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heard it on the GLOMSKI GRAPEVINE

By Eric Glomski, Owner and
Director of Winegrowing

“Back Where it all Begins”

Something very sad happened this past week that will forever change the food and wine scene in Arizona... Two of the most important and seminal gustatory establishments closed their doors. Cowboy Ciao and the Kazimierz World Wine Bar are no more.

Kaz and Ciao were doing craft cocktails before “craft” was craft and the word “mixology” had even been coined. Chartreuse, Solerno, Del Maguey and a plethora of Amari graced their drinks before places like Bitter & Twisted, the Ostrich and Honor Amongst Thieves even knew what a “shrub” or egg whites were all about. At their peak, their wine list had more depth and breadth than any in the state (and most in the country) and I can remember wandering their cellar halls for hours, jaw hanging low, dizzied at the selection. They were also ardent supporters of Arizona wine and had an amazing selection of Burning Tree, Page Springs and Stronghold Wines on their list.

In the end, Ciao and Kaz and their brilliant, eccentric founder and pilot, Peter Kasperski not only paved the way for fine dining and drinking in Arizona, but they also spawned some of the most impressive and visionary projects in the valley. Think Nobou at the Teeter House, FnB, Counter Intuitive, Citizen Public House, Undertow, Super Chunk, Pobrecito – all alumni.

I have always been inspired by Peter, and although we are radically different people, I see many parallels between his world and mine.

Although it is hard to remember them all, Page Springs has also played a role, sometimes big, sometimes small, in incubating a few noteworthy ventures. Alcantara, Pillsbury, Burning Tree, Arizona Stronghold, Merkin Vineyards, Caduceus Cellars, Carlson Creek, Cellar Dweller, Fire Mountain, Gallifant Cellars, Golden Rule, Dektown Cellars, Passion Cellars, Grand Canyon Winery, Postino, L'auberge Wines, Clever Koi, Kazimierz Syrah, Diablo Burger Red, Painted Lady, Dancing Apache Cellars, are a few wine projects I can remember offhand. All of these brands started or were initially crafted at Page Springs and have gone on to make their marks in our great state.

We have also collaborated with Dark Sky Brewing, Historic Brewing Company, Wilderness Brewing, Oak Creek Brewery, Lumberyard Brewery and Arizona Distillery. The brewer for the famous Jolly Pumpkin Brewery in Michigan use to work in our cellars as did Dan Pierce of Bodega Pierce. (It's actually pretty cool sitting here trying to recollect them all!)

Another really cool phenomenon is Chateau Tumbleweed. All four of the Weed's primary owner-operators are past PSC Employees (they have silent partners who back them financially – who, by the way, PSC used to make wine for and we partner on a vineyard venture called House Mountain...). Their team is made up of PSC's past vineyard manager, financial manager, assistant winemaker and tasting room manager).

I have always taken pride knowing that Page Springs has been a place of inspiration and learning. Dozens of people have trained here in one facet of the wine industry or another and have gone on to play important roles in helping us build the Arizona wine

Continued on P3



A young Joe Bechard from Tumbleweed at PSC



PAGE SPRINGS YOGA & MASSAGE

By Gayle Glomski, Owner Page Springs Yoga & Massage

What to do when it's Cold?

The season is changing and with this comes out our fleece pajamas and slippers. Cold temperatures have the tendency to tighten our muscles and joints leading to aches and pains.

Now is the time to indulge in our Hot Stone Massage Package or add a Massage 'Accessory' to your Therapeutic Massage. The Hot Stone Massage Package includes an individual or couples 90-minute Hot Stone Massage, plus a snack with wine in our Tasting Room. If you've never tried a Hot Stone Massage before, you are missing out on a very relaxing experience! Our professional Massage Practitioners place smooth, heated river stones on different areas of your body to help your muscles and joints cultivate fresh oxygenated blood which releases the happy chemicals called endorphins to help you feel relaxed and invigorated.

We are also presenting new Massage 'Accessories' which include our special 'Harvest Body Butter' or Face Massages during your Therapeutic Massage. Our Harvest Body Butter is made from our grape pomace (seeds and skins of pressed grapes) with an oil base and is used during your massage by your Massage Practitioner instead of a traditional base oil. Grapes skins and seeds are believed to protect and repair the skin from environmental damage and premature aging so works perfectly in our warm and relaxing environment.

Another new Accessory is choosing to add a face massage to your 60- or 90-minute Therapeutic massage. We use our faces constantly and they are exposed to all types of conditions but rarely do we take time to give them any attention. The Face Massage can be as simple as using hot towels with oils on the face or can be a little more adventurous by using the hot towels with natural products to deep clean, replenish and rejuvenate the skin.

Winter is on its way and we hope you take advantage of our new Massages and Products to help make this winter easy on your body. To make your reservation, please email message@pagespringscellars.com ❖



NOTES FROM THE CELLAR

By Corey Turnbull, Winemaker

"Whenever I think of the past, it brings back so many memories." -Stephen Wright

It surprises me when I look at how long I have been working with Eric and Page Springs Cellars. Even though it has now been over 13 years, it seems like it was yesterday when I first came to be in our little community. If you notice, I used the term worked with and not for, as PSC fosters a sense of common purpose. Goals and aspirations are shared mutually, experiments and risk taking is encouraged, and an environment of learning is created. Page Springs is a place where wine nerds can geek out on a passion that they love. Personally, I have always felt at home.

Originally, I worked for free for two vintages, not as an employee (I did not get paid), but as a friend. I helped out during crush and more excitingly, got to drive out to California with Eric to pick up grapes. During the first trip to Paso Robles in 2005, in a little vineyard called Lockwood Oaks, I was drinking a Red Bull and eating a granola bar as the sun crept over the ridge. It was dead quiet and absolutely beautiful. A lightbulb turned on in my head just like the sun lit up the vineyard that morning. I finally figured out what I wanted to do with my life. I will never forget that moment.

The following season, on another fruit trip, this one to the memorable Ranchita Canyon Vineyard to pick up Petite Sirah, Eric and I were driving through the Mohave desert west of Needles. For those of you that have been on that particularly arid stretch of road, you would understand the need for conversation. It was then that I brought up the possibility of starting my own brand. Eric, not surprisingly, thought it was a great idea. We talked a little about it and I told him I wanted my first wine to be a Chateauneuf-Du-Pape styled Red. As some of you may know, these Rhone blends are traditionally Grenache driven blends with dabs of Syrah and Mourvedre. Most producers call these blends GSM. Well I thought it would be funny to have my first wine be mostly Mourvedre, with Syrah and Grenache having the lesser roles and therefore, calling it MSG. The label would have a Chinese to go box on it. Genius, Right. Well, I thought so at the time.

Fast forward to our return from that same trip. We pulled up to the cellar at 4am, our bodies buzzing from exhaustion, bad road food and energy drinks consumed during the marathon 14-hour trip. So obviously the first place we head is to the barrel room. You know, quality control. As we were climbing on barrels and tasting through some of the wines, I devised a new, non-typical blend. It was equal parts Petite Sirah, Merlot and Syrah. In my mind it wouldn't work, but at the same time, I thought it would be funny cause it was PMS. Hey don't get mad, it was 4AM. At any rate, I thought it was great, we laughed about it, then eventually over the following year, it slipped away into memory and the chaos of Harvest.

That was until about 10 months later, in 2007, when my idea for my first wine took a turn. As I said before, my first wine was to be a blend called MSG. Well, plans change. In the 11th hour, the vineyard we were supposed to get our Mourvedre from, Enz, pulled out of our contract and like that, the most important component was gone. Eric came to me and asked if I wanted my deposit back, to try again next year, to give up. Nope. I then remembered the late 4AM blend. PMS to the rescue!

We ended up utilizing Ranchita Petite Sirah, this little micro vineyard's Merlot (I don't even remember the name) and Carriage Vineyard Syrah. Now, I consider myself a brave person, but in no way was I going to give my mother a bottle of my first wine and have that wine's name be PMS. So, I came up with The Lotus, a perfect name for the blend. Rich and seductive, but soft and layered and feminine. And with that first wine in 2007, Burning Tree Cellars was born.

This is just one of many stories that I cherish from my time here and I look forward to so many more. I do not write this to highlight Burning Tree Cellars wine, but rather to share my belief that Page Springs is a place to experience, indulge and share. I believe we are not just in the business of making great wine, but also creating memories and fostering a community of like-minded passionate people. ❖

Glomski Grapevine *Continued from P1*

industry. If I am to be completely honest, some of these partings have been easy and some not so much. Sometimes you give a lot and never hear from folks again. Sometime you give a lot and find that people have to catalyze conflict to break free to move on because they don't know how to do it positively. Other times people spend too much time comparing themselves and feeling they need to knock you off the hill to assert their own value and worth. It's all human nature.

These are greatly overshadowed, though, by the people who stay in touch, who still ask questions, and in turn teach you new things. You also learn to just remember the great times and take pride in knowing that regardless of whether the parting happened perfectly, you still took part in something important and amazing.



Corey and Scarbrough
- Burning Tree and Cellar Dweller

SEDONA WINE ADVENTURES

Teri Klein & Jeff Koppelmaa, Owners

Our Sedona Wine Adventures tour company is a wonderful example of “second gen” growth from the fruitful Page Springs Cellars incubator. Our story starts in 2014 when we moved to Jerome from Northern California and purchased Sedona Wine Adventures. We hired a talented friend to update our logo but before he could start work, he said, he needed to know our “why”. Why do we do what we do? The answer was easy: our small team at Sedona Wine Adventures is captivated by this region and its wines, and we love sharing our excitement and experience in a way that delights our guests, and enlightens them about wine in Arizona.

In keeping with our quest for “delightment” for our guests, our wine outings begin with lunch and wine at PSC, which we describe as Arizona’s loveliest estate vineyard, and a perfect showcase of central Arizona terroir. We especially love to share the “dream come true” origin story of Eric Glomski doing watershed restoration work along Oak Creek, dreaming of becoming a winemaker in Arizona.

Lunch is always followed by a walk through the vines for a final glass of vino on the creek deck. We move on from PSC to other wonderful tasting rooms across the Verde Valley - to Old Town Cottonwood, Clarkdale and Jerome. In the tales of Arizona wine that we tell along the way, we return to Page Springs Cellars as a touchstone again and again. We’re reminded how the influence of Eric and his amazing team have fostered lasting virtues in our AZ wine culture - enological excellence, viticultural innovation, ecological advocacy, and good old-fashioned graciousness. We’re grateful every day to our friends at Page Springs Cellars for the nurturing role they’ve played in the wine community growing strong in Arizona.



VINTENTION

I was a hot mess in my early 20's... I felt disconnected from myself, any type of wonder, magic or joy and I was deeply depressed. I was exploring many of the self-destructive behaviors one might associate with such an unhappy state. I was miserable and headed down a dark path. I never would have guessed one of my tools for numbing would become my lifeline.

Marissa Gagliardi

At 25, I discovered wine and began dreaming of tasting landscapes from faraway lands. I studied grapes and regions and imagined connecting to history and culture. I began deeply exploring and developing my sense of smell and taste. I was awakening a part of myself that had been dimmed for years. I found not only liquid landscapes, passion, and joy in each new bottle... I found myself.

My time traveling the world to learn the ancient craft of winemaking fed my imagination, wanderlust, and thirst for wine knowledge. It was only when I came to PSC, however, that I truly became a winemaker. I view my time at PSC as an incubation period and a fortification process. I learned what it meant to work closely with a product from the earth year after year.

Something happened to my soul from being intrinsically connected to the seasons. Working with plants, and being connected with nature, can doctor our very being. I believe a tiny piece of this magic can be captured in every thoughtfully made glass of wine. It's the intention with which we approach the glass that holds the magic.

After fourteen years in the wine business, I've ventured out on my own and started Vintention. We help wine lovers foster a balanced, intentional relationship with wine.. deepening wine knowledge and nurturing a connection with nature and the self. If you are interested, please visit: www.vintentionwine.com and join us in exploring wine and wellbeing.



CHATEAU TUMBLEWEED

Jeff Hendricks

It's hard to overstate the impact Page Springs Cellars had on the northern Arizona wine industry. You'd have trouble finding a winery or tasting room in the area that doesn't have a former PSC employee amongst them. We are everywhere, not just in the places you expect but also working throughout Arizona with other complimentary tourism-based industries. PSC showed many of us how to run a successful winery, vineyard, and tasting room in Northern Arizona. We watched it grow from a tiny operation that was mostly unknown into a goliath. We watched Eric work constantly, endlessly, and watched how he sought to master every part of the operation. We had the opportunity to learn as we watched the small setbacks along the way to their success and ultimately, we are still benefitting from PSC's experimentation. It was such a fun place to work and no one took themselves too seriously, a real family-like atmosphere. The story of Chateau Tumbleweed began in that atmosphere.

When Kim and I arrived in 2008 we both landed jobs at PSC that year. Joe had already been winemaking there for a few years when we arrived, and his wife Kris had previously been one of PSC's first tasting room associates. The four of us forged a close friendship there and started our wine label in 2011. Over the next 4 years, Joe went on to manage Four-Eight Wineworks cooperative during its inception, where our wine found a home for its first few years, where Kris worked national sales for Caduceus also working with their wine club, warehouse, and tasting room. Kim eventually worked up to controller/business manager at PSC and I became their vineyard manager.

I was the last to leave Page Springs in 2015. Then the story of our Chateau got a jolt. The Petznick family, owners of D.A. Ranch Vineyards, became part owners of Chateau Tumbleweed and provided the financial backing to open our own winery and tasting room in June of that year.

Chateau Tumbleweed's story is a smaller part of the growth in the Arizona wine industry. There's the direct impact of PSC, from so many other people such as Caduceus/Four-Eight and all the relationships we have with the vineyards from which we source fruit. We've forged friendships within the industry outside of our small valley and have watched as the Arizona wine industry boomed. Other winemakers, wine sellers and grape growers share their stories and we share ours and we all become a little wiser each year. Eric and Maynard were both so instrumental in our growth and influence our successes. Joe and Kris worked with Maynard and his team for years and further honed their skills at a national level. It was through Four-Eight Wineworks that we were able to begin selling our wine when we didn't have the resources to have our own production facility. Since our inaugural wine in 2011 we've forged amazing relationships with more than a dozen vineyards across the state gaining access to some of the best fruit in the state. All these resources and experiences over the years have influenced every decision we make.

Tumbleweed has been growing at a healthy pace and this year we will produce about 4,000 cases with nearly 70 tons of grapes. I have a few shifts in the tasting room each week and whenever someone new seeks us

out, I ask them how they heard about us. They almost always say another tasting room sent them. It's a beautiful thing when everyone in the industry wants everyone else in the industry to succeed; we help each other in whatever ways we can. For



Hendricks testing grapes (or packing a pipe...)?

example, a couple of years ago, some of our white wines were being poured in the PSC flights, which gave us a huge amount of exposure. And recently we've also been buying small amounts of fruit from the Page Springs family's House Mountain Vineyard, Dos Padres Vineyard and even Colibri Vineyard. Given our long history with PSC and its precious fruit, Eric must trust that it will be well loved over here at the Chateau. Maybe someday we'll be able to return the favor with fruit of our own. ❖

Together, The Future Looks BIG

Partners like Page Springs Cellars help Big Brothers Big Sisters defend a child's potential

Potential lives within every child. Yet, more than 8.5 million kids nationwide are still in need of someone who will stand in their corner. With community partners like Eric Glomski and Page Springs Cellars, Yavapai Big Brothers Big Sisters can defend and ignite that potential. We're ready to build the biggest possible future. Together.

We carry on this critical mission by providing a friend a mentor to a Yavapai County child. Matches can be made with a Big Sister or Big Brother, a couple or a family. For as little as eight hours a month, you can become a defender of a local child's potential as a Community Match. We also have School-based Matches where a Big can meet a child at their school for one hour a week. Check out the possibilities at az-bigs.org or give Cheryl a call in our Cottonwood office, (928) 634-9789.

We cannot create these lifelong relationships without the help of the folks at Page Springs Cellars.

For nearly a decade, the support of this amazing company has provided enough funds to match over 35 children!

Eric and his company have provided wine and financial support to many YBBBS events including our Chef Series, golf tournament, Bowl For Kids' Sake, tax credit campaign, many receptions, Sedona Women of Influence, Tilted Earth and, of course, the annual Grand Gala and Auction. The children and staff of YBBBS are extremely grateful for this strong, ongoing relationship with Page Springs Cellars. ❖



2018 picnic



Little Sister Kayli with Big Sister Taylor



2018 Chef Series, featuring Page Springs wine

Page Springs Cellars

WORD SEARCH

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

LOTUS
GOLIATH
BODY BUTTER
WANDERLUST
DELIGHTENMENT
CHATEAU
TUMBLE
WEED
BURNING
TREE
MIXOLOGY
CHARTREUSE
MAGIC
MEMORIES
INCUBATOR
GENIUS
COMMUNITY
PASSION
WINE

IN THE KITCHEN

ARTICHOKE SOUP

Pairs perfectly with 2017 Keeling Schaefer Picpoul Blanc

INGREDIENTS:

6 artichokes (or 12 hearts if using canned)
3 ribs celery, diced
8 cloves garlic, chopped
1 large yellow onion, diced
3 tablespoons olive oil
4 cups vegetable broth
3 cups heavy cream
Extra canned artichokes, chopped, to add after blending the rest for texture
Salt and pepper to taste
¼ cup pepitas (for garnish)



INSTRUCTIONS: Using a serrated knife, cut the top third of the artichoke off and throw it away. Cut off the stem, remove 1/2 inch off the bottom and use a peeler to peel away the thick outer layer. Dice the stem and add to pot.

Using a paring knife, cut off the thick leaves of the artichoke. Cut the artichoke in half and remove the choke with a spoon. The choke is the fuzzy part in the middle that you want to throw away. What you are left with now is the artichoke heart.

Add artichokes, celery, garlic, onion, and olive oil to the pot. Sauté vegetables for 5 minutes on medium high heat.

After letting the vegetables cook, add vegetable broth. Bring the broth to a boil, reduce heat, cover and simmer till all vegetables are soft enough to purée

Purée the soup with an immersion blender (or in batches in a blender). Put back in the pot, add heavy cream, bring back to a boil. Season the soup with salt to taste before serving. Garnish with pepitas.

In This RELEASE

INNER CIRCLE

2015 Dragoon Marselan

Suggested Cellaring 3-5 years

2016 Colibri Mourvedre - Wild Ferment

Suggested Cellaring 3-5 years

2015 House Mountain Petite Sirah

Suggested Cellaring 5-8 years

2015 House Mountain Teroldego

Suggested Cellaring 8-10 years

2017 Deep Sky Malbec

Suggested Cellaring 3-6 years

2016 Graham County Cabernet Sauvignon

Suggested Cellaring 5-7 years

CELLAR DOOR

2017 Yavapai County Grenache

Suggested Cellaring 2-4 years

2017 House Mountain Pinot Noir

Suggested Cellaring 2-5 years

2016 Colibri Neuf de Pape

Suggested Cellaring 4-8 years

2016 Dos Condados

Suggested Cellaring 2-4 years

2017 Wilcox County Merlot

Suggested Cellaring 3-5 years

2017 Deep Sky Malbec

Suggested Cellaring 3-6 years

FAMILY

2016 Campania

Suggested Cellaring 3-5 years

2017 Cochise County Syrah

Suggested Cellaring 3-5 years

2016 El Serrano

Suggested Cellaring 5-8 years

2015 GMCs

Suggested Cellaring 2-5 years

2017 Vino de la Familia

Suggested Cellaring 5-8 years

FRIENDS

2015 El Serrano

Suggested Cellaring 5-8 years

2017 Colibri Grenache Pick 3

Suggested Cellaring 2-4 years

2016 Cochise County Sangiovese

Suggested Cellaring 2-4 years

PRIMA

2017 Colibri Roussanne

2017 Colibri Roussanne – Barrel Fermented

2017 Viognier – Acacia Aged

The Wine Club WORD

By Julia Velo,
Wine Club Manager

Dear Wine Club

Q: How many guests can I bring for tastings?

A: Members can bring up to 4 guests to use complimentary tastings. The max number of free tastes that can be done in one day under a membership is 6 (this is 2 members + 4 guests). Any additional guests can do tastings at 50% discount. For larger groups our Members can reserve the gas grill next to the Oak Creek deck for a picnic (please contact Julia to reserve) or you can plan a private event through our Private Events Department.

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

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

Tasting Room Staff.

Q: 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 slight wait but we strive to get our Members in just as soon as possible.

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. ❖

