



In This Issue:

- Glomski Grapevine P1,3
- Yoga & Massage P2
- From The Vineyard P3
- Support Our Members P4
- From The Cellar P5
- Tours P6
- Private Events P6
- Word Search P7
- Upcoming Events P7
- In This Release P8
- Wine Club Word P8

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

By Eric Glomski, Owner and
Director of Winegrowing

One Old Man, One Young Man and Tribe of Amazing Women

2019 was an abundant harvest and one of great and maybe even excellent quality (only time will truly tell). As many of you know, we lost our vineyard foreman at Colibri to strange circumstances in late 2018 and he won't return, in theory, until mid-February 2020. When I made the decision to step up and hold his position for him rather than hiring someone else, I did it out of love for him, love for Colibri and an apparent, blatant miscalculation of my abilities – which are not the same in my 50's as they were in my 40's... I have always prided myself on the ability to work long and hard and then still function intellectually late into the night. By this I mean I have always been able to work physically in the field, taking advantage of daylight hours during harvest and then I could always take care of emails, planning and administrative work late into the night. 2019 was the first harvest in my 22-year career where I found myself underwater. I was completely overwhelmed trying to keep Colibri on track while desperately trying to play my role as GM and President of PSC. (This was also the first harvest that I didn't help out in the cellar... which is still sitting very strangely with me...)

Having said all of this, the Colibri harvest would have been lost if it weren't for a set of miraculous circumstances. Or should I say a group of miraculous people...?

First, there is Ricky Post, one of the few neighbors in Whitetail Canyon where Colibri is located. Rick is in his late 70's and helped out in two huge ways: he watered and trapped. We have 13 different irrigation blocks and all the valves are found in small underground boxes that protect them from freezing. Whenever I wasn't on site, Rick carried out all the watering, which, at the height of the season, took place 12-24 hours a day 6-7 days a week. Rick even welded his own tool so he didn't have to bend over to turn the valves on and off! With regard to trapping, we are largely talking about spotted and striped skunks and ground squirrels. The skunks dug thousands of softball sized holes in the vineyard rows (we assume looking for grubs etc.) that made it very difficult to walk and even threatened to tip our tractor on steeper rows. The squirrels were skilled at getting in the nets and were even more skilled at stripping clusters of berries. With an arsenal of 9 Have-a-heart traps, we (largely Rick) trapped over 80 skunks and 40 squirrels – and counting! (I also bought and put out 4 infrared game cameras which helped us learn a lot about these skunks, especially the spotted skunk, as well as coati, kit-foxes, rabbits, turkeys and all other kinds of visitors.)

Then there was Gavin. I met Gavin through another worker in the area. From Willcox, Gavin was a force to be reckoned with. Gavin basically never had any parents in his life and grew up in a foster home. Amazingly, he possessed an iron-clad work ethic and, at 21, had the strongest back of our team. The downside of Gavin (from a "work at Colibri perspective") was that he was a vigilante of sorts... I had to bail him out of jail for fighting in defense of a woman (long, long story) and...he didn't have a car. Getting him the 1 ½ hours from Willcox to Colibri and back was a bit challenging, but we worked it out. I set him up with a bedroom in the Colibri house and he would

Continued on P3





PAGE SPRINGS YOGA & MASSAGE

Second Harvest

By Gayle Glomski, Owner Page Springs Yoga & Massage

Our fearless leader decides when we pick our grapes using a refractometer to evaluate sugar levels, yet, he also uses the color of the grape skins, the color of the grape seeds and the taste of the grapes to determine when to pick. After the grapes are pressed and our cellar crew takes the juice to nurture its way (eventually) into bottle, what happens to those pretty and nutritious skins and seeds left behind?

After splitting my time during our harvest season working in the massage department, the vineyards, and the cellar, I run (most of the time literally) to collect the pomace (skins and seeds) from the press. I quickly begin preparing the skins and seeds for the second part of their journey. As I get towards the end of 'processing', my kitchen smells like fresh baked goods and the powder from the skins and seeds creates beautiful colors of dry ground wine powder.

This powder which is 100% grape skins and seeds has been known to contain many healthy properties for our bodies. Grape skins and seeds are said to contain antioxidants, a multitude of vitamins, anti-aging properties and possible cancer preventatives.

I am bottling the powder under the name 'Second Harvest' to use as a nutritional seasoning. The red grape powder has a tart flavor and is great to add to smoothies, soups, or use in baking brownies or chocolate desserts. The white grape powder is sweet/raisiny and great to add to smoothies, breads, pastas, or desserts like cakes and cookies. The Dry Ground Wine Pomace is also known as 'wine flour' in the Fingerlake Wine Region.

I am incorporating the grape skins and seeds with Shea butter, Coconut Oil and Grapeseed Oil to create a lotion under

the name 'Second Harvest'. The reason it is considered 'body butter' rather than 'lotion' is because of the core shea butter ingredient. The body butter is great to use as a daily moisturizer and also in massages with the same health properties as the powder. As far as I understand, no one else on the planet is creating body butter from grape pomace.

These products will be included in our Holiday Wine Gift Boxes! The gift boxes will include (1) bottle of PSC wine, (1) PSC corkscrew, (2) PSC Tasting Room glasses, (1) jar of Second Harvest Body Butter and one jar of Second Harvest Dry Ground Wine Powder.

Our Holiday Wine Gift Boxes will be on sale in our Tasting Room and on our website, www.pagespringscellars.com. They are available for shipping with specially designed gift cards and wrapping. ❖



FROM THE VINEYARD

By Anthony Averbek, Vineyard Manager

Pick Pics

Our 2019 Harvest was a great success! I've been fortunate to have a great crew to work all the steps that lead to literally gathering the fruits of our labor. Such an ancient tradition whose energy within gathering people to collectively work the earth has not dulled. It is amazing to see what a community (of any size) can accomplish. On behalf of the vineyard crew and myself, we thank you all for your support and hope the 2019 vintage can contribute to our strong pantheon of delicious wines that have been crafted here. We've shared good memories farming this vintage. We hope to add a layer of joy while you make new memories in the good company of great wine. ¡Salud! ❖



Glomski Grapevine *Continued from P1*

work for several days at a time to minimize travel. Among the many things he did, "schlepping" was where he helped the most. We picked around 50 tons or 100,000 pounds of grapes this year at Colibri and Gavin lifted almost every pound of them. The schlepper picks up the tubs that the pickers fill, loads them in the trailer that brings them to the truck, and then he takes them out of the trailer and dumps them in the big bins on the truck. So... all in all, that's actually 200,000 pounds of lifting. Although it would be easy to chock Gavin's role up to just brawn, he was also a very thoughtful, intelligent worker. In the end, I guess I could say that he became like a young son to Gayle and I, and till this day we are trying to do everything we can to support him where he hasn't had support before.

Then...you have the women!

You all know I am Gayle's husband, right? Gayle, in her usual badass way helped out immensely. Even though she was working in the cellar this harvest, she managed to come all the way down on several occasions to help care for our nursery, to work on the vineyard canopy, and helped with picking and schlepping. Most importantly (for me at least), she helped me remember that I had a life back at home and there was still a world out there waiting for me.

Even when you have a small core of really hardworking people, there is the inevitable need during harvest for a large group of people on picking days. You always want to get the grapes off as early as possible in the morning before things start to warm up. Even though we use a refrigerated truck for transport, if the grapes come off warm it is hard to cool so much mass down. Things can get problematic if the grapes are warm (bacteria and other spoilage organisms work faster in warmer conditions). This is where our band of mujeres mexicanas fuertes came to the rescue.

A couple years ago I had the pleasure of having a young woman work on one of our picking crews. Originally from Michoacan, she and her family had originally settled in Yuma but later moved to San Simon and Bowie, the two small towns between Colibri and Willcox. Just as harvest was starting, I was pulling my hair out wondering how I was going to get all these grapes picked. Out of the blue (and I guess I ought to have more faith, because things like this do actually happen for me a lot...) this woman texted me asking whether I had any harvest work. She remembered when our harvest took place and loved coming up to the mountains. At our first pick she brought five other women, and along with our core crew, we knocked out the pick quicker than we ever had. These women always showed up early and always asked if there was anything else to do before they left. They were amazing. One of the greatest things about this close family (she often brought her mother, tias or aunts, and a variety of close friends) was that they joked, laughed played music and sang all day long – while working faster and harder than any crew I had ever had. Over the course of harvest several women rotated through our crew and all had the same indomitable spirits. Two quotes from one of the younger women exemplify this special relationship for me: "Eric, I think women are stronger than men. We care for our children in the morning, we get them off to school, work all day out here with you, and then we go home and cook and clean. Our men don't work that hard" and "Eric, do you know why we love working for you? You treat us like real people!"

This was a hard harvest for me in many ways, but as the fog of emotional and physical exhaustion continues to clear, I can't help but be thankful for the people that helped me through it. This older man, this young man, my amazing wife and this group of Mexican women simply amazed me. It takes a village to raise a child and I now know it takes a community to bring the harvest home. ❖

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.



Lucky Dog Travel is a full-service travel agency that specializes in iconic international vacations for all types of travel, including land tours, ocean & river cruises, train vacations, luxury, and groups of any kind. I am well-traveled and an expert who can provide personalized service to clients worldwide. I create inspired experiences delivering life-enriching memories. I am able to provide clients with the best customer service and ensure that my clients always receive the best value for their vacation dollar. Relax. Pack your bags. Grab your passport. With Lucky Dog Travel, let experience be your guide.

Please call my office at 480-704-4022 or email me at kim@luckydogtravelcompany.com.

Kim Covert, Owner

www.luckydogtravelcompany.com



CSP Technologies is a local Managed IT Department provider. We partner with your company to secure your revenue and keep your business up and running. Never go without IT service again, because our 100% US based support is built on efficiency and offers both on-site and remote support 24x7. Our specific service model is one of the best business decisions you'll make, because you always get excellent service and timely solutions with ALL labor covered in a predictable simple flat-rate monthly plan.

Chris Plouffe

928-399-7557

csp-technologies.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!

800-281-3189

www.harmonsolar.com



To provide a self-sustaining real estate eco-system through residential property management, leasing and sales to support clients for life.

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.

Benjamin Ellis

(480) 550-8500 main office

www.eandgrealestate.com

NOTES FROM THE CELLAR

By Corey Turnbull, Winemaker

“And once the storm is over, you won’t remember how you made it through, how you managed to survive. You won’t even be sure, whether the storm is really over. But one thing is certain. When you come out of the storm, you won’t be the same person who walked in. That’s what this storm’s all about.”

~ Haruki Murakami

When looking from the outside at the winery, most people view the harvest season as having a beginning and an end. The beginning is easy to define — when the first fruit arrives in the cellar to be processed. We plan for it, order supplies, clean equipment, and we are off to the races when that first truck arrives. The end of harvest is more difficult though. Today, one could argue is our last day of harvest, we have loaded the press for the last time, but alas, it is not. We still have to let that settle, clean barrels, barrel it down, run a litany of tests on all the batches, stabilize and top everything, clean all equipment and then finish... (or just get ready to start racking, filtering and blending).

It is odd in the cellar nearing the end of harvest. It is hard to explain, but things tend to become weird. For almost three months, we become so accustomed to being busy all the time. The 15-hour, 7 days a week schedule makes the time fly by but numbs you to normalcy. Days off are a luxury rarely afforded. Weekends and nights lose their feeling as being different than days, much like summer did when we all finished school. It is really strange to suddenly have time off. You end up not really knowing how to spend it. You go out and people watch and think how different they all are. You wake up when you’re not supposed to, worrying about phantom batches that don’t exist. Harvest, in a sense, institutionalizes you. Like I said its weird.

But as the days get longer by becoming shorter and you start to regain your sanity again, you have time to reflect on the harvest itself. As I write this, upon that reflection, it is very evident to me that 2019 was an exceptional year and we made some of the best Arizona wines I have ever been a part of producing, showcasing intense fruit, color and structured acidity. They are awesome.

Personally, I have always said that a vintage is like a race, and all the individual lots of wine are dogs in that race. You have your elegant and racy greyhounds, big burly mastiffs and, most every year, your three-legged, one-eyed mutts. To put it simply, 2019 had no mutts.

Speaking of also not having any mutts... we got our team right in the cellar this year as well.

Bree Nation joined us from Arizona Stronghold and fits right in with an amazing work ethic paired with a great palate and character. Seth Morgan defined my ideal cellar hand by working his ass off, always with an infectious good attitude. Returning to the team was Gayle Glomski (Eric’s wife and inherent badass), Marissa Gagliardi (my hero in the lab and life), Alex Liljenberg (Return of the Stachel!) and Luke Bernard (Our brand Manager, one of my best friends, and sub-par golfer). Lastly, Derek Bradley, rounded out the team and he actually volunteered to be around us weirdos. This made me appreciate humanity a little more. Working hard just for some wine and the experience is a sacrifice I can understand. I did it myself years ago during the 2006 harvest here at PSC.

All of the aforementioned people deserve the lion’s share of the credit for the quality of these wines. Everyone got along, worked together with a common purpose and was efficient. I am extremely appreciative and proud of all of them and in addition to great wine, we also produced some good memories along the way too.

For me, the 2019 vintage will not only be memorable for the wine we produced, but also for the comradery and friendships we shaped along the way. Perhaps, you just might taste some of that in these wines as well. ❖



TOURS

By Lauren Maldonado,
Winery and Vineyard Tours Manager

When looking at a bottle of wine, we often see a year printed on the label. This year, also known as vintage, captures an entire growing season that is summed up into a date to be remembered by. With every bottle of wine that's opened and poured into a glass, there is always a story to be told about that specific vintage. This storytelling is filled with moments of reflection and looking back into the past. In the years ahead, perhaps reflecting back on the 2019 vintage will bring to mind the remarkably dry monsoon season or the extraordinary yields of grapes. I could recall the large Tour groups I had during Crush with guests who were eager to get a glimpse of PSC winemaking. Outside of the vineyards and the winery, this year has presented a handful of significant life events. For me, the personal milestones are what will always go hand in hand with the 2019 vintage of wine.

To begin with, upgrading my car from a 1990 Honda Accord to a 2019 Honda HR-V was a pretty big way to cruise into 2019.



Then, a longtime dream of mine to visit Germany came to fruition. Alongside the Glomski family, PSC Wine Club Members and wine lovers alike, my husband Johnathan and I joined a wine river cruise to venture along the famous Mosel and Rhine rivers. This experience became a trip of a lifetime being immersed within some of the most well-known grape regions of the world. During this same month, Johnathan and

I celebrated our one year anniversary of becoming Co-Owners of The Art of Wine in Sedona. Co-Ownng a Wine Bar and Tasting Room has presented us with rewarding opportunities that keeps us happily challenged and inspired while working in an industry that we truly love and respect. In late Summer at PSC, I took over as Manager of the Tours department. Stepping into this position has brought on new responsibilities that are expanding my personal and professional growth in positive ways. Perhaps the greatest and most exciting milestone I have experienced in 2019 is finding out that I will be a mom! Embracing this new role of motherhood has brought forth an abundance of happiness. Soon, my life will forever be changed in unimaginable ways!

With all that has happened in the vineyards, at the winery and in life, 2019 has made quite an impression. Reading the year 2019 on a bottle of wine will draw up memories and stories that will be unique to everyone. What will the next vintage bring? With all of the uncertainties that lay ahead with becoming a mom who balances a work life, one thing is certain: someday in the future I will be pouring myself a bottle of 2019 wine and I will reflect back on this vintage with a big smile (and probably a really good buzz too!) ;-)

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! ❖



Page Springs Cellars WORD SEARCH

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

REFRACTOMETER
 GRAPES
 POMACE
 HARVEST
 VINTAGE
 YIELDS
 CRUSH
 WINEMAKING
 VINEYARDS
 MOTHER
 NATURE
 CELEBRATIONS
 SALUD
 COMRADERY
 FRIENDSHIP
 LUCKYDOG
 GRAPESEED
 OIL
 HOLIDAY
 EARTH
 WAKE



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!

TEMPE
FESTIVAL *of the* **ARTS**

Tempe Festival of the Arts:

December 6-8, 10am – 5:30pm Daily

Tempefestivalofthearts.com

In This RELEASE

Q1 Preview:

Last Day to Make Changes: January 17

Charge Day: January 21

Ship Window: January 27-30

Pickup Window: January 21-March 9

Ship Pickups: March 10-12

INNER CIRCLE

2017 Coronado Cabernet - IC

Suggested Cellaring 5-8 years

2017 Home Petite Sirah

Suggested Cellaring 5-8 years

2017 House Mountain Grenache Whole Cluster

Suggested Cellaring 3-6 years

2018 Mules Mistake

Suggested Cellaring 2-5 years

2017 Colibri Mourvedre

Suggested Cellaring 2-5 years

2018 New Mexico Ruby Cabernet

Suggested Cellaring 5-7 years

CELLAR DOOR

2017 Colibri Grenache

Suggested Cellaring 3-6 years

2017 Home Petite Sirah

Suggested Cellaring 5-8 years

2018 Mules Mistake

Suggested Cellaring 2-5 years

2018 Vino de la Familia

Suggested Cellaring 5-8 years

2017 Colibri Mourvedre

Suggested Cellaring 2-5 years

2017 Colibri Mourvedre Co-Ferment

Suggested Cellaring 2-5 years

FAMILY

2016 El Serrano

Suggested Cellaring 4-8 years

2017 Vino de la Barrio

Suggested Cellaring 2-5 years

2017 Colibri Syrah Clone 474

Suggested Cellaring 4-8 years

2017 Home Petite Sirah

Suggested Cellaring 5-8 years

FRIENDS

2016 El Serrano

Suggested Cellaring 4-8 years

2017 Coronado Syrah

Suggested Cellaring 4-8 years

2018 Mules Mistake

Suggested Cellaring 2-5 years

PRIMA

2017 Colibri Roussanne Barrel Ferment

2018 Deep Sky Viognier

2018 Keeling-Schaefer Picpoul Blanc

The Wine Club
WORD

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! We anticipate the new Members only deck to be finished by the end 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. ❖