

# Latah Creek

## Wine Cellars

Newsletter 116, February 2015

**Latah Creek is  
now in downtown  
Spokane**



This fall we were approached by Bozzi Gallery to join forces and open up a tasting room and art gallery in the same space, the first of its kind. Vince Bozzi said, "We know wine lovers love art, and art lovers love wine, so why not combine the two." Many downtown tastings room have artists featured, especially during First Fridays, but none display the variety that a gallery would hold.



**Grand  
Opening!  
Come celebrate  
with us!**

Join us  
**Friday February 6th**  
for our  
**Grand Opening**  
during  
**First Friday February**  
**5pm-8pm**

**Celebrate with \$5 glass  
pours or 10% off your  
bottle purchase.**

If you are unable to make it during the evening, please stop by earlier in the day, we open at 11am, or during the weekend for the same special.



The idea changed a little once the Liquor Control Board was brought into the picture. It is now

officially a Latah Creek Tasting Room with art featured from Bozzi Gallery. You can browse the array of art pieces from various local artists while sipping some of Latah Creek's finest.

Our doors opened December 1st, but we have yet to celebrate a grand opening. You can visit our downtown tasting room Wednesday thru Saturday, 11am-6pm. and First

Fridays we are open until 8pm. Stop by to meet our newest addition, Jody,

and welcome her to the Latah Creek Family. She is knowledgeable about wine as well as art, so make sure to pick her brain!



# Latah Creek's 2nd Annual Dinner with the Winemakers

FRIDAY NIGHT, MARCH 6TH  
6PM SOCIAL, 6:30 SEATING



FOOD CATERED BY A LOCAL RESTAURANT  
WINE BY LATAH CREEK

## TICKET PRICES:

\$75 EACH  
\$60 EACH FOR WINECLUB MEMBERS

**There are a limited number of seats, so get your tickets before they are gone!**

If you had the opportunity to join us last year for our first-ever Dinner with the Winemakers, then you'll know how wonderful and amazing this event is. This dinner is catered by a local restaurant, with the recipes inspired by my cookbook. I love working with the restaurant to decide a menu, then



including Mike and Natalie on the wine pairing. Last year, as you can see by my plate below, they gave you two or more wine pours per course, letting you choose which wine you preferred. Usually the one that paired the best, was the one you wouldn't normally choose (like our Riesling with the fresh salad, or our Moscato with the balsamic feta flatbread appetizer).



Tickets are \$75 each and include all of your wine and food for the evening.

**WineClub Members** get to enjoy a 20% discount on ticket prices, making them just \$60 each.

If you are not a WineClub Member, call the winery, 509-926-0164, to join today!

Our new WineClub, **Wine of the Month Club**, is my favorite!

*Eat Simple, Eat Well.*  
**Ellena**

## Ellena's Recipe

**My Chocolate Delight**  
from Ellena's first cookbook,  
reprinted



### Ingredients

<b>Cake:</b>	1 tsp baking soda
2 cups each flour	1/2 cup buttermilk
2 cups sugar	1 tsp vanilla
1/2 tsp salt	<b>Glaze:</b>
1 stick each butter and margarine	1 stick butter or margarine
3/4 cup water	3 tbsp cocoa
1/4 cup Latah Creek Merlot	6 tbsp milk
3 tbsp cocoa	1 box powdered sugar
2 eggs beaten	1 cup chopped nuts
	1 tsp vanilla

### Directions

**To prepare the cake:** Preheat the oven to 350 degrees and grease a rimmed cookie sheet. In a large bowl, sift together the 2 cups flour, 2 cups sugar and the salt. Set aside. In a sauce pan, combine the butter and margarine, water, Latah Creek Merlot, and cocoa. Bring to a boil and pour over the flour and sugar mixture. Add to the mixture, the beaten eggs, baking soda, buttermilk and vanilla. Pour the batter into the pan and bake for 25 minutes. Allow to cool before adding the glaze.

**To prepare the glaze:** In a sauce pan over medium heat mix together the butter (or margarine), the cocoa and milk. Once the butter has melted, add the powdered sugar, nuts and vanilla. While the glaze is still warm - but the cake has cooled - pour the glaze over the cake. Serves 12 to 18.

### Ellena's Notes

Chocolate lovers will delight. A single batch can serve a big crowd, so this is perfect for holiday events and gatherings. Beautiful when sliced and plated.

### Wine Pairing

For a decadent experience, enjoy with our Natalie's Nectar or Monarch Petite Sirah.

Don't forget to check out my blog at  
[www.latahcreek.com/recipes](http://www.latahcreek.com/recipes)

*Eat Simple, Eat Well.*  
**Ellena**

## Wine Spotlight: 2010 Natalie's Nectar



*A Sweet Syrah*

*Horse Heaven Hills AVA*

This wonderfully sweet wine was first released back in 2004 and marked the first winemaking collaboration between Mike and his daughter Natalie. This was also Latah Creek's first venture into the world of red dessert wines. During a trip to Italy the year before, Ellena and Mike discovered the marvelous Recioto wines of Northern Italy and it was decided right then that a similar wine was needed at Latah Creek. So upon their return, Natalie and Mike made plans for producing the "Porto-styled" wine from the upcoming 2003 harvest. After fermentation they took 6 barrels of their 2003 Cabernet Sauvignon and blended it with unfermented Cabernet juice held back. The resultant wine was exactly what they had wanted and was released to rave customer reviews here at the winery. This first release sold out much more quickly than was anticipated and was gone in just 6 months. Because of this wine's limited production and reserve quality, it is now part of the Monarch Series Reserve Reds line-up

**Winemaker's Notes:** The aroma in the glass brings the sensation of pepper while bright berries and plums linger in your mouth long after the wine has been swallowed. As always, this wine is very limited with only 165 cases being produced.

**Pairing Recommendation:** Serve by itself, along side dark chocolate, or a strong cheese and fruit platter.

'10 Vintage - Bronze, Great Northwest Wine Competition 2014

'10 Vintage - Silver, Savor NW Wine Awards 2014



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Sunday February 8th

See Natalie in Seattle at  
 The Women Stars of Food & Wine

First Friday February 6th 11am-8pm

Join us for our Grand Opening at our  
 Downtown Tasting room

February 14-28, 9am-5pm

Annual February Case Sale

Saturday & Sunday February 14 & 15, noon-5pm

ValenWine Weekend

Friday Night, February 20, 5pm-7:30pm

WineClub Member Only  
 1st Quarter WineClub Pickup Party

Friday Night March 6th, 6pm

Dinner with the Winemakers - tickets on sale NOW!

— Come join us for our —

## Annual February Case Sale

February 14th thru February 28th | 9AM to 5PM

### ValenWine Weekend

Saturday and Sunday | February 14-15 | noon to 5PM

As always, in an effort to help us "GO GREEN", please remember to bring your own wine glass.

**50% OFF**

2009 Merlot cases - less than 20 cases left &  
 2011 Ellena's Cab Franc cases - only 50 cases

**20% OFF**

anything chocolate

**20% OFF**

- all cases, Mix & Match OK

New  
 wine  
 release:  
**2013  
 Riesling**



### 2010 Natalie's Nectar

15% off 2 bottles - reg. \$30, sale \$25.50  
 20% off 6 bottles - reg. \$90, sale \$72  
 25% off 12 bottles - reg. \$180, sale \$135