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Treat a friend and yourself at the same time

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You Sip & Shop. We'll Ship!

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12 DAYS OF GIFTING INVITE

December 1-12
9am-5pm in-store
24/7 online

HOLIDAY WINE FESTIVAL INVITE

November 18, 19, 20
Noon-5:00pm



Latah Creek

WINE CELLARS

November 2022
Newsletter 153

Latah WineBucks

SHOP DURING DECEMBER
FOR HOLIDAY GIFTS AND GET
LATAHWINEBUCKS TO SPEND ON
YOURSELF AFTER THE NEW YEAR



For every \$50 you spend during the month of December, you'll receive a \$25 LatahWineBuck to spend during January 1-16, 2023. So, treat a friend and treat yourself at the same time. Buy wine and get LatahWineBucks back to buy more!

During the redemption period, January 1 -16, 2023, you will be able to redeem \$25 worth of LatahWineBucks on every \$50 you spend on wine, for savings of up to 50% off your favorite wines!

Pictured to the left are some of my favorite things currently at the winery. Earn LatahWineBucks from purchasing any one of them, as well as hundreds of other fabulous things.

- My mom has picked her favorite baskets of the season and has them on display throughout the winery, ready to take home now! She loves using unique containers as the basket base!
 - Join this scarecrow for a glass of wine daily, 9am-5pm. While here, browse our fun Holiday decor to see what new displays my mom has created!
 - If you haven't seen our Nora Fleming ceramic line, you need to! You'll love the versatility of these pieces can have for each season and holiday.
 - My mom is fantastic at picking out all of the items we carry at the winery, but she is particularly great at selecting holiday decor! These gnomes and turkeys are her absolute favorite right now!
- Cheers, Natalie

Wine Spotlight

2019
MERLOT



Ancient Lakes of Columbia Valley AVA

This 2019 Merlot comes from our vineyard source in Quincy, WA, right next to the Gorge Amphitheater. We've harvested Riesling from this vineyard since the mid-1980's, but didn't start our Merlot contract until the 2014 vintage. The 2014 Merlot was a combination of our two Merlot sources, this one and vineyards on the Wahluke Slope. The Wahluke Slope grapes were pulled after 2015 because the vines were not longer healthy and had been slowly producing lower yields each year. But that was ok, because we LOVE our Ancient Lakes vineyards! They can have a longer hang time as a result of the cooler nights from its more northern location. This helps to produce grapes that are bursting with fruit flavor, yet an acid level that helps red wines age beautifully! Our 2019 Merlot is just that way: fruity, yet bold, and perfectly balanced so that there is enough acid to allow the wine and it's flavors to pop on your tongue, but not too much as to take away the velvety smooth finish.

Winemaking Notes: This full-bodied, ruby red wine gently graces your nose with aromas of toasted chocolate, tart cherry, and raspberry. Soft, smooth tannins mingled with bright blackberry, violet, and raspberry engulf your mouth, while blackberry jam and mocha linger on.

Paired Recipes: This will pair with almost anything - try it with beef, such as my mom's Cracked Pepper Steak (<https://latahcreek.com/recipe/cracked-pepper-steak>), spaghetti, or chili.



CHEESY MASHED SQUASH

Ingredients

2 butternut squash
2 tbsp extra virgin olive oil, divided
freshly ground salt and pepper
2 tbsp butter
2 garlic cloves, minced
1 tsp herbs de provence
1/2 cup grated parmesan cheese



Directions

Preheat oven to 425°F. Halve the squash lengthwise and scoop out and discard the pulp and seeds. Transfer, cut side up, to a sheet pan lined with foil. Drizzle with half of the olive oil and season with salt and pepper. Then place the cut side down. Roast 25-35 minutes, or until lightly browned and tender when pierced, then remove from oven. While the squash is roasting, melt butter in a medium pot. Once melted, add garlic and sauté for 1-3 minutes, or until fragrant and lightly browned. Add the herbs, stir, and turn off heat. When the squash is cool enough to handle, use a spoon to scoop out the roasted squash into the pan with the butter mixture and discard the skins. Turn the pot to medium-low heat, add the cheese and a drizzle of olive oil. Using a fork or potato masher, mash until thoroughly combined and warm. Season with salt and pepper to taste, then serve.

Ellena's Notes

Natalie went on a carb-detox after summer this year and she felt fantastic! It inspired me to look for new ways to incorporate non-starch items into my diet, but that are absolutely delicious! This recipe came across my desk and I thought it would be perfect for Thanksgiving to replace mashed potatoes. And boy was I right! This is so so so good! To give it a little zing, I am going to add gorgonzola cheese during the Holidays.

Wine Pairing

This recipe pairs perfectly with our Toast to Best Friends White Blend, Merlot, or Mike's Reserve Red. With the gorgonzola, I think it will be delicious with Riesling as well!

Eat Simple, Eat Well.

Ellena



**Happy Holidays
from
our family to yours!**

Ellena, Natalie, and Mike Conway

Ellena's Gift Shop Picks

YOU SIP & SHOP, WE'LL SHIP!



A bit of the Northwest Huckleberry can be delivered right to the door of your family or friends for the Holidays!

We have trays and baskets pre-made, ready to go, or create your own with our array of Huckleberry goodies. Huckleberry d'Latah wine, pancake mix and syrup, jam, taffy, and more! Come in and check it all out!

The Perfect Hostess Gift and oh so yummy!

\$31.99

This is the perfect hostess gift this holiday season! The gift includes a bottle of our delicious 2019 Merlot and a mulling spice bag to make a yummy batch of our Hot Spiced Wine beautifully displayed on a cedar plank with cellophane and a bow. And, the Hot Spiced Merlot is so good, you should get one for yourself and another as a hostess gift! Excellent for a cold, blustery day!



The Conway Family Favorites Tray

\$79.99

This tray includes a bottle of 2020 A Toast to Best Friends, 2018 Reserve Mourvèdre, and 2018 Tempranillo. These are Ellena's, Mike's, and Natalie's current favorite wines. A white, red, and reserve all wrapped in a beautiful tray with cellophane and holiday bow is the perfect gift for someone who "likes it all!"



Excellent Holiday treat for all Wine-Lovers

\$36.99

This is an excellent gift to friends and family who love wine and bites. It includes a bottle of our 2018 Malbec, crackers, and cheese, together beautifully arranged on a cedar plank with cellophane and a bow. This tray is also excellent for appetizers with friends, or to take to a holiday party. We also have this pre-made with a bottle of our 2020 Riesling instead, for just \$31.99.



Our most popular Pinot Gris Tray

\$41.99

This is the most popular tray we sell that includes our Pinot Gris. The light and fresh Pinot Gris goes so well with the smoked salmon. The tray includes a bottle of our 2021 Pinot Gris, smoked salmon, and crackers all together in a wicker tray and a holiday bow. Send the gift of white wine this holiday season!



Wine month

OF THE

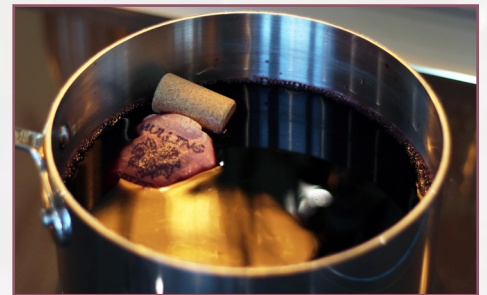
Nov/Dec 2022

2019 MERLOT

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

OF THE

Nov/Dec 2022

25% OFF

ALL SPICES AND MULLING SPICE BAG





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

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PAID

SPOKANE, WA
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Please join us for our 12th Annual

12 DAYS OF GIFTING

12 Days. 12 Deals.

DEC 1-12 | 9AM-5PM OR
24/7 ONLINE AT LATAHCREEK.COM
sign up for daily emails at latahcreek.com

Please join us for our Annual

HOLIDAY WINE FESTIVAL

20% OFF
2021 ROSÉ OF MALBEC BOTTLES

35% OFF
2021 ROSÉ OF MALBEC CASES

20% OFF ALL CASES
MIX & MATCH OK

UP TO **25% OFF** 2019 MERLOT

Sip OUR AWARD-WINNING WINES,
Snack ON ELLENA'S COOKIN', &
Shop FOR YOUR HOLIDAY GIFTS

**FRIDAY, SATURDAY, & SUNDAY
NOVEMBER 18, 19, & 20
NOON-5:00PM**