

What's Inside:

[PAGE ONE](#)

SMALL, QUICK NOTES

[PAGE TWO](#)

WINE SPOTLIGHT
2015 Malbec

RECIPES BY ELLENA
Summer Squash Enchiladas

[PAGE THREE](#)

GRANDCHILD UPDATE

[PAGE FOUR](#)

HARVEST 101 PARTY
September 29,
5pm-7:30pm

HARVEST OPEN HOUSE & SALE
September 30 &
October 1,
noon-5pm



Latah Creek

WINE CELLARS

September/October 2017
Newsletter 129

October Sale of the Month

25% OFF WINE SIGNS

All month long get 25% off our entire selection of wine signs! There are many different shapes, sizes, and colors; there's sure to be one perfect for you!

Personalized Labels

IT'S NEVER TOO EARLY TO START HOLIDAY SHOPPING

The holidays will be here before you know it! In fact, Halloween has already landed here at the winery.

So, get a jump-start on your Holiday shopping list today! Come in now, taste your favorite wines while shopping our newest items, and order your Holiday Personalized Labels; let's be ahead of schedule this year.

Coming Soon!

2015 CARMENERÉ

We're very excited to release our 2015 Carmeneré during our Holiday Wine Festival, November 17, 18, and 19. If you were here during our 35th Anniversary Friday Night Party, you were able to sneak a small sample of the wine before we even bottled it.

The black pepper nuances and berry flavors make this wine absolutely stunning!



Wine Spotlight

2015 MALBEC



Ancient Lakes AVA Familia Vineyard

This Malbec is a wine that I will never forget. I now realize that I have had the luxury of an easy-going winemaking life. Yes, I have had stressful times with harvest and running out of wine early so having to bottle in December; but I have never really had to deal with any problem wines.

This Malbec was frustrating, but at the same time fascinating. I am so grateful for the experience of learning to really listen to the wine. This was the first time a wine wasn't ready to bottle when I was ready to bottle it. I had to wait, month after month. But as I waiting, the wine's edges mellowed, the tart malic acid turned into softer-tasting lactic acid, and I began to let the wine have it's own schedule rather than my own. After a year, I had been patient long enough and was happy to bottle a stunning, fruit-forward, and delicate Malbec.

Winemaker's Notes: Ripe blackberry and raspberry aromas greet your nose immediately with additional hints of dried herbs following. This dark, intensely flavored Malbec fills your mouth with wonderful red berries while hints of oak, vanilla, and dried plum seem to linger on forever.

Cheers, Natalie



SUMMER SQUASH ENCHILADAS

Ingredients

- 8 flour tortillas
- 1 cup long grain white rice
- 1 8-oz. can tomato sauce
- 6 shredded white cheddar cheese
- 2 cloves garlic, chopped
- 1 zucchini, diced
- 1 yellow squash, diced
- 1 lime
- 1 bunch cilantro
- ½ cup sour cream
- 1/2 tsp ancho chile powder
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp ground cumin
- 1/2 tsp dried oregano
- 1 large can red or green enchilada sauce



Directions

Preheat the oven to 475°F. In a medium pot, heat 2 teaspoons of olive oil on medium-high. Add the garlic and sauté until lightly browned, 1 to 2 minutes. Add the tomato sauce and mix well. Add the rice, 2 cups of water, 1 teaspoon salt, and 1/2 teaspoon pepper; bring to a boil. Once boiling, cover and reduce heat to low. Cook 18 to 20 minutes, or until the liquid has been absorbed and the rice is tender. While the rice cooks, zest and juice the lime and roughly chop the cilantro leaves and stems. Combine the spices together in a small bowl and thoroughly mix. In a large nonstick pan, heat 1 tablespoon of olive oil on medium-high. Add the diced squash and season with salt and pepper. Sauté, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened. Add the spice blend and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant; remove from heat. To the pot of cooked tomato rice, add the cooked squash, lime zest, sour cream, lime juice, and half the cilantro. Stir to thoroughly combine; season with salt and pepper to taste.

Evenly coat a 13 x 9 dish with cooking spray. Spread 1 cup of the filling into the bottom of the dish and drizzle 1/4 of the enchilada sauce on top of the filling. Divide the remaining filling among the 8 tortillas and tightly roll up each tortilla; transfer each to the baking dish in a single layer, seam side down. Evenly top enchiladas with the cheese and remaining enchilada sauce. Bake 10 to 12 minutes, or until lightly browned and heated through. Garnish with remaining cilantro, ranch, sour cream, salsa, and any other toppings you choose. Enjoy!

Ellena's Notes

I love how simple and versatile enchiladas can be! Adding or changing just one ingredient creates a whole new flavor. This is a great vegetarian recipe, but try adding ground turkey or beef, shredded chicken, or black beans for some additional protein and flavor change-up.

Wine Pairing

This is wonderful with our Sangria, Pinot Gris, or newly released Malbec.

Eat Simple, Eat Well, Ellena

I hope to see you at our **HARVEST 101 PARTY on Friday Night September 29th**. We will have information about this year's harvest, our vineyards, and our grapes. We will even have juice in various stages for you to taste! This will give an inside look of my job during September, October, and November. I LOVE tasting the juice throughout fermentation and seeing how different sugar levels can dramatically change the flavors! **This will be a FRIDAY NIGHT EXCLUSIVE for our loyal customers!**

Grandchildren Update

This year has been so stuffed with memories, I decided to show more pictures with a few words mixed in! Just know, it's been a fantastic year so far!



Paige finished her 3rd year in gymnastics this June then started right up with coach-pitch baseball. She says her favorite thing is to be at bat! I may have mentioned in previous newsletters how peculiar Paige can be about things. This summer she was focused on her goggles. She would NOT be around water without them. But she is so cute, I can't hold it against her! Paige started 2nd grade on August 31st and will continue with gymnastics for the 4th year.



Analisa also finished up gymnastics in June as well as track where she won many awards at all-city; boy can she run FAST! She definitely doesn't take after our side of the family! Analisa LOVES fishing with Papa (Mike), and caught her first fish, a Small-Mouth Bass, this summer. She then realized she actually doesn't like touching fish.



Papa's favorite memory is that he finally found someone to fish with. He and Analisa would kayak around the river all day long if we let them! One weekend I woke up pretty early, and I found the two of them sitting on the dock together, just chatting and fishing. What a wonderful life!

My favorite memory of the summer is getting to see the girls waterskiing for the first time. I should begin by telling you that Papa spent the ENTIRE summer trying to get the girls to waterski, only to have total and complete meltdowns...that is until Labor Day Weekend. We all forced the girls to give waterskiing 3 attempts. Afterwards, Paige said, "This is sooooo much fun Papa! You should have made us do this sooner so that I could be super good by now!" Those girls are so funny! Mike and I joined the girls waterskiing as well! Natalie took a video of me; it is so cute when you hear Paige in the background saying, "For an old lady, Meme is a really good skier!"



These adorable, very loving girls wore me out; now that summer is over, I am going to go sleep for a week!
Ellena (Meme)

Wine month

October 2017

2012 MONARCH PETITE SIRAH

25% off 12 bottles
reg. \$420, sale \$315

20% off 6 bottles
reg. \$210, sale \$168

15% off 2 bottles
reg. \$70, sale \$59.50

Nov/Dec 2017

2012 ELLENA'S 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

Sale month

October 2017

25% OFF
ALL WINE SIGNS



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

HARVEST 101 PARTY
FRI NIGHT | SEPT 29 | 5PM-7PM
Sip, LEARN, Snack, Sale, and celebrate

HARVEST OPEN HOUSE & SALE
SAT & SUN | SEPT 30 & OCT 1 | NOON-5PM
Sip, Snack, Sale, and celebrate

FRIDAY NIGHT | SEPTEMBER 15 | 5PM-7:30PM
 WineClub Member Exclusive WineClub Pick-Up Party
 with live music
RSVP AT 509-926-0164

FRIDAY NIGHT | NOVEMBER 3 | 5PM-7:30PM
 WineClub Member Exclusive WineClub Pick-Up Party
 with Sammy Eubanks
RSVP AT 509-926-0164

Sign up online for 1 of our 5 WineClubs at www.latahcreek.com/wineclub,
 then come join us at either of these WineClub events

Please join us for our

HARVEST 101 PARTY

50% OFF
 LAST YEAR'S CHRISTMAS

30% OFF SANGRIA BOTTLES

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF** CHARDONNAY &
 MONARCH PETITE SIRAH

Sip FERMENTING JUICE,
learn ABOUT OUR VINEYARDS,
snack ON ELLENA'S COOKIN',
and celebrate
 OUR **36TH** HARVEST

**FRIDAY NIGHT,
 SEPTEMBER 29TH
 5PM-7:30PM**