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Latah Creek

WINE CELLARS

February 2023
Newsletter 154

Grandchildren update

Wow! It has been so busy since I last wrote about Analisa and Paige in September! Their dog, Buddie, had some major health scares, but is doing fantastic now! He loves to play catch, sit in the snow for hours and watch the world, and sleep every night with Analisa. He is ALWAYS so happy to see me, wagging his tail so much that he hits both sides of the hallway walls.

Nick, Natalie, Analisa, and Paige traveled right before Christmas and got stuck in the cancelled flights fiasco. They drove home from Oakland and made it safely home at 4am on Christmas day. I was a nervous wreck and devastated at the thought of not seeing them on Christmas. It made me realize that I only have a few short years before Analisa is off to college, and then 2 more and Paige is gone too. I am making sure to spend every moment possible with them, whether they like it or not!! Seriously, though, I cherish each second I get to be with them and will drop almost everything at their beck and call.

Analisa passed driver's ed with flying colors, now it is on to real-world experience! While Nick and Natalie went on a short vacation together, I had her drive us all around town. It brought back memories of Natalie learning to drive. I cried the WHOLE time! Analisa just rolled her eyes and said, "Oh Meme, are you crying AGAIN?" It is hard to imagine that in 2 1/2 years she'll be graduating high school. I'm not ready!!! But don't worry, she has told me I can come stay in her dorm room any time!

In November, Paige tested and got her black belt in Taekwondo! I'm so proud of her! I did not know this, but there are different levels of black belt, so she is working towards her first degree black belt. She was also selected for their "demo team" where they perform at special events. Her first show is at the WSU basketball game in a few weeks. She has this kick where she runs full-speed, jumps off of someone up high in the air, turns, and kicks a board in half. The first time I saw it, I was in shock! She almost hit her head on the ceiling! I can't wait to see the whole routine!! She got braces in January, and she was so excited!

- Ciao, Ellena

Wine Spotlight

LOW STOCK WARNING



If you get our email newsletters, then you received an email in January with an update on wines that we were almost sold out of. This email was because of a regular, loyal customer who asked me why I don't send out "last call" emails for some of our wines before they are out of stock (i.e. our Sangria or Natalie's Nectar last year). I mentioned that I don't like to feel pushy and that sending out that information can sometimes feel like a sales pitch, rather than a desire to make sure you have your favorite wine in your cellar until we can release our next vintage. This lovely customer said to me, "Natalie, nothing you say seems like a sales pitch." So, I emailed out 6 wines that were going to be running out soon, ones that you may or may not ever see again. Two of those sold out that weekend, one sold out last week, and the other 3 are close!

Maywine - 20 cases left

You'll first taste strawberry jam and sweet grass while honeysuckle and strawberry linger with a fresh finish.

2018 Tempranillo - 40 cases left

Imagine a dusty cave cellar, and pulling out an aged bottle of wine... that is what Tempranillo tastes like to me.

2018 Reserve Syrah - 4 cases left

The black pepper characteristic of the Syrah is perfect with my mom's Steak Diane!



ELLENA'S STEAK DIANE

Ingredients

- 4 beef tenderloin steaks, 1" thick (4 – 6 oz each)
- 1 tbsp butter
- 1 medium shallot, minced
- 1 garlic clove, minced
- 1 cup Latah Creek Mike's Reserve Red
- 3 tbsp dijon mustard
- 1 tsp worcestershire sauce
- 2 tbsp brown sugar
- 16-oz can diced tomatoes with basil & garlic
- salt and pepper



Directions

Sprinkle salt and pepper evenly over the steaks. Heat a heavy skillet over medium-high heat. Add steaks to pan and cook 3 minutes on each side, or until desired degree of doneness. Remove from pan; cover and keep warm. Melt butter in pan, add shallots and sauté for 2 minutes. Add garlic and sauté for 1 minute. Add remaining ingredients and simmer until sauce is reduced and slightly thickened, 2-4 minutes. Pour sauce over steaks and serve immediately.

Ellena's Notes

We had this dish on our first trip to Las Vegas in 1975 – so obviously it is a recipe that has stood the test of time! It is still as great today as it was back then! And it is perfect for the winter, when you are dying for steak, but you don't want to stand outside in the freezing snow! Enjoy!

Wine Pairing

This goes wonderfully with our Mike's Reserve Red or ANY of our red wines!

My 4th Cookbook - Coming Soon!

Natalie and I have been working so hard to create new recipes and find old ones to make my 4th cookbook (to be inserted into my current binder cookbook). She went through all 40 years of Latah Creek paper newsletters to make sure each recipe was featured in my cookbooks! Of course, we made them all again, checking ingredient amounts, ease of cooking, and more. There were a few that were sooo old, we had to replace ingredients, as they just didn't have it readily available anymore. I can't wait for you to try all of these! They have all been tested by Mike, Nick, Natalie, Analisa, and Paige to give their seal of approval! And, of course, Natalie helped with the pictures, so give her a shout if you see something you like! This new cookbook will be a navy blue color, so you can distinguish it from the others. We're still putting the finishing touches on everything, so keep your eye out for the release date! I hope you enjoy all of the new recipes!

*Eat Simple, Eat Well,
Ellena*

Award Winning Wines



Let's celebrate together our recent award winners! Thank you to everyone who has supported us so that we can still be here, especially after COVID, making award-winning wines.

Great Northwest Platinum 2022:

2020 A Toast to Best Friends, Double Gold
2020 Riesling, Gold
2020 Orange Moscato, Gold

Dan Berger International Wine Competition 2022:

Mike's Reserve Red No.3, Silver
2021 Orange Moscato, Best of Class, Gold
2021 Pinot Gris, Triple Gold
2021 Riesling, Silver
2021 Rosé of Malbec, Silver

San Francisco Chronicle Wine Competition 2023:

2019 Merlot, Best of Class, Gold
2021 Orange Moscato, Silver
2021 Pinot Gris, Silver
2021 Riesling, Silver
2021 Rosé of Malbec, Gold

Last year, I mentioned that if you are a person who chooses wine based on their awards, to make sure to get a full picture of all competitions, not just one. For example, our Mike's Reserve Red no.3 received a silver medal last year at the Chronicle competition, but that same year, also won another Silver, 2 Double Golds, and a 94 point rating. So if you looked at just the one competition, you might not try it, but if you see the better awards, it would be at the top of the list. So, remember, don't judge a wine by only one rating. Give it a try for yourself. You never know, it could be your next favorite wine!

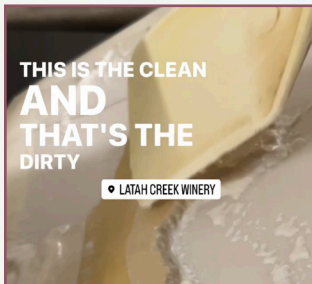
Facebook & Instagram Stories



My goal for 2023 is to be more active with you all. It is hard to do that via paper newsletter, as I'd be sending stuff out each week! So, I've turned my attention to social media.

Now, if you know me, I am not a person who spends much time (if any at all) on social media, so consequently I don't know how to do anything, but I'm learning. I have relied on a wonderful team who helps create all of the great things you see. I don't want to take away from the fabulous memes, wine specials, or other posts, so I will be using the facebook/instagram stories to highlight for you what we do at Latah Creek every day (or most days). For

example, if I just found out we won an award, or I'm doing wine work, such as filtering, bottling, or blending, I am posting about it. The tricky part is that the posts are only available for 24 hours! Analisa has been slowly teaching me how to use the features (links, tags, etc), so hopefully you'll see my stories get better and better. But for now, bare with me as I learn this new way of communicating with you and sharing the love I have for my job. Here are some pictures of my favorite stories, some of which are videos, but I obviously can't share a video on paper, so it's just a snap shot. I hope you'll check it out and enjoy the videos! Last week I accidentally sprayed myself in the face with water! That was a fun photo!



- Natalie

Wine month

February 2023

2018 TEMPRANILLO

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

March 2023

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

Sale month

February 2023

25% OFF
ANYTHING
CHOCOLATE



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FRIDAY | FEB 24 | 5PM-6PM & 6:30PM-7:30PM

**WineClub Member Exclusive
WineClub Pick-Up Party**

- Reservations Required -

Sign up for our wine clubs at www.latahcreek.com/wine-club

MARCH 1 - 31 | 9AM-5PM

**Spokane Winery Association's
Taste WA Wine Month Punch Card**

FRI, SAT, & SUN | MAY 12, 13, 14 | NOON-5PM

**Spokane Winery Association's
Spring Release Weekend**

FRIDAY | MAY 26 | 5PM-6PM & 6:30PM-7:30PM

**WineClub Member Exclusive
WineClub Pick-Up Party**

- Reservations Required -

FRI, SAT, & SUN | JULY 14, 15, & 16 | 11AM-5PM

Latah Creek's 41st Anniversary Party

**STOP BY AND GRAB A PUNCH CARD MARCH 1ST-31ST.
ENJOY A TASTING OR MAKE A PURCHASE TO GET A "PUNCH."**

VISIT 4 OTHER WINERIES BY 3/31, TURN IN YOUR CARD AND YOU COULD WIN A GIFT CARD!



**GET
CURIOUS.
GET
TASTING.**

**TASTE
WASHINGTON
WINE
MONTH**

**VISIT
LATAH CREEK
DAILY 9AM-5PM**