri. Our vineyard manager is on a year and a half long hiatus (a long story...) and I am stepping in, trying to keep things rolling until he returns. There is no human way I will ever be able to handle his whole job as well as mine: I will have to rely on help from many other employees and friends. Vineyard efforts need to be meticulously planned around punctuated visits by groups of people (under my leadership) rather than one guy, more-or-less, chipping away, doing everything slowly over time.

In the past two months, I have organized two such groups for the pruning of the vineyard as well as the cleanup associated with gathering and burning hundreds of thousands of discarded cuttings. The crew usually expands and contracts over the course of a week based on folks' availability, but we average seven to eight workers. People get up with the sun (or before) and work hard until dark. Beer is plentiful and I mix cocktails at the day's end. Gayle and I provide home cooked meals with lots of Colibri wine and people share stories and tell jokes as the evening closes in and the sounds of the night descend.

What is most amazing thing to me about all of this? The most amazing thing is that all of us work our butts off (sometimes in rain, wind and even snow), our backs ache, fingers are blistered, our legs are sore but and at the end of the trip we secretly don't want to leave. We all say goodbye with a little melancholy in our eyes and hearts because we all know that we just experienced something special.

I could go on and on about how I think working in fields together is an age-old ritual that runs deep in our souls and DNA. I could wax poetic about the farm and farmer, the land and the laborer and the spiritual virtues of growing things. These would all be true, but in the end, I think the sadness we feel in our parting is something different, something more.

I think for a brief time we have truly felt what it's like to be part of a community. We feel like we belong. We feel connected, supported and part of a group of humans that are unified by a common goal and mission. We laugh and smile and support each other. We share. We share drinks and meals. We share stories about our fears and pains, joys and dreams. I just can't explain how it feels to be with these people. I just know it is good and that the world needs more of it. (I also think PSC fosters this in many other parts of our work family as well.)

I also think that people, despite the omnipresence of the internet and virtual communication seem more isolated than ever. We can all talk instantaneously these days, but about what? What unifies us at a deeper level? What gives our lives and our relationships meaning? I think knowing you are not alone helps. I think belonging helps. I think having family (birth and spiritual) helps a lot. I think doing things together helps.

Continued on P2





PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski

Community

The definition of 'community' has evolved over the years as social media groups are now considered 'communities' and, as I grow older, my own interpretation of the word has a deeper sense of meaning. A community was a group of people living in a shared space, and leads me to think about people not-necessarily coming together on anything else. To me, community represents a feeling, a fellowship sharing common attitudes, interests and goals.

There is a stereotype of how people look at massage practitioners and yoga instructors: that we are flaky, non-committed and irresponsible. In my past, I have been scolded and lectured in potential job interviews about my profession. I have had people tell me massage practitioners could not succeed in other life paths and choose this profession for the easy schedule and not being forced to learn more. There is also the stigma and teasing around sexual jokes for those involved in the massage business.



I am proud of the massage community we have built and that we are breaking stereotypes and stigmas. The women I work with have a lot of integrity and deeply care about what they present to people. We are like-minded in believing this career is as serious as anyone in the medical profession or care-taker business. We create intimate relationships with our guests as we involve ourselves in someone else's physical, mental and emotional space. To shake hands or hug as a greeting or goodbye. To cuddle with your kids, to rub your friends shoulders or just a little back scratch communicates the feeling of Love. As we know and doctors/scientists have proven, touch is a most powerful gift. Our group understands the value of this concept and incorporates this belief into our massages.



We are constantly studying and improving our experiences and our techniques. We meet on a regular basis to share ideas, practice on each other and, more importantly, to get to know each other. We have added a new item on our menu called 'Massage your Mate'. In this special, one of our practitioners will guide you and your friend through a casual two-hour massage lesson so you can massage each other in your own space. We are hoping that this special will help create deeper connections in intimate relationships and also help build more depth in relationships with friends. When we start to be able to give love and receive love, we start to build true communities, and we invite you to be a part of ours. ❖

Hoop Dancing Brunch

April 14th 10:30-12:30pm

Casual hoop dancing class for beginners with Gayle Glomski. Learn tricks with a hula hoop and enjoy a unique wine cocktail created by Eric Glomski. Gather together for a special brunch and wine tasting on our vineyard deck hosted by Chef Michael.

\$50 per person
\$5/hoop rental

Glomski Grapevine *Continued from P1*

Now don't get me wrong... I understand that these Colibri visits are brief and the challenge of fostering and building a community becomes increasingly challenging with both the passing of time and the size of the group. I am not saying that I have the recipe for world peace here; I am just trying to say that I have, indeed, had a taste of it with the fine people who have worked Colibri with me.

And after all, I am a winemaker. A taste is good enough.
Cheers!
Eric



FROM THE VINEYARD

Grapes, Wines & Beyond

By Anthony Averbeck, Vineyard Manager

Spring is here, and the vines are waking up! We are finished pruning and we will begin fertilizing. It is now the beginning of the 2019 vintage in the field, cheers! It has now been a full year for me as Vineyard Manager and I have learned a tremendous amount. With all those lessons I grow more excited for this new year, a new opportunity to improve. Thus far it was a very wet winter for us with substantial rainfall and two snow storms! While it may have caused a nuisance for us, it will serve to enrichen the soil and give us a good head start! Hopefully the weather is favorable for the rest of the year (you may take the time to wish for no frost now if you'd like) and my crew and I will take care of the rest and deliver a solid vintage!

To speak on the topic of community I'll start with the vineyards. It's fair to say it takes a community to grow grapes. I just got back from a trip to Colibri where I was a part of finishing the pruning down there. For dinner we would gather around the dinner table, people of such diverse backgrounds breaking homemade bread, truly creating a beautiful sense of community. It also happened to be a community of artisans having someone who just took up baking bread, someone who also grows coffee, an apple grower, a brewer and a mixologist. All together sharing great stories and enjoying wine! And that's barely scratching the surface considering all those who have come out to help grow grapes. You know who you are, thank you!

I'd like to go beyond the vineyards and share my sentiment towards the larger community. Wine club events and wine festivals are things I'll get to enjoy from time to time. Its been great to see everyone come together with such joy and share food and wine. Some faces go and new faces come, the one consistency is that there's a smile on their face when they come through the door. Like the dinner table in Colibri, there is such a diverse collection of talents, trades and crafts. I've yet to experience many things in life, yet I can say that there's something special about wine that brings people together. I'm grateful for the community that wine brings as I've met such fascinating people. I find that it's easy to take good conversation for granted. These days we are operating so quickly in our daily lives, I personally find myself having to work at slowing down. Smell the flowers. Engage in conversation and learn new things. Joke and laugh, hug and cry and always listen. I find these to be ingredients for a strong and wonderful community! I wish you all well and look forward to having a chat! ❖

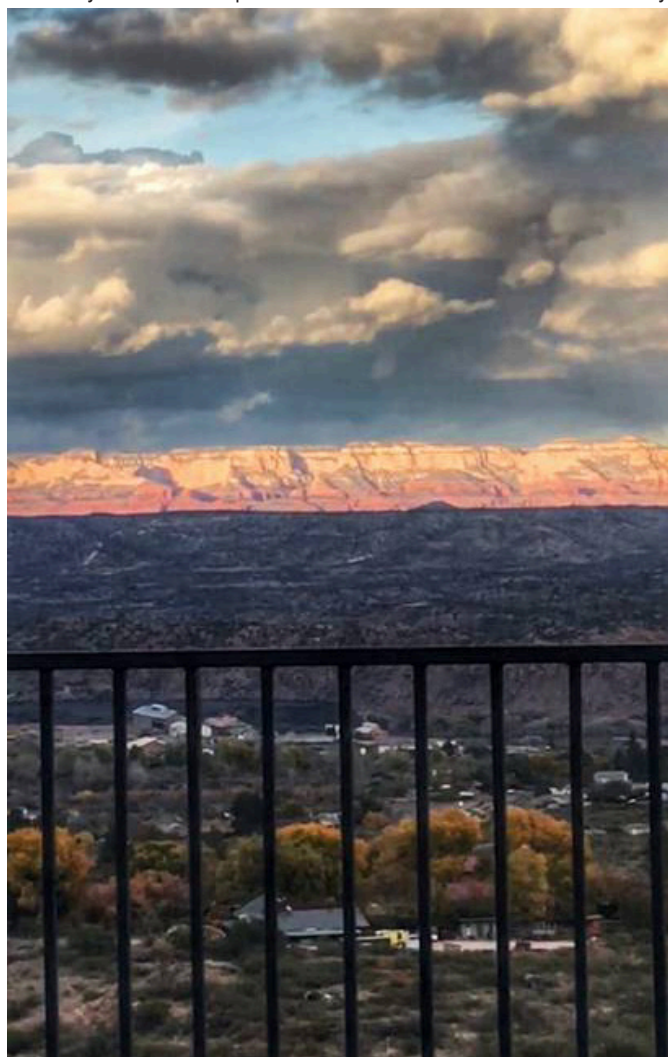


SUPPORT your fellow Members

We couldn't do what we do without the support of our wonderful members. As part of the community, we would love to show our support for your business too! This section of the newsletter is all about our members and their endeavors. If you would like to have your business included in our newsletter, please email julia@pagespringscellars.com, for more information.

HILLSIDE WINEHOUSE

We were introduced to the Verde Valley area about 10 years ago by friends who brought us to visit a few tasting rooms. Page Springs was the place that captured our hearts, and we became members our first visit. We returned every couple of weeks to explore Sedona, Cottonwood, and Jerome. After staying in most of the hotels and campgrounds, we decided a second home would be a good investment. We purchased this home seven years ago and have spent the last five years doing repairs and improvements. Now that the hard work is completed, we have a little more time to relax. No matter what we are doing towards the day's end, we always have to stop to watch the sunset. We have had many



friends and family members visit us, and now we would like to share our love with others. Since we can't be here every weekend,

AirBnB seemed to be a perfect solution. We are Located on the hillside just outside Jerome, our home features amazing views and 4 room to sleep eight guests. Perfect location for both outdoor adventures and quiet relaxation. We are 3 miles from historic Jerome and 4 miles from Old Town Cottonwood, both offering great restaurants and shops. If you enjoy active outdoor adventure, you



are only minutes away from hiking, fishing, mountain biking, off road ATV/UTV trails, river kayaking, disc golf, and more. If you want to explore the area at a more relaxed pace, you will want to visit one of the many wine tasting rooms or possibly Tuzigoot National Monument. If you are here to totally unwind, you will find the property has a large back patio, gas and charcoal grill, hot tub, yard games, and amazing views of the Red Rocks of Sedona to make that relaxation fun.

Cheers, Jeff & Tami Kroll

www.airbnb.com/rooms/31949856



The Vineyards Bed and Breakfast - Welcome to our slice of paradise

The Vineyards Bed & Breakfast is a relaxing, intimate and luxurious traditional B&B 'paradise' nestled among the best Verde Valley wineries in Page Springs, AZ. Our B&B guests are within walking distance of 4 distinct Page Springs wineries, with Page Springs Cellars (PSC) being our closest Winery neighbor. Our little Page Springs/Cornville community is truly a family! We pride ourselves in being the best in our industry AND working together to help each other grow our small yet mighty family owned businesses. As the only traditional bed & breakfast on the Verde Valley Wine Trail, we offer guests not only luxurious suites with king beds/ private baths AND a home cooked breakfast every morning but our guests are pampered by local owners who can guide you to the BEST of everything while providing unsurpassed hospitality on our 3-acre creek oasis!! We are beyond proud to include PSC owners, staff and members into our B&B family. As PSC members you have already distinguished yourselves in knowing and wanting the best of the best in our wine community. Take that a step further by indulging in the best of the best lodging experience by staying at The Vineyards Bed & Breakfast during your next visit!

Tambrala & Bruce Shurman, Owners

928.300.4313

thevineyardsbandb.com



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E & G Real Estate Services is a full-service residential real estate brokerage in Phoenix with a satellite office in Cornville. E & G has been in business since 2013 and has been awarded in 2018 and 2019 the Sun Devil 100 award as one of the fastest growing ASU Alumni owned companies.

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3 Kings Kasbar specializes in craft cocktails and tapas (small plates) using recipes gathered by the Owner from around the world with a focus on Mediterranean cuisine. All of our food is made 'in house' with an emphasis on being 'fresh'. The restaurant features an indoor/outdoor 'cocktail lounge' atmosphere with a spacious patio with beautiful firepits. Proprietor Denise Kelly, also owns Epiphany on Pima next door. This 3,000-square foot unique event venue where 'Paint-N-Party' (interactive art) happens most weekends, and is ideal for parties, meetings, symposiums, music performances and more. For Reservations email or call: info@3kingskasbar.com or Phone: 928-639-4433.

www.3kingskasbar.com



Harmon provides solar and electrical services for commercial, industrial, and residential customers throughout the state of Arizona. Based in Phoenix, Arizona, Harmon is a second-generation family run business that has been proudly serving the state since 1975. Our highly skilled team of electricians, technicians, engineers, designers, and project managers brings decades of experience to each project. With the solar investment tax credit declining in less than a year, there is no better time to go solar and no better company to go solar with. Contact us today to save up to 85% on your electric bills!

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The Wine Club WORD

By Beth Stigall,
Wine Club Concierge

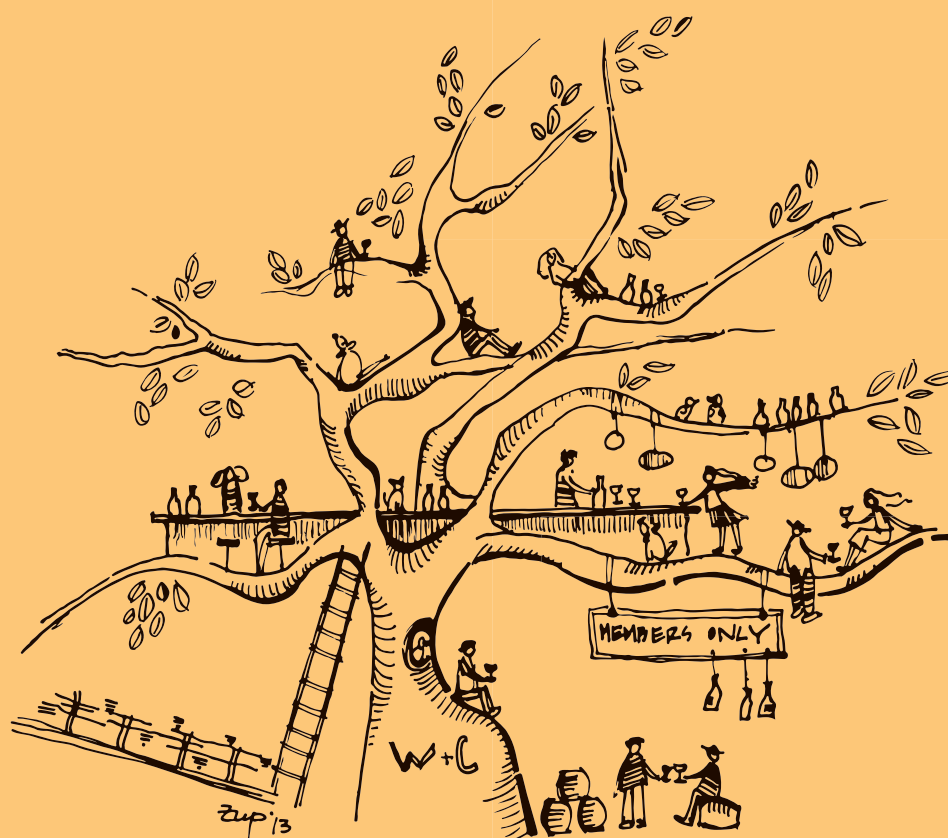
connected group of people are is where the “community” is.

Page Springs Cellars (PSC) community could simply be defined by the location and as a gathering place for Arizona Wine Lovers. But if it is up to me, it will be far more than that! The PSC community has always been very important to me, and was the center point of all suggestions made in redefining the role of the Wine Club Concierge (WCC). What adjustments could be made to build the connection between the Wine Club to Members and Member to Member? The vision I had was somewhat grandiose and would require open minds for it to actually come to fruition. Thankfully, that is exactly what Eric Glomski and Julia Velo both possess... beautiful open minds, willing and able to listen, and truly consider what can sometimes be a radical idea. My thinking was that if we tweaked the position a bit (or a lot) it would heighten the experience of our members; providing a more personal connection to those managing the Wine Club. By placing the WCC in the Members section it would allow us to achieve a greater knowledge of who our members are at the core. Get to know individual personalities, likes/dislikes, be available to answer questions quicker, provide a point of contact

to listen to your ideas and suggestions. All with the intent to build our PSC community stronger, closer and more diverse.

In the past few months, I have been so touched by the enormous amount of positive feedback. Please know how truly grateful I am for the love and support shown to me. Right before my eyes, I see new relationships growing between members who may have seen each other on other visits, but never interacted. It is shocking how many random non-wine related commonalities you all possess. It makes my heart swell when I see tables of strangers laughing and cheers-ing together. Possibly my favorite PSC community memory happened after one of the Barrels & Burgers events. Everyone started off at individual tables speaking to the people they came with, but within the first 30 minutes literally every single table had some form of cross-talk going on and looked so dang happy! I love my job every day, but that moment was particularly special to me.

To not concern anyone: I know many visit the winery to simply relax with a loved one(s), sip on a fantastic glass of wine and enjoy the beautiful scenery. I fully respect, encourage and support having moments of solitude and taking time to recharge. ❖



NOTES FROM THE CELLAR

By Corey Turnbull, Winemaker

"Community is a sign that love is possible in a materialistic world where people so often either ignore or fight each other. It is a sign that we don't need a lot of money to be happy--in fact, the opposite." -Jean Vanier

I have been working with Eric at Page Springs Cellars for over a decade now, and it is as true today as it has always been. PSC is a community... our community. Whether it is Tony and his crew painstakingly growing grapes, our little crew downstairs trying our hardest to capture that magic and shepherd it to bottle, or the tasting room and kitchen staff providing the positive memories that we hope you experience, we all play a part in what Page Springs Cellars "is". This hard work and sharing of common goals is palpable to me and provides the pride associated with being able to call Page Springs Cellars "home".

While I have been employed here, I don't call it work. To me, the word "work" is a four-letter dirty word defining tasks we do not want to do or look forward to, like "chores". I cannot tell you how many times I have been here for 20 hours during Harvest with little sleep pushing through the next task, but to me, it wasn't working at all. A better description is that I relish the opportunity to be a cog in a complex moving wheel made up of like-minded, hardworking, talented individuals. Together, we have a collaborative passion about creating great Arizona wine and sharing it with the world. Eric has done and continues to do an excellent job getting people to take ownership of their job and to be responsible, while also nurturing an atmosphere of learning, creativity and fun. I know, because I am one of them.

To achieve your dreams is one thing that everyone should aspire to. But to be encouraged to dream, to apply yourself and inspire others, to complete seemingly impossible goals and achieve them together has been one of the most rewarding experiences I have ever had. To "work", you get to pay your bills and fill up your gas tank, but it is rarely fun. To "create" collectively feeds the soul, helps build a community... our community, and simply put, defines a good life. ❖

MARKETING WORLD

By Luke Bernard

Comunidad

After 10 years of establishing a healthy network of like-minded friends as in integral part of an amazing community...I left. Parenthood led me thousands of miles westward and placed me in a land that was beautiful in so many ways, yet completely foreign. I knew little of the people, places and culture and continually felt far from 'home'. ...I then found Arizona Wine. A random job offer tending to grapevines grew into a giving-tree. I met so many great people that led to so many great places which in hindsight was the planting of seeds for creating a new sense of home. A job offer at Page Springs Cellars would be the galvanizing of a true home, family and community. This new field led to offshoots throughout the state's prolific wine industry. Such great people around such great products. Throw a Club of amazing people on top of a supple foundation and a healthy community is bound for fruition. I won't lie and say that my social skills led to all the incredible people that I have connected with, as I usually have a delicious bottle of wine in hand as if it were liquid friendship fuel. I know that our wine scene has been the building blocks to the house I happily live in. Now, close to ten years after moving to the desert, I have a Home. A Family. A Community. Thank you, Arizona. Thank you, Wine. Thank you, All. I truly am grateful from the bottom of my heart. ❖



In This RELEASE

Q3 Preview:

Last Day to Make Changes: August 30

Charge Day: September 3

Pickup Window: September 3-October 14*

Ship Window: September 9-12*

Ship Pickups: October 15-17*

*Temperature Permitting

INNER CIRCLE

2017 Deep Sky Syrah Clone 525

Suggested Cellaring 2-5 years

2017 Colibri Syrah Clone 99 – IC

Suggested Cellaring 3-9 years

2017 Coronado Cabernet – IC

Suggested Cellaring 9 Years

2017 Home Vineyard Grenache

Suggested Cellaring 2-5 years

2017 Cochise Counoise

Suggested Cellaring - Drink now to 3 years

2017 Wilcox Arinarnoa

Suggested Cellaring 2-5 years

CELLAR DOOR

2017 Wilcox Zinfandel

Suggested Cellaring 2-5 Years

2017 Coronado Syrah

Suggested Cellaring 3-9 Years

2017 Colibri Syrah Clone 474

Suggested Cellaring 3-9 Years

2017 Golden Rule Sangiovese

Suggested Cellaring - Drink now to 3 years

2017 House Mountain Petite Sirah Pick 1

Suggested Cellaring 2-5 years

2017 Dos Condados

Suggested Cellaring 2-5 years

FAMILY

2017 Colibri Grenache

Suggested Cellaring 2-5 years

2017 Dos Condados

Suggested Cellaring 2-5 years

2017 Wilcox Merlot

Suggested Cellaring 2-5 years

2017 Pillsbury Petite Sirah

Suggested Cellaring 2-5 years

2017 Vino de la Familia

Suggested Cellaring - Drink now to 4 years

FRIENDS

2016 Colibri Neuf de Pape

Suggested Cellaring 3-9 Years

2017 Vino de la Familia

Suggested Cellaring - Drink now to 4 years

2016 Super Arizona

Suggested Cellaring - Drink now to 4 years

PRIMA

2017 Dos Padres Roussanne Stainless Steel

2017 Dos Padres Vermentino Free Run

2017 Dos Padres Vermentino Press Wine



TILTED EARTH

JUNE 21ST

The Tilted Henry Schuerman Commemorative Dinner
Co-Hosted by the Arizona Culinary Institute Alumni and Staff

JUNE 22ND

Tilted Music on the Riverbanks
Headliner – The Pedrito Martinez Band
2nd act – Joe Novelli and the Cloudwalls
Opener – House of Stairs

- Door open at 6pm and Music ends at Midnight
- Wines will be poured by Page Springs and Arizona Stronghold
- Refreshing Wine Cocktails by Eric Glomski and Food by PSC Chef Michael Wolfson
- Silent Auction to benefit the Friends of the Verde, Yavapai Big Brother & Big Sisters and Prescott Creeks

Tickets go on sale April 13
TiltedEarthFestival.com