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September 28,  
5pm-7:30pm

#### ANNUAL HARVEST OPEN HOUSE & SALE

Sept. 29 & 30,  
11am-5pm



# Latah Creek

## WINE CELLARS

September/October 2018  
Newsletter 134

## Personalized Labels

### IT'S NEVER TOO EARLY TO START HOLIDAY SHOPPING

The holidays will be here before you know it! In fact, Halloween has already landed here at the winery.

So, get a jump-start on your Holiday shopping list today! Come in now, taste your favorite wines while shopping our newest items, and order your Holiday Personalized Labels; let's be ahead of schedule this year.

**Cost of Personalized Labels:**  
**\$2 one-time set-up fee**  
**\$1 per label**

There are 24 Holiday designs to choose from, and I've included 3 of them in the pictures to the left. The middle one can include names, but we chose to show off it's versatility by including our logo. This feature allows businesses to give their clients or employees holiday gifts that everyone will love, at affordable prices. You can call us at 509-926-0164 to order any of these three labels, anytime between 9am-5pm.

We also have a variety of trays, baskets, or bags that your personalized gift can be packaged in, ranging in prices from \$1.99 to \$50. Our favorite item is our wicker tray, as it allows the personalized label to be seen, and it is beautifully packaged with cellophane and a bow.

**Cost of Wicker Trays:**  
**Single \$6.50**  
**Double \$7.50**  
**Triple \$8.50**

# Wine Spotlight

## 2014 RESERVE ZINFANDEL



### Horse Heaven Hills

Ellena's and my love affair with Zinfandel started way back in the 1970's while I was working at Parducci. At that time, one of our winemaking friends was producing vineyard-designated Zinfandels, sometimes three or four different ones each year. Once we starting enjoying these marvelous wines, we were hooked on Zinfandels. Unfortunately, when we moved to Washington State in 1980, Zinfandel was an unknown and untried variety up here. Fortunately some progressive growers started experimenting with Zinfandel grapes some years later, and there is a small amount of Washington Zinfandel grown each year. We have been able to get our hands on grapes twice: first from the 2008 vintage and more recently from the 2014 vintage, which we are releasing during our Harvest Open House. This wine is everything we love about Zin – big, bold, lots of fruit, and great cellaring potential.

**Winemaker's Notes:** This beautifully ruby-colored wine opens with black currant and plum aromas. Upon sipping, raspberry, vanilla, and anise fill your mouth while blackberry, tobacco, and dark roasted coffee linger. This wine spent 3 years in small oak cooperage, which added a warm, toasty finish.



## CARAMEL APPLE PIE BREAD PUDDING

### Ingredients

**BREAD PUDDING:**  
 1 loaf french bread, cubed  
 3 medium apples, cored and chopped  
 4 eggs  
 1 cup vanilla yogurt  
 1 cup milk  
 3 tsp cinnamon, divided  
 1/2 cup + 2 tbsp sugar, divided

**SAUCE:**  
 1 cup unsalted butter  
 1 cup heavy cream  
 1 cup brown sugar



adapted from cakescottage.com

### Directions

Preheat your oven to 350°F, and spray a 9x13 baking dish with cooking spray. In a large bowl, combine the yogurt, milk, eggs, 2 teaspoons cinnamon, and 1/2 cup sugar; mix well. Stir in the chopped apples, then gently mix in the bread cubes, making sure to thoroughly combine everything. Pour the mixture into the prepared baking dish. In a small bowl, stir together the extra 2 tablespoons sugar and 1 teaspoon cinnamon and mix to combine. Evenly sprinkle cinnamon/sugar blend on top of the bread pudding. Place baking dish in oven and bake 25-35 minutes, or until golden brown and crispy on the top.

While the bread pudding is baking, make the caramel sauce. In a small saucepan, over medium-low heat, stir together the butter, heavy cream, and brown sugar; bring to a boil. Reduce heat to low and simmer until the sauce thickens, about 5 minutes. Pour sauce over bread pudding when it comes out of the oven. Optional: Serve with vanilla ice cream.

### Ellena's Notes

Ok, I'll admit it. This is not my recipe. Natalie found it on pinterest a few weeks ago and decided to make it since I love bread pudding and Mike loves apple pie. Well, it was absolutely amazing!! In fact, Mike has asked this to be made in place of French Toast Casserole during holiday brunches. It is a super easy recipe, and does not take long to put together. While Natalie made it with apples the first time, we made it a second time with nectarines. The nectarines added a bit of tartness that I actually preferred. I think it would also be good if you used pears or peaches, but I think I'll try it with different seasonal fruit all year long. Enjoy!

### Wine Pairing

This pairs wonderfully with our Riesling, Moscato, and Natalie's Nectar.



Use gluten free bread

*Eat Simple, Eat Well,  
Ellena*

For more recipes, head to our website at [www.latahcreek.com/recipes](http://www.latahcreek.com/recipes)

## Grandchildren Update

When I looked at our previous newsletters, I saw that I haven't written about my grandchildren since last September newsletter. Shame on me!



**Analisa** sailed through 5th grade and was tested and accepted into Spokane School's Odyssey program, which is a full-time acceleration school for gifted children. She will start 6th grade in the fall at this different school, and is actually quite excited. I can't wait to see how she acclimates to work that is meant to challenge her specifically. Because of this tremendous change, she has chosen to have no after-school activity so she doesn't get too overwhelmed. But, the other day she put on a performance for Papa and me, singing a popular Christian song and I have to say, she sounded really good! We might have a star in our future! Oh, and to top it all off, Analisa cut her hair and donated it to Locks of Love this summer. I'm so proud of her generosity and loving kindness.



**Paige** changed this summer from baseball to softball and loved it! She loved the chants the kids do to cheer on their teammates and was her team's ring-leader. Her favorite positions were first base and catcher, because they get the most action. That is typical Paige, never one to be still or get bored. Paige is thrilled to start 3rd grade and is even more excited to have the same teacher Analisa had. Paige has decided to discontinue gymnastics and head into Taekwondo this fall. She took a 6-week class that was offered at school and fell in love with it! Of course, she is already an expert and is showing me how to break a piece of wood in half.



We are so blessed that Natalie and Nick still tolerate us enough to spend the summer weekends with us up at the place we share on Pend Oreille River. Mike and Analisa are still enjoying fishing together, and you can often find them in the mornings on Nemo, the boat that Nick's Mom had as a child, that the girls repainted. Both girls have gotten better at water skiing and Paige is now trying to single ski. She is not one to fail, as she will continue day after day after day until she succeeds, so I expect to have her up and skiing fairly well before the end of warm weather. She is certainly the most persistent one in the family. And speaking of water skiing, Mike (Papa) single water skied on his 70th birthday this year. What an amazing feat; I'm so proud of him!



I hope you all had as wonderful of a summer as I did. It went by waaay too fast, but it was time well spent, like tubing with my granddaughters. Cheers to fall and our upcoming 37th harvest, Ellena (Meme)

## Wine month

### September 2018

#### 2015 MERLOT

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

### October 2018

#### 2017 RIESLING

25% off 12 bottles  
reg. \$144, sale \$108

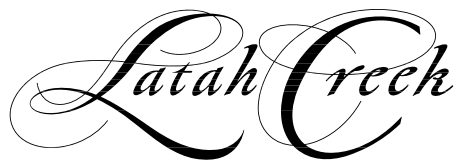
20% off 6 bottles  
reg. \$72, sale \$57.60

15% off 2 bottles  
reg. \$24, sale \$20.40

## Sale month

### September 2018

**25% OFF**  
PASTAS AND  
PASTA SAUCES



**Latah Creek Wine Cellars, Ltd.**  
 13030 E. Indiana Ave Spokane Valley, WA 99216  
 509-926-0164 | [www.latahcreek.com](http://www.latahcreek.com)

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**ANNUAL HARVEST CUSTOMER APPRECIATION PARTY**  
**FRI NIGHT | SEPT 28 | 5PM-7:30PM**

**ANNUAL HARVEST OPEN HOUSE & SALE**  
**SAT & SUN | SEPT 29 & 30 | 11AM-5PM**

**FRIDAY NIGHT | SEPTEMBER 14 | 5PM-7:30PM**

WineClub Member Exclusive WineClub Pick-Up Party  
 with live music by Sammy Eubanks  
**RSVP AT 509-926-0164**

**FRIDAY NIGHT | NOVEMBER 3 | 5PM-7:30PM**

WineClub Member Exclusive WineClub Pick-Up Party  
 with live music  
**RSVP AT 509-926-0164**

Sign up online for 1 of our 5 WineClubs at [www.latahcreek.com/wineclub](http://www.latahcreek.com/wineclub),  
 then come join us at either of these WineClub events

*Please join us for our*

**ANNUAL HARVEST**  
**CUSTOMER APPRECIATION PARTY**

**50% OFF**

LAST YEAR'S CHRISTMAS

**30% OFF** SANGRIA CASES

**20% OFF** ALL CASES

MIX & MATCH OK

UP TO **25% OFF**  
 MERLOT AND RIESLING

*Sip* FERMENTING JUICE,  
*Sample* A NEW RELEASE,  
*Snack* ON ELLENA'S COOKIN',  
*and celebrate*  
 OUR **37TH HARVEST**

**FRIDAY NIGHT,  
 SEPTEMBER 28TH  
 5PM-7:30PM**