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ANNUAL HARVEST CELEBRATION

Sept 30, Oct 1 & 2
11am-5pm



Latah Creek

WINE CELLARS

September 2022
Newsletter 152

Grandchildren Update

It is that time again in which Natalie lets me write about my grandchildren (also known as her children).

Analisa loved her freshman year at Ferris and is actually excited for school to start up again! During school, she performed in a play called "I Never Saw Another Butterfly," which brought me to tears as it was about the holocaust, she ran the 100m dash in track at All-City, and she went to her first dance (COVID had cancelled all of them the past two years). Doesn't she look beautiful? Analisa is still interested in becoming a marine biologist, so this summer during shark week, Mobius Science Center had a real shark dissection demonstration. Analisa and Mike (Papa) attended together. After all of the little kids walked away, they let her go up and hold the shark and tell Papa all about what kind it was, it's habits, etc. He was blown away by how much she knew, and so was the staff! Oh, and I almost forgot to mention that Analisa is learning to drive! It really makes you feel SO old when your GRANDdaughter is driving! But I guess this means she can drive OLD Miss Meme around!

Paige loved the middle school schedule she had last year, and is excited for it again as she starts 7th grade. She is most looking forward to having band class every day this year. We were able to attend her year-end band concert and was amazed at how much everyone improved! I can't wait to attend her first concert this year to see what a difference every day makes! Paige will also be taking 1st year Spanish, which Analisa took last year. I can just see it now, Analisa and Paige will be talking to each other at the dinner table but no one else will be able to understand them. Paige will be testing for her Black Belt in Taekwondo this November and I am so proud of her! She is practicing all the time, and I can't wait to watch her dedication pay off. She is also excited for middle school sports, as she wants to try basketball and softball.

We were able to take one of the most special trips ever this year: a trip to Italy with Nick, Natalie, the girls, and Nick's parents. Analisa and Paige knew so much history about Rome, I didn't even need to get my book out! You can see Paige at the Colosseum (her favorite part) and then the girls and me in St. Mark's Square in Venice. It was absolutely amazing, and the 1500 pictures (actual number!) Natalie took help me remember every single moment!

Until next time, Ciao Ellena (Meme)

Wine Spotlight

2021 ROSÉ OF MALBEC



Oh man, if you haven't tasted the newest vintage of our Rosé, you are missing out! I love Rosés and feel they are one of the best summer wines out there! You have the perfect combination of red and white; the wonderful berry flavors you can only get with a red varietal but in a white wine style. I love the distinct fresh and crisp mouthfeel mingled with the berry flavors of the Malbec grape. I also think that Rosés can hold up against almost any meal you throw at it. With all of the complex flavors of the red varietal, make sure you choose something similarly flavorful: imagine Mexican, BBQ, Thai, etc. You'll also notice some delicate flavors that you don't normally taste in Malbecs and this is because of two main reasons. One, since the wine does not have as high of an alcohol content and no oak, you can taste more of the flavors the berries have to offer. Second, seeing that this wine is produced in a white-wine-style, which is a different manner than red wines, namely, temperature regulation and white-wine-specific yeast, this allows subtle flavors (i.e. watermelon, grapefruit) to shine that would typically taper off. I hope you take the time to taste the delicious and unique flavors our Rosé has to offer.

Tasting Notes: This Rosé 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 begins on the tongue with flavors of melon, raspberries, and mineral, while ending with black cherry nuances and a crisp ruby red grapefruit.



CARIBBEAN BEEF AND CAULI-RICE BOWL

Ingredients

2 tbsp extra virgin olive oil, divided
4 carrots, peeled and diced
2 red bell peppers, diced
4 scallions, thinly sliced, whites and greens separated
2 cloves garlic, finely minced
1 lb ground beef
2 tbsp Shawarma spice blend
(I found it at Safeway)

2 tsp smoked paprika
1/2 cup chicken stock
2 tsp ground cumin, divided
2 tbsp butter
2 10-oz. pkgs frozen cauliflower rice
1 mango, diced (or 8-oz. frozen mango, thawed)
1 tsp sugar
salt and pepper, to taste
red pepper flakes, to taste

Use gluten free chicken stock



Directions

Heat one tablespoon olive oil in a large skillet over medium-high heat. Add the carrots, pepper, and the scallion whites and sauté until soft and lightly browned, 3-5 minutes. Add the garlic and sauté for 1 minute, then add in the ground beef and cook until browned, about 5 minutes. Mix in the Shawarma spice blend, paprika, chicken stock, and half the ground cumin. Bring to a simmer and cook, stirring occasionally, until the sauce has thickened and the beef is cooked through. Remove from heat, pour into a large bowl and stir in the butter until fully melted. Season with salt and pepper to taste and cover to keep warm. Heat the remaining olive oil over medium-high heat in the same skillet. Squeezing the packages of cauliflower rice to break up large clumps, place in skillet and cook, stirring occasionally, until slightly softened, about 5 minutes. Stir in mango, remaining cumin, and sugar, and cook 2-3 minutes more, or until cauliflower is tender. Season with salt and pepper. Serve the beef and vegetable mixture over the mango cauliflower rice and garnish with the scallion greens and red pepper flakes.

Ellena's Notes

Summer is always a time filled with delicious food and wine, fun with family and friends, and beautiful weather. But, because weekends are spent outside relaxing, I tend to eat and drink more than normal, have desserts by the fire, eat out, and so much more. And while I love and enjoy every moment, by the end of summer I am craving some healthier food. Natalie felt the same way, so about 5 years ago she started a "detox" once the girls got back into school. It's not anything major, but focuses mainly on eating whole, real food, nothing processed. I joined in a couple of years ago and love the refresh my body feels right before the busy holiday season starts. In fact, Analisa just mentioned to me this morning she is excited for it! Who knew a 15-year-old could appreciate vegetables?!? In preparation for this, I have been searching through my favorite recipes and I came across this absolutely delicious meal! When I served it to Mike the first time, he had no idea that it was cauliflower rice and not rice. In fact, he is still not fully convinced, it was that delicious! He is now a cauliflower rice convert and finds delicious recipes for me all the time. This one has fresh mango in the recipe, making it taste like the perfect end to summer! I hope this recipe inspires you to try new things, as you may be pleasantly surprised by the outcome.

Wine Pairing

Since this dish has a little bit of a summer inspiration for me, I love to serve it with our Rosé of Malbec or our Best Friends White Blend. For a red, Natalie loves the Tempranillo.

Eat Simple & Eat Well, Ellena

Let's get into Holiday Mode

NATALIE'S SHOPPING TIPS

I don't know about you, but it seems harder and harder for me to plan ahead for the Holidays. Paige has told me about 5 things she wants for Christmas, and I keep saying that I can't think about it until Summer is done. Well, now we are there and I'm still not ready! Who's with me? So, to help me get my butt in gear, I decided to include some Holiday present planning tips. If you have any additional tips that have helped you through the years, send them my way and if I get enough response I'll create a post on my blog on our website! Ok, now onto the list:

1. **Keeping a list** - I keep a list in the notes section on my phone for each person. I typically always have my phone within my reach, so if someone ever mentions something they want, at any time of the year, I can write it on this list. Then, when it gets closer to present-buying-time (Christmas, birthdays, and more), I can pull up the list. This especially helps with my husband, Nick, as his birthday is Christmas day, so all of his gifts come at the same time of the year. I not only have to buy double the gifts, but I have to tell everyone else suggestions for double the gifts.

2. **When I buy** - I know so many people who buy gifts all year long, but I just can't seem to do it. I know that I could potentially save money by watching sales all year, but because you have to keep the gifts hidden, I ALWAYS forget that I have them. So, I don't start buying gifts until October (sometimes November). Now that I am writing this, I had a thought - I can write "bought" and the price next to the item on my present list on my phone so that when I look at the list I can see what I have bought and spent. (Nope, nevermind, sounds like too much work!)

3. **Finish early** - While I don't start early, I do get all of my shopping done by the first week of December. The Holiday Season at Latah Creek is so busy with Holiday Wine Fest, 12 Days of Gifting, tons of shipping, plus I am also making wine, then add in holiday parties, school gatherings, etc., there is just so much going on! So, to help alleviate some stress to an already very stressful time, I try to not have anything on my plate, except wrapping gifts, for the month of December. We also spend the weekend after Thanksgiving as a family, picking out and decorating our Christmas tree, decorating the house, and putting up lights.

4. **Consolidate** - I spend only one day wrapping all of the gifts. Nick takes the girls out to breakfast and then some other activity, like going to a movie, ice skating, etc., so I can have the house to myself. I turn on a Christmas movie, sit in front of the TV, and start wrapping. This saves me time because I don't have to clean a place constantly for wrapping and I only have to get out all the wrapping materials once.

I hope these tips help you this Holiday Season! And to give you some additional ideas, here are a few pictures of our favorite personalized labels on the wine in the baskets! Note: you can put personalized labels on the wine in the baskets! The first year we released our Best Friends wine (2019), it was our top selling wine for the Holidays. We had not created the label or wine with giving in mind, but we quickly realized how much people enjoyed giving a bottle of wine saying "best friends" with a picture of them on it.



Cheers, Natalie



Wine month



September 2022

2021 ROSÉ OF MALBEC

25% off 12 bottles
reg. \$192, sale \$144

20% off 6 bottles
reg. \$96, sale \$76.80

15% off 2 bottles
reg. \$32, sale \$27.20

October 2022

2018 BARBERA

25% off 12 bottles
reg. \$216, sale \$162

20% off 6 bottles
reg. \$108, sale \$86.40

15% off 2 bottles
reg. \$36, sale \$30.60

Sale month



September 2022

25% OFF
ALL WINE
ACCESSORIES



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FRI, SAT, SUN | SEPT 30, OCT 1 & 2 | 11AM-5PM

Latah Creek Winery'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

FRI, SAT, SUN | NOVEMBER 18, 19, 20 | NOON-5PM

Spokane Winery Association and Latah Creek Winery's
 Holiday Wine Fest

DECEMBER 1-31

Latah Creek Winery's LatahWineBucks earning period

DECEMBER 1-12

Latah Creek Winery's 12 Days of Gifting
 12 Days. 12 Deals.

* all events depend on current covid restrictions

Please join us for our

ANNUAL HARVEST CELEBRATION

20% OFF

2018 CHARDONNAY BOTTLES

40% OFF

2018 CHARDONNAY CASES

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF** 2018 BARBERA

Sip OUR AWARD-WINNING
 WINES,

Taste JUICE FROM OUR 2022
 CROP,

Snack ON ELLENA'S COOKIN',
and Celebrate

OUR 41ST HARVEST

FRI, SAT & SUN,
SEPT 30th & OCT 1st & 2nd
11AM-5PM