

What's Inside:

[PAGE ONE](#)

GRANDCHILDREN
UPDATE

[PAGE TWO](#)

WINE SPOTLIGHT
2016 Rosé of
Malbec

RECIPES BY
ELLENA
Ellena's Street Cod
Tacos

[PAGE THREE](#)

WINEMAKING 101
by Natalie

[PAGE FOUR](#)

ANNUAL CLEAN
OUT THE
WAREHOUSE
SALE
February 18-28,
9am-5pm

VALENTINE
WEEKEND INVITE
February 11 & 12,
Noon-5pm



Latah Creek

WINE CELLARS

February 2017
Newsletter 126

Grandchildren update

In my opinion, you can never have too many grandchildren updates, but Natalie wants more actual wine information than family updates in our newsletters. Well, I looked; it has been since July, so I said, "I am writing about my granddaughters!"

Paige (6, well almost 7 as she continually reminds me) started 1st grade! She left the Montessori environment to join her sister at public school. While it was a challenge initially for Paige to get used to a more structured environment, I can now say she is doing really well. She has also continued in gymnastics; her back-bends, beam jumps, and bar twirls are so fun to see. However, I still cringe every time I see her do the forward and sideways splits! I have to make sure to keep my eye on her, as after EVERY move she looks to me for a thumbs up!

Analisa (9 1/2) entered 4th grade this year. She lets me know weekly that 4th grade is when they really change the teaching/learning technique to prepare kids for older grades and she will be older soon! She has quite a bit more homework, but actually loves it. She has a zeal for learning that you dream your kids have but never really do. And of course I am going to brag that she is at the top of her class, and can read at a 7th grade level! Analisa decided to forgo her art lessons and join her sister in gymnastics. The summer Olympics spurred her on and after watching her perform at least 5,000 "round offs" this summer, she is ready! While she enjoys it, I think she will be happy when the year is over and she can go back to taking guitar or art lessons and running track.

Our annual ski trip where they skied black diamonds made me happy that they both had lessons since they were 2!

Looking forward to more time with my grandchildren, Ellena (Meme)

Wine Spotlight

2016 ROSÉ OF MALBEC



Ancient Lakes
AVA
Famiglia Vineyard

For the first time, we will be labeling a varietal Rosé as a varietal Rosé. We have wanted to do this for some time but didn't because we lacked a consistent source of red grapes to devote to a Rosé program. That has changed as we have expanded

our grape contracts with vineyards in the Ancient Lakes AVA to include additional tonnages of both Malbec and Merlot. What will this mean for you? Our Spokane Blush label will disappear, but you will be treated to a true varietal Rosé. We are very excited about this change and know you will be too. Expect a wine similar in residual sugar, about 0.75%, but the wine characteristics will be that of the varietal rather than of our white wine blend. A Malbec will highlight plum, cherry, and berry flavors.

Winemakers' Notes: This rosé opens up with aromas of dragonfruit, ripe red berries, and rose hips. The well-structured wine starts with flavors of pie cherries, and raspberries, ending with Gala apple nuances and a crisp acidity.

Wine Pairing: Lighter meals and picnic fare, such as Ellena's Lemon Pepper Chicken Tenders or Street Cod Tacos.



ELLENA'S STREET COD TACOS

Ingredients

2 sweet potatoes, peeled, halved & cut into 1/4-inch slices
extra virgin olive oil
1 red onion, thinly sliced
1/2 head green cabbage
2 limes, quartered
1/3 cup mayonnaise

2 tbsp sugar
4 6-oz. cod fillets
1 tbsp flour
1 tsp garlic salt
1 bunch cilantro
1 tbsp Raspberry Chipotle Sweet & Spicy Rub (or your favorite spice blend)
small flour or corn tortillas



inspired by Blue Apron

Directions

Preheat oven to 400°. Place sweet potato slices on a sheet pan and drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Roast, in a single, even layer, for 18-20 minutes or until browned and tender. Remove from oven and place in serving bowl. While the potatoes cook, cut out and discard the cabbage core and thinly slice the leaves. Place slices in a large bowl. Add the mayonnaise, sugar, juice of 4 lime quarters and as much of the onion as you'd like to the cabbage. Season with salt and pepper and toss to thoroughly combine. Set cabbage slaw aside to marinate, stirring occasionally. Rinse and dry cod fillets. Mix together rub, flour and garlic salt. Place mixture on a plate and dredge both sides of cod. Heat 1-2 tbsp olive oil in a large skillet over medium-high heat. Once hot, sear each side of cod, about 1 minute per side. Lower heat to medium and continuing cooking 4-5 minutes, turning once, until cod is flakey or has reached an internal temperature of 145 degrees. Transfer to a cutting board and cut each fillet in 1-inch strips. In warmed tortillas, layer potato, cod, and coleslaw, then garnish with cilantro leaves and juice from remaining lime wedges.

Ellena's Notes

My New Years resolution was to eat fish more often for dinner. Unfortunately, I rarely cook fish, and so I felt very intimidated just thinking about it! Luckily Natalie made this recipe one night and brought leftovers for lunch! I loved it! The directions were so simple (just my style) and the food so delicious (me again!) that I have been able to actually keep this resolution! In fact, I feel healthier just giving this recipe to you. Sometimes finding good quality fish is hard, but we have purchased cod, tilapia, orange roughy, and salmon fillets, both fresh and frozen, from our local Costco and have found them all to be high in quality. Topping it with different herbs, slaws, and sauces makes it different each time. I'm so happy that I love to cook fish now, and hope you will enjoy it too.

Wine Pairing

Our Riesling, Chardonnay or Rosé are a perfect compliment with this dish.

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

Eat Simple. Eat Well.
Ellena



Use gluten free flour.

Winemaking 101-Harvest

IN CASE YOU WERE WONDERING WHAT A WINEMAKER ACTUALLY DOES



Harvest recap: This past 2016 vintage celebrates my 12th harvest as a winemaker with my dad. Now I know 12 years is nowhere near my dad's 46 years in the wine industry, but you'd think I would have seen my fair share of things. In looking back through old newsletters, I discovered that we used a statement ending in EVER a lot: like, "earliest harvest ever!", "longest harvest ever", "shortest harvest ever". Well, I'm going to do it again. The 2016 harvest was not only the Earliest Harvest EVER, but also the Longest Harvest EVER for Latah Creek! To give you a point of reference, our 2015 harvest had been our earliest to date with our Muscat Canelli being harvested on August 31st, 13 days earlier than the previous year. Our 2016 Muscat Canelli came in a whopping 11 days earlier on August 19th! The weather then had a major cool-down, which gave the grapes the perfect opportunity to concentrate their flavors while naturally lowering acid levels into the ideal range. The last of our grapes, our prized Riesling from Ancient Lakes AVA, came in on October 17th, nearly two months later.



Now, our first job as winemakers is to monitor grape ripening with regular trips to and communication with the vineyards, to determine exactly when we'd like to begin the harvesting process. Grape clusters are randomly picked from various rows throughout the vineyard and position (high, middle, and low) on the vines. Once juiced, analysis is done to determine the sugar, acid, and pH levels. Since each winemaker has his or her own set of parameters, you may see different harvest dates for the same block of grapes. As a general rule, the longer the grapes hang on the vine the sugar and pH levels rise while the acid lowers. When the analysis numbers fall within our parameters, and the grapes taste like they are ready, we instruct the vineyardist that we are ready for grapes to be picked. Typically the grapes are machine harvested early in the morning and arrive at the winery or crushing facility while they are still cool. We receive the freshly pressed grape juice here at Latah Creek within 24 hours of harvest.



Once at the winery, the juice is pumped from the tanker transport into our stainless steel tanks, and chilled down to 30°. This allows all of the solids from crushing to settle to the bottom (i.e. grape skins, seeds, and pulp, called lees). After a week, we pump the clean juice off of those solids into an empty, clean tank. We then warm the juice to 45° and add our choice of yeast. Each year I get a new book listing the um-teen different types of yeast strains available, each having different fermentation characteristics. During my first harvest in 2004, my dad and I experimented with two different strains of yeast – the original he had been using since the beginning and a new one I wanted to try. We had two tanks of our prized Riesling.



One tank was inoculated with my dad's favorite yeast, and the second tank was a strain that was recommended specifically for Rieslings. This experiment is actually what hooked me into becoming a winemaker. In the end, we both preferred the Riesling fermented with dad's favorite. Not that there was a huge difference, but the subtle varietal characters of the wine seemed to be more prevalent using his Steinberger Yeast. This prized Riesling was awarded 90 points from Wine Spectator. We have never experimented since.



Stay tuned for Fermentation, Fining, Filtering and more in our next newsletters.
Cheers, Natalie

Wine month

OF THE

February 2017

2010

NATALIE'S NECTAR

25% off 12 bottles
reg. \$180, sale \$135

20% off 6 bottles
reg. \$90, sale \$72

15% off 2 bottles
reg. \$30, sale \$25.50

March 2017

2016 ROSÉ OF MALBEC

25% off 12 bottles
reg. \$156, sale \$124.80

20% off 6 bottles
reg. \$78, sale \$62.40

15% off 2 bottles
reg. \$26, sale \$22.10

Sale month

OF THE

February 2017

25% OFF
ANYTHING
CHOCOLATE



Latah Creek Wine Cellars, Ltd.
 13030 E. Indiana Ave Spokane Valley, WA 99216
 509-926-0164 | www.latahcreek.com

PRESORTED
 STANDARD
 US POSTAGE

PAID

SPOKANE, WA
 PERMIT NO. 118

VALENTINE *wine*

**SAT & SUN | FEB 11 & 12
 NOON-5PM**

WINE AND CHOCOLATE...YUM!

FEBRUARY 18 - 28 | 9AM-5PM

Latah Creek's Annual Clean Out the Warehouse Sale

FRIDAY NIGHT | FEBRUARY 17 | 5PM-7:30PM

WineClub Member Exclusive

WineClub Pick-Up Party

RSVP Please - 509.926.0164

&

WineClub Member Exclusive

Early Buy for February Case Sale

Join 1 of our 5 WineClubs at latahcreek.com/wine-club

Clean Out the
WAREHOUSE SALE

50% OFF SELECT CASES
 END OF VINTAGE & BOO-BOO
 LIMITED SUPPLY; FIRST COME, FIRST SERVE

30% OFF ALL 2012 RESERVE REDS
 MINIMUM OF 3 BOTTLES, MIX AND MATCH OK

20% OFF ALL CASES
 MIX AND MATCH OK

UP TO **25% OFF**
 2010 NATALIE'S NECTAR

SATURDAY FEBRUARY 18TH

~~~~~ thru ~~~~~

TUESDAY FEBRUARY 28TH

9:00AM-5:00PM

**NEW WINE RELEASE:
 ROSÉ OF MALBEC**

