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# heard it on the GLOMSKI GRAPEVINE

By Eric Glomski, Owner and  
Director of Winegrowing

## A Dose of Reality and Giving Thanks

OK. ...I just worked 16 hours yesterday (80% hard labor) and another 13 today (all hard labor). The only reason I am saying this is that I often write these articles and try very hard to be diplomatic, correct, sensitive and responsible. Something about working hard and kicking it makes you feel like you have a little license. Can you forgive me for just a second? I think if I speak uncensored and from the heart it will be much more accurate and truthful...or possibly more entertaining... It will certainly help me...

It seems to me that thankfulness and humility are becoming a thing of the past. In our fast paced, instant-information frenzied internet-injected socioeconomic house of cards, people worship moguls that build hollow fortunes on peoples short attention spans and lack of personal life-authenticity. I can't tell you how sick I am of hearing young people tell me that all they need to do is produce a viral YouTube video on the iPhone and they won't have to get a real job. Are you kidding me!? Selfies? (I just wrote this word and it was immediately accepted by my spell checker despite my hopes...) I guess what I am saying is that it is not about making a quick buck and not working (I know this is unpopular these days, but I LOVE working), it is not about ME, and it is not about what I am doing right now that is really cool (because most of what I do, what we all do, is pretty boring...).

In my humble opinion, what is it about? It's about gratitude, respect, and understanding how others have helped us get to where we are.

Just the other night a pretty good friend of mine said "well it's been easy for you because of all the money you inherited from your rich parents." After getting past my initial shock and sadness that this person had to qualify my success as something that just had to do with my parents giving me money (no...it didn't have anything to do with my own abilities and the thousands and thousands of hours I have put into this) and of course this was in contrast to the fact that he was likely struggling making his own business work, I found myself explaining something important to him.

My parents had me when they were both teenagers and the two of them worked their butts off to make something of themselves. They inherited nothing, did it all themselves, and were and are self-made (and this includes my stepfather Rod).

Yes! My parents and family did help me. They did put up money (just like I did), but more importantly, they advised me (especially my stepfather Rod), they put up with me while I learned (especially my stepfather Rod...), and they hung in there while I worked my own butt off to make my dream an actual reality. It was not easy and we didn't always agree. I can remember more than one time where one of us or the other had trouble agreeing and in retrospect, the majority of the time the conflict had to do with my lack of experience and immaturity. I did stick to my guns on many issues that I thought were critical: for instance our mission, business culture, and sales and marketing ethos.

I guess what I am trying to say is that I am incredibly grateful to have had the opportunity to create Page Springs Vineyards and Cellars and, yes, I absolutely could not have done



*Continued on P3*

*And maybe another generation?  
(Gayle, Zoe, Eric & Joe)*

# IN THE TASTING ROOM

By Ryan Lopez,  
Tasting Room Manager

Hello, Club Members, new friends, and winery family! I'm Ryan Lopez, Page Springs Cellars' new Tasting Room Manager.

Five years ago, my wife and I took a last-minute road trip to Arizona and spent a week exploring. We fell in love with the area, and ever since, we've discussed returning on a more permanent basis. This summer the stars aligned, and an opportunity arose to join Page Springs Cellars. So this past month we packed up our lives on California's Central Coast, threw the dogs in the car, and moved to the Verde Valley.



I come to Page Springs after a decade in California's winery trenches in Paso Robles, on the Central Coast. For those unfamiliar, Paso Robles is about halfway between Los Angeles and San Francisco, approximately 15 miles as the crow flies from the ocean, and—like the Verde Valley—also considered an up-and-coming wine region.

During my time I've gone through a wide variety of winery positions, from cellar rat to tasting room sales, but most of my experience is in senior management. My most recent role was managing a large, family-run winery where we produced an average of 65,000 cases per year. I also had the pleasure of being elected to the board of the Paso Robles Highway 46 West Wineries for five consecutive terms and serving as President to the organization last year. In a nutshell, my work has been about making wineries run efficiently so that folks like you can have the best experiences... and wine!

There are many reasons why I was happy to take on the Big Move from Paso Robles to Page Springs, but one of the major ones is that I look at the Verde Valley and I see incredible potential. This region is already producing great wine, and as far as I'm concerned, it's poised to be one of the best new wine regions of the New World. I consider myself lucky to be getting in on the ground floor of a pioneering wine region's trailblazing wineries.

Thank you all for your support of Page Springs Cellars, and if you stop by, look for me in the tasting room. I look forward to meeting you! ❖

## NOTES FROM THE CELLAR

By Kasey Cribari, Cellar Hand



A blacksmith by trade, my great, great grandfather Benjamino immigrated to the United States before the Prohibition. Like many Italians, he and his family made wine for themselves – it was at his sons' urging that he eventually built a winery and farmed the land where now stand the headquarters of some notable tech companies in Silicon Valley, and also in Morgan Hill. Wine made by B. Cribari & Sons was enjoyed coast to coast for many decades. "Quality Wines per Tre Generazioni" was the saying, and he and his family always believed that all people should be able to understand and enjoy wine without the platitudes and snobbery with which wine was already associated. Marketing materials still floating around my grandma's house are filled with encouragement like the following, "In our publicity, we do not use superlative adjectives... wine is not mysterious, and there should be nothing confusing in our efforts to educate the American public in its use". They wanted people to approach wine without intimidation, and they made wines for the table that were affordable and easily enjoyed with many dishes.

Although the men of my family have made wine for many generations, it never entered my mind that I should do so; my dad chose to make his living outside of wine, and I thought I would do the same. A few years in tech sales made me reconsider earning my bread with the labor of my hands - the timing coincided with my growing interest in wine, so I sought out Eric and found myself as a Harvest Intern at Page Springs Cellars. That was last summer - now I'm here as a full time Cellar Hand and learning very much from Eric and Corey Turnbull, our Winemaker.

When I consider the effort my family put into placing quality wine in front of the people, I note the parallels between their desire to de-mystify wine and Page Spring Cellar's "Trust Your Palate" motto. I'm only just starting down the path of winemaking, and I'm glad to be learning from folks who also want to help the world enjoy wine. It's good to be here. ❖



# PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, Owner Page Springs Yoga & Massage

At the inception of Page Springs Cellars, I defined myself as a Mom and a Yoga instructor, yet was working a full-time job as a Montessori preschool Teacher's Assistant.

As the winery opened its doors, I left the TA position to focus on being a Mom, a Wife and a Yoga Instructor, hosting classes in the garage of our house as well as local resorts and gyms.

I began to invite yoga students to classes on the newly built PSC deck overlooking Oak Creek. Wooden picnic tables were easy to move off the deck and the amount of bodies participating were not enough to feel crowded in this space. Classes were magical: herons and other birds flying over us and the sounds of moving water helped inspire relaxation. The classic picnic tables were converted into tables made from Trex and made the tables too heavy to move around. Fortunately, there was a platform at the bottom of the vineyard used for Harvest Festivals, so Yoga relocated and around that time I was introduced to hoop dancing and began teaching myself. Hooping was a moving meditation and was another playful hobby fun to share with people.

Over the years, many of my yoga students would encourage me to take massage classes. Repetitively, students would tell me their experiences of deep relaxation when I would make physical adjustments on their bodies during yoga classes. Flattered, yet not feeling inspired I attended a yoga workshop in Flagstaff and signed up for a Thai Yoga massage class. The partner I was working with (never met before) asked how long I had been giving massage. Although I wasn't looking to add more than teaching yoga and hooping to my resume, I decided to pursue Thai Massage and have studied with several different teachers both in the United States and in Thailand and am heading back to study in Thailand this November for a month, hoping to find the same teacher as last time.

As I added massage onto my list of things to share, a local massage practitioner who had put up a cabana at PSC decided to move her business and I was invited to offer massages at the winery. Eric helped me set up a new cabana with several storm proof improvements and Yoga and Massage became an official department of PSC. The cabana was an amazing office with flaps opening to the sights and sounds of the creek, yet was not insulated; therefore, heating and cooling the space did not work. The cabana was perfect for only a few days out of the year, and at the realization that the cabana was not ideal, the potential PSC employee 'gym' was elected the new Massage Den (or room under the stairs!) Local practitioners joined the team to help build more availability for massages and the ability to give couple and group massages.

The Den was great because it could be used year-round and was not dependent on the weather. It had a cozy vibe about it, yet being under the office steps, across from the basketball net and in the pathway of trucks and forklifts was not conducive to tranquility and a new option appeared.

The new Vineyard Deck has stairs that lead to a special seating area called the 'Crow's Nest'. There was an empty space under the nest which was closed in with mostly sliding glass doors to allow the space to feel like you're outside with inside comforts (heating and a/c). We strategically placed a small window next to Page Springs (which runs under the room) which amplifies the sound of the water. The space has been named the 'Massage Sala'. Because of my interest in Thai Massage and Culture, I was looking for a Thai word for a sacred space but easy enough in English. As I also have a respect for the Mexican culture (considering Mexico is our neighbor), I found the word 'Sala' translated into living room/comfortable space, which is exactly the purpose of the space.

Now we have an amazing space and amazing practitioners, we are starting to get a bit more creative! We have special massage packages throughout the year and are about to release a new 'test' package this harvest season.

Throughout the last several years I have been experimenting with stealing pomice (grapeskins and seeds after pressing)



and incorporating into body butter. We are planning to use the highly nutritious lotions during our massages and we are also planning to sell small jars for personal everyday use. Our Yoga and Massage Department is excited to align with PSC's 'leave no footprint' philosophy by finding another way to reuse a natural resource and make it into something amazing! ❖



## Glomski Grapevine *Continued from P1*

it without my family. I am also glad that my family taught me about the responsible fiscal management of a company – things like building a pro-forma, budgeting, forecasting, margin analysis, economies of scale, financing, and all the other tools that one needs to create a successful business. I am also glad that they led by example by being hard working, motivated, savvy entrepreneurs themselves.

Most importantly, I am thankful that they all believed in me. When I look back at my adventurous youth I am pretty surprised that they went here...;) ❖

# Past & Present



## By Donna Glomski

Donnamo here- AKA dynamo- a moniker from High School days due to my boundless energy, not so much anymore. (Throughout this article you might see some similarities to my son Eric.) My first memories relating to wine are when in grammar school I devised a way to imbibe without my parents knowing. I failed Winemaking 101. Welch's grape juice and bread yeast just make for a terrible stomach ache. In my own defense, this was before the Internet and all I knew is that grapes turned into wine with the aid of yeast to ferment it. It did get a grayish foam reaction. The second devious try was in 8th grade when 3 friends and I skipped school and drank half a gallon of Mogen David wine at my parent's house. We added water to make up for what was missing and they never knew although we did get caught for cutting school.

Thank goodness Eric was more mature, had an unstoppable vision and more knowledge than I did in my first forays. He started with nothing and created what you see today. In the formative days, I helped navigate the complex requirements of licensing and starting a winery in Arizona with the Federal TTB and Arizona State Liquor Commission. Once approved, it seems like only yesterday that we were glue-sticking labels onto PSC bottles and using the Fry-Daddy for waxing the tops. Every day I am astonished at the expansion of PSC & PSV and thank all of you for being a component of that. It's been wonderful to play a small part while watching Eric build a business comprised of pride, respect, and honor for nature and people. My only regret is that my father, Eric's grandfather, who taught both of us how to use tools at a very young age, is not here to see the fruition of his mentoring.

Perhaps alcohol is in our genes: my Grandfather owned and ran a speak-easy during prohibition, and then I married into a family that owned a bar/restaurant and a neighborhood tavern. Now in this generation Eric fashioned PSC Winery and my other son Ian, Vitae Spirits Distillery in VA. My life partner Rod has joined right in too. He especially enjoys "quality control" of the wine and spirits.

I've been asked to tell you a bit about myself. I am basically a shy person, but please don't hesitate to engage me in a conversation. I continue to work for Forest Econsult (economic consulting company for the paper industry), in an administrative capacity, which has afforded me the privilege of working in Arizona in the winter. I sure love to get out of the cold New England winters! My stays in Arizona have fluctuated over the years starting with 6 weeks, increasing to a maximum of 4 months and now reducing to 2 month stays. At first, we drove the long road from New England to Arizona, now we opt for flying. These aging bones don't really like staying in one place too long.

I am definitely a multi-tasker and never sit still. Heck I'm multi-tasking

right now writing this article, and my obituary at the same time, (ha, ha!), while my garden cucumbers are marinating for tomorrow's pickling session. I am always searching for new things to try, yet never find myself having time to master any one thing. I've been a reader for the Perkins School for the blind but retired years ago. African hand drumming, water color painting, fiber craft, gardening, fishing etc. fill up my life with smiles. I keep fit by mowing my lawn, doing QiGong and yoga, and attending a fitness center for cardio and strength as often as possible. On the other hand, I belong to a cookbook club that results in a fine meal at the end of every reviewed book. A passion for good food and drink has added a few pounds as I age. After all isn't life all about balance? Exercise to eat? One thing about food that might surprise you: of all the food groups, I dislike candy more than any other group-if that is to be considered a "group". I especially hate the smell of Twizzlers and skittles.

My bucket list grows as fast as things get crossed off. Sky diving ruptured my ear drum so once is enough there; a hot air balloon over Page Springs replete with a crash landing-check; gliding soundlessly on the east coast-for an ethereal view of Cape Cod and the islands of Martha's Vineyard and Nantucket-check; the thrill of ziplining and segwaying in Gunstock NH with friends and grandkids are all now crossed off my list too. Shark cage diving was removed when my ear problems with pressure surfaced. Dog sledding is still on the list and I do love to experience other cultures and am open to the idea of traveling as long as possible.

Once again Rod and Forest Econsult have afforded me the opportunity to visit many parts of the world. Some of my favorite trips are to South Africa on Safari, Australia exercising incredible patience while sitting in a field watching kangaroo feed in the outback. Notice a common theme here? I love animals and travel. Tahiti, Morea, and Huahine were incredible- courtesy of frequent flyer miles and hotel loyalty programs. Did you know it is only 2 hours further than a flight to Hawaii? The people are so warm and welcoming. It is a refreshing contrast to its neighboring Hawaiian Islands-commercialization is minimal in many areas.

Writing this feels similar to being asked by Grandson Joe to tell him stories about his Dad only I'm the subject. I have to edit them for appropriateness. Regrets other than the one mentioned above? I have two: 1) is not living closer when my grandkids were growing up, and 2) never learning how to swim like a fish. Can't do much about the first, maybe the second will still happen? Hopefully I've answered some of your questions about who I am. I'd like to end by quoting Reba McEntire- To succeed in life you need 3 things: a wishbone, a back bone and a funny bone. Let's all toast to that!

## By Ian Glomski

I often get asked how I became involved with making beverage alcohol. The surprising answer is that its origins lie as early as I can remember... maybe when I was 3 or 4 years old. No, I didn't have much interest in booze when I was that young, but I do know that I have always been interested in nature, the mysteries it holds, and the means by which we humans tap into those wonders to give us better lives. I remember embarrassing my brother Eric more than once when he'd come home with friends and find me watching Nova, The French Chef with Julia Child, or Wild Wild World of Animals on our local PBS station when any self-respecting kid should have been spending their TV time on Bugs Bunny or Thundarr the Barbarian.

Yes, I was born a science geek, but that was also the world in which we lived. In my mind at least, the 70's was an era when most of my friends wanted to be astronauts and most of their parents worked as engineers building missile systems to fight the communists. By 7th grade I had won the "Top Student in Science" award at John Glenn Middle School. The trophy still adorns a shelf in my mother's home. That was the peak of my science geek life for a while... adolescence kicked in; who needed the additional weight of being a science geek when you were already awkward in so many other ways?

It wasn't really until I had spent a couple of years unhappily attending Boston University as a Religions & Philosophy major and then took a therapeutic year off to cruise the roads of America, first on a motorcycle and then a two-tone 1968 VW Camper, that I found my way back to what I now recognize as my basic nature. In essence, I think of myself as an explorer. What motivates me is pushing boundaries, not so much in the traditional sense of penetrating uncharted lands or unclimbed peaks (though I do fantasize a bit about that), but rather discovering, building, and doing slightly provocative things that weren't previously conceived.

Thus, my rigorous education began. Armed with a new dedication I returned to school at Tufts University and focused on Biology and Environmental Science. As with all good students, I brought what I learned home and started to put my new-found microbiology training to work. I was too young to buy beer, but there were no laws against buying barley, yeast and hops! The direct connection between microbes and tasty stuff that makes you drunk pushed me deeper and deeper into biochemistry, ecology, and microbiology and ultimately earned me a Bachelors in Science. Extracurricular activities like home microbiology gained the attention of my professors, so out of the blue at graduation I was recruited to a biotech startup aimed at discovering new antibiotics. It was an eye-opening experience. It was clear that I needed more formal training to get where I wanted to go. I needed a Ph.D. and a professorship to win my scientific freedom to explore things I deemed exciting.

It was at this time when my brother Eric and my paths rejoined after years of relatively rare contact, him as a winemaker in the Santa Cruz Mountains and me at Berkeley working on my Ph.D. in Molecular and Cell Biology. We often talked about his dream of opening his own winery and on occasion I'd help him bottling his private wines or join in a little taste testing. It was a special era in our lives that ended with me flying off to Paris on a four-year fellowship to train at the Pasteur Institute working on a new anthrax vaccine and him making his way back down to Arizona to start searching for the land that would ultimately become Page Springs Cellars. All of our family became involved in helping Eric bring his vision to life. I was a bit of late-comer due to my remoteness in France, but formally joined the Page Springs Cellars team in 2007 when I returned to the USA as a Professor of Microbiology at the University of Virginia, invested in the winery, and worked harvest 2007. It felt good getting dirty and tired, but also adapting some of my training into enology.

Since then I have primarily helped out as a member of the Board of Directors of Page Springs Cellars and Arizona Stronghold Vineyards. Ironically that service, to some degree, ended up changing my own career. In a long story short, my professorship and Ph.D. had been based on my desire to push frontiers in knowledge. However, research funding became more and more risk averse as funding dried up because science fell from political favor. My adventurous fun exploration withered and I had to search beyond academic scientific research to find a new source. A beacon was our wineries in Arizona, but I formulated my new adventure with a new, slightly more technical, twist. Distillation! Ardent spirits! Booze! In 2015 we launched our third family alcohol business, Vitae Spirits, in my home town of Charlottesville, Virginia. We are a young, but growing, craft distillery that focusses on developing innovative spirits that reflect the community in which we live. So far, so good. Check out Vitae Spirits all over the internet to watch us grow. Our goal is for Vitae Spirits to remain a regional product, but you never know. Maybe one day you'll see us on the shelves in Arizona!

## By Terry Glomski

So Eric twisted my arm and asked me to say something about myself and my involvement with the wineries. I will be light on talking about myself and heavy on my involvement with the winery ☺.

So I was born to poor immigrants and lived in a sod hut on the prairie and ... oops wrong story! Actually I grew up in Chicago and like most kids in America way back then I did normal kid stuff. I wasn't a good student but loved sports. Back then it was baseball, football and basketball.

A major explanation of who I am is my schooling. I went to parochial schools through the first year of college. For those of you who haven't experienced that I can summarize — guilt and worrying about going to hell! For the first ten years of my life I really thought I would go to hell if I ever had impure thoughts (I had a lot of them) and died before I went to confession to absolve myself. I think I passed a sense of guilt on to my sons — sorry guys.

I went to college and then graduate school and moved to Boston with Donna, Eric and Ian to get a job as an economist and stayed there for 14 years. That is where I met Rod Young. We worked at the same economic consulting firm out there. The family and I spent a lot of time doing outside activities and took advantage of New England's great outdoors. We hiked, camped, skied, went to the ocean. The boys were active in sports. I think that explains a lot of why Eric became attached to Arizona — it is such an outdoor lifestyle.

Skipping ahead I shifted careers and became an investment manager and now run a private equity fund. I moved back to Chicago and live with my partner Nissa but travel all over the world working with my clients.

About my connection to the wineries. It's pretty simple. About 3 years BW (Before Winery) Eric was living in AZ and had acquired a lot of skills in making things grow. As most know he was a riparian consultant and had learned a lot about Arizona's terroir.

He announced to us that he had decided he was going to move to California and learn how to become a winemaker with the goal of someday returning to Arizona to start a winemaking business.

Pretty crazy huh! I thought so. I assigned a low probability (zero) to this occurring so I of course told him if he ever got to the point of needing a capital partner I would be there.

Well dammed if he didn't do it!

So here we are all these years later. I am a board member and part owner. My primary role in the early days was to be on call when money was tight. Perhaps I also provided some insights on the business side once in a while. What I got out of it was probably a lot more than I contributed. I learned a lot about myself, the business, winemaking and Arizona. But the most important lessons I have learned are that family and one's integrity are the most important things in life.

I am very proud of what has been created here in Arizona but I take special pride as a parent in my two sons Eric and Ian. A parent couldn't wish for more. They are what every parent would want — boys who have grown into caring, capable, intelligent and respected men.

When I grow up I hope to be just like them!

## Rod Young at PSC

I am the lone partner of PSC that does not have the last name of Glomski. Therefore, my story of involvement with the Glomski family starts later than the other owners, although not that much later than Ian. I first met the Glomskis in the Boston area in the late 1970s when Terry and I worked together at the same company doing economic forecasting.



After a hiatus, I reconnected to the Glomskis again in the early 1990s when Donna and I started dating. We have been together since then and I have had the privilege of following Eric's career since that time. I was happy to see Eric start an environmental restoration business after he graduated from Prescott College. I have a degree in forestry and have owned my own businesses since the mid-1980s which gave me a strong connection with Eric's efforts.

When Eric decided that he wanted to start a winery business in Arizona after developing his winemaking skills in California, I was highly supportive of the idea. I had sold my forest products economic consulting business in 2000 and was looking for somewhere to invest some of the profits. I was also excited about learning about a new industry. I knew that investing in Eric was a good decision and why not the wine industry? Even if cash dividends didn't appear for a while, wine dividends surely would.

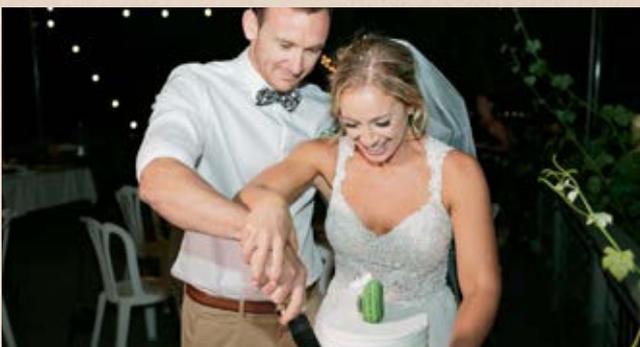
Along with being a member of the Board of Directors, my role at PSC initially was to help with advice on finances and budgeting and, to some degree, running a company that was larger than his small environmental restoration business. Eric has a natural talent for managing people and developing systems to make the company run more smoothly. He quickly surpassed my management capabilities and I was able to reduce my involvement to just the financial area.

I am happy to report that Eric, with strong support from our controller, Penny Frank, is now fully in control of finances and budgeting at PSC, leaving me to just snipe every now and then as a director of the company. It is good timing, too, because I am acting as the CFO of Arizona Stronghold Vineyards, which is owned by the same folks as PSC. I am trying my best to reduce my role at ASV, also, so that I can finally become at least partially retired since I am still doing economic consulting on a part time basis.

I am also happy to report that both of my goals when investing in PSC 15 years ago have been met. I am now receiving cash dividends along with wine dividends. I have also learned more about wine and the wine industry than I probably ever really wanted... It does really make an impression, though, when I am traveling for my economic consulting work to countries like France and Italy to be able to hold my own with respect to wine knowledge. It's still a hard sell for Arizona wine unless I have a bottle of PSC with me. Then, it's easy. Vive les vins d'Arizona! ❖

## Private EVENTS By Brooke Bates

Throughout our lives there are many celebrations of love in which we wish to share with the family and friends closest to us. Sharing these special moments in a place of beauty and tranquility makes for an enjoyable, peaceful and unforgettable experience! Page Springs Cellars has many stunning locations to offer for these intimate occasions. Celebrate the past with a vow renewal, and embrace the present with a proposal or beautiful vineyard wedding! Whether your celebration is traditional, modern or completely unique, we appreciate however you wish to commemorate your momentous milestone. Celebrate in the moment at Page Springs Cellars for memories that will last a lifetime! ❖



# IN THE KITCHEN

By Brynn Betz

## Cantaloupe Gazpacho

4 very ripe cantaloupe- skinned and seeded

2 medium Cucumbers- chopped small

1 Tablespoon cinnamon

1 teaspoon nutmeg

2 Tablespoons chili powder- mild

Pinch of sugar if cantaloupe is not as sweet

Pinch of salt

1 Tablespoon ground white pepper

Chop cantaloupe into small pieces, place in a tall pot. Add spices and sugar and salt. Blend with emulsion blender till smooth. Add chopped Cucumbers, taste. Add more sugar or salt to taste. ❖

## UPCOMING OFFSITE EVENTS:

### ART IN THE PARK

Sept 1-3 at Wheeler Park, Downtown Flagstaff

### WINE IN THE WOODS

Sept 9 at The Arboretum at Flagstaff

### SEDONA WINE FEST

Sept 22-23 at Posse Grounds Park, Sedona

### TASTE OF THE WILD

Oct. 7th at Heritage Park Zoo, Prescott

### WINE & DINE IN THE VINES

Oct. 27th at Yavapai College, Clarkdale

### GRAPE AZ WINE EVENT

Nov. 4th at Heritage Park Square, Phoenix

### TEMPE FESTIVAL OF THE ARTS

Nov 30- Dec 2 in Downtown Tempe

Art in the Park

## FROM THE VINEYARD

By Anthony Averbek, Vineyard Manager

Say hello to the newest member of our Vitis Vinefera family: Bourboulenc! It's a white wine grape originally cultivated in the Rhone Valley of Southern France. We planted this variety in our Dos Padres Vineyard site, and it's the first planting (as far as I know) of this grape in Arizona! Bourboulenc has replaced our .20-acre block of Norton vines. Say what? Norton? Yes, we had Norton. A red summer grape that was first cultivated in Richmond, Virginia. Sadly, these vines never took off and wouldn't produce enough grapes to make wine, although in 2014 Andy Vircsik, who was a part of our crew at the time (you've most likely met him in our tasting room), managed to produce three whole bottles! Though we tried, Norton just didn't work out well for us. This has presented us with an opportunity to plant something that we hope will do better! I am very excited to work with this new variety! Maybe there's a Chateaufeuf du Pape Blanc-style wine in our future? ❖



## The Wine Club WORLD

By Julia Velo,  
Wine Club Manager

### Dear Wine Club

**Q: I heard PSC would be expanding the Members only deck. Is that still happening?**

A: Yes, absolutely! Due to unforeseen circumstances we have had to push back construction till the beginning of 2019.

**Q: Do I make a reservation for the Tasting Room?**

A: We are a first come first served establishment. On certain days there can be a wait but we strive to get our Members in just as soon as possible.

**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..❖

# In This RELEASE

## Q4 Preview:

Last Day to Make Changes: November 2  
 Charge Day: November 6  
 Ship Window: November 12-14  
 Pickup Window: Nov. 16 – Dec. 10  
 Ship Pickups: December 12-14

### INNER CIRCLE

- 2015 Campania**  
Suggested Cellaring 3-5 years
- 2015 Colibri Grenache Whole Cluster**  
Suggested Cellaring 2-4 years
- 2015 Colibri Mourvedre Hilltop**  
Suggested Cellaring 3-5 years
- 2015 Dos Padres Syrah 470**  
Suggested Cellaring 8-10 years
- 2016 El Serrano**  
Suggested Cellaring 5-8 years
- 2016 Cochise Syrah**  
Suggested Cellaring 3-5 years

### CELLAR DOOR

- 2015 El Serrano**  
Suggested Cellaring 5-8 years
- 2016 House Mountain Syrah 525**  
Suggested Cellaring 8-10 years
- 2016 House Mountain Syrah 471**  
Suggested Cellaring 8-10 years
- 2017 Colibri Grenache Pick 1**  
Suggested Cellaring 2-4 years
- 2017 Mules Mistake**  
Suggested Cellaring 2-4 years
- 2015 GMCs**  
Suggested Cellaring 2-5 years

### FAMILY

- 2016 Highlands**  
Suggested Cellaring 3-5 years
- 2016 Golden Rule Sangiovese**  
Suggested Cellaring 2-4 years
- 2016 Deep Sky Mourvedre**  
Suggested Cellaring 3-5 years
- 2016 Pillsbury Petite Sirah**  
Suggested Cellaring 5-8 years

### FRIENDS

- 2015 GMCs**  
Suggested Cellaring 2-5 years
- 2015 Super Arizona**  
Suggested Cellaring 2-5 years
- 2016 Highlands**  
Suggested Cellaring 3-5 years

### PRIMA

- 2017 Home Vineyard Traminette**
- 2017 Keeling Schaefer Picpoul**
- 2017 Pillsbury Viognier**

### PAGE SPRINGS CELLARS WORD SEARCH

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

BENJAMINO  
 GENERAZONI  
 BOURBOULENC  
 NORTON  
 COMMEMORATE  
 ANTHRAX  
 FORESTRY  
 VIVE LES VINS  
 POMICE  
 VITAE  
 QIGONG  
 TWIZZLERS  
 SKITTLES  
 PRAIRIE  
 BUGS  
 BUNNY  
 THUNDARR  
 THE  
 BARBARIAN