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SPRING RELEASE
WEEKEND
May 6th - 8th
noon-5pm

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

May 2022
Newsletter 150

Glass shortage & more

As many of you have read, heard, or seen from various avenues, there is a national shortage of, well, basically everything. For the wine industry, that largest shortage is our glass bottles. For our corks and capsules, we had longer lead times with LARGE freight bills (they are both made in Europe), but supply was not an issue. But for glass, we are having a hard time finding available glass, let alone the style or color we want.

Starting in September of last year, the three glass companies I work with were all telling me that 2022 was going to be worse than 2020 or 2021 for supply and cost issues. This was crazy sounding! I mean, we were already struggling getting the glass we wanted (note: we actually did not get the types we wanted last year), and it was costing 30% more than 2019! How could it get worse?!? Well, obviously I spoke too soon, because now we have only been able to get one style of glass (the clear bottle we use for Pinot Gris), and it is over 30% more than the already 30% increase.

On top of all that, most of the glass companies are not guaranteeing stock if you don't take the glass right away. For Latah Creek, we don't have enough space to house all of our glass needs for the year. This is why we bottle from January through August. This allows that as wine moves out of the warehouse when it is sold, to make room for empty bottles coming in. The reason we do this is that it keeps our costs lower, as we don't have to pay for our wine to be stored in a temperature-controlled warehouse off-site. All this being said, the first big thing you'll probably notice is that most of our wines are all going to be in the same bottle. As we release our latest vintages, we will be moving into wines where we had glass supply issues. For some, such as our 2021 Orange Moscato, our glass was not able to be delivered on time, so we had to "make-do" with what we had in the winery. We had to use 3 different types of bottles! So, if you notice that one week you have one bottle and the next week you get another, don't be alarmed!

Also, I want to ensure you all that we are doing everything we can to keep our wine prices low, but with our cost increases of at least 50% since 2019, we can no longer cover these expenses and expect to stay in business. So, you will probably see some changes over the next few months as we release new wines, but we will again try to keep this as minimal a change as possible. Thank you so much for your understanding!

Cheers, Natalie

Step-by-Step winemaking

I've created this timeline so that you can travel with me all the way from the vine to the bottle and view what my day-to-day wine work is like. I am going to use our Orange Muscat grapes as an example, but note that this is only one of my tanks. We typically have 10-12 tanks full of juice/wine at different points in process at any given time, except for August where we finish all bottling and prepare to start all over again. So all in all, a pretty busy year!

July/August/and through harvest - Communication with our grape growers. For us, we've used the same growers and vineyards for so long, they know exactly what we are looking for (which is not always the same as other wineries). We visit the vineyards at various times of the year, depending on what input is needed from us. Grape growing (viticulture) and winemaking (vinification) are completely different trades, and when my dad started Latah Creek, he decided that he would focus on his education (winemaking) and let those who know grape growing, grow the grapes. This does not mean that we don't have a say in anything, it just means that they typically know what kind of nutrients or special treatments the vines may need depending on what Mother Nature throws at them.



Late August/September/October/sometimes early November - When it finally comes time to pick the grapes off the vine, the grower crushes and presses the grapes for us and then we receive the juice the same day or the following morning. My dad spent many a years working 18 hour days for 8 weeks straight harvesting and pressing juice, so when the opportunity came for him to be able to leave this portion of work with the grower themselves, he took it. This decision has enabled me to still be present for dinner every night with my family.



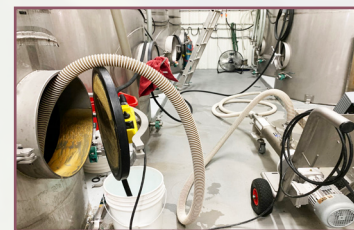
September 10th - The top right picture is of me tasting the Orange Muscat juice as we received the juice and pumped it into one of our tanks. As you can see it is very cloudy, but super delicious! Once the juice is in the tank, we then turn the tank down to 30°F for one week to allow all of the solids to settle to the bottom.

September 16th - We then pump the clean juice into a clean tank (called racking) and allow it to warm up to 45°F. As you can see from this picture, when we rack the juice, the solids remain on the bottom while the juice is moved out.



September 17th - Once the juice is warm enough (usually a day or two), we inoculate it (we add yeast). Yeast consumes the sugar in the juice converting it to alcohol and CO2. First we activate the yeast then mix it into the tank. After a couple of days, you should see foam on the top of the tank as the bubbles of CO2 are released, much like opening a bottle of pop.

September 17th-October 15th - The juice is fermenting quite nicely. We keep the temperature of the tank between 45°F and 50°F. This is called slow, cold fermentation because when you keep the wine temperature cooler, you extend the length of the fermentation cycle. For reds, you don't limit the temperature, so it can get upwards of 75°F. For whites, though, we like to keep the low temperatures as we feel it allows more of the fruit flavors to remain intact. Every day I measure the sugar level of the fermenting juice, so I can watch its progress. As winemakers, we have the ability to ferment the wine completely dry then add cane sugar back in if we want some sweetness, or we can stop the fermentation with some sugar level remaining. We feel that fruit sugar has more flavor than cane sugar, so if we want the wine to have some residual sweetness, I carefully watch the sugar levels as they lower. Since each vintage is different in pH, acid, etc., we may deviate from our expected residual sweetness to accommodate, so we go by taste more than actual numbers. For example, if the juice came in with a much higher acid level than usual, you want to have a little bit more residual sugar in the wine to offset the tart acid. For the Orange Muscat juice, we leave the resultant wine with about 10% residual sugar. This also means that the fermentation period is much shorter than other wines because it doesn't have as much sugar to consume. It also means that since not very much sugar is converted to alcohol, the alcohol levels are much lower than other wines (6% compared to 12%).



October 15th - Once we reach our perfect sugar level, we turn the tank's temperature down to 30°F. Yeast does not work at this temperature, so the fermentation stops and the yeasts solids all settle to the bottom.

October 26th - After a week of settling, we rack the liquid (now considered wine) into a clean tank. We keep this wine between 30°F and 35°F to keep the natural effervescence intact through to bottling.

November 16th - Start bentonite trials. We add a clay substance, called bentonite, to our wines. Clay has the ability to remove heat-unstable-proteins safely and naturally. Heat-unstable-proteins in wine are similar to those found in egg whites. They are clear at room temperature, but when heat is added, they become cloudy. For wine, this doesn't affect the taste, but it is not pretty to drink a cloudy bottle of wine, and we want to make sure you have the best experience possible! We could add just a standard amount of bentonite, but we choose to perform trials so that we add the least amount necessary so as to not over-fine the wine. From this picture, you can see on the far left is our control with nothing added. We use a small flashlight to shine in the bottle to see if there is any haze or sediment on the bottom. For our Orange Moscato, the middle bottle was the first one with no haze or sediment, so we used that trial amount.



December 7th - Add bentonite. Typically we add the bentonite within 2 weeks of finishing fermentation, but with Holiday Wine Fest, Thanksgiving, then 12 Days of Gifting, we weren't able to add it until now. We take small sand-like granules of the clay substance and hydrate it with water. We then pump it into the tank and circulate for 20 minutes to make sure the bentonite touches every surface of the wine. This is not a long-term sitting process; it works instantaneously, so you want to make sure it is well-mixed. We then leave the tank at 30°F for at least 30 days. This allows all of the bentonite with the solids to settle to the bottom, as well as cold-stabilize the wine. This will remove excess tartaric acid, which can form crystals on the neck of the bottle. Neither of these things are



necessary, and usually only come into play with extreme temperatures, like when we ship wines.

January 24th - Filter. Once everything is settled, we need to filter the wine to make sure all of those solids and any remaining yeast is removed. This is not an absolute filter, so most things are removed, but it is not 100% or bottle-ready. The wine is technically finished at this point, and remains in the tank between 35°F-40°F until bottling.

March 22nd - Filter. 1-2 days prior to bottling, we filter the wine again through pad filters made from cellulose. They target a range to remove any and all yeast, malolactic bacteria (in our Chardonnays and reds), or anything else that could be present.

March 24th - Bottle. We sterilize the bottling line and absolute membrane filters so there is no contamination and we perform tests to ensure the integrity of the filters, then at last, we bottle the wine at a rate of about 3 cases per minute!



QUINOA & FENNEL SALAD WITH BLUEBERRIES

Ingredients

1 cup quinoa
 2 tsp extra virgin olive oil, plus extra for drizzling
 2 2/3 cups water
 2 heads fennel, medium diced
 1 cup chickpeas, drained and rinsed
 1 cup blueberries
 15-20 mint leaves, diced
 salt and pepper to taste
 4 tbsp pistachios, chopped

DRESSING:

juice of 2 large oranges
 2 tsp apple cider vinegar
 1/2 tsp salt
 4 tbsp extra virgin olive oil
 3 garlic cloves, crushed



Directions

Preheat oven to 425°F. Rinse and drain quinoa. Place 2 tsp extra virgin olive oil in pan and cook quinoa until completely dry and lightly toasted, about 3 minutes. Add water and bring to a boil; then cover and simmer for 15 minutes. Turn off heat, but keep pan covered and let rest for 5 minutes. Meanwhile, place fennel on sheet pan, drizzle with olive oil and salt and pepper. Roast in preheated oven for 20-25 minutes or until browned. Let quinoa and fennel cool slightly (they can actually be made ahead of time). Next, make the dressing. Whisk together the juice, vinegar, and salt in a small container (I use a small mason jar so I can shake it easily). While you continue to whisk vigorously, slowly add olive oil until dressing is emulsified, about 30 seconds. Add the crushed garlic cloves. Now, combine the cooked quinoa, roasted fennel, chickpeas, blueberries, and diced mint leaves to a large bowl and stir to combine. Shake the dressing once again, then pour half (leaving garlic in jar) into the large bowl and mix well. Add more dressing, salt, and pepper to taste, sprinkle with chopped pistachios and serve.

Ellena's Notes

This recipe was my first experience with Quinoa. Natalie found this recipe as a result of a detox diet she was trying out. When she shared it with all of us at the winery for lunch one day we were hooked. Imagine something so good being so healthy for you. This is a great addition to dinner, but is also a wonderful salad to bring for a potluck.

Wine Pairing

Our Pinot Gris, Huckleberry, or Malbec are wonderful accompaniments to this salad.

Check out more of my recipes at latahcreek.com/recipes

Eat Simple, Eat Well. Ellena

OF THE Wine month

May 2022

2020 MAYWINE

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

June 2022

2018
 CHARDONNAY

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

May 2022

25% OFF
 ALL SIGNS



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

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

Spokane Winery Association's
 Spring Release Weekend

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

WineClub Member Exclusive
 WineClub Pick-Up Party
 - Reservations Required -

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

Latah Creek's **40th** Anniversary Customer
 Appreciation Party and Celebration

Please join us for our annual

SPRING

**RELEASE
 WEEKEND**

**20% OFF MIKE'S RESERVE
 RED NO.3 BOTTLES**

**35% OFF MIKE'S RESERVE
 RED NO.3 CASES**

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

UP TO **25% OFF MAYWINE**

Sip OUR AWARD-WINNING WINES,
Snack ON ELLENA'S COOKIN', &

Celebrate SPRING
**FRI, SAT, & SUN
 MAY 6, 7, & 8
 NOON-5:00PM**

**NEW WINE RELEASE:
 SANGRIA**

