

# Wine Spotlight

## 2017 MOSCATO

*Rattlesnake Hills AVA*



This wine is a favorite for us here at the winery and it is also one of our top award-winners. It was just honored with a Best of Class from the Dan Berger International Wine Competition. Sadly, even with this prestige, many people don't see the value of a sweet wine. But, there are those who love all wines, know how each wine can be enjoyed to its fullest. An example of a person who sees all wines as equal, occurred recently at a dinner where the entire menu was paired with our wines.

When the Chef saw that we made a Moscato, he was ecstatic, as he said he had the perfect appetizer to pair with it. He served us a dish with Mushroom and Ricotta ravioli, pan fried in olive oil, then laid on top of a layer of pesto. It was SPECTACULAR! Everyone at the dinner agreed. So, I encourage you to get out of your comfort zone and try our award-winning Moscato with the ravioli recipe to the right as an appetizer with friends.

**Winemakers' Notes:** Aromas of pina colada and sweet honey-suckle fill your nose. Honeydew melon and spun sugar along with nuances of mango engulf your entire mouth, while candied lemon peel and honey linger long after the wine is swallowed.

**Wine Pairing:** Enjoy this wine well chilled with brunch food, earthy foods, or as an aperitif (with appetizers) such as Ellena's Mushroom Tart recipe online at [latahcreek.com/recipes](http://latahcreek.com/recipes).

Cheers, Natalie



## BROWN BUTTER SAGE RAVIOLI



### Ingredients

- |   |                                     |
|---|-------------------------------------|
| 1 24-oz pkg fresh mushroom ravioli (or your favorite flavor of ravioli) | 16 fresh sage leaves                |
| 6 tbsp unsalted butter, cold  | 1/4 tsp freshly ground sea salt     |
| 2 medium shallots, thinly sliced  | 1/4 tsp freshly ground black pepper |
|   | 3/4 cup grated parmesan cheese      |



Use gluten free ravioli.

### Directions

Cook the ravioli according to the package directions. Meanwhile, brown the butter (add cold butter to a cold pan and turn to medium-low heat. It will foam then turn brown. Be careful to not burn it). Add the shallots and cook, stirring, until golden, 1 to 2 minutes. Increase heat to medium, add the sage, and cook until the leaves turn crisp, about 1 1/2 minutes. Remove from heat. Season with the salt and pepper. Return the drained ravioli to the skillet with the butter and sage, and toss gently. Add 1/2 cup of the parmesan cheese and toss again. Divide among individual bowls and top with remaining parmesan cheese.

### Ellena's Notes

Fast, easy, flavorful, and delicious – need I say more? Mike and I first experienced this in a little trattoria in Rome and we were hooked. Immediately upon returning home, I planted sage in my garden so I could experience this Italian treat direct from my own kitchen. In the winter, I get sage leaves from the fresh herb section in our local grocery, so don't fret if you don't have sage in your garden. After Natalie experienced a recipe similar to this at a winemaker's dinner, we adapted this recipe and made it with mushroom ravioli. We then had a large rectangular platter, which we put a bed of pesto sauce on, and placed the ravioli on top of the pesto. We served it with our Moscato, and it was a match made in heaven!

### Wine Pairing

Our Chardonnay is perfect as a dinner wine, but if you prefer a lighter touch on your palette, our Pinot Gris is very refreshing. When serving as an appetizer, try our Moscato.

*Eat Simple, Eat Well,  
Ellena*



**Thank you for 36 wonderful years!**

Mike Conway, owner/winemaker  
Ellena Conway, owner/CFO  
Natalie Conway-Barnes, winemaker



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*July 2018 - Newsletter 133*

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**JULY 20 | 5PM-7:30PM**

Latah Creek's  
36th Anniversary Customer Appreciation Party

**SAT & SUN | JULY 21 & 22 | 11AM-5PM**

Latah Creek's  
36th Anniversary Weekend Celebration

**FRIDAY | SEPTEMBER 14 | 5PM-7:30PM**

WineClub Member Exclusive  
WineClub Pick-Up Party

Join 1 of our 5 WineClubs at [www.latahcreek.com/wineclub](http://www.latahcreek.com/wineclub)  
RSVP 509-926-0164

**FRIDAY | SEPTEMBER 28 | 5PM-7:30PM**

Latah Creek's  
Harvest Customer Appreciation Party

**SAT & SUN | SEPT 29 & SEPT 30 | 11AM-5PM**

Latah Creek's Harvest Open House & Sale

*Please join us for our*

# 36TH ANNIVERSARY CUSTOMER APPRECIATION PARTY

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*Sip, Snack, & Celebrate*

**FRIDAY, JULY 20th  
5PM-7:30PM**

If you can't make it out Friday night,  
join us Saturday and Sunday, July 21st and 22nd,  
as we continue our 36th Anniversary Celebration!

**NEW *Mystery*  
WINE RELEASE:**

