

What's Inside:

[PAGE ONE](#)

GRANDCHILDREN
UPDATE

DOWNTOWN
TASTING ROOM

[PAGE TWO](#)

WINE SPOTLIGHT
2013 Riesling

RECIPES BY ELLENA
Berry and Pork Salad

[PAGE THREE](#)

WELCOME SPRING
Lifecycle of a
Grapevine

[PAGE FOUR](#)

SPRING RELEASE
WEEKEND INVITE
May 8-10, Noon-5pm

SPRING CUSTOMER
APPRECIATION
PARTY INVITE
May 8, 5pm-7:30pm



SPRING

CUSTOMER APPRECIATION PARTY

*Friday Night
May 8th, 5pm-7:30pm*

Latah Creek

WINE CELLARS

*May 2015
Newsletter 117*

Grandchildren Update

Now that it is warm outside, Analisa and Paige have flocked outdoors! It is so fun to see the excitement on their face when they don't have to wear a coat and they can wear their flip-flops. Paige turned 5 in February and Analisa will be 8 in May. I love their enthusiasm for the outdoors as it can be hard to get kids away from technology that wasn't around when Natalie was young.

Last summer, and again this summer, I get to watch the girls one day a week while Natalie is working. I can't wait to go swimming, ride bikes to the local bakery, and do arts & crafts (however, after making about 10,000, I am done making itty bitty rubberband bracelets). Sometimes I even get to take a nap. I am so lucky to have this time to cherish them before they are all grown up. Enjoy this wonderful warm Spring!

Ellena

Downtown Tasting Room

WE'RE SORRY TO SEE IT GO

Unfortunately just 5 months after opening our Downtown Spokane Tasting Room, we made the hard decision to close its doors. As this was the first and only Tasting Room/Art Gallery in town, we had hoped our partnership with Bozzi Gallery would have driven consumer foot traffic to the somewhat off-the-beaten-path location. This just wasn't the case. A number of factors played into our decision, but the primary one being it didn't make good business sense. Please know that even though the Downtown Tasting Room is no longer open, we are still here at our primary winery location to serve all your wine and gift needs.

Thanks to those that took the time to visit us downtown during its short run.

Bozzi Gallery will continue to have their art in this area, therefore please continue to visit them when they are open and always during First Fridays. They are one of the few galleries in town that let local artists hang their art without a fee.

Wine Spotlight

2013 RIESLING



**Ancient Lakes
of Columbia
Valley AVA
Familia
Vineyards**

In the mid 1980's growers started planting grapes around the George, WA area. After 10 years of sourcing Riesling fruit from areas north of Pasco and in Sunnyside, I decided to give this new area a try. I was an instant believer as our first harvest from this relatively unknown area produced the best Riesling I'd seen to date

from Washington State - wonderfully light and fruity, but at the same time showing the true essence of Riesling. Numerous Gold Medals and Best-in-State awards have shown this assessment to be true. This area has become so popular, that hundreds of acres of new grapes are going into the ground each year. In 2013, this area was awarded its own AVA, verifying its uniqueness in the state.

Winemakers' Notes: Spun sugar, tart green grapes, and Asian pear greet your nose immediately. Sweet honeysuckle, Granny Smith apples, and lychee engulf your entire mouth and you are left with flavors of pear and green grapes. This is a wonderful example of the great Rieslings that come from the Pacific Northwest, specifically from the newest AVA, Ancient Lakes.



BERRY AND PORK SALAD

Ingredients

Salad:

1 boneless pork tenderloin, sliced thinly into bite-sized pieces
1 cup huckleberries, whole
1 cup raspberries, whole
1 cup strawberries, sliced
1 cup Huckleberry d'Latah wine
3 cups mixture of butter lettuce, romaine & wild greens
1/2 cup toasted sliced almonds

Dressing:

1/3 cup orange juice
2 tsp red wine vinegar
2 tbsp Latah Creek Huckleberry d'Latah
1 tbsp huckleberry jam
(Any "berry" jam would do!)
1/2 tsp dijon mustard
1 tbsp safflower oil
1 tsp poppy seeds
1 tsp onion, finely chopped


RECIPES
by **ELLENA**



Directions

To prepare the dressing, combine all dressing ingredients in jar with lid and shake well. Dressing may be prepared the day ahead. Barbecue pork tenderloin until done — or — cook pork tenderloin in 325 degree oven for approximately 20-30 minutes until middle is slightly pink. Cool and slice. In separate bowl add all berries and wine and marinate in the dressing for 15 minutes. Drain and save run off dressing to the side. When ready to serve, toss together berries, greens and almonds. On individual plates place salad mixture and fan 3-4 slices of pork on top. Drizzle dressing on salad and serve immediately.

Ellena's Notes

What can I say? This is just delicious! Serve with crusty baguette bread and a bottle of Huckleberry D'Latah and you are "Chef Extraordinaire"!

Wine Pairing

This pairs perfect with our Huckleberry d'Latah. But also our Riesling or Spokane Blush.

This recipe is from my 1st cookbook, which has been reprinted and now available for sale at the winery, along with my 3rd cookbook.

Don't forget to check out my blog at www.latahcreek.com/recipes for paired recipes and more!

Eat Simple. Eat Well.

Ellena

Welcome Spring

THE LIFECYCLE OF A GRAPEVINE



I hope you are enjoying the early Spring Mother Nature has given us this year as much as I am. As a result of our higher than normal temperatures, tough, vine bud break has occurred 2-3 weeks early. While there is no way to determine if this means harvest will be early again, it does cause some concern. In Spokane, it is a known standard to not plant your garden until Mother's Day Weekend because of spring frosts. One or two hours of freezing temperatures can kill buds or blossoms. I thought this would be the perfect time to go review the stages of a grapevine lifecycle during its growing season so you can follow along this year as we talk more about our grapes and where they come from.



Bud Break. This usually starts sometime in late April. This is when the first tender buds of the growing season emerge from the dormant vine. Depending on vine variety and vineyard location, bud break can take place over a two-month period throughout the vast vineyard areas in Washington State.



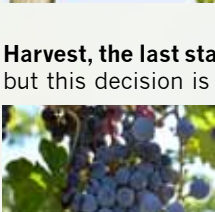
Flowering. After a month or so of shoot and leaf growth, a vine will develop tight bunches of tiny green clusters. No sugars form at this stage, but the maximum yield is set. From these clusters emerge tiny flowers. Each flower has the potential to form a single grape berry. Frost and wind are concerns at this stage of development as well. When there is danger of frost, vintners and growers take steps to protect the tender young shoots, including the use of large fans to circulate the cold air; sprinkling the vines with water to coat them in a blanket of protective ice; and the use of heaters to warm the air temperature in the vineyard.

Fruit Set. As the now-pollinated flowers drop their petite petals, a tiny, green sphere begins to emerge at the end of the stem. As these little grapes grow, bunches begin to take their familiar shape. Frost is still a concern, with vintners keeping an eye on the weather on an almost moment-by-moment basis. Once set, the fruit will begin to ripen under the influence of Washington's dry, almost desert like environments.



Canopy Management and Grape Thinning. At a certain point, the vigorous shoot growth that has occurred during the spring must be managed to ensure ideal grape production and ripening. A complex process, canopy management refers to a variety of decisions and actions related to leaf removal, shoot thinning and shoot positioning. The goal is to achieve the perfect balance of shade, sunlight and air circulation around each grape bunch, which promotes optimal ripening. Often called "green harvesting," crop thinning refers to the removal of grape bunches that are not developing as they should.

Veraison. All grape varieties begin their yearly journey green in color. It's not until mid-summer that red or white grapes reveal their identity. This period of grape pigment development is called veraison and occurs over a long period of time, depending on the grape variety and the micro-environment of each particular vineyard site. It is during this time that grape sugars first start to develop and tart acids drop. The longer daylight hours and cooler nights seen here in Washington help the grapes retain acidity and freshness, resulting in beautifully balanced flavors.



Harvest, the last stage. Tradition dictates that harvest will occur 100 days after flowering, but this decision is ultimately the vineyard manager's or winemaker's. We have worked with our grape growers for over 30 years, which helps because Latah Creek's ideal sugar and acid levels are much different than most others. We still use the practices my dad learned over 40 years ago. A date is selected based on the sugar and acid levels. Testing for these components is frequent in the final weeks and days. The vines here are also susceptible to frost damage in the later part of October and November if the vine has not entered into its dormancy stage after the grapes have been removed.

Cheers, Natalie

Wine month

May 2015

2013 RIESLING

25% off 12 bottles
reg. \$120, sale \$90

20% off 6 bottles
reg. \$60, sale \$48

15% off 2 bottles
reg. \$20, sale \$17

June 2015

2014 MOSCATO

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

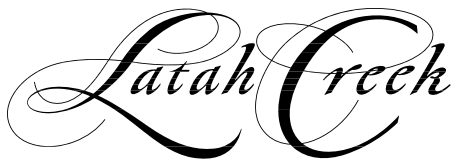
Food month

May 2015

25% OFF ALL
GLUTEN FREE
FOODS

June 2015

25% OFF ALL
PASTAS AND
PASTA SAUCES



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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FRIDAY NIGHT | MAY 8 | 5:00PM-7:30PM

Spring Customer Appreciation Party

FRI, SAT, & SUN | MAY 8, 9, 10 | NOON-5PM

The Cork District and Spokane Winery Association's
 Spring Release Weekend

SATURDAY | MAY 16

Ellena annually rents out The Loooff Carousel for
 a Foster Family Brunch and Ride

THANK YOU for helping Latah Creek give back
 to our community!

FRIDAY | MAY 22 | 5:00PM-7:30PM

WineClub Member Exclusive
 WineClub Pickup Party

FRIDAY NIGHT | JULY 17 | 5:00PM-7:30PM

33rd Anniversary Customer Appreciation Party

What's on Sale:

40% OFF

2011 MALBEC
 CASES

20% OFF

ALL CASES
 MIX & MATCH OK

20% OFF

ALL WINERACKS

DON'T FORGET TO
 CHECK THE
WINE OF THE MONTH

SPRING

**CUSTOMER APPRECIATION
 PARTY**

sip, snack, and celebrate

**FRIDAY NIGHT, MAY 8
 5PM-7:30PM**

As always, in an effort to help us "GO GREEN"
 please remember to bring your own wine glass.

SPRING RELEASE WEEKEND

FRI-SUN | MAY 8, 9, 10 | NOON-5PM