

**“VINE TO WINE,
IT ALL STARTS IN THE VINEYARD”**

WINTER SOLSTICE



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

By Eric Glomski, Owner and
Director of Winegrowing

Connections with our Winegrowing History

Just a few days ago I finally received the results from samples I sent to the University of California Davis's Foundation Plant Services genetics lab. Since I first became aware of Henry Schuerman's efforts to grow grapes in the late 1800's and early 1900's near Sedona, I had been told by everyone with knowledge on the subject that he was growing Zinfandel. His family, local historians and a few scattered newspaper articles from back in the day (likely where everyone actually got their notion of Zinfandel) cited this variety as Schuerman's primary grape cultivar and that has pretty much been rote ever since.

It wasn't until I decided to make a serious effort to bring Henry's vines back into commercial production that I realized that there wasn't any true evidence that this was indeed Zinfandel. It was going to be a monumental, costly, multi-year effort, and seemed a bit questionable to dedicate so much energy to the project without knowing for sure what the grape was. Was it a variety that would be suited to our current climate? Was it just a glorified table grape that early pioneers were satisfied with but the wine connoisseurs would scoff at? Furthermore, in recent history Zinfandel has been a challenging grape to grow in Arizona. If it actually was zin, was it a selection that was more suited to our region? (There are documented clones that have looser clusters and tougher skins)

In the end, it only seemed right to send this out for genetic testing and UC Davis was the place to look to.

Backing up a bit, we are currently tending 22 vines that were cultivated from cuttings taken from a single vine in the front yard of Sherman Loy's house near the original Schuerman homestead at Red Rock Crossing. Sherman, who died recently, was one of Henry's grandchildren. Several years ago, a local Sedona attorney named Steve Schwartz took cuttings from this vine and planted them on a small plot in West Sedona. Here history took root. Originally about 50 vines in total, Schwartz later hastily sold the property and moved out of the area. To my knowledge, no one continued to care for the vines for at least a couple years afterward. By the time we became involved, more than half of the vines had died, but 22 had hung on. With a lot of help from the good folks at the Sedona Historical Society and the current property owner's generosity we have nursed these 22 backs to health and they are now thriving.

At a base level, the goal is to grow these current 22 vines as large as possible so that we can take even more cuttings from them. We have dropped all the fruit so the vines can focus on vegetative growth and we have been watering and fertilizing them generously. In theory, these 22 vines should yield around 15 cuttings each and in our 2019-2020 winter pruning season we should get around 330 starts in total. These cuttings will get moved to our nursery at Colibri (the well-drained soils there are ideal) and these babies will be rooted in the 2020 growing season. By late winter 2021 we should be able to sort these cuttings and plant them in their future home. We will also continue this process annually, yielding more-and-more material.



Continued on P2

FROM THE VINEYARD

By Anthony Averbeck, Vineyard Manager

As I'm typing this, Harvest is here. This is where all the work the vineyard crew has put into the grapes, is now on full display. We can't fake it or hide it, the clusters of grapes are harvested, then they go to the cellar to be de-stemmed and fermented. The literal fruit of our labor is exposed, laid out for all to see. We've raised the vines to their fullest potential and we nurture the fruit therein. Mistakes are revealed. Triumphs are accentuated! However, that is only part of the harvest story....

It is truly a humbling experience where time does not belong to you; nature is in charge. It is a time where community can truly form. It is a time where I've seen, and still see, people experience something new for the first time. An ancient ritual remaining with little changes. It is a ritual where one is pushed to face the sun and its heat, especially in our state. That is another element, and testament, to the winemaking endeavors in Arizona.

There is a strong spirit behind those who endure these challenges. The passion fueled behind these people is inspiring. We are, in the vast world of wine, still the black sheep. I used to become offended by such skepticism. I'll gladly take heat for this if need be, it is very difficult; I'm with you. Arizona? Yeah, it's crazy. But I'll tell you, it's worth the madness! Our successes would suggest that it wouldn't be completely daft to back us. Out of these odds we make wonderful wine here in Arizona. We were voted #4 in America by USA Today Reader Choice!

During this time, people come from all sorts of stories and situations to harvest. This particular year has given us a rainy winter, a snowy spring, and a dry summer. This story will be crafted into a bottle; every year and each time. It is all from the hard work of these individuals who have put faith into these rough environments, and those who give their time and trust into our hands. It's Harvest, and we're picking by hand the fruit that will become our wine. Salud! ❖



The Wine Club WORD

By Beth Stigall,
Wine Club Concierge



Vine to Vino could very well be a book title for my life story. While my first few years were spent frolicking on the shores of Santa Cruz, CA, my formative years were spent surrounded by the vineyards of Napa Valley. My memories are peppered with moments spent in the vines: "covertly" looking around before picking a grape to eat in St. Helena, scouring the soil in Yountville for arrowheads, and once old enough, aimlessly driving through the backcountry, admiring the beauty of the rolling hills of vines.

The first time I visited PSC the drive alone reminded me of home, the property itself like a sanctuary. After a few visits, in July 2018, I took a position as a Tasting Room Associate never imagining where it would lead. A month later, I was down at Colibri Vineyard harvesting grapes; with Eric as my picking partner. No pressure, just five hours, basically, one-on-one with your new boss/Owner of the Winery. It ended up being an incredible opportunity to get to know Eric, hear his passion for PSC and vision for the future. In turn, he was able to learn about my personality, and core values.

This time spent in the vineyard helped define my path at PSC. It showed Eric my strengths, weaknesses and intent. I learned that he was someone I would be proud to represent. Who knows if I would be the Wine Club Concierge today, if I'd not picked grapes that early August morning?

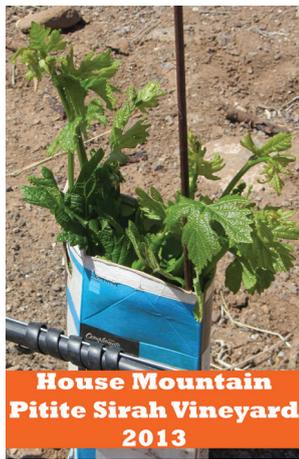
In a very full circle moment, during the first harvest of 2019, I ended up partnering up with Eric again (Note, this now totals 10 hours of his life he cannot get back). This time, talking about all the changes made and the many more to come... ❖

Member PROFILE

It all started with a 1997 Merlot, or did it. In this article we will take you on our journey from wine consumer to wine maker to vineyard volunteer; and how our eagerness to learn the about the Arizona wine industry opened doors for us for a brand new life.

In John J. Mahoney's book *Wine The Source of Civilization* he writes "Man did not settle from nomadic travels to build cities and civilization, and then develop wine. Mankind stumbled onto wine by accidentally tasting naturally fermented grapes, and then changed from being hunters and gathers into farmers and ranchers so he could grow, produce, and enjoy wine whenever he wanted it. It was wine that was the catalyst that created civilization."

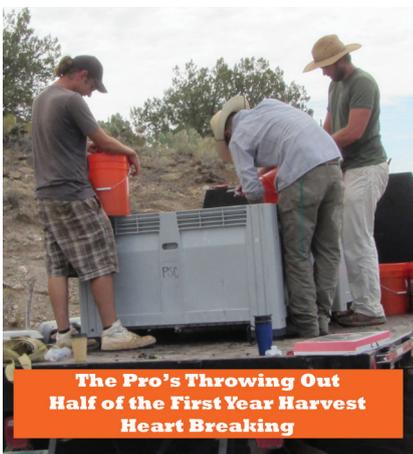
In 1999 when my husband Steve and I were married I had the same challenge and needed to bring my husband in from the wilderness and covert him from beer snob to wine connoisseur. Steve at the time was happy with any cheap bottle of wine. As we grew together, we found that we both liked the 1997 California Merlot and that started the wine consumer part of our life. Life was good, we got to travel and visit Napa, Sonoma, and the Dry Creek areas of California. We tried all kinds wines, learned about wine, and the wine making process. We learned that wine is about the experience, who grew the vines, how it was made, and importantly the Terroir. Wine Terroir is the concept where grapes grown with unique soil and climate impart characteristics into wine that could not be imparted by any other place in the world. My husband says that Wine is a snippet of "time and place", and best shared with friends.



**House Mountain
Pitite Sirah Vineyard
2013**

After visiting over 100 California wineries (seriously, I think Steve may have a problem) we decided to make some wine at home. We had seen it done dozens of times. How hard could it be? Transform Grape juice through the magic of Yeast and boom you have wine! We were now wine makers, unfortunately bad wine makers. Our first

batch turned out horrible, so did our second, so did our third. It wasn't until we took a class from a real wine maker that we learned that we were getting a vinegar contamination just before bottling. Following the age-old wisdom of if at first you don't succeed try something else. We said let's try it in Sangria, and low and behold it makes awesome Sangria (you really should ask me for my recipe).



**The Pro's Throwing Out
Half of the First Year Harvest
Heart Breaking**

Can you tell our Vine to Wine story is really our Wine to Vine story? To continue our wine journey and education we became vineyard



Linda and Steve Solomon Wine Club Members since 2010

volunteers. In 2013 Page Springs started an Adopt a Vineyard program and we were lucky enough to be accepted and started working in the House Mountain Petite Sirah vineyard. It was a fabulous learning opportunity. The vines were one year old and still in their milk carton protected wrapping. We visited those vines every six weeks for 3 years and watched them grow into one of the best vineyards in the state. If you learn more by failing, then we learned a lot during our first harvest. As we picked bucket after bucket of ripe luscious grapes and brought them to the collection center Jeff, Jason, and Anthony threw half of them over the side of the truck and into the desert. We didn't know anything about canopy management and the need to drop fruit. As this vineyard was new no one expected to harvest many grapes and so it was not a priority for the real vineyard workers.



**2013 Page Springs Lan'Pai
House Mountain and Estate Vineyards**

The 2013 Lan'Pai was the result of that first year's harvest. Our grapes that we helped grow were combined with an Estate Syrah, meaning that we had finally completed our wine to vine to wine journey.

In 2019 we decided to take the big plunge into the Arizona wine world and we moved to Cottonwood Arizona "The Heart of Arizona Wine Country" (or so says the Cottonwood town logo). I have enrolled in the Yavapai College Viticulture and Enology School and I am learning how to grow grapes and make wine here in the Verde Valley.

We continue to make wine at home, and it has gotten better. In fact, my husband Steve and I entered 5 bottles in the 2019 Emerging Winemakers Competition & Symposium and received a gold medal, a double gold medal, and the double gold winner also won best in show. The winning bottle was a Mead (made from Honey) but that is a story for a



**Testing Brix
Almost Ready to Harvest**

NOTES FROM THE CELLAR

By Bree Nation, Cellar Hand

Hello everyone, I'm Bree and I'm the newest addition to the winemaking team here at Page Springs Cellars. Many of you already know me as I was with Arizona Stronghold for five and a half years before I made the transition to Cornville in May. For those of you whom I've not met, I look forward to it! I have deep roots here in Arizona, being one of the rare and elusive natives of this wonderful state. I grew up and spent most of my time in the Phoenix area until I relocated North in 2012. I originally began my secondary education focusing on Biological Sciences but then transitioned to Sustainability when that became an option at Arizona State University. Before receiving my Bachelor's Degree, I was required to do an internship in a potential field of interest and found myself living briefly at Frey Vineyards (a biodynamic winery) in Northern California. It was there that I got a well-rounded introduction to wine production and farming and knew it was a path I wanted to follow. After my graduation from ASU, I decided to immediately enroll in the newly formed Viticulture and Oenology program at Yavapai College and dove into the Arizona wine scene head first. I moved to Cottonwood and began working in the industry while taking classes full time, eventually being one of the first ten graduates from the new wine degree program. I worked my way up through Arizona Stronghold over the years from working in the tasting room to managing the wine club, and eventually transferring to the cellar where I spent the last two harvests. On the side, I also am part owner of a small, new(ish) wine label called The Oddity Wine Collective, which my friend Dave, my boyfriend Aaron and I started in 2014.



As Eric (and many others) always says, "wine starts in the vineyard." It seems like a relatively simple concept but when you're working in either the vineyard or the cellar, and not both, you don't always see the whole picture. It is really easy if you're only working in one area to forget about the other half. Sometimes you can feel disconnected from the grapes themselves. Sure, you can run chemistry panels to determine the parameters of the grapes you're working with, and you can employ the senses- how do they look, smell, taste, etc. but it still isn't the whole picture of what happened in the vineyard to make the grapes the way they are. Personally, I have a much greater background in the cellar than in the vineyard so a major advantage to working at PSC is that we are so connected to our vineyards. I just had the opportunity to walk the vineyards with Eric, Corey and our vineyard manager Tony to check out the grapes that we are expecting to harvest in the next few weeks. It gave me a better understanding of those grapes and what to expect when we start processing them in the cellar. I very much appreciate being able to see the vineyards this close to harvest, and the chance to continue to learn and grow.

All that being said, the work we do in the cellar is also crucial in the development of wine from grapes. Every little variable, beginning in the vineyard and ending in your glass, can have an effect on the finished wine. All of those little effects add up to very noticeable differences. You could give two different winemakers the same amount of the same exact grapes and the two wines will usually end up relatively different. You could also give two farmers the same variety of grapevines, plant and farm them across the road from one another and the grapes could be completely different! From farming techniques to soil structure to microclimates and beyond, variation is unavoidable!

At PSC, we highlight this variation by celebrating the difference between vineyards, blocks, pick timing, fermentation techniques, aging methods, even sometimes sub-areas within the vineyard itself! You will notice that some of our wines have similar names. Colibri Grenache vs Colibri Grenache East vs Colibri Grenache East Pick 2. These are subtle differences but they are important enough to us to designate with their own wine and a distinct label! I'm happy to be a part this symbiotic relationship and hope you enjoy our particular form of mad science! ❖

Private EVENTS

By Brooke Bates, Private Events Manager

One of the 1st rules I ever learned about wine making is "You can't make good wine without good fruit." It is true that it all starts in the Vineyard. To create something of quality and brilliance you must start with a good foundation, this goes for all things in life. I believe choosing the perfect setting for a day as big as your wedding must fit the couple and represent the life they wish to share together. Page Springs Cellars is a family owned and operated Winery and Farm. We embrace the simple farm and family values and appreciate our guests who do the same. We invite you to let your journey start with us, in the Vineyard! -Brooke Bates. ❖



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.



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- Are my computers protected and safe? Can my business survive a breach or ransomware attack?
- If my server goes down, will my business be able to function? If so, for how long?
- What if our business gets hit with a wild fire or disaster? Is our data and information safe?
- Are we operating efficiently and am I getting the most out of my employees?
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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.

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TOURS

By Lauren Maldonado,
Winery and Vineyard Tours Manager

The journey that the grape takes to make it into our glass is a remarkable one. A vine must first be tended to by the hands of hardworking farmers, and Mother Nature takes her course to influence the plant's growth. The growing season will reach its peak, and wine grapes leave the vineyard to take a voyage where they'll meet our talented winemakers. Admiration, dedication and respect for the grape will lead to the creation of a finely crafted wine unique to the landscape it was grown upon. This process of grape to glass is a story that inspires wine lovers everywhere. It's a story that has inspired me, and it is one that I enjoy infusing with fun and sharing with others on our Tours. With harvest now upon us, what better time to experience the sights and the smells of your delicious PSC wines being made?! Sign up for a Tour and let's go on a journey to learn how those grapes got into your glass!

First thing's first - Lets pour you some wine. With your glass in hand, allow your Tour Guide to lead you throughout the beautiful grounds and vineyards. During this exciting time of year, maturing grapes are seen hanging on the vines. It won't be long before they are picked by hand and delivered to



the winery. Ready to taste more wine? Don't forget, this is a wine Tour! In a thoughtfully selected progression, each new wine your Tour guide pours is bound to entertain your senses with an array of color, aroma, flavor and texture. With a comfortable pace to sip and savor, views of the vineyards are gradually replaced by the grape's next stop – the Crush Pad. Within this large covered area, grape destemming and wine pressing is abundant. Seeing this place in action will heighten your curiosity to view more. At last we will have arrived at the Cellar. Ahhhhh, it's time to cool off.

During harvest season the Cellar crew is

grooving to the music while hard at work. For the grapes who have already left the vineyard, now is their time to shine. If you've never smelled fermenting wine grapes, it is a beautifully potent aroma you'll never forget. Barrels and stainless-steel tanks are filled with 'liquid landscapes' and these vessels becomes the wine's home for several months. Your last wine on the Tour is such a treat - it's wine siphoned straight from the barrel! This wine was specifically made for Tours guests and it sees extended barrel aging. Only 3 barrels make it to the bottle - of which only Tours guests can take home. All good things must come to an end, and so your Tour concludes at the bottling line. From grape to glass, you would have seen it all. By now we hope you've enjoyed the wines, and that one day you'll return again to explore more about the amazing journey from vine to vino.

Visit us on Friday, Saturday or Sunday and join a Tour at PSC! Don't forget your Wine Club perks! Wine Club Members receive discounts on Tours. Winery Tours: \$34 per person, before discount. Wine Club Members can receive their complimentary PSC wine tasting on a Winery Tour and only pay \$19 for the Tour. (1 complimentary tasting is offered per visit at PSC. You may use this on a Tour, or in the Tasting Room). Vineyard Tours: \$68 per person, before discount. Wine Club members receive their membership discount off the total cost of the Vineyard Tour! As always, your membership discount applies to all bottle purchases on Tours. ❖

Page Springs Cellars WORD SEARCH

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 NOMADIC
 SNOB
 CONNOISSEUR
 FLAVOR
 VOYAGE
 LANDSCAPE
 HARVEST
 SALUD
 VINEYARDS
 WINEMAKING
 ANCIENT
 LANPAI
 FARMERS
 GRAPES
 PASSION
 COMMUNITY
 MADNESS

In This RELEASE

Q4 Preview:

Last Day to Make Changes: November 1
Charge Day: November 5
Ship Window: November 11 - 14
Pickup Window: November 5 - December 9
Ship Pickups: December 10 - 12

INNER CIRCLE

2018 Anonymous

Suggested Cellaring 3-5 years

2017 House Mountain Pinot Noir

Suggested Cellaring 2-5 years

2017 Colibri Grenache Hilltop

Suggested Cellaring 3-6 years

2016 Coronado Syrah - IC

Suggested Cellaring 5-8 years

2016 El Serrano

Suggested Cellaring 5-8 years

2017 House Mountain Petite Sirah Pick 2

Suggested Cellaring 5-8 years

CELLAR DOOR

2018 Anonymous

Suggested Cellaring 3-5 years

2017 Colibri Rotie

Suggested Cellaring 4-8 years

2017 Vino Del Barrio

Suggested Cellaring 2-5 years

2017 House Mountain Petite Sirah Pick 2

Suggested Cellaring 5-8 years

2017 Pillsbury Shiraz

Suggested Cellaring 3-6 years

2017 House Mountain Pinot Noir

Suggested Cellaring 2-5 years

FAMILY

2018 Anonymous

Suggested Cellaring 3-5 years

2017 Vino de la Familia

Suggested Cellaring 5-8 years

2017 Dos Padres Syrah clone 471

Suggested Cellaring 4-8 years

2018 Mule's Mistake

Suggested Cellaring 2-5 years

2018 New Mexico Ruby Cabernet

Suggested Cellaring 5-7 years

FRIENDS

2017 Vino de la Familia

Suggested Cellaring 5-8 years

2016 Dos Padres Syrah Clone 470 Pick 1

Suggested Cellaring 4-8 years

2018 Anonymous

Suggested Cellaring 3-5 years

PRIMA

2018 New Mexico Ugni Blanc

2018 Painted Lady Gewürztraminer

2018 Pillsbury Chardonnay

UPCOMING OFFSITE EVENTS:

Join PSC and the team on the road at Arizona Food & Wine Festivals. Remember, you receive your member discount and complimentary tastings at the PSC booth!

FLAVOR: Northern Arizona Food & Wine Festival

September 14th 2019

@ Warner's Nursery, Flagstaff

1-7pm

LocalFirstAZ.com

SEDONA WINEFEST

Sept 28th & 29th 2019

@ Sedona's Scenic Posse Grounds Park

11am-5pm

SedonaWinefest.com

FLAVOR
Northern Arizona Food & Wine Festival



SEDONA
WINEFEST
2019

