



Arizona Culinary Institute and Page Spring Cellars Present Thirst For Knowledge

Arizona Wines

Page Springs Cellars is a Rhône House



While my first love was certainly Pinot Noir, I have developed a serious relationship with varietals from the Southern Rhône. Here at Page Springs Cellars, we primarily work with Syrah, Petite Sirah, Grenache and Mourvedre. Additionally, we dabble with other red grapes such as Cabernet Pfeffer, Counoise, and Cinsault. Our white grape loves include Viognier, Rousanne and Marsanne. While you may occasionally see us blending with Cabernet Franc, Barbera or Sangiovese—the flavorful grapes of the Rhône will always be our focus.

I like to keep an open mind about winemaking. While a good deal of what we do could be considered traditional (selective picking and sorting, small open-top fermentations, hand punch downs), there are times when the judicious use of technology can markedly improve a wine. We generally do not fine or filter, but there are occasions when a rough filtration brightens fruit or removes rough, gritty characters. In short, we always make the best wine we can. We have a wine-centered philosophy. The market is not driving our winemaking, quality is.

Eric Glomski,

Location: du Jour Restaurant

Date: Wednesday July 31, 2013

Time: 3:30 PM

Cost: \$10

How to Register: Susie in Administration

Special Instructions: Must be 21 years of age to sample wines

