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February 14, 15,  
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Noon-5pm



# Latah Creek

## WINE CELLARS

February 2020  
Newsletter 141

## Grandchildren update

I am so excited that I get to write about Analisa and Paige! Natalie only lets me twice a year, claiming people don't want updates on my grandchildren as often as I want to give them. I say "bologne." But, alas, she is ultimately in charge, so I have had to wait since September.

A lot has happened since our newsletter update in September! Both Analisa and Paige are at the same school again, making life so much easier for Natalie. They do enjoy seeing each other while passing in the hallways, and Analisa likes having a companion to ride the bus with this year. And even though Analisa is nearing the dreaded teen years (she's 12 1/2), she still loves and acknowledges her sister at school. We try to tell Paige this is a BIG deal!

Analisa has always been the artist of the family, and when we needed a chalkboard for the newly remodeled tasting room, she was the chosen one. She loved being a part of the remodel! She just updated the sign, so come in and take a look at her own design. Analisa did have a rough fall, as she spent 2 days in the hospital with a mystery illness that paralyzed one side of her face. After 3 weeks of antivirals, antibiotics, nausea medication, and physical therapy, she was completely healed and you would never know she had a problem. Such a trooper!!

Paige continues to love taekwondo! She is tested at the end of January for her red belt, which is half way to black belt. So proud of her hard work! Paige also got glasses for the first time right after Thanksgiving. Can you tell how excited she was (upper picture)? She wasn't excited to be able to see, but because "glasses totally complete my look!" HA! A girl after my own heart!

We had a wonderful holiday spent with Natalie, Nick, and the girls. And I hope you had a memorable time as well!

Ciao, Ellena

# Wine Spotlight

2019

## ORANGE MOSCATO



### Yakima Valley AVA

By the time you read this, our 2019 Orange Moscato will be bottled and available to you. But today, my dad and I are making the final preparations to this wine before we bottle it in two days. As I poured a sample into a wine glass, I was overtaken with aromas of an orange creamsicle. Oh man, my taste buds are watering again! It is amazing to me how much a wine can change. I wrote the winemaker's notes (which are on the back of the wine label) in late December, so that our labels would be printed in time. The wine, at that time, was going thru cold- and heat-stabilization. This doesn't really affect the taste, but sometimes a few of the aromas and flavors are subdued. I can't wait for you to try it and be blown away! SO SO SO good!

**Winemakers' Notes:** Using the Orange Muscat grape produces a wine filled with sweet orange blossom, fresh 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.

**Food Pairing:** Enjoy this wine well-chilled as an aperitif, with a fruit and cheese platter or as an accompaniment to Ellena's Mushroom Tart recipe online.



## KALE & SAUSAGE SOUP

### Ingredients

1 tbsp extra virgin olive oil  
1 pound spicy Italian sausage, casing removed  
3 cloves garlic, minced  
1 onion, diced  
1/2 tsp dried oregano  
1/2 tsp dried basil  
1/2 tsp crushed red pepper flakes

salt and freshly ground black pepper  
4 cups chicken broth  
1 cup Pinot Gris  
1 bay leaf  
1 pound red potatoes, diced  
3 cups baby kale  
1/4 cup heavy cream



adapted from damndelicious.net

### Directions

Heat olive oil in a large pot over medium heat. Add onions and sauté for 2-3 minutes, or until onions are soft. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks. Add garlic, oregano, basil and red pepper flakes. Cook, stirring frequently for 2 minutes. Then, stir in chicken broth, wine, and bay leaf, and bring to a boil. Once boiling, add the potatoes and cook until tender, about 10 minutes. Add kale, stirring often, until it begins to wilt, about 1-2 minutes. Add in heavy cream and season with salt and pepper, stirring until well blended. Serve with a piece of crusty french bread.

### Ellena's Notes

My best friend's niece made this soup for us one night, and it was fantastic! I loved the different textures the sausage, kale, and potatoes gave. And did I mention it was oh so yummy? I immediately went out and bought all of the ingredients and made my own version of it for Mike to try. "It's a winner," he said and I hope you agree. Enjoy!

### Wine Pairing

This pairs wonderfully with our A Toast to Best Friends Blend, Riesling, or Malbec.

Don't forget to check out [latahcreek.com/recipes](http://latahcreek.com/recipes) for more of my favorites!

*Eat Simple, Eat Well.*  
**Ellena**



**We wish you all a  
marvelous 2020!**

*From our family to yours,*

*Mike and Ellena,  
Natalie, Nick, Analisa  
and Paige*

# Harvest 2019 Recap



Our 2019 harvest was one for the books! Not really because of the harvest itself, but more because of the events occurring around it.



First, starting at the end of August, we began our Tasting Room remodel (which, if you haven't been in to see, you have to come! It really is an amazing transformation!). This lasted until our Grand Re-Opening Celebration, at the end of September. During this time we harvested our Orange Muscat and Pinot Gris grapes, and our Malbec grapes for our Rosé of Malbec. My parents took a quick trip during this time as well, as my dad does NOT like dust, and you can only imagine what the winery looked like during remodeling. Some of you might also remember the SNOW we got in September and early October. Fortunately, this cold snap did not negatively affect our grapes at

all! In fact, the cold temperatures allowed the grapes to hang longer on the vines, getting more concentrated flavor, but keeping the high acid level intact, so that the resultant wines will be fresh and crisp, just the way we like them!

Next came October. Our Chenin Blanc, Riesling, Merlot, and Chardonnay remained, the last three varieties coming from the same vineyard in Quincy, WA. Mother Nature helped us out, as these grapes were harvested about one a week, making the work a lot easier than many other years. This was good, because I had shoulder surgery on October 1st, and was not cleared to do any physical work until Christmas-time. So all of that physical work I was not doing, my dad took over. I am so thankful to be able to work alongside my dad, and be able to trust the person who is taking care of the wine will do it my way (which is his way, since I learned it all from him)!



All of the juice tastes amazing this year, especially the Riesling and Orange Muscat. Well, same with the Chenin Blanc and Chardonnay. Ok, it is ALL good! I honestly think this is one of the best years ever, for all of the varieties! Some years you have one stand-out wine, but I really can't choose which I like best. I can't wait for you to try them all!

Cheers, Natalie

**OF THE**  
*Wine*  
month

*February 2020*

**2016 NATALIE'S  
NECTAR**

**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

*March 2020*

**2016 MALBEC**

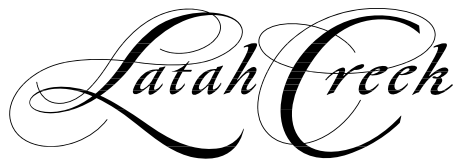
**25%** off 12 bottles  
reg. \$192, sale \$144

**20%** off 6 bottles  
reg. \$96, sale \$76.80

**15%** off 2 bottles  
reg. \$32, sale \$27.20

*Sale* **OF THE**  
month  
*February 2020*

**25% OFF**  
ANYTHING  
CHOCOLATE



**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

**Valenwine**  
weekend

**FRI, SAT, & SUN**  
**FEB 14, 15, & 16**  
**NOON-5PM**

**WINE AND CHOCOLATE**

The CORK DISTRICT

February 14th, 15th, & 16th

**FEBRUARY 14 - 29 | 9AM-5PM**  
 Latah Creek's Annual Clean out the Warehouse Sale

**FRIDAY NIGHT | FEBRUARY 28 | 5PM-7:30PM**  
 WineClub Member Exclusive  
 WineClub Pick-Up Party  
 RSVP Please - 509.926.0164

# Clean out the WAREHOUSE SALE

LOOK FOR THESE WINES TO BE ON SALE:

**2015 MERLOT**  
**2018 CHARDONNAY**  
**MIKE'S RESERVE RED**

**FRIDAY FEBRUARY 14<sup>TH</sup>**  
 ~~~~~ *thru* ~~~~~  
**SATURDAY FEBRUARY 29<sup>TH</sup>**  
**9:00AM-5:00PM**

PLUS YOU CAN GET...

**20% OFF ALL CASES**  
 MIX AND MATCH OK

**UP TO 25% OFF**  
**2016 NATALIE'S NECTAR**

