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SPRING
CUSTOMER
APPRECIATION
PARTY

May 12th,
5PM-7:30PM

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

May 2017
Newsletter 127

Recent Awards

WE'RE OFF TO A GREAT START!

2015 Muscat Canelli By Great Northwest Wine

Rating: Excellent

Best Buy! In 1982, Spokane winemaker Mike Conway used Muscat Canelli to help launch Latah Creek. Now, it's his daughter, Natalie Barnes, heading up the program and using Hyatt Vineyards in the Yakima Valley. This grape remains Mike's favorite, and it's easy to see why – starting with its early arrival (Aug. 30) into the winery. Beautiful aromas include lychee nut, Bartlett pear, rosewater, cinnamon and clove with a rub of zesty hops. Inside, there's more lychee, rosewater and pear, joined by ripe peach. A flash of spritzzy orangy acidity and finish of fennel balance the 4% residual sugar. The late Tom Stockley, the famed Seattle Times wine writer, would enjoy Latah Creek's Muscat Canelli with clam fettuccine. Natalie's mother, Ellena Conway, pairs it to her Mussels with Sweet Chili Twist.

Savor NW Wine Awards:

Double Gold - 2015 Riesling

Gold - Maywine

Gold - 2016 Rosé of Malbec

Gold - 2015 Muscat Canelli

Gold - 2016 Pinot Gris

Silver - 2014 Reserve Cabernet Sauvignon

Silver - NV Mike's Reserve Red

Silver - 2015 Moscato



2015 Pinot Gris By Great Northwest Wine

Rating: Outstanding!

Best Buy! Mike Conway and daughter Natalie shine with aromatic whites, but this marks just their sixth vintage of producing Pinot Gris. Their latest effort may be perhaps their best with this Italian grape, and they present it with an orchard fruit style rather than a tropical style. It starts in Art denHoed's vineyard and opens with aromas of white peach, green banana and honeydew melon with orange zest and sweet herbs. The blend of pear, kiwi fruit and Golden Delicious apple flavors make this delicious. Lime pith easily balances the residual sugar (0.5%), giving it a bright and clean finish. It's winery matriarch Ellena Conway's go-to white, and she pairs it with her Roasted Salmon with White Wine Sauce, which is part of her latest cookbook.

Wine Spotlight

2014 MERLOT

Columbia Valley



This is the first Merlot that we've made where we've blended wine from two different vineyards. We had small amounts of each Merlot leftover after making our Mike's Reserve Red Blend. Our original plan was to bottle them as two separate Merlots, with different vineyard

designations. As always, I like to experiment with our wines and so one day I decided to try blending the two Merlots together. The blend was so wonderful! After giving it to my mom and dad to try, we unanimously decided to bottle the Merlot as a blend. We bottled this wine in March, then allowed it to settle in the bottle for a few months before releasing.

Winemakers' Notes: The lushness of this deeply colored wine is immediate. The nose gently graces you with plum, cassis, and toasty oak nuances. Smooth velvety tannins laced with cigar tobacco, and toasty oak flavors take over your mouth and remain long after the wine is swallowed. A balanced acidity keeps this wine light, fresh, and enjoyable everyday.

Wine 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.



VEGETABLE FRITTATA

Ingredients

2 tsp butter
1/2 red onion, diced
1/2 red bell pepper, diced
1/2 zucchini, diced
1 tbsp fresh basil, chopped

freshly ground black pepper to taste
3 eggs
4-oz. cottage cheese
1/4 cup evaporated milk, fat-free or regular
monterey jack cheese, shredded

Directions

Melt the butter over medium-low heat in an ovenproof 10" skillet. Add the onion and sauté until tender, about 3 minutes. Add the zucchini and cook for 2 more minutes. Add the bell pepper; mix well. Continue to sauté until the vegetables are lightly browned, 2-3 minutes longer. Stir in the basil and pepper, and continue to cook for 2-3 minutes more; remove from heat.

Preheat the broiler. In a blender, combine the eggs, cottage cheese, and milk; process until smooth. Pour the egg mixture over the vegetables. Cook on medium-low heat until bottom is set and the top is still slightly wet, 2-3 minutes. Transfer the skillet to the broiler and broil until the top is set, 2-3 minutes. Sprinkle with the cheese and broil until the cheese melts, less than a minute. Serve and devour.

Ellena's Notes

I absolutely LOVE this recipe! It reminds me of my first trip to Italy when I stayed at an 800-year-old hunting lodge. In the summer, I add heirloom tomatoes from my garden. If you don't have evaporated milk you can use regular milk, but the frittata is not as creamy tasting. I hope you enjoy this as much as Mike and I do!

Wine Pairing

Try with our Moscato!

To see a video of step-by-step instructions, go to latahcreek.com/recipe/vegetable-frittata

Eat Simple, Eat Well.

Ellena



Thank you for your continued support and loyalty. We love having you as our wine family!

Mike Conway, owner/winemaker
Ellena Conway, owner/CFO
Natalie Conway-Barnes, winemaker
Nick Barnes
Analisa (10) and Paige (7) Barnes



Winemaking 101 - Fermentation

PART 2

In our February newsletter we covered Harvest and the story behind our selection of yeast. See our website, latahcreek.com, for Part 1.



FERMENTATION - At Latah Creek, we use the winemaking practice of cold fermentation for all our white wines. My dad learned this fermentation style from the Hungarian winemaker he studied under. In cold fermentation we keep the fermenting juice between the temperatures of 46°F and 52°F. By keeping the juice at these lower temperatures during fermentation, the subtle flavors of the grape are retained rather than allowed to just evaporate away. 2-3 times per week I measure the sugar level (measured in Brix) of each fermenting tank to track the rate of fermentation. If it is fermenting too rapidly, I chill it down a little and if it is going too slowly, I allow it to warm slightly. As the sugar level lowers, the alcohol level rises.

As winemakers, we have many choices to make. Do we ferment a wine completely dry and add cane sugar back to achieve a sweetness level we desire, or do we leave the wine naturally sweet with the sugar from the grape by stopping the fermentation before it is done. We choose to leave the wine naturally sweet because it gives us the best tasting wine. So, when a fermenting juice is close to the approximate sweetness level we want then we stop the fermentation by chilling the tank to 30°F. The sweetness level of a particular wine varies each year, as the pH, acid level, and overall taste and fruit flavor all factor into this decision - we use taste more than numbers to determine how we finish a wine.

FINING/CLARIFICATION - For our white wines, after a week of settling, we add a clay-like substance called Bentonite. The clay binds with heat-unstable-proteins in the wine then settles out to the bottom. Heat-unstable-proteins in wine are similar to proteins present in egg whites. They start off clear, but when heat is applied, they turn cloudy causing the white color. For wine, when the temperature gets warm the proteins coagulate, making the wine cloudy. The cloudiness doesn't affect the taste of the wine, but its just doesn't look appealing. At the same time we keep the tank at 30°F for 30 days; this cold-stabilizes the wine. Naturally occurring Tartaric Acid present in all wines will crystalize when subjected to cold. I'm sure you've all seen these crystals at some point in the bottom of a bottle or on corks. Again, these crystals are harmless and don't affect the taste of the wine, but we like to remove them anyway. Keeping a tank of wine cold for 30 days will cause these to crystalize in the tank and then they are filtered out.



FILTERING AND BOTTLING - All white wines go through 3 filtrations before bottling; the first occurring after the bentonite addition just after fermentation. It is accomplished with a Diatomaceous Earth (DE) filter and is designed to remove large particulates from the wine. DE is actually the microscopic remains of ocean diatoms that are mined more inland; one such mine is in Montana. This filter removes all of the remaining yeast or bentonite that did not settle out of the wine, and the tartrates that have formed. The wine is now considered finished wine and is ready to bottle. 1 to 2 days before bottling, the wine is sent through another filter, which uses cellulose pads. The pads are capable of trapping microorganisms larger than 0.65 microns, which is smaller than the smallest yeast, so it is technically considered sterile. However, on the day we bottle the wine is then sent through one more set of filters to give us even more assurance that the wine is absolutely sterile. (There is nothing worse than having a wonderful wine re-ferment in the bottle because a few yeast cells were present.) These filters are Membrane Filters, and these absolutely filter out anything larger than the pore size selected - we use .65 micron. The wine going through these filters is completely sterile, and with bottling equipment that has been sterilized with 190°F water, we are able to bottle naturally sweet wines without the use of preservatives or pasteurization, which was common practice until about 30 years ago.

Wine OF THE month

May 2017

2014 MERLOT

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

June 2017

2016 RIESLING

25% off 12 bottles
reg. \$144, sale \$108

20% off 6 bottles
reg. \$72, sale \$57.60

15% off 2 bottles
reg. \$24, sale \$20.40

Sale OF THE month

May 2017

25% OFF
WINE
ACCESSORIES



Latah Creek Wine Cellars, Ltd.
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MAY 12 | 5PM-7:30PM

Latah Creek's Spring Customer Appreciation Party

SAT & SUN | MAY 13 & 14 | NOON-5PM

**Spokane Wineries Cork District
 Spring Release Weekend**

THURSDAY | MAY 25 | 5PM-7:30PM

**WineClub Member Exclusive
 WineClub Pick-Up Party**

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub

FRIDAY | JULY 14 | 5PM-7:30PM

**Latah Creek's
 Anniversary Customer Appreciation Party**

SAT & SUN | JULY 15 & 16 | 11AM-5PM

Latah Creek's 34th Anniversary Celebration

Please join us for

SPRING CUSTOMER APPRECIATION PARTY

**20% OFF CHARDONNAY
 BOTTLES**

sip, snack, and celebrate

**FRIDAY, MAY 12TH
 5PM-7:30PM**

**20% OFF ALL CASES
 MIX & MATCH OK**

If you can't make it out Friday night, discounts
 continue through the weekend during
 Spokane Wineries Cork District Spring Release Weekend

UP TO 25% OFF MERLOT

**NEW WINE RELEASE:
 SANGRIA**

**25% OFF WINE
 ACCESSORIES**

