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38TH
ANNIVERSARY
CELEBRATION
Date TBD

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

July 2020
Newsletter 142

New & Upcoming White Wine Releases

We have not been able to release all of our wines the way we typically do, so I decided to fill you in on what has been and what will be released.

Our first new White release of the year, was during our Quarantine-Style Spring Release. We decided, at the last minute, to add our **2019 Sweet Riesling** into the release schedule. We don't make this wine every year, because it takes specific harvest analysis numbers for it to taste wonderful without being heavy. The main difference is that you want the acid levels in the grapes to be much higher than normal, or even ideal. The higher acid levels allows us to leave the finished wine sweeter than our normal Riesling, but still be light and fresh on the tongue. I KNOW you won't be disappointed with this gem! Only 112 cases were bottled, so it won't last long!

Our second release during the Quarantine-Style Spring Release was our **2019 Chenin Blanc**. This wine is near and dear to my heart, as Chenin Blanc is the first wine that put Latah Creek on the map (I loved hearing this story as a kid!) My dad entered his 1982 Chenin Blanc (our first vintage), and it took Best of Show at an international wine competition. Not only had a white wine never received this award, but also no winery from Washington State. Needless to say, that wine became an instant success. Unfortunately, in the later 1980's, nationally Chenin Blanc sales dropped off the face of the earth so my dad stopped bottling it. Chenin Blanc's are a rare find nowadays! We've still received the grapes all these years, but have used it for our Maywine base. I convinced my dad 2 years ago to bottle a small amount (after years and years of trying), and it was again an instant success! So, we now reserve some of this delicious wine before it is blended away, and bottle it under it's varietal name. We only bottled 56 cases, so don't wait to get yours!

Our **A Toast to Best Friends** wine has been a great addition for us! I LOVE being able to personalize the bottle and give it to your friends! My dad and I collaborated with my mom again and let her choose "her" blend. She is a creature of habit, and chose the exact same proportions as last time, 65% Chardonnay with 35% Pinot Gris. Unfortunately, we haven't been able to find the same blue bottles as before, so we are still in search for something eye-catching!

Wine Spotlight

SANGRIA NO.6



I am writing this only about an hour after we finished bottling this year's Sangria. We have been a bit behind because of Covid and quarantine, but finally we were able to get this wine in the bottle so we could get it out to you as soon as possible!

This vintage uses our 2019 Merlot as the base wine, which has AMAZING fruit flavor! My dad and I did a blending trial between all of the red wines that we had in tanks or barrels, and the Merlot was the obvious winner! Once you try it, you'll know why.

Don't forget, even though this is a red, serve it well chilled! And I know I've said this many times before, but what my mom and I love to do is to buy a package of frozen berries. Place the still-frozen-berries into a pitcher, pour in the chilled Sangria, then serve! The frozen berries will keep the wine chilled without watering it down. Then at the end, take the berries and serve them over pound cake with a dollop of whipped cream. Trust me, once you try it, you won't be able to not serve it this way, because you'll want the berries to eat!

Tasting Notes: The berry flavors of the natural fruit concentrates enhance the velvety tannins and ripe fruit nuances of the Merlot.



BLUEBERRY PEACH ORZO SALAD



Ingredients

2 tbsp olive oil
2 tbsp red wine vinegar
2 tbsp orange juice
1 tsp orange zest
1 tsp salt

1/4 tsp pepper
8 oz. orzo pasta
2 cups blueberries
1 peach, pitted and chopped
2 cups arugula



Use gluten free orzo

Directions

Heat a large pot of water to boiling. Add orzo pasta and cook according to package directions. Once cooked, drain pasta and rinse with cold water. While the orzo is cooking, make dressing in a small bowl. Whisk together olive oil, vinegar, orange juice, orange zest, salt, and pepper. Set aside. Once orzo is cooked and cooled, add to a large serving bowl. Mix blueberries, peach, and arugula together with orzo until well combined. Re-whisk dressing and then pour over the orzo mixture and stir until evenly coated. This can be served immediately or chilled for up to 2 hours.

Ellena's Notes

This is such a fun recipe to serve at a potluck (no mayo to go bad) or as lunch on a hot summer day when peaches are at their prime. I love the combination of arugula with the pasta, as it makes the dish taste so crisp and refreshing. I often serve this with barbecued sliced pork loin that has peach salsa drizzled on top. Either way, as a salad on it's own or as a side dish, it is just plain delicious. Try it - it doesn't get much easier!

Wine Pairing

This pairs wonderfully with our Huckleberry, Sangria or Pinot Gris.

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
and Nick, Analisa, and Paige Barnes

Upcoming Red Releases

YOU'RE GOING TO LOVE WHAT WE'VE GOT FOR YOU!

We have some real treats coming your way over the next 9 to 12 months. You will see 2 new Red releases under our regular wine label, 4 new Reserve Red releases, and a new Mike's Reserve Red no.3. All I can say is WOW!



2018 Tempranillo – You probably already know how much I love Tempranillo! In the past, we've only been able to produce small lots because grapes have been very limited, but for the 2018 vintage our grower ended up with significantly more than normal. We jumped at this opportunity, so we were able to produce nearly 300 cases of a wine we absolutely love instead of the usual 60. We are just making our finishing touches to this 2018 Tempranillo now and will be bottling it soon under our regular wine label. Look for it this fall.

2018 Barbera – Yes, you read that right! We have a new 2018 Barbera coming your way! So, for all of you that LOVED the last and only Barbera we had ever made, it is time to celebrate. This is a wonderful follow-up vintage for a wonderful wine.

Now on to our upcoming **Reserve Red Releases**. For our last Petit Verdot release, we only made 26 cases. Unfortunately, this resulted in us having to make purchasing restrictions, which we hated to do, so for these 4 upcoming Reserve Red releases we will be producing between 112 and 170 cases!! Last thing before I get to the individual wines, as you know, we don't take the term Reserve lightly. These wines must exhibit outstanding varietal character and exceptional balance. This is why they don't happen each year. These wines will all age gracefully over the next decade, but don't be afraid to enjoy them now either.

!!First ever!! - 2018 Reserve Mourvèdre – This gorgeous ruby-colored wine engulfs all your senses with aromas and flavors of plum, black currant, toasted oak, and violets. Left lingering on your tongue, long after the wine is swallowed are notes of blueberry mingled with hints of black pepper and fine leather.

2018 Reserve Syrah – This beautiful deeply purple-colored wine opens up with vanilla bean and blackberry aromas. Once on the tongue, your mouth is flooded with jammy flavors of blackberry and black currant with nuances of black pepper, while espresso and boysenberry linger.

2018 Reserve Cabernet Sauvignon – This juicy, deep red wine begins with aromas of grapes, blackberry, and mint. Your mouth is then flooded with dark cherry, dried plum, and raspberry mingled with nuances of toasted oak, lingering long after the wine is gone.

2019 Reserve Petit Verdot – My dad describes this wine as being "luscious". The wine starts with aromas of cherry, lilac, and fresh herbs, while blueberry, blackberry, and sage fill your mouth. Ripe berries and mocha linger.

Mike's Reserve Red no.3 – We are so thankful to those who were able to attend our Quarantine-style Reserve Red Blending Party! We tasted so many amazing blends, and actually changed our minds on what the final blend would be. So, after two more days of blending and tasting between my dad and me, we finally settled on our favorite: 50% Cabernet Sauvignon, 22% Tempranillo, 19% Petit Verdot, 9% Syrah. We know you'll love it's easy-drinking style now, but it will only get better with age!

Wine
OF THE
month

July 2020

SANGRIA

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

Sale
OF THE
month

July 2020

25% OFF

ALL SIGNS



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FRIDAY | JULY 31
Ellena's 70th Birthday

MONDAY | AUGUST 24
Mike's 72nd Birthday

THURSDAY | AUGUST 27
Natalie and Nick's 16th Anniversary

MONDAY | SEPTEMBER 7
Labor Day

38TH ANNIVERSARY

CUSTOMER APPRECIATION PARTY & WEEKEND CELEBRATION

Sip, Snack, & Celebrate soon!

DATE TO BE DETERMINED

Since we are under strict social-distancing requirements and limits on the amount of people in our facility, we have decided to postpone our 38th Anniversary Celebration. We are so sad to not be able to celebrate during July with you all! But rest assured, as soon as we are able to establish a date to get you all here, we will send out a postcard immediately!