

Wine Spotlight

2020
MAYWINE



2020 MAYWINE RELEASE!

This wonderfully fruity wine was developed from a family recipe brought to this country years ago by a Hungarian winemaker who, years later, passed it on to my dad. The 2013 vintage was a small production, due to the inability to find our woodruff herbs. In 2014 there were no herbs to be found anywhere! Apparently Hungary, where our herbs are sourced, was having a shortage; this was the first year ever that we did not produce a Maywine. Since then, woodruff herbs have been scarce and only one other vintage has been made, until this 2020 vintage. Miraculously, I was able to source herbs from a company in Oregon, allowing us to create a small batch. We are so excited to have this wine back, even if it is only for a little while!

Winemakers' Notes: Sweet herbs and grassy nuances fill your nose, with hints of fresh citrus. Strawberry jam, green grass, and fresh hay mingle in your mouth while maraschino cherry and strawberry linger with a fresh finish.

Wine Pairing: Enjoy this wine by itself, with curry dishes, fruit desserts, or light summer meals, such as Ellena's Bombay Curry Chicken Salad recipe published in her latest cookbook and available online at latahcreek.com/recipes.

Cheers, Natalie



CHIPOTLE-HONEY CHICKEN FAJITAS

Ingredients

- 2 carrots, shredded
- 2 tbsp rice vinegar, divided
- 1 tbsp honey, divided
- 1 tsp ancho chile powder
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 yellow onion, thinly sliced
- 2 poblano peppers, stem and seeds removed, then thinly sliced
- 1 lb chicken breasts, chopped
- 1 can chipotle peppers in adobo sauce (using only 2 peppers and 2 spoonfuls of sauce; finely dice peppers)
- 2 cloves garlic, finely minced
- 2 15-oz cans black beans, drained
- flour tortillas
- salt and pepper to taste
- olive oil



Use gluten free tortillas and chipotle peppers in adobo sauce.



Directions

Preheat oven to 450°F. Place the shredded carrots, half of the honey, and 1 tablespoon vinegar into a medium bowl. Drizzle with olive oil and mix until well combined. Set aside to marinate. Next, combine the chile powder, paprika, garlic powder, cumin, and oregano into a small bowl and mix well. Place half of the sliced onion and all of the sliced poblano peppers on a baking sheet. Drizzle with olive oil and sprinkle with half of the spice mixture. Place in oven and roast for 8-10 minutes, or until lightly browned.

While the vegetables are roasting, sauté the chicken and cook the beans. Add 1 tablespoon olive oil to a large pan over medium-high heat, add the chopped chicken and sauté until cooked through, about 10-15 minutes. Next, add diced chipotle peppers, adobo sauce, remaining honey, and 1/4 cup water. Stir well, then add salt and pepper to taste. Turn off heat. In a medium pot, heat 2 tablespoons of olive oil on medium-high heat. Add the remaining onion slices and minced garlic, and cook until slightly browned. Stir in the beans, 1/2 cup water, the remaining spice mixture, and salt and pepper to taste. Cook, stirring frequently and mashing the beans with the back of a spoon, 5 to 6 minutes, or until desired consistency. Turn off heat. Serve chicken, beans, roasted vegetables, and carrot slaw with warmed tortillas and enjoy!

Ellena's Notes

I LOVE fajitas! And I love finding new ways to serve them. Inspired by 3 different recipes, I took something from each to create this delicious meal. The slaw gives the fajitas a wonderful fresh crisp that I normally don't have and I fell in love with the texture it adds. The beans are to-die-for good! Just try not to eat them out of the pot! I tend to add a sliced avocado on the side, along with other favorite fixings, like shredded lettuce, ranch dressing, and cheese. Also try it with shrimp - this is Paige's favorite!

Wine Pairing

Our Sangria is a perfect pairing for this meal, but if you prefer a lighter touch on your palette, our Pinot Gris is very refreshing. For a dry red, try our Tempranillo.



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

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May 2021 - Newsletter 145

FRI, SAT, & SUN | MAY 7, 8, & 9 | NOON-5PM

**Spokane Winery Association's
Spring Release Weekend**
(pending COVID restrictions)

FRIDAY | MAY 21 | 5PM-6PM & 6:30PM-7:30PM

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

Reservations Required - we will have two times so that we can keep our required social distancing and allow as many members as possible to come.
(pending COVID restrictions)

FRI, SAT, & SUN | JULY 16, 17, & 18 | 11AM-5PM

**Latah Creek's 39th Anniversary Customer
Appreciation Party**
(pending COVID restrictions)

Please join us for our

SPRING RELEASE WEEKEND

20% OFF ALL CASES
MIX & MATCH OK

UP TO **25% OFF SANGRIA**

**25% OFF PICNIC BASKETS
& TOTES**

UP TO **50% OFF SELECT
WINES AND GIFTS**

Sip, Snack, & Celebrate

**FRI, SAT, & SUN
MAY 7th, 8th, & 9th
NOON - 5PM**

Note: This event will look different than normal for us. COVID-19 protocols, per Governor's executive orders will be in place and strictly followed. Please be prepared to wear a mask and socially distance.

**NEW WINE RELEASE:
SANGRIA
2020 MAYWINE**

