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WINE SPOTLIGHT
2012 Sangiovese

RECIPES BY
ELLENA
White Bean
Chicken Chili

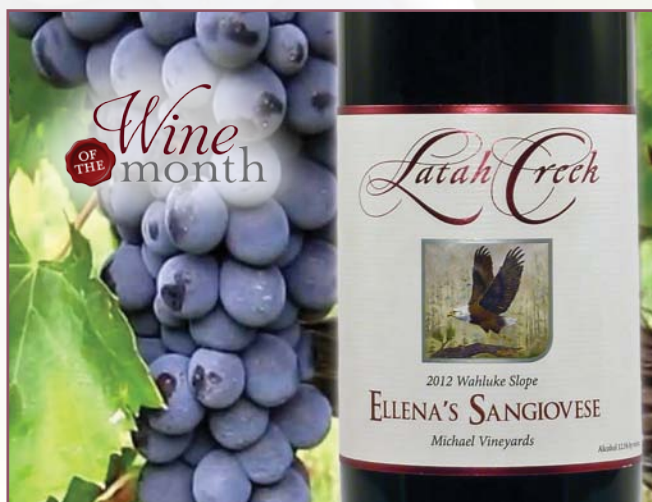
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UPCOMING
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HARVEST 101
PARTY
September 30,
5pm-7:30pm

HARVEST
OPEN HOUSE
& SALE
October 1 & 2,
noon-5pm



Latah Creek

WINE CELLARS

September 2016
Newsletter 124

Earliest Harvest Ever! AGAIN!

Does this title sound familiar? It should, as it was the same thing I wrote after our 2015 harvest! Last year our first grapes were harvested 13 days earlier than the 2014 harvest, on August 30th. This year, Mother Nature decided that wasn't nearly early enough as our Muscat Canelli grapes were harvested on August 19th, making it the new winner for our EARLIEST HARVEST EVER! Since I am writing this newsletter the first week of September, you'll have to ask me at our HARVEST OPEN HOUSE how the rest of harvest went. You can also sample our fermenting juice from the tanks, hopefully even our ROSÉ OF MALBEC juice!

Looking back, we've made a Spokane Blush since 1985. A few times it has been a rosé, but mainly it is finished white wine blended with finished red wine for color. Our Blushes tend to be a blend of Pinot Gris or Chenin Blanc, Muscat Canelli, and a red. In 2010, our Spokane Blush was actually a Rosé of Sangiovese. My dad and I decided to produce this wine a bit drier than our usual 2% residual sugar (RS). At less than 1%RS, this wine was so delicious and so popular, that we have since kept our Spokane Blush in the less-than-1%RS range. Where rosés and blushes differ is in the grapes from which they are produced. Blushes are white wines blended with red wine for color, whereas for rosés are from only red wine grapes. The red wine grape (Malbec in this case) is harvested, crushed, then the juice is left on the skins for a short period of time (3 to 24 hours) to give the juice its pink color. The juice is then removed and fermented on its own in our stainless steel tanks. If you were to make these grapes into a red wine, the juice would be fermented on top of the skins, allowing a more color and tannin extraction to occur, creating a deep, dark red wine. I am choosing this as my vine-to-bottle project this year, so stayed tuned to our website and email for rosé updates!

Cheers and Happy Harvesting, Natalie

Wine Spotlight

2012 SANGIOVESE



Wahluke Slope AVA
Michael Vineyard

After a visit to Italy, Mike and Ellena came home in love with Chiantis. The light, everyday-style of this wine appealed to them because of its easy drinking and versatile food pairing. Upon returning home, Mike was able to find Sangiovese grapes (the main grape in Italian Chiantis) in the Wahluke Slope AVA, his favorite red wine growing region. This wine quickly became not only a staff favorite and a customer favorite, but also Ellena's absolute favorite varietal. So, Mike and Natalie have designated it as Ellena's Sangiovese.

Winemaker's Notes: As soon as the wine enters the glass, earthy aromas and nuances of oak and tart cherry fill the air. This deliciously smooth Sangiovese tastes of cherry, oak vanillin, and spice with lingering flavors of cardamom and dark chocolate.

Food Pairing: Enjoy this wine with meats, grilled vegetables, and hearty red sauce pastas, such as Ellena's Fabulous Spaghetti Sauce recipe in her latest cookbook.



WHITE BEAN CHICKEN CHILI

Ingredients

1 tbsp butter	1 4-oz can diced green chiles (I use mild, not hot)
1 tbsp olive oil	32-oz chicken broth
1 medium onion, diced	1 tsp cumin
1 garlic clove, minced	2 cups frozen corn
1 lb cooked chicken, diced or shredded	1 cup sour cream
2 14-oz cans white beans	1/2 cup heavy cream
1 14-oz can chick peas	



Use gluten free chicken broth and corn bread mix.

Directions

Melt butter and olive oil in a stock pot over medium heat. Add onions and sauté until soft, about 3 minutes. Combine remaining ingredients except dairy, and heat. Add sour cream and heavy cream 30 minutes before serving. You can serve this with fresh cilantro or chives, pepper jack cheese, and corn bread on the side.

Ellena's Notes

Natalie's youngest, Paige, can be a very picky eater. Well, she is not actually picky, but does not like to try things outside of her comfort zone. Anyway, one evening while Natalie was working at the winery, Nick and the girls had dinner at their friend's house. Karyn had made this White Bean Chicken Chili. Paige, straight-faced and as serious as could be, said to Karyn, "That doesn't look good, so I don't think I'll eat it. Do you have ham so you could make me a sandwich?" They all laughed, but per the Barnes Household Rules, you have to eat the dinner that was prepared for you. Paige reluctantly agreed and sat down to eat her chili. She ended up eating 3 bowls she loved it so much! At the first day of gymnastics, Paige was asked her favorite food. She responded with, "Karyn's White Bean Chicken Chili!" It has now become a staple at their house, with Natalie making a batch once a month. This recipe makes a large amount, so she'll make it and freeze the leftovers in small containers that she can later thaw for a quick dinner.

Wine Pairing

I love our Pinot Gris or Spokane Blush, but it is also wonderful with our Sangiovese.

Don't forget to check out my blog at www.latahcreek.com/recipes for more recipes!

Eat Simple, Eat Well, Ellena

I hope to see you at our **HARVEST 101 PARTY**, where we will have information about our harvest, our vineyards, and grapes. We will have juice in various stages to taste, so you can get an idea of what my September (well, August this year), October and November are like as I taste the fermenting juices preparing for what wines they will become. **This information is a FRIDAY NIGHT EXCLUSIVE for our loyal customers!**

Upcoming Releases

FROM WHITES TO REDS TO RESERVES

WOW – Have we got some great new wines coming your way! Our newest **MOSCATO** and **MUSCAT CANELLI**, a new **ROSÉ**, and two brand new red wines; an amazing **CABERNET SAUVIGNON** and the first-ever release of **MIKE'S RESERVE RED**.

Long-time followers of Latah Creek will know that we haven't bottled a Cabernet in over 10 years, but we are breaking that trend with a **2014 RESERVE CABERNET SAUVIGNON**. It is a spectacular wine that we bottled on August 25th, almost a week after our first grapes were harvested. We will be releasing the 98 cases in the spring.

After thirty-four years in business, the bosses have allowed me to name a wine after myself. They both have wines of their own, Ellena's Sangiovese and Natalie's Nectar, so I fought hard to make it happen. **MIKE'S RESERVE RED** is a blend of 58% 2014 Cabernet Sauvignon, 22% 2015 Malbec, and 20% 2014 Merlot and it is GREAT. I wish I could share this tasty treat with you tomorrow, but we are going to give it some settling time in the bottle after its recent August 31st bottling. Oh, by the way – this blend was developed with help from the 30 tasters that participated in our "Red Wine Blending Experience" earlier this summer. This was a wonderful event and a great learning experience for those that participated. Thanks to all that helped and come get your "THANK YOU" bottle any time!

I have made it no secret that Muscat is one of my all-time favorite wines, as I truly believe these are the most food versatile wines available. There is no better wine/food pairing than Muscat with clam fettuccine, or with any type of seafood, or shellfish, or garlic, or I could go on and on. Unfortunately Muscat is also one of the most misunderstood wines as the false association with that high alcohol/high sugar Muscatel keeps people from trying it. I say TRY IT – YOU'LL LIKE IT! Whenever I do winemaker's dinners, I always include a Muscat and in most cases it is voted as the best food/wine pairing of the night. People are amazed. The two upcoming new vintage releases of our **2015 MOSCATO & 2015 MUSCAT CANELLI** are wonderful. Both have already been awarded GOLD or DOUBLE GOLD medals with the Moscato also being the recipient of the Chairman's Award and Best of Class designation at Dan Berger's International Wine Competition.

Another new wine for you to look forward to: a **ROSÉ OF MALBEC**. This will be our first-ever Rosé of Malbec! We've made a rosé of Sangiovese and Merlot in the past and absolutely loved them both, but found that we didn't have enough red grapes available to make both rosé and red wines. This year, though, we worked out a deal with our grape grower in Ancient Lakes AVA, where we will take a small quantity of Malbec and Merlot grapes in alternating years and use them for rosé. Natalie is so excited to harvest these grapes!

If you were involved in our Reserve Red Blending Experience, you were able to taste our two lots of 2014 Merlot; one from Columbia Valley AVA and the other Ancient Lakes AVA. The two grapes were both very varietal tasting, yet at the same time completely different! They blended together so marvelously to create a ready-to-drink-anytime **2014 MERLOT**, to be released during the Holiday season.

Our **2015 MALBEC** is our first Malbec from our Ancient Lakes AVA source. The intensity of the fruit is remarkable! At our Reserve Red Blending Experience, this was the favorite wine to blend with! Look for this to be released in Spring 2017.

Enjoy, Mike

Wine month

October 2016

2012 SANGIOVESE

25% off 12 bottles
reg. \$216, sale \$162

20% off 6 bottles
reg. \$108, sale \$86.40

15% off 2 bottles
reg. \$36, sale \$30.60

Nov/Dec 2016

2012 MALBEC

25% off 12 bottles
reg. \$192, sale \$144

20% off 6 bottles
reg. \$96, sale \$76.80

15% off 2 bottles
reg. \$32, sale \$27.20

Sale month

October 2016

25% OFF
MULLING SPICE
BAGS &
ALL SPICES



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HARVEST 101 PARTY
FRI NIGHT | SEPT 30 | 5:30PM-7PM
sip, LEARN, snack, sale, and celebrate

HARVEST OPEN HOUSE & SALE
SAT & SUN | OCT 1 & 2 | NOON-5PM
sip, snack, sale, and celebrate

FRIDAY NIGHT | SEPTEMBER 16 | 5PM-7:30PM

WineClub Member Exclusive WineClub Pick-Up Party
RSVP AT 509-926-0164

FRIDAY NIGHT | NOVEMBER 4 | 5PM-7:30PM

WineClub Member Exclusive WineClub Pick-Up Party with
 Sammy Eubanks
RSVP AT 509-926-0164

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub to come to
 either WineClub event

Please join us for our

HARVEST 101 PARTY

50% OFF

LAST YEAR'S CHRISTMAS
 THIS YEAR'S CLEARANCE

30% OFF SANGRIA BOTTLES

20% OFF ALL CASES

MIX & MATCH OK

UP TO **25% OFF** SANGIOVESE

sip FERMENTING JUICE,
learn ABOUT OUR VINEYARDS,
snack ON ELLENA'S COOKIN',
and celebrate

OUR **35TH** HARVEST

**FRIDAY NIGHT,
 SEPTEMBER 30TH
 5PM-7:30PM**