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ANNIVERSARY
CUSTOMER
APPRECIATION
PARTY
July 19th,
5PM-7:30PM

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

July 2019
Newsletter 138

Summer Wine & Food Pairings **BY NATALIE**

One of my favorite things to do is to make dinner (or lunch, or breakfast), and try the meal with different wines, to see which I feel is the best pairing. Now I am a firm believer in "drink what you like." I don't think anyone should have to pair a steak with a red wine if they don't like red wine. But, I do want to encourage you to get out of your comfort zones for just one meal this summer. You may just surprise yourself with how much you actually enjoy a wine you don't normally drink. For instance, I am primarily a red wine, Pinot Gris, or Rosé drinker. But, I was raised that all wines, sweet or dry, white or pink, light or bold, all of them have a place or a purpose. They are all to be respected and given the attention they deserve. I know it seems silly to think of wine as deserving attention, but sit down with your glass and close your eyes for a minute. Really let yourself smell the wine and sip the wine, concentrating on what flavors you could be tasting. You will find that you will not only enjoy what you are drinking more, but it will give you a completely different perspective on it as well. You will appreciate it more. You will want to pick out food that compliments it and brings out those subtle characteristics. You will WANT to enjoy it more. So, if you are wanting to try something new, choose one of these pairings and let me know what you think! I really want to know if you give it a whirl, get out of your comfort zone, and your thoughts on it!

So, for example, I know there are red wine drinkers out there who would never dream of having a glass of our Maywine, a sweet white wine with woodruff herbs and strawberries added to it. But I bet if you were to try it with my mom's Bombay Chicken Salad, you would agree that they are a perfect match! All of the recipes listed are available on our website, so you have easy access to them.

www.latahcreek.com/recipes

Bombay Chicken Salad - Maywine
Asian Chicken Vermicelli - Pinot Gris
Berries and Pork Salad - Huckleberry d'Latah
Tortellini Luncheon Salad - Malbec
Tequila Glazed Chicken - Sangria
Mediterranean Watermelon Salad - Reserve Cabernet
Barbecue Chicken Sandwiches with Coleslaw - Rosé
Caramel Apple Bread Pudding - Riesling
Wine Poached Rhubarb Crisp - Mike's Reserve Red

Wine Spotlight

HUCKLEBERRY D'LATAH



The first release of our Huckleberry wine was way back in 1996. This wine became so popular so fast, it was quickly dubbed "Spokane's #1 wine." It currently makes up at least 50% of our annual production. My dad and I attribute the success of this wine to the quality of the base wine. We use primarily high-quality Riesling grapes to make a stunning wine, then blend it with natural juice and concentrate.

This wine was actually originally called Huckleberry Riesling, and can still be found on restaurant lists labeled as this. But, unfortunately, due to federal law changes over 10 years ago, a fruit name and a grape name can no longer be together on a label, so we changed it to include the winery name; thus Huckleberry d'Latah.

Every vintage of Huckleberry is a little different in varietal makeup due to harvest amounts, final wine production amounts, etc; but it is always 75%-90% Riesling. And because each vintage is uniquely made, the residual sugar level is dependant upon the acid level of the grapes that come in, but we typically have it around 2.5%, similar to our Riesling. Slightly sweet, but not cloying.

Tasting Notes: Bold berry and sweet honeysuckle nuances greet your nose. Upon first sip, the subtle blueberry flavors of the wild huckleberry compliment the spun sugar, and ripe pear from the Riesling. A crisp acid, with a hint of ginger, minerality, and grape linger.



CHEESY SPOONBREAD



Ingredients

2 tbsp butter
1 poblano pepper, diced
1 sweet onion, diced
1 garlic clove, minced
1 cup cornbread mix

1/2 cup plain greek yogurt
4-oz. smoked gouda,
grated
1/3 cup water
salt and pepper to taste



Use gluten free
cornbread mix

Directions

In a large nonstick pan, heat the butter on medium-high until melted. Add the diced onion and pepper; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned. Add the minced garlic. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Transfer to a large bowl. To this bowl, add the cornbread mix, yogurt, half the grated cheese, and 1/3 cup of water. Mix until just combined. Transfer to an 8-inch square baking dish and spread into an even layer. Top with the remaining grated cheese. Bake 17 to 19 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs). Remove from the oven and let stand at least 2 minutes before serving.

Ellena's Notes

We recently discovered this delicious variation of cornbread called spoonbread. We enjoyed it so much we wanted to share it with you immediately! We had it alongside grilled pork chops, but can not wait to try it with barbecued ribs or chicken this summer, or chili on the cooler days! Try using different veggies or cheese, or add fresh herbs, to change up the flavor. Enjoy!

Wine Pairing

This pairs wonderfully with our Rosé of Malbec or Pinot Gris. For a red, try our Barbera.

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

We're Getting a Face Lift

1ST REMODEL SINCE 1982

As you read in the last newsletter, we made the decision to change some of our materials and advertising to focus on my dad and I being the "1st Father/Daughter



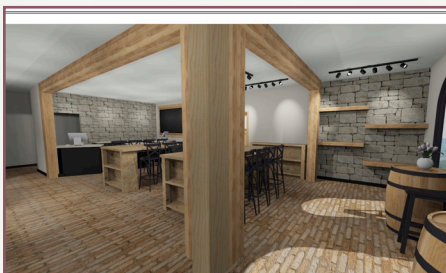
Winemaking Team in Washington State." As this idea has been pushed out, though, it's forced us to take a look at everything, so that we can be consistent over our whole brand. So, while we've redesigned some smaller things, like printed materials, our case boxes, and magazine ads and articles, we also needed to look at the larger things. The one on our list that seemed the best to tackle first is to remodel our tasting room. This is a huge undertaking for us - it's not easy making small decisions with three people voicing opinions, let alone big decisions! Thankfully, my contractor husband, Nick, (who will do the remodel), recommended a fantastic interior designer to help us navigate the remodeling world. We have just a few more final decisions to make and then we wait until everything comes in.

Our interior designer, Wendy, did a great job designing the space. She not only wanted to match the facade outside, but she also sat down with us asking us about our vision for the space - can you imagine what she had to weed through with three people shouting ideas at her?!?! We did have two things we all agreed on; we wanted a space where you would feel at home, at ease, and we wanted people to see our history while there. We assume that you know all of it, or at least some of it, but that isn't always true. We want you to know that this is a family business that started 37 years ago. We want you to know that I was raised here, that this is my parent's baby as much as I am, and that we have a history which will help take us into the future.

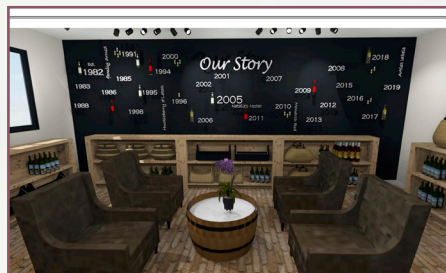
Wendy then took it a step further and actually put together a focus group and asked them questions about their vision of tasting rooms/wineries/gift shops. All of this was done to create a space that we love, and hopefully you do too. So that when you visit us and walk through the front door, you will feel like family, even if it is your first time here!

So, without further ado, here are some pictures of the original plans we have created. We have made some changes to them (we wanted to keep some secret), so don't be surprised when it looks a little different when you come visit for the first time. Speaking of visiting for the first time...we have decided to forgo our usual Annual Harvest Open House this year and instead have a **Grand Re-Opening Celebration on September 21st and 22nd**. You can come enjoy my dad's famous Brats and Sauerkraut, while checking out our new digs. We can't wait for you all to see it!

Cheers,
Natalie



PERSPECTIVE FROM FRONT DOOR



EAST PERSPECTIVE

OF THE Wine month

July 2019

**HUCKLEBERRY
D'LATAH**

25% off 12 bottles
reg. \$120, sale \$90

20% off 6 bottles
reg. \$60, sale \$48

15% off 2 bottles
reg. \$20, sale \$17

August 2019

2016

CHARDONNAY

25% off 12 bottles
reg. \$168, sale \$126

20% off 6 bottles
reg. \$84, sale \$67.20

15% off 2 bottles
reg. \$28, sale \$23.80

OF THE Sale month

July 2019

25% OFF

**ALL HUCKLEBERRY
PRODUCTS**



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

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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 Weekend Celebration

FRIDAY | SEPTEMBER 20 | 5PM-7:30PM

WineClub Member Exclusive
WineClub Pick-Up Party and 1st look at remodel
 Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
 RSVP 509-926-0164

SAT & SUN | SEPT 21 & SEPT 22 | 11AM-5PM

Latah Creek's Grand Re-Opening Celebration

Please join us for our

37TH ANNIVERSARY CUSTOMER APPRECIATION PARTY

GET A COMMEMORATIVE 37TH
 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**
 HUCKLEBERRY D'LATAH

25% OFF ALL GIFT ITEMS

Sip, Snack, & Celebrate

FRIDAY, JULY 19th
5PM-7:30PM

If you can't make it out Friday night,
 join us Saturday and Sunday, July 20th and 21st,
 as we continue our 37th Anniversary Celebration!

NEW *Mystery*
WINE RELEASE:

