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39TH  
ANNIVERSARY  
CUSTOMER  
APPRECIATION  
PARTY  
July 16th-18th  
11am - 5pm

CALENDAR OF  
EVENTS



# Latah Creek

## WINE CELLARS

July 2021  
Newsletter 146

## Wine & Food Pairings

We all love food and wine, well at least I do! So, why not enjoy them to the fullest? I LOVE to pair wines with food! And sometimes, the best pairing is something completely unexpected! To give you an example, several years ago we had to make my mom's Bombay Chicken Salad recipe for her cookbook. We always remake the recipes before including them in the cookbook to make sure they are excellent! So, we made the recipe at the winery one day for lunch and decided to have a glass of wine with it. My mom and I chose completely different wines, which then led me to want to taste ALL of our wines to determine the best pairing. 18 wine tastes later and we all agreed our Maywine was the best match. I'm not sure I would have even tried it unless there was a bottle already opened. So, a mission was created that day: try various wines with all meals, especially out-of-my-comfort-zone wines, to enhance my meal experience, as well as everyone else's.

One more thing, 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 surprise yourself with how much you actually enjoy a wine you don't normally drink. For instance, I am primarily a red wine drinker, but, I was raised that all wines - sweet or dry, white or pink, light or bold - 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 and sip the wine, concentrating on what flavors you taste. When you take this time, you will find that you will not only enjoy what you are drinking more, but I hope you will appreciate it more too. You will want to pick out food that compliments it and brings out its subtle characteristics. So, if you are craving to try something new, choose one of my favorite pairings below. I really want to know if you give it a whirl, get out of your comfort zone, and your thoughts on it!

All of the recipes listed are available on our website, so you have easy access to them. [www.latahcreek.com/recipes](http://www.latahcreek.com/recipes)

- Fall Squash & Apple Salad - Riesling
- Cauliflower Mac & Cheese - Chardonnay
- Blueberry Peach Orzo Salad - Huckleberry d'Latah
- Street Cod Tacos - Rosé of Malbec
- Tequila Glazed Chicken - Sangria
- Mediterranean Watermelon Salad - Reserve Cabernet
- Spaghetti Pomodoro - Barbera
- Cracked Pepper Steak - Mike's Reserve Red



# Wine Spotlight

## 2019 ROSÉ OF MALBEC



Even though I love rosés, I have gotten into a routine lately of always having red wine with my dinner. A few weeks ago, though, my mother-in-law brought this wine over to have with our dinner of tacos. It was fantastic! I had forgotten how absolutely delicious this wine is! It was so good, in fact, that I didn't have any left over for my parents to try, so I had to open another bottle the next day for them.

I love rosés because you get to taste the varietal flavors of the red wine grape, but in a light, delightfully refreshing, white-wine-style wine. I do have to say, I think this is my favorite Rosé yet and I'll bet that you will agree!

**Tasting Notes:** This 2019 Rosé of Malbec has all the wonderful varietal flavors of a Malbec, but in a deliciously, light, and fruity dry Rosé. It opens up with aromas of ripe red berries, watermelon, and rose hips. This well-structured wine entices your tongue with flavors of melon, raspberries and minerals, while ending with black cherry nuances and a crisp ruby red grapefruit.

**Food Pairing:** My favorite food pairing with our Rosé is our Street Cod Tacos recipe - <https://latahcreek.com/recipe/street-cod-tacos>. Try it and tell me what you think!



## SPRING GREENS PASTA

### Ingredients

- |                                |   |
|--------------------------------|---|
| 1 1/2 cups asparagus, diced    | 1 cup frozen peas                                 |
| 16 oz. spaghetti               | 12 oz. jar marinated artichokes                   |
| 2 tbsp olive oil, divided      | 1/2 cup parmesan cheese, plus more for garnishing |
| 4 garlic cloves, minced        | 1 lemon, zested and juiced                        |
| 1/4 tsp red pepper flakes      | 4 cups arugula                                    |
| 1/2 cup Latah Creek Pinot Gris | freshly ground salt and pepper to taste           |
| 2 cups vegetable broth         |   |



Use gluten free spaghetti and broth



### Directions

Bring a large pot of salted water to a boil. Add asparagus to the boiling water and cook for 1 to 2 minutes until color brightens. Using a slotted spoon, remove asparagus from boiling water and place in a strainer, saving the water. Run cold water over asparagus to stop cooking and set aside. Bring saved water to a boil and add pasta; cook until al dente, reserving 1/2 cup of cooking water. Drain thoroughly. While the pasta is cooking, heat olive oil in a large deep pan, over medium-high heat. Add garlic and sauté for 1 to 2 minutes or until fragrant. Add Pinot Gris, vegetable broth, and red pepper flakes and stir to combine. Simmer mixture for 7-10 minutes. Next, add artichokes, asparagus and peas to the pan. Cook over medium heat for 1 to 2 minutes. Add cooked pasta, Parmesan cheese, lemon zest and juice, and stir until well combined. If it seems too dry, add some of the reserved pasta water. Simmer pasta mixture for 1-2 more minutes, then add arugula. Stir together, allowing the arugula to wilt, then remove from heat. Add salt and pepper to taste and serve. Garnish with additional parmesan cheese.

### Ellena's Notes

You all know how much I LOVE arugula! And recently I've been adding it to almost everything! I came across this pasta recipe, and just knew that I had to try it! I've been trying to find ways to serve more vegetables, and with the arugula, I knew it would be a winner! The addition of the lemon zest makes this a perfect evening summer meal on my back porch. I brought some leftovers to Natalie one day at the winery and she ate it cold. It was still fantastic! I can't wait to share it at our family reunion this summer!

### Wine Pairing

My favorite pairing is our Pinot Gris or Best Friends, but Mike and I had our Barbera with leftovers the other night and it was fantastic!

Check out more of my recipes at [latahcreek.com/recipes](https://latahcreek.com/recipes)

*Eat Simple, Eat Well. Ellena*



# *In case you haven't been in to visit for a while*

**WE WANTED TO SHOW YOU OUR NEW LOOK!**



We all know how this past 18 months has severely impacted our lives! And just in case you have been unable to come see us in person, we wanted to give you a peek at our remodeled tasting room. This project was finished only a few months before COVID took over, so you may have missed it. We have community tables, two-tops, four-tops, re-imagined displays, and a chalk wall full of our history. Here is a depiction from the internal designer on top and then a picture of the same view today.



We have seating throughout our entire winery, so if you want some privacy, you can find it. But if you are wanting to socialize with others, sit at one of our community tables and join in on the conversation! And during the summer, enjoy our beautiful patio and the warm weather. We have tables of all sizes, so no matter the size of your group, we can accommodate. But, if you have a group of 10 or more, please give us a call at the winery 509-926-0164 to schedule your tasting. We want to ensure that you are well-taken care of, no matter how many other people are visiting us that day!

Our gift shop has taken on a new look and we couldn't be happier! You can now easily see all of our unique items to find the perfect gift for friends, family, or even yourself. We have a beautiful stone wall that features floating shelves with ready-to-go gift baskets, in case you are in a hurry. Also visit our serveware section which features a product line called Nora Fleming. We carry this exclusively in the Northwest. In fact, this product line is so limited, we have people calling us from all over the country to ship them specific items!

Our new bar and check-out area has not been used much since the shutdown, but we can't wait to serve you up there again. We have another stone wall behind the bar featuring a stunning hanging metal logo. And make sure to take a look at the hanging pendants. I absolutely love them! And speaking of light fixtures, when you walk in the front door, gaze upward at a one-of-a-kind light! This was created using pieces from one of our oak ovals and was hand built. This was all my dad's idea and is, of course, his favorite feature.

My favorite thing, though, is our chalkboard wall of history. You can see the artist rendering and then the actual in these pictures above. Over the years we have had visitors who didn't know there were wineries in Spokane at all! Shocking, I know! But they also didn't know how long we've been around, or the story of our winery. I wanted to show people, when they walk in the door, that our winery has been here for almost 40 years and that we are family owned-AND-operated. So, on this wall you'll find not only Latah Creek's history, but Conway family history as well. My parent's wedding, my birth, my kid's birth, my first wine bottled, my dad's first Best of Show; all of this and more! Come take a look!  
Cheers, Natalie



## *Wine* **OF THE** month

*July 2021*

**HUCKLEBERRY  
D'LATAH**

**25%** off 12 bottles  
reg. \$132, sale \$99

**20%** off 6 bottles  
reg. \$66, sale \$52.80

**15%** off 2 bottles  
reg. \$22, sale \$18.70

*August 2021*

**2019 ROSÉ OF  
MALBEC**

**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

## *Sale* **OF THE** month

*July 2021*

**25% OFF**

**ALL HUCKLEBERRY  
PRODUCTS**





**Latah Creek Wine Cellars, Ltd.**  
 13030 E. Indiana Ave Spokane Valley, WA 99216  
 509-926-0164 | [www.latahcreek.com](http://www.latahcreek.com)

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

**Latah Creek's  
 39th Anniversary Customer Appreciation Party**

**FRIDAY | SEPTEMBER 10  
5PM-6PM & 6:30PM-7:30PM**

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

Join 1 of our 5 WineClubs at [www.latahcreek.com/wineclub](http://www.latahcreek.com/wineclub)  
 Reservations required 509-926-0164

**SAT & SUN | OCT 2 & OCT 3 | 11AM-5PM**

**Latah Creek's Annual Harvest Open House and Sale**

**FRIDAY | NOVEMBER 5  
5PM-6PM & 6:30PM-7:30PM**

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

Join 1 of our 5 WineClubs at [www.latahcreek.com/wineclub](http://www.latahcreek.com/wineclub)  
 Reservations required 509-926-0164

*Please join us for our*

**39TH ANNIVERSARY  
 CUSTOMER APPRECIATION PARTY**

**20%<sup>OFF</sup> 2018 MALBEC  
 BOTTLES**

**39%<sup>OFF</sup> 2018 MALBEC  
 CASES**

**20%<sup>OFF</sup> ALL CASES  
 MIX & MATCH OK**

**25%<sup>OFF</sup> ALL GIFT ITEMS**

*Sip, Snack, & Celebrate*

**FRIDAY,  
 SATURDAY, & SUNDAY  
 JULY 16TH, 17TH, 18TH  
 11AM - 5PM**

**GET A COMMEMORATIVE 39TH ANNIVERSARY  
 WINE GLASS FREE WITH THE PURCHASE OF A  
 BOTTLE OF WINE (WHILE SUPPLIES LAST)**