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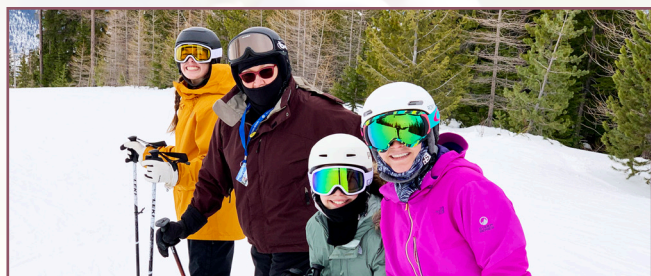
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Latah Creek

WINE CELLARS

February 2022
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Grandchildren update

What a difference a year can make! Both girls started the school year in-person and both are so thankful for that! The past two years gave them perspective on having to go to school and what it is like when you don't have it. You forget how lucky you are to see your friends every day, interact with teachers not through video and freezing frames, and to be able to work hands-on!

Analisa started at Ferris High School this year and has LOVED it! She is still playing the viola and is in their orchestra. She is also taking theatre, of which I am devastated that I will be missing her first on-stage performance the second week in February (Mike and I are taking a little vacation together). She is enrolled in a bio-med science class and has thoroughly enjoyed disgusting me as she shows pictures of actual hearts they are dissecting! And to think, she wasn't really excited about this class when Natalie made her enroll, and now it is her most favorite! Parents always know! She has been having so much fun making memes of her Meme; her laugh and smile are infectious!

Paige was not excited to go back to in-person learning. After the first week, though, Paige realized how much she loved being in school and was so thrilled to have group projects back. In her design class, she has been working to create her own shoe. She LOVES to create/invent/design things from nothing, so this class has given her a wonderful outlet for her imagination. She had her first concert for band with her alto sax and auditioned for a trio. She was selected to play a song in front of the whole audience! In December, Paige tested for her Bo Dan belt in taekwondo, which means that her next belt is black belt! She will spend the next 6-9 months studying for her test. The 110% effort she puts into everything is evident in her stellar work and performance!

I am so thankful I get to see Analisa and Paige grow and navigate this world, finding out who they are and who they want to become. It is a beautiful thing and I am blessed! Cheers to a positive outlook and thankfulness!
Ciao, Ellena

Wine Spotlight

RECENT RELEASES



January 2022:

2020 A Toast to Best Friends: This was our January Wine of the Month, and while we focused on spending your hard-earned LatahWineBucks, we didn't mention that this was a new release! So I want to take a few lines to highlight this wine. This is the first vintage that my mom swayed from her typical 65% Chardonnay, 35% Pinot Gris. For the 2020 vintage she chose 55% Chardonnay and 45% Pinot Gris. Expect a little bit more of a fresh finish from the Pinot Gris.

2018 Reserve Syrah: Many of you may have had this wine before, as we released it in October 2020. Syrah's are typically massive wines, and after several months of its release, we decided to pull the wine and allow for more bottle aging. The tannins softened to create a beautiful and elegant wine.

February 2022:

2019 Merlot: We just did a taste test of the 2018 vs 2019 Merlot. Even though the grapes are from the same vines, you can see how Mother Nature had her affect on them. While the '18 was light-colored, full of red berries and bright acids, the '19 is deeper in color, with purple fruit and chocolate. Absolutely delicious!

2021 Orange Moscato: We are waiting for glass to be delivered, so we hope we get to bottle this within the next 3 weeks and then release it. Stay tuned!



BUCATINI BOLOGNESE WITH BRUSSELS SPROUTS

Ingredients

1 pound brussels sprouts, divided
2 tbsp extra virgin olive oil, divided
4 cloves garlic, finely chopped
1 carrot, small diced
1 yellow onion, small diced
1 pound ground beef
1 8-oz can tomato sauce
1/3 cup Latah Creek Mike's Reserve Red

2/3 cup water

10 oz. bucatini pasta
1 bunch basil, leaves separated
2 tbsp butter
1/4 cup grated parmesan-reggiano cheese
freshly ground salt and pepper



Use gluten free pasta

Directions

Preheat oven to 450°F. Cut off and discard the stem ends of all brussels sprouts. Pick off and reserve the leaves of 6 brussels sprouts until you reach the lighter cores; discard the cores. Cut the remaining brussels sprouts in half and place on a small baking sheet. Drizzle 1 tbsp of olive oil over the halved brussels sprouts and sprinkle with salt and pepper. Place in preheated oven and cook for 15-25 minutes, until the edges just turn dark brown. Meanwhile, in a large, high-sided pan, heat 1 tbsp olive oil on medium-high until hot. Add the garlic, carrot and onion; season with salt and pepper. Sauté 4-6 minutes, or until softened. Add the ground beef and cook 4-6 minutes more, or until onions are browned and beef is cooked through. Add the tomato sauce, wine, and water to the pan; bring to a boil. Reduce heat to medium and simmer for 6-8 minutes, stirring occasionally and scraping up any browned bits from the bottom of the pan. Add brussels sprout leaves, stirring to combine, then remove from heat. While the sauce is cooking, add the pasta to a pot of boiling salted water and cook according to package directions. Reserving 3/4 cup of the pasta cooking water, drain pasta and place in pan with sauce. Add butter, half the basil (tearing just before adding), and half the reserved pasta cooking water; season with salt and pepper to taste. Cook on medium-high for 2-3 minutes, stirring vigorously to thoroughly combine; if the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency. Serve, garnishing pasta with remaining torn basil and grated cheese.

Ellena's Notes

Natalie made this recipe for her family, knowing that spaghetti is not something Analisa likes. At the end of the meal when she asked for seconds, Natalie was shocked! Analisa said, "This is the ONLY spaghetti I will eat." IT IS DELICIOUS! A light pasta meal, perfect for spring and summer!

Wine Pairing

This goes wonderfully with our Mike's Reserve Red or Barbera. Try our Rosé or Best Friends blend during the summer months.

Eat Simple, Eat Well.
Ellena

Award Winning-Wines



My dad and I have never been the best at entering wines into competitions, OR letting people know what we get when we do enter! It has always been difficult for me to “show-off.” And while that is not what I feel when I read other wineries boasting of their awards, I nonetheless feel that way when I boast about our successes. It has been mentioned to me that because I don’t readily share that information, the success of our wines is not generally known - the biggest impact being our public perception and restaurants unwilling to carry our wines. Therefore, I am working to change my thoughts on what “showing-off” vs “celebrating together” are. So, here are the awards that we have won in the past two years:

Savor NW Wine Awards 2020:

2018 Chardonnay, Silver, 87 points
2018 Malbec, Gold, 90 points
2018 Merlot, Bronze
2019 Orange Moscato, Double Gold, 94 points
2018 Riesling, Silver, 89 points
2018 Best Friends, Gold, 93 points

WinePress NW Platinum Judging:

2018 Malbec, Platinum
2019 Orange Moscato, Gold
2018 Pinot Gris, Double Gold
2019 Best Friends, Double Gold

Dan Berger International Wine Competition 2020:

2020 Orange Moscato, Silver
2020 Mike’s no.3, Silver
2020 Best Friends, Silver

Savor NW Wine Awards 2021:

2020 Orange Moscato, Silver, 88 points
Mike’s no.3, Double Gold, 96 points
2019 Riesling, Silver, 89 points
2018 Tempranillo, Bronze

Wine Press NW Muscat Pick:

2020 Orange Moscato

Tasting Room Magazine Top Wine Pick:

2020 Orange Moscato, 90 points

Seattle Wine Awards 2021:

Mike’s no.3, Double Gold, 94 points
2019 Pinot Gris Silver

Wine Press NW Rosé Tasting:

2019 Rosé, Outstanding!

Great Northwest Invitational:

2020 Riesling, Silver
2020 Pinot Gris, Bronze

Dan Berger International Wine Competition 2021:

2019 Rosé of Malbec, Bronze
2018 Malbec, Bronze
2020 Orange Moscato, Gold
2020 Best Friends, Silver

WinePress NW Platinum Judging:

2019 Rosé, Double Platinum, 97 points

San Francisco International Wine Competition:

2019 Rosé of Malbec, Silver
Mike’s no.3, Silver
2020 Orange Moscato, Silver
2020 Best Friends, Silver
2020 Riesling, Silver
2018 Malbec, Bronze

San Francisco Chronicle Wine Competition:

2020 Riesling, Best of Class, Double Gold
2018 Malbec, Silver
2020 Orange Moscato, Best of Class, Double Gold
2020 Best Friends, Double Gold
Mike’s no.3, Silver



After seeing this all written down, it is quite amazing to me how different competitions can be! For example, our 2019 Rosé of Malbec was Outstanding (Gold equivalent), Bronze, Double Platinum, and Silver all in one year! So, while competitions can be very good for a winery, the prestige that comes with awards can be misconstrued if you only look at one competition. So, I encourage you, if you are a person who judges a wine by their awards, to make sure you look at any and all competitions they enter, so you can get the full picture of that wine or winery. I hope you found this as interesting as I did!! Cheers, Natalie

Wine month

February 2022

2018 MALBEC

25% off 12 bottles
reg. \$204, sale \$153

20% off 6 bottles
reg. \$102, sale \$81.60

15% off 2 bottles
reg. \$34, sale \$28.90

March 2022

2020 RIESLING

25% off 12 bottles
reg. \$144, sale \$108

20% off 6 bottles
reg. \$72, sale \$57.60

15% off 2 bottles
reg. \$24, sale \$20.40

Sale month

February 2022

25% OFF
ANYTHING
CHOCOLATE



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FRIDAY | FEB 25 | 5PM-6PM & 6:30PM-7:30PM

**WineClub Member Exclusive
WineClub Pick-Up Party**
- Reservations Required -
(pending COVID restrictions)

FRI, SAT, & SUN | MAY 6, 7, & 8 | NOON-5PM

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

FRIDAY | MAY 20 | 5PM-6PM & 6:30PM-7:30PM

**WineClub Member Exclusive
WineClub Pick-Up Party**
- Reservations Required -
(pending COVID restrictions)

FRI, SAT, & SUN | JULY 15, 16, & 17 | 11AM-5PM

**Latah Creek's 40th Anniversary Customer
Appreciation Party**
(pending COVID restrictions)

Wine Club Members

Please join us for our Quarter 1

WINE CLUB PARTY

FRIDAY

FEBRUARY 25TH

5pm-6pm and 6:30pm-7:30pm

Sip, Snack, & Pickup your WineClub

RESERVATIONS ARE REQUIRED

RSVP @ 509-926-0164

pending COVID restrictions