

Wine Spotlight

2014 RESERVE CABERNET SAUVIGNON



Columbia Valley

My dad made a Cabernet Sauvignon since Latah Creek's beginnings in 1982 until 2000. The grape had become so popular for every winery in the state, he chose to focus his red wines on blends and new-to-the-scene grapes. After 13 years of missing Cabs, my dad and I chose to bring back the always smooth and fruity variety, but

in a small-lot fashion under our reserve label. This Cabernet is everything you could hope for in a Washington State Cab; dark, inky color, smooth tannins, graceful oak, and fruit-forward. A touch of Malbec was blended into this wine to enhance the fruit-forward nature of our Old-world winemaking style. This was just awarded a Double Gold from Seattle Wine Awards.

Winemakers' Notes: The varietal characteristics of Cabernet Sauvignon are seen immediately in this wine with ripe dark berries, cocoa, and fresh vanilla bean aromas greeting your nose. Ripe plum, black currant, and fine cigar tobacco mingle together leaving a mouthful of dark chocolate, cherry, and oak tannin lingering long after the wine is swallowed.

Wine Pairing: Enjoy this wine with beef, lamb, or any intensely-flavored entrée such as Ellena's Osso Bucco recipe in her latest cookbook.



TEQUILA GLAZED CHICKEN

Ingredients

1 1/2 tsp ground cumin	1/3 cup tequila
1 tsp chili powder	1/4 cup honey
3/4 tsp kosher salt	2 tsp cornstarch
6 bone-in chicken thighs (about 2 pounds), skinned	2 tsp water
3/4 cup pineapple juice	2 tsp lime zest
	3 tbsps fresh lime juice

Directions

Preheat barbecue to medium-high heat. Combine the first 3 ingredients in a small bowl; rub evenly over chicken. Bring the pineapple juice, tequila, and honey to a boil in a small saucepan; cook until reduced to 3/4 cup (about 10 minutes). Combine cornstarch and 2 teaspoons water in a small bowl, and stir well. Add cornstarch mixture to juice mixture, stirring constantly with a whisk. Bring to a boil, and cook for 1 minute, stirring constantly. Remove from heat, and stir in lime zest and lime juice. Reserve half of the mixture to pour over cooked chicken, and use the other half for basting during barbecuing.

Place chicken on barbecue. Cover and grill until an internal temperature of 165°F is reached, turning every 5 minutes and basting occasionally with juice mixture. Remove from barbecue and place on serving platter. Pour reserved juice mixture over chicken and serve

Ellena's Notes

Natalie made this recipe for Mike and I for dinner on Father's Day. The chicken was so full of flavor and tender! I decided right then and there that I had to share it with our Latah Creek family! This is the perfect summer BBQ meal! She served Chipotle Lime Rice alongside the chicken, which had chipotle powder and lime zest mixed into the cooked rice.

Wine Pairing

Natalie served our Sangria, and it was the perfect pairing for this meal! I think our Pinot Gris or Mike's Reserve Red would be wonderful also.

Eat Simple, Eat Well.

Ellena



Thank you for 35 wonderful years!

Mike Conway, owner/winemaker

Ellena Conway, owner/CFO

Natalie Conway-Barnes, winemaker

Nick Barnes

Analisa (10) and Paige (7) Barnes





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

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JULY 21 | 5PM-7:30PM

Latah Creek's
35th Anniversary Customer Appreciation Party

SAT & SUN | JULY 22 & 23 | 11AM-5PM

Latah Creek's
35th Anniversary Weekend Celebration

FRIDAY | SEPTEMBER 15 | 5PM-7:30PM

WineClub Member Exclusive
WineClub Pick-Up Party

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
RSVP 509-926-0164

FRIDAY | SEPTEMBER 29 | 5PM-7:30PM

Latah Creek's
Harvest 101 Party

SAT & SUN | SEPT 30 & OCT 1 | 11AM-5PM

Latah Creek's Harvest Open House & Sale

Please join us for our

35TH ANNIVERSARY

CUSTOMER APPRECIATION PARTY

GET A COMMEMORATIVE 35TH
ANNIVERSARY WINE GLASS FREE WITH
THE PURCHASE OF A BOTTLE OF WINE
(WHILE SUPPLIES LAST)

20% OFF ALL CASES
MIX & MATCH OK

UP TO **25% OFF** SANGRIA

25% OFF PICNIC BASKETS
AND TOTES

Sip, Snack, & Celebrate

FRIDAY, JULY 21

5PM-7:30PM

If you can't make it out Friday night, join us Saturday and
Sunday, July 22nd and 23rd, as we continue our
35th Anniversary Celebration!

**NEW WINE RELEASE:
RESERVE CABERNET**

