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SPRING CUSTOMER APPRECIATION PARTY

May 11th,
5PM-7:30PM

BIG SALE ON CHARDONNAY

CALENDAR OF EVENTS



Latah Creek

WINE CELLARS

May 2018
Newsletter 132

Recent Awards

WE'RE OFF TO A GREAT START!

It has been a stressful 2018 for us here at Latah Creek. With bottle problems at the beginning of the year, sick kids, vacation, and just everyday life, we are behind our normal schedule. January is typically our DE filtering month; February is bottling Moscato, some Pinot Gris, and usually one more; March is catch-up on paperwork time and maybe one or two days of bottling; and April is typically more restful. Well, here we are in the 2nd week of April and we just finished our DE filtering, a whopping 3 months late!

One reason why I like the early bottling schedule is so that I can get our new vintage of wines into competitions, since many competitions occur between February and April. Since we've been so behind, I have not been able to enter many so far this year. Savor NW Wine Awards, the first competition we submit wines to, had a deadline of January 31st. Therefore, I was only able to enter some of our older vintages. **Our 2015 Carmenere received a GOLD, and 2015 Malbec and 2016 Chardonnay received SILVER.**

We were able to, though, get our 2017 Moscato and 2017 Pinot Gris bottled by the end of March and I made the deadline for two competitions, Cascadia International Wine Competition and Seattle Wine Awards. Seattle Wine Awards won't announce their winners until June, but the Cascadia competition announces golds as they award them. I just received notice that two of our wines were given GOLD: **our 2017 Pinot Gris and 2015 Carmenere!**

Additionally, our **2016 Chardonnay**, which is soon to be released, was recently entered into a Chardonnay-only tasting held by Wine Press Northwest. Here is what they had to say about our wine.

2016 Chardonnay By Wine Press Northwest Spring 2018 Rating: Excellent and Best Buy!

Washington's first father-daughter winemaking team - Mike Conway and Natalie Conway-Barnes - continue their tradition with this emerging vineyard in the fascinating Ancient Lakes region. Their approach opens in stainless steel and gets passed into French oak for three months before going into bottle. It produces a theme of mint, toast, pineapple, apple, and pear with lingering sensations of mango and lime.

Cheers, Natalie

Spring Release Special:

2014 CHARDONNAY

30% off Bottles
50% off Cases



Wine Spotlight

2017 PINOT GRIS

Yakima Valley



I am so excited about our 2017 Pinot Gris release! We knew this wine was wonderful from the beginning, but the recent GOLD medal proved we weren't being biased. It was another interesting growing season, but Mother Nature finally helped out and gave us grapes that came in here bursting with fruit flavor, and this Pinot Gris was no exception. It is fresh, crisp, and bright on the tongue - which makes you crave a second, or even third, glass! I have been selecting it as my dinner wine quite frequently, especially since the weather has been a bit warmer. I can't wait for you to try it! And if you ever eat at an Anthony's Restaurant, make sure to thank them for using our Pinot Gris as one of their glass pours.

Winemakers' Notes:

The lushness of this Pinot Gris is delightful. Characteristics of white peach, meyer lemon, and nuances of honey fill all your nose and palate. The crisp acid adds a fresh balance to this wine, making it simply refreshing and utterly satisfying. This wine is wonderful by itself, but pairing it with food makes it even better.

Wine Pairing: Pair with any fresh seafood, garlic, white pasta, veal, chicken, or pork, such as Ellena's Roasted Salmon with White Wine Sauce.



CRAZY GOOD AVOCADO SALSA

Ingredients

1 small onion, chopped
1 red pepper, chopped
1 can black beans, drained
2 cups frozen sweet corn, thawed
5 garlic cloves, chopped
1/3 cup extra virgin olive oil

1/4 cup lemon juice (about 1 1/2 lemons)
3 tbsp red wine vinegar
1/2 tsp salt
1/2 tsp pepper
4 avocados, diced
fresh cilantro



Directions

Add the chopped onion and red pepper, can of black beans, and corn to a large bowl and mix. In a small bowl combine the chopped garlic, olive oil, lemon juice, and vinegar and whisk until combined. Pour dressing over the onion mixture, and mix thoroughly, making sure everything has dressing on it. Add salt and pepper to taste. This can be served immediately, but it is best to let the flavors marry together overnight. When it is ready to be served, add the diced avocados and as much cilantro as you like (I LOVE cilantro, so I add one whole bunch). Mix well and serve with chips.

Ellena's Notes

This past summer my best friend and her family joined us on Pend Oreille River for the day. She brought this salsa and I immediately fell in love with it! Of course, Natalie and I started collaborating right away about when we should get this recipe out to you. We decided that before Cinco De Mayo and the warm weather was the perfect time. We made this last night, so we could have pictures, and then put it over our grilled pork tenderloin. It was AMAZING!!



Wine Pairing

Our Pinot Gris and Sangria paired wonderfully with this salsa.

Check out more of my recipes at latahcreek.com/recipes

Eat Simple, Eat Well. Ellena



Thank you for your continued support and loyalty. We love having you as our wine family!

Mike Conway, owner/winemaker
Ellena Conway, owner/CFO
Natalie Conway-Barnes, winemaker

New & Upcoming Releases



2017 MOSCATO - Our Muscat grapes, used for both our Muscat Canelli and Moscato, are typically our first variety to be harvested. We get really excited and can hardly wait to see and taste the juice as it gives us our first look into what the harvest will bring us. This year, these 2017 Muscat grapes had the WOW factor - immediately upon tasting the juice, all we could say was WOW. As opposed to the last two amazingly early and extremely hot vintages, this year grapes were able to achieve optimal sugar levels, while still maintaining wonderful acid and pH levels, more typical of what we've seen in Washington State over the years. The flavor...whew...I was blown away! If the 2017 Muscat grapes were an indication of what was to come, we knew we were in for a spectacular year! When you try this 2017 Moscato, close your eyes and envision candied lemon peel, piña colada pineapple, and sweet honey. I suspect your reaction will also be - WOW!

2017 SWEET RIESLING - Our first and only release of a Sweet Riesling was back in 2013 with grapes from the 2012 vintage. This limited production wine sold out very quickly and has been one of our most requested wines ever since. This wine is sweeter than our normal Riesling; 5.5% RS vs. 2% RS, but still has a bright acid level to keep the wine from being syrupy-sweet and cloying. Make sure to try this delicious treat with my mom's Sweet Thai Chili Clams. This is one of my dad's favorite wine/food combinations. Look for this wine to be released during our 36th Anniversary Celebration, July 20-22.



2017 CHENIN BLANC - I am super excited to finally be able to bring you a Chenin Blanc! I have been trying for years to bottle a small quantity of Chenin Blanc, but my dad has always been hesitant. He loves Chenin Blanc; it was one of the varieties he produced in Latah Creek's first vintage in 1982. In fact, that 1982 Chenin Blanc was also Latah Creek's first wine entered into an International Wine Competition and he was honored with the Best of Show Award, meaning it was picked as the best wine of the entire competition!! AMAZING!! Chenin Blanc then became one of Latah Creek's largest production items back in the 1980's. Unfortunately he remembers the day when the press criticized and diminished this variety as a whole, which then affected every winery in the state making Chenin Blanc, as consumers just stopped drinking it, similar effect as the movie Sideways had on Merlot. My dad never made a Chenin Blanc again, but we never stopped receiving the grapes. Each year, the finished wine is used for our Maywine and other blending. But this year, after years of pleading and wearing him down, and an exquisitely flavorful harvest, he couldn't resist letting me bottle just a little bit! So, we've added Chenin Blanc back to our wine list - at least for this year anyway. Look for this to be released during our 36th Anniversary Celebration as well, July 20-22.

Note: less than 100 cases will be available, and WineClub members, you will get to see this in your May Selection.

SANGRIA NO.4 - I LOVE this wine! I love how it is a wonderful summer wine. I love how it is not too sweet, and leaves your palate like a balanced red wine. I love how versatile it is; adding your own fruit, herbs, etc. I love that it is a Sangria that actually tastes good (and believe me, I've tried a lot out there). And I love that I created it all on my own. The first time I made this in 2015, I was just bored one day. I decided to sneak a little of the huckleberry juice we use for our Huckleberry d'Latah and some of our Reserve Syrah yet to be bottled. The result was a wonderfully refreshing but not too sweet Sangria. The tartness of the Huckleberry was present at first sip, but the bold, rich flavor of the Syrah lingered in my mouth. I called my dad over to taste my concoction. Of course he was hesitant, it was a sweet red wine. But he found it just as wonderful as I did! So, for the 2015 release I designed a label, blended, and bottled the wine within 3 weeks for our July 2015 Anniversary Celebration. The 70 cases bottled sold out in two weeks! Since then, I have used other red wines and increased our production. This is our 4th release, hence Sangria No. 4, and we made 200 cases again. I used our 2014 Merlot as the base red wine this time, which added vanilla and toast nuances.

Cheers, Natalie



Wine month

May 2018

SANGRIA NO.4

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

June 2018

2016 ROSÉ OF MALBEC

25% off 12 bottles
reg. \$156, sale \$117

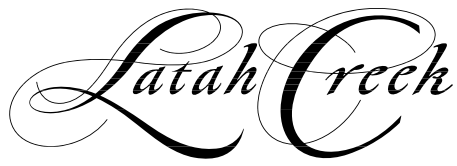
20% off 6 bottles
reg. \$78, sale \$62.40

15% off 2 bottles
reg. \$26, sale \$22.10

Sale month

May 2018

25% OFF
PICNIC BASKETS
AND TOTES



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MAY 11 | 5PM-7:30PM

Latah Creek's Spring Customer Appreciation Party

SAT & SUN | MAY 12 & 13 | NOON-5PM

**Spokane Winery's Cork District
 Spring Release Weekend**

FRIDAY | MAY 25 | 5PM-7:30PM

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

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub

FRIDAY | JULY 20 | 5PM-7:30PM

**Latah Creek's
 36th Anniversary Customer Appreciation Party**

SAT & SUN | JULY 21 & 22 | 11AM-5PM

Latah Creek's 36th Anniversary Celebration

Please join us for our Annual

SPRING

**CUSTOMER
 APPRECIATION PARTY**

**30% OFF CHARDONNAY
 BOTTLES**

**50% OFF CHARDONNAY
 CASES**

**20% OFF ALL CASES
 MIX & MATCH OK**

UP TO **25% OFF SANGRIA**

25% OFF PICNIC BASKETS

Sip, snack, and celebrate

**FRIDAY, MAY 11TH
 5PM-7:30PM**

If you can't make it out Friday night, discounts
 continue through the weekend during
 Spokane Winery's Cork District Spring Release Weekend

**NEW WINE RELEASE:
 SANGRIA**

