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SHOW  
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October 3-4,  
11am-5pm



# Latah Creek

## WINE CELLARS

September 2015  
Newsletter 119

## Exciting New Products

### ONE GIFT. EVERY OCCASION.

During a recent travel to southern California, I entered a cute gift shop similar to our tasting room. One product line immediately caught my eye: Nora Fleming. Once I got back to the winery, I contacted the company. They said our tasting room/gift shop is exactly the location they want to be in, and so now I am the exclusive retailer of Nora Fleming in Spokane.

One Gift. Every Occasion. This is Nora Fleming's tag line and I couldn't agree more. This is why I fell in love with them. Beautiful platters, serveware, and home decor with the ability to change the look every day! Mike and Natalie always give me such a hard time that I use every dish in the house when I cook. Even when it is just Mike and me eating dinner, I place our food in beautiful serving platters. With the Nora Fleming pieces I've bought I can change the "minis" depending on the season, my mood, the guests....the list goes on.

Nora says, "nf makes it a snap to change your tablescape from your child's birthday...to halloween...to the most memorable holiday dinner ever! I've made it easy with the simple swap of a mini! So go ahead, unload the clutter in your cabinets, simplify your life, and entertain with style! Entertaining is easy with Nora Fleming!"

Come in during Harvestfest to see the platters and minis I have brought in. I guarantee it will be hard to leave without one!

Eat Simple, Eat Well, and  
Entertain Easy,

Ellena

  
nora fleming  
one gift. every occasion.

*Introductory Special:*

HarvestFest Weekend only  
25% off all Nora Fleming products



# Wine Spotlight

## 2012 MONARCH TEMPRANILLO

Wahluke Slope  
AVA  
Lee Paloma  
Vineyards



Our first-ever Tempranillo is the embodiment of Mike and Natalie's winemaking vision; Old-World-style taste (true varietal flavors), lower alcohol and tannins, resulting in the perfect accompaniment to food. A rustic edge gives this wine the ability to drink now, but also the capability to age for 5-10 years nicely. Tempranillo is one of Natalie's favorite varietals, as they can have a distinctively different taste from the standard reds. It's unique profile make it one-of-a-kind.

**Winemakers' Notes:** Rustic describes this Tempranillo perfectly. The bouquet of this Spanish varietal is filled with dusty black currant, dried plum, fine cherry tobacco, and herb nuances. Ripe plum, black currant, and sweet spice engulf your mouth while tobacco, tayberry, and hints of oak vanillin linger.

**Food Pairing:** Pair this wine with beef, grilled vegetables, hearty sauces, and pork, such as the Pork Shoulder with Red Wine and Dried Cherries recipe in Ellena's latest cookbook.



## CHILI ELLENA STYLE

  
**RECIPES**  
ELLENA



### Ingredients

2 slices bacon, diced  
1 tbsp butter  
1 onion, coarsely chopped  
3 cloves garlic, chopped  
2 tbsp paprika  
1 1/2 tsp ground cumin  
1 1/2 tsp dried oregano  
1/2 tsp cayenne pepper  
1/4 cup chili powder

1 1/4 tsp salt  
1/2 tsp pepper  
2 pounds lean ground beef  
1 14-1/2-oz can diced tomatoes  
1 10-1/2-oz can tomato puree  
1 cup Latah Creek Spokane Blush  
1 1/2 cups water  
1 16-oz can red kidney beans  
1 16-oz can dark red kidney beans



Use gluten free bacon, tomatoes, tomato puree, and kidney beans.

### Directions

In a Dutch oven, cook bacon over medium heat until browned. Remove bacon from pan and set aside for later. Add butter and onion, and cook until onion is soft and golden. Add garlic and sauté for 2-3 minutes. Add paprika, cumin, oregano, cayenne, chili powder, salt, pepper, and ground beef. Cook, stirring occasionally, breaking up the meat with the side of the spoon, until the beef is cooked through, about 10 minutes. Stir in diced tomatoes with their liquid, tomato puree, wine, and water. Bring to a boil. Reduce to a simmer and cook, stirring occasionally, until liquid thickens, about 40 minutes. Stir in beans and their liquid; heat. It may be necessary to add a little more water to thin the chili to desired consistency. Serve in soup bowls with choice of toppings.

### Ellena's Notes

This recipe is so versatile! Add the toppings of your choice for your desired taste; chopped jalapeno, chopped onion or scallion, grated cheeses, lime wedges, tortilla chips, sour cream...I could go on and on! I love making this on Superbowl Sunday. I have all of these toppings and more out so everyone can choose how they want their chili.

### Wine Pairing

Our Spokane Blush pairs wonderfully, but a heavier red like our Merlot or Monarch Red is delicious too!

**This recipe is from my 2nd cookbook, which we are furiously working on to have it reprinted and ready during Holiday WineFest.**

**Don't forget to check out my blog at [www.latahcreek.com/recipes](http://www.latahcreek.com/recipes) for paired recipes and more!**

*Eat Simple. Eat Well.*

*Ellena*



# Chicken Pox takes out the Barnes Family



What a year this has been! Natalie and I busted our butts in June and July getting nearly all the 2014 wines in the bottle in preparation for what looked to be an early harvest. (Picture to the left is the girls, Ellena, and me celebrating Ellena's 65th Birthday at the Spokane Indians Baseball game) For the past eight years we have all (Ellena, I, Natalie, Nick, Paige & Analisa) taken a family vacation the third week of August. We usually leave a tank or two of wine to bottle when we get back, but this year we suspected grapes might coincide with our return so we rushed to get everything done before our departure. We were set to bottle our last tank of wine, our 2014 Ancient Lakes Chardonnay, on Tuesday August 11th. I let Natalie take off the week prior to move into a brand new house Nick and she had been building since March. This was a BIG MISTAKE as Natalie did not set foot in the winery again until after Labor Day.

Somewhere, somehow, (we still haven't figured it out) Paige was exposed to Chicken Pox. It was the morning of bottling when Paige first showed signs of spots. (Day 1 picture



to the right) Needless to say Natalie stayed home with "the spotted one", (OMG there were so many spots everywhere -- Day 2 picture to the left) so dear-OLD-dad accomplished the last day of bottling without her assistance. Unfortunately, a visit to the doctor confirmed



the diagnosis, and even worse, they were told they couldn't go on the planned San Diego vacation. Ellena and I went by ourselves, but missed the excitement of the girls at the ocean, zoo, and SeaWorld. Upon our return the next weekend, the two of us babysat Paige and Analisa for an evening giving Natalie and Nick a few hours of much needed respite. While drying the girls after their evening bath in preparation for bed, Ellena noticed a few "odd spots" on Analisa. The next morning she looked like "the double-spotted one" (picture to the right). Of course, after being exposed for 2 weeks, Analisa's case was much worse. Needless to say again, Natalie stayed home for another two weeks. Again, dear-OLD-dad worked and cleaned all of the tanks in preparation for harvest without Natalie's help. Just when it was about time for Natalie to come back to work and Analisa to start school, Natalie thought she needed some additional time off so she decided to get Chicken Pox herself even though she had a mild case as a child. After another week and a half off, Natalie finally returned to work. Dear-OLD-dad came to the rescue again and coordinated the harvest of our Muscat Canelli, Pinot Gris, and Riesling. If she would have waited another month, she could have missed all of harvest as we are already one third done. I guess my semi-retirement will have to wait yet another year.



Here are pictures of the girls on their first day of school, when they finally made it that is. Oh, and I forgot to mention that Analisa is officially getting older, as Natalie let her get her ears pierced. She got them a few days before she got chicken pox so she could go to school with her friends.

Happy Fall, Mike



## Wine month

October 2015

### 2012 SANGIOVESE PLUS MULLING SPICE BAG

25% off 12 bottles & 6 bags  
reg. \$239.94, sale \$179.95

20% off 6 bottles & 3 bags  
reg. \$119.97, sale \$95.98

15% off 2 bottles & 1 bag  
reg. \$39.99, sale \$33.99

November 2015

### 2012 MONARCH PRIMITIVO

25% off 12 bottles  
reg. \$360, sale \$270

20% off 6 bottles  
reg. \$180, sale \$144

15% off 2 bottles  
reg. \$60, sale \$51

## Food of the month

October 2015

BUY 3 GET 4<sup>TH</sup> FREE  
ON ALL FOOD

November 2015

25% OFF  
ANYTHING  
CRANBERRY



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

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**FRIDAY NIGHT | OCTOBER 2 | 5PM-7:30PM**

HarvestFest & Pre-Holiday Gift Show  
 Customer Appreciation Party

**SAT & SUN | OCTOBER 3 & 4 | 11AM-5PM**

HarvestFest & Pre-Holiday Gift Show  
 Weekend Celebration

**SATURDAY | OCTOBER 17**

See us at EWU Libraries Oktoberfest

**FRI, SAT, SUN | NOV 20, 21, 22 | NOON-5PM**

The Cork District and Spokane Winery Association's  
 Holiday WineFest Weekend

**DECEMBER 2-13**

Latah Creek's Annual 12 Days of Gifting  
 Amazing Deals, each available for one day only

*What's on Sale:*

**30% OFF**

2011 MALBEC CASES

**20% OFF**

ALL CASES  
 MIX & MATCH OK

**50% OFF**

SELECT HOLIDAY  
 ITEMS

UP TO **25% OFF**

2012 SANGIOVESE &  
 SPICE BAGS

**HARVESTFEST &  
 PRE-HOLIDAY  
 GIFT SHOW  
 CUSTOMER APPRECIATION  
 PARTY**

*sip, snack, and shop*

**FRIDAY NIGHT, OCTOBER 2, 5PM-7:30PM**

In an effort to "go green", please remember to bring your own wine glass

**HARVESTFEST & PRE-HOLIDAY  
 GIFT SHOW WEEKEND**

**SAT & SUN | OCT 3 & 4 | 11AM-5PM**