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SPRING
CUSTOMER
APPRECIATION
PARTY
May 10th,
5PM-7:30PM

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

May 2019
Newsletter 137

Family Update

Mike and I spent Spring Break with Natalie, Nick, and the girls in Mexico. It was the grandkids first time out of the country, and we had a blast (other than when I tripped, fell, and gave myself two black eyes)! While there, we went on an adventure that had dolphin and sea lion encounters. I was not thrilled! Just take a look at my face and you'll see! And yes, that is Mike's hand pushing me toward the sea lion.

After spending so much time with Analisa and Paige, I just wanted to shout from the rooftops all of their accomplishments! So here's my shout...prepare for Grandparent bragging!

As I mentioned in September's newsletter, Analisa was accepted into Spokane School's Odyssey program, an acceleration school. It was a huge change for her, with moving to junior-high-type schedule, advanced classes (like learning both 7th and 8th grade math), homework, independent long-term projects, and the requirement to play an instrument. With all of this change, she is still maintaining straight A's. I couldn't be more proud! For an instrument, she chose the viola and has been taking lessons every week to help her catch up and now, to hone her skills. The concerts are amazing, not like the ones I went to when Natalie was young (no offense Natalie!). In February Analisa tried out for a school play, and was given the part of one of the 8 main characters. They have had rehearsals 3 days/week and will have their 3 shows the week after Easter. I can't wait to see it!

Paige started Taekwondo in September as a white belt, and has advanced to yellow, orange, and is now a green belt. The precise nature of the sport meshes so well with her Type A personality, it makes her a natural! Her Master taught a class at her school last month, and in front of the whole school she had to run and jump over 3 people while breaking a board by doing a flying sidekick. She did amazing and loved every minute of it! I would love to show you the video, but unfortunately you can't print that!

I can't wait for the summer where I get to spend every weekend with them!

Proudest Grandma ever,
Ellena (Meme)



Wine Spotlight

SANGRIA NO.5



As I've mentioned so many times in the past, blending is my favorite part of winemaking. I love seeing how just a small addition can change the whole taste of a wine. It allows me to be creative. And I love our Sangria because this is my creation. I was bored one day and decided to try out blending our Huckleberry juice with Syrah. I didn't really have an idea of what I

would use it for, but I just had a feeling it would be really good! Once I tasted it, I realized that it was like a Sangria! It was wonderfully refreshing, but not too sweet since I used some of our Reserve Syrah.

I then took it one step further, pulled my dad into the lab and had him taste my creation. He said, "sure," but I had to do everything myself. I designed a label, ordered glass, mixed the wine and juice, and bottled it within a 1 month period so that I could release it during our 33rd Anniversary Celebration in 2015. The 100 cases we produced sold out in 3 weeks. Since then we have produced 200 cases each year, so that it can be available all summer long.

Each vintage is different, depending on what wine we have available. This year's Sangria uses our Reserve Tempranillo, which adds so much more berry flavors! I can't wait for you to try it!

It will be released during Spring Release Weekend May 10-12.



JICAMA, ORANGE & LIME SALAD



Ingredients

1 pound mixed lettuce (my favorite is romaine and wild greens)
2 oranges, peeled, sliced, & quartered
1/2 red onion, sliced into thin slivers
1/2 jicama, diced or julienne sliced
juice of 1/2 fresh lime
1/2 cup thinly sliced almonds

Cumin Dressing:

1 cup vegetable oil
1/2 cup extra-virgin olive oil
1/4 tsp cumin
1/2 cup blood orange vinegar
freshly ground sea salt and pepper to taste



Directions

Combine the cumin dressing ingredients and mix well. Refrigerate until ready to dress the salad. When finishing slicing the jicama, pour the lime juice over jicama and mix to coat evenly. This will prevent it from browning before serving. In a large bowl, toss the oranges, jicama, onion, and almonds with the greens. Refrigerate until ready to serve. When ready to serve, toss cumin dressing with salad, evenly mixing the salad, then serve immediately.

Ellena's Notes

This dish is so refreshing, perfect for a warm spring or summer day. It also pairs perfectly with spicy Mexican food, like enchiladas, tacos, or fajitas.

Wine Pairing

Our Pinot Gris, Muscat Canelli, and Sangria are wonderful accompaniments to this salad. Also, depending on if this is your main course, or you are serving it with something else, a lighter red, such as our Barbera would make a great pairing.

Check out more of my recipes at latahcreek.com/recipes

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

1st Father/Daughter Winemaking Team

AND PROUD OF IT!



Our 2014 Chardonnay review from WinePress Northwest started with the statement that my dad and I are the First Father/Daughter Winemaking Team in Washington State. When I read that 18 months ago, it was kind of a shock. I thought to myself, there aren't more father and daughters making wine together? What about family wineries? But the more I thought about it and researched, the more it became clear. In a lot of family wineries, once the child learns winemaking, the parent steps away. I have the unique

situation where my dad WANTS to stay and WANTS to still make wine. And over the past 15 years, we have become a team, not one person is the head and the other is the assistant, but a team. And the more I dwell on this, the more I feel blessed.

So, to make Spokane more aware of Latah Creek (I have met people who didn't even know Spokane had wineries, let alone one that has been here for 37 years), we have changed some of our materials toward this new message, and hope to do more as the year continues. We want to show Spokane that Latah Creek is something special and unique, and that when you walk in this door, you are treated like family.

During one of our interviews, my dad said something that really stuck with me, and I don't think we say it often enough. While we may make the same wines each year, none of them are cookie-cutter recipes. Each varietal is tasted uniquely on its own throughout each and every process we do. For example, we don't stop fermentation at an exact sugar level; we taste the fermenting juice until we find the perfect balance of sugar to acid to pH. It takes time and dedication, but I think that is what makes our wines stand out. Unlike many wineries, we don't produce wines to taste the same each year; we produce the best possible wine from the grapes we receive. If the acid level is higher one year than another, we will have a higher sugar content to compensate. We won't go through stripping measures to bring the acid down, we work with what Mother Nature gave us. This is one reason why we produce some wines one year and not another.

All that being said, I would like to introduce some wines to you that will be released during Spring Release Weekend, May 10-12. First is our **2018 Muscat Canelli**. Latah Creek has produced a Muscat Canelli nearly every year since it's beginnings in 1982, but this may very well be our last. After long conversations with the grower, we decided to end our contract for these grapes. These vines are older and are no longer producing as much as or as good as they should. This spring they are pulling the vines and planting other varieties. Unfortunately, Muscat Canelli grapes grown in Washington are very hard to come by. We will continue to look for a reliable, quality source, but until that time comes, enjoy this wine while it lasts. We were only able to produce 112 cases this year, so get it before its gone for good. And, of course, I will keep you updated if we find anything.

Tasting Notes: Sweet honeysuckle, pineapple, and orange blossom engulf all senses, while honeycrisp apple and candied oranges linger. Slightly sweet, but fresh on your palate. Perfect pairing for garlic pasta dishes and spicy Thai.

Last is our **2018 Moscato**, or rather, this year it is called Orange Moscato. Typically our Moscato is made with our Muscat Canelli grapes, but as you just read, there was just not enough to make both wines this year. But, in the middle of harvest, a grape grower we've worked with in the past contacted us. He had some Orange Muscat grapes (same family as the Muscat Canelli variety) available at the last minute. We decided we would take the small amount he had (less than 5 tons) and make our Moscato from it. After going through fermentation and being in awe every time we tasted it, we contacted him again and asked for these to be under contract, so that we could get them every year. I just signed the contract, so look forward to this amazing wine for years to come!

Tasting Notes: Using the Orange Muscat grapes produces a wine filled with sweet orange blossom, jasmine, and honey. Slightly effervescent, flavors of spun sugar, white flowers, and mandarin orange marmalade linger long after the wine is gone. A crisp acid level keeps this wine from being cloying.

Oh, and don't forget to wish my parents a Happy Anniversary when you come out. They celebrate 50 years of marriage on May 3rd!

Cheers, Natalie

Wine
OF THE
month

May 2019

SANGRIA NO.5

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

June 2019

**2017 ROSÉ OF
MALBEC**

25% off 12 bottles
reg. \$156, sale \$117

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

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

Sale
OF THE
month

May 2019

25% OFF
**PICNIC BASKETS
AND TOTES**



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MAY 10 | 5PM-7:30PM

Latah Creek's Spring Customer Appreciation Party

FRI, SAT, & SUN | MAY 11 & 12 | NOON-5PM

**Spokane Winery's Cork District
 Spring Release Weekend**

FRIDAY | MAY 24 | 5PM-7:30PM

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

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

FRIDAY | JULY 19 | 5PM-7:30PM

**Latah Creek's
 37th Anniversary Customer Appreciation Party**

SAT & SUN | JULY 20 & 21 | 11AM-5PM

Latah Creek's 37th Anniversary Celebration

Please join us for our Annual

SPRING

**CUSTOMER
 APPRECIATION PARTY**

**15%^{OFF} 2017 & 2018
 MOSCATO BOTTLES**

**20%^{OFF} ALL CASES
 MIX & MATCH OK**

UP TO 25%^{OFF} SANGRIA

**25%^{OFF} PICNIC BASKETS
 & TOTES**

Sip, snack, and celebrate

**FRIDAY, MAY 10TH
 5PM-7:30PM**

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

**4 NEW WINE RELEASES:
 SANGRIA, 2016 MALBEC,
 2018 ORANGE MOSCATO,
 2018 MUSCAT CANELLI**