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Mourvèdre

40 YEARS OF
WINE AND FAMILY

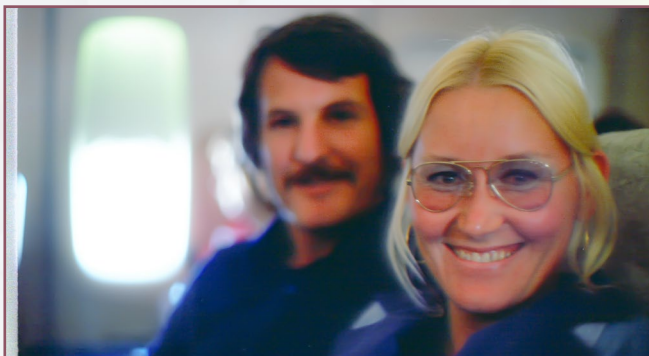
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40 YEARS OF
WINE AND FAMILY
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40TH
ANNIVERSARY
CUSTOMER
APPRECIATION
PARTY
July 15th-17th
11am - 5pm

CALENDAR OF
EVENTS



Latah Creek

WINE CELLARS

July 2022
Newsletter 151

MARINATED CHEESE APPETIZER



Ingredients

8-oz. sharp cheddar cheese
8-oz. monterey jack cheese
1/2 cup extra virgin olive oil
1/2 cup white wine vinegar
1 tsp sugar
3 tbsp chopped fresh basil
salt and pepper to taste
1 small jar sundried tomatoes
3 tbsp chopped fresh parsley
3 tbsp minced green onions
3 garlic cloves, pressed



Use gluten free
sundried tomatoes

Directions

Cut the cheddar cheese and monterey jack cheese bricks in half lengthwise, then cut into 1/4 inch slices. On your serving platter, place cheese slices on end alternating with cheddar and monterey jack. Next, in a small bowl, combine the olive oil and vinegar and mix, emulsifying them together. Add the remaining ingredients including liquid from tomatoes and mix to combine. Pour the marinade over the cheese, cover, and refrigerate overnight. Serve alongside crackers and freshly sliced bread.

Ellena's Notes

I was given this recipe by a friend, and it is delicious! Super easy to make, especially since you have to do it ahead of time. And the presentation is spectacular!

Wine Pairing

My favorite pairing is our Chardonnay or Barbera, but I think the Riesling would also be delicious.

Wine Spotlight

2018 RESERVE MOURVÈDRE



Come taste the release during our 40th Anniversary Celebration July 15th-18th!

This is our first-ever Mourvèdre and we love it! We first released this wine in July of 2020 at the beginning of Covid. After 8 months or so, we decided to hold back the remainder of the wine and let it bottle age for another year to let the young flavors develop a little more maturity. WOW! It was delicious before, but now it has blossomed into a velvety, robust, absolutely exquisite red wine. The gorgeous fruit flavors still predominate, but the smooth tannins weave between all the layers. I've included the notes from when we bottled wine, as they are still very accurate. It is really amazing to me that you can still taste each of these flavors. The main difference being the mouthfeel. Instead of all of the flavors being up front, they now spread throughout your mouth from the beginning until the end of your sip, and long after the wine is swallowed.

Tasting Notes: This gorgeous ruby-colored wine engulfs all senses with aromas and flavors of plum, black currant, toasted oak, and violets. Left lingering on your tongue are flavors of blueberry mingled with hints of black pepper and fine leather.

Food Pairing: This wine pairs wonderfully with beef, robust pasta dishes, and even dark chocolate. Try Ellena's Red Wine Tri-Tip recipe online at www.latahcreek.com/recipes.

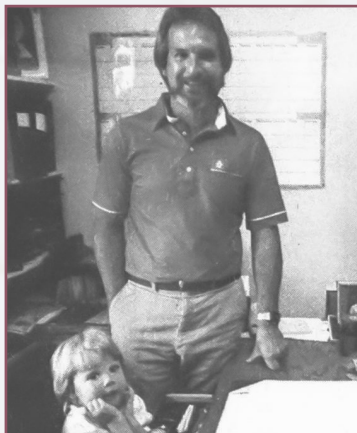
40 Years of wine and family



worked at Gallo, Franzia, and finally Parducci Winery in 1977, where he apprenticed under two wonderful winemakers. From here, my dad was brought to WA state in 1980 to make wine for the 18th winery in the state and the first in Spokane, Worden's Winery. Two years later, they started Latah Creek with its first harvest occurring in the fall of 1982.

The top picture is of my mom and me when I was just weeks old in 1983. She was checking on the status of the winery building, as it was being built. One of the stories that I hear often is that I arrived three weeks early. My mom had not finished filing all of the paperwork to start the winery, so she had her typewriter at the hospital with her and finished it all just a few hours after giving birth.

Here is a fabulous picture of me at about 18 months old, 1984, enjoying time visiting our vineyard locations. Not sure if you know this, but Latah Creek started out as a partnership between Hogue Cellars and Latah Creek (Latah being the 35th winery in the state).



My dad was the winemaker for both wineries, commuting between Spokane and Prosser. During this time both Latah Creek and Hogue cellars received separate Best of Show awards. Per their agreement, the harvest of 1984 saw the two wineries becoming separate entities, where a new winemaker was brought into Hogue (Rob Griffin of Barnard Griffin) and my dad was able to concentrate fully on Latah Creek's operation.

In 1986, this photo of my dad and me is from a newspaper article. Clearly, even at the age of 3, I was ready to take my dad's place. I'm sure you've heard the stories my dad tells of moving pallets of wine in the back and finding Barbie shoes and other miscellaneous toys that I had accidentally dropped while climbing. I was raised in this winery and lived in every square inch of it. I remember taking my lunch and climbing to the top part of all the cases and lying there eating; lying there because the space was small enough you couldn't sit up, but I remember LOVING it! My children did not get to experience this same level, so I hope they feel the same amount of love that I do for this place.

Even though I am still only 3 in this photo, it is one of my favorites. The bird behind us is a wood duck that my dad actually shot and had mounted for display on our wall. It is still on our walls today, right above our label artwork. The wood duck was the artwork for our first label from artist Floyd A. Broadbent. He produced 25 different labels for us until he passed, and now we are circling back through them. Vintage #51 will start over again with that same wood duck!



Fast forward 15 years to 2001, my high school graduation, as well as massive success for my dad and Latah. I headed off to Eastern Washington University to get a Biology degree with aspirations of becoming a physical therapist and then eventually maybe taking over the winery. My parents were so supportive of my dreams and I still worked all events and during the summer while attending college, plus recruited my friends to help on the bottling line.



I met Nick in 2003 and we were married in 2004. During the summer before our wedding I was conflicted about my future. So my almost-husband and I sat down and talked, then I approached my dad and said I was still going to graduate with a biology degree, but I would like to become a winemaker like him, instead of a physical therapist. He seemed delighted, but not overly so. It wasn't until years later that he said how excited he was, but he didn't want to jinx it by acting that way. He wanted to be "cool" about it.



So, the harvest of 2004 was my first official foray into winemaking, and it was a hit. We not only received 90 points for our Riesling that year, but we also made our first vintage of Natalie's Nectar. Winemaking became a passion for me the minute I took the time to really see it, and I've loved it ever since!

Moving forward to May 2007, we welcomed my first daughter, Analisa, to the family. Since I am an only child, my kids are the only grandchildren for my parents. And let me tell you, they relish the opportunity to spoil them! Like most grandparents, my parents say, "If I knew being a grandparent was so much fun, I would have done it earlier!"



February 2010, here comes Paige!



My parents, now known only as Meme and Papa were thrilled for another little girl! As I mentioned earlier, Analisa and Paige didn't spend as much time at the winery growing up as I did, but they did both spend the first 16 months here. We had a crib, toys, that rolling thing they can roll themselves around in, etc. It was very difficult to stay awake during nap time, as the lights were low, lullabies were playing, and you had to stay quiet to keep the baby asleep. Fun memories!

It wasn't until a review for our 2012 Chardonnay came out where they mentioned that my dad and I are the first Father/Daughter Winemaking Team in Washington State, that we realized our status. I guess most children learn a little while under their parents, and then the parents retire. Not in this family! My dad and I have been making wine together for 18 years, and I wouldn't have it any other way!



During Covid, my kids finally got to experience what it was like to have a family business. That means that when wine needs to be bottled, and you can't bring in anybody to work because of regulations, family, YOU, are on the bottling line. Teenager Analisa wasn't so fond of it, but Paige LOVED taking charge!

I am so thankful for 40 years of history and only hope that in 40 years my children will be writing something just like this for me!

Cheers from the Conway-Barnes clan!
We love you and are so thankful for you!



Wine month

July 2022

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 2022

2020 CHENIN BLANC

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 month

July 2022

25% OFF

ALL HUCKLEBERRY PRODUCTS



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 509-926-0164 | www.latahcreek.com

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

Latah Creek's
 40th Anniversary
 Customer Appreciation Party

FRIDAY | AUGUST 19
5PM-6PM & 6:30PM-7:30PM
 WineClub Member Exclusive
 WineClub Pick-Up Party

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
 Reservations required 509-926-0164

SAT & SUN | SEPT 24 & 25 | 11AM-5PM
 Latah Creek's Annual Harvest Celebration

FRIDAY | NOVEMBER 4
5PM-6PM & 6:30PM-7:30PM
 WineClub Member Exclusive
 WineClub Pick-Up Party

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
 Reservations required 509-926-0164

Please join us for our

40TH ANNIVERSARY
CUSTOMER APPRECIATION PARTY

40 YEARS =
40% OFF CASE SALE
 MIX & MATCH OK
 2021 PINOT GRIS
 2020 RIESLING
 2018 MALBEC
 2019 MERLOT

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF** HUCKLEBERRY
 D'LATAH

Sip, snack, & Celebrate

**FRIDAY,
 SATURDAY, & SUNDAY**
JULY 15TH, 16TH, & 17TH
11AM - 5PM

GET A COMMEMORATIVE
40TH ANNIVERSARY
WINE GLASS
 FREE WITH THE PURCHASE
 OF A BOTTLE OF WINE
 AS WITH EVERYTHING, SUPPLY IS AN ISSUE,
 SO WHILE SUPPLIES LAST

**NEW
 RELEASE:
 2018
 RESERVE
 MOURVÈDRE**