

What's Inside:

PAGE ONE

LATAHWINEBUCKS

Treat a friend and yourself at the same time

PAGE TWO

WINE SPOTLIGHT

2016 Barbera

RECIPES BY ELLENA

Shrimp Fried Rice

PAGE THREE

ELLENA'S GIFT

SHOP PICKS

You Sip & Shop, we'll Ship!

WINE OF THE

MONTH

Mike's Reserve Red

PAGE FOUR

CALENDAR OF

EVENTS

HOLIDAY WINE

FESTIVAL INVITE
November 16, 17, 18
Noon-5:00pm



Latah Creek

WINE CELLARS

November 2018
Newsletter 135

Latah WineBucks

SHOP DURING DECEMBER
FOR HOLIDAY GIFTS AND GET
LATAHWINEBUCKS TO SPEND ON
YOURSELF AFTER THE NEW YEAR



For every \$50 you spend during the month of December, you'll receive a \$25 LatahWineBuck to spend during January 1-18, 2019. So, treat a friend and treat yourself at the same time. Buy wine and get LatahWineBucks back to buy more!

During the redemption period, January 1 -18, 2019, you will be able to redeem \$25 worth of LatahWineBucks on every \$50 you spend on wine, for savings of up to 50% off your favorite wines!

Pictured to the left are some of my favorite things currently at the winery. Earn LatahWineBucks from purchasing any one of them, as well as hundreds of other fabulous things.

- My mom is fantastic at picking out all of the items we carry at the winery, but she is particularly great at selecting holiday decor! Come see what's new!
- We just brought on this pasta line called Pasta Mamas. They have fun pasta flavors of all different sizes, plus mixes to make a variety of sauces.
- Ornaments galore has landed at Latah Creek.
- The entire Nora Fleming ceramic line is fabulous! I love being able to change out the figurine depending on the season or my mood. Stop by to see them all!
- And of course, don't forget my favorite wine and the only cookbook my husband left out when we moved, as he knew it was the only one I would use.

Cheers, Natalie

Wine Spotlight

2016
BARBERA

Wahluke Slope AVA

To be released Holiday Wine Festival Weekend



This is our first-ever Barbera, and we are so excited to finally be able to share this limited edition wine with you. Natalie is always in search of unique varietals, like Carmenere, and now Barbera, to make and get out to people at affordable prices. This is another example of our grape grower (gosh, don't we love him) having extra grapes and giving us first dibs. We just opened up a bottle yesterday for a "quality control check," making sure it was ready to be released. After we drank the whole bottle, we decided it was "good enough." I'm not sure if the 200 cases we made will last very long once Ellena starts bringing it home for her "house wine".

WINEMAKER'S NOTES: This wine opens up with aromas of dried strawberry, fig, and spice. The ruby red wine, then floods your mouth immediately with flavors of cherry, plum, and barrel, while toasted vanilla and dark cherry linger

FOOD PAIRING: Enjoy this wine with all chicken, beef, pork, and pasta dishes, such as Ellena's Fettuccine with Sautéed Mushrooms recipe in her latest cookbook.



SHRIMP & VEGGIE FRIED RICE

Ingredients

1/4 cup sesame oil, divided	6-oz. green beans, cut into 1-inch pieces
1 1-inch piece ginger, peeled and finely chopped	1-lb savoy cabbage, core removed and thinly sliced
1 cup jasmine rice	1 summer squash, quartered, then cut into 1/4-inch slices
1/4 cup rice vinegar, divided	2 scallions, thinly sliced, whites and greens separated
2 tbsp olive oil, divided	2 eggs
1-lb. peeled and deveined shrimp	1/3 cup peanuts, roughly chopped
1/2 cup teriyaki sauce, divided	salt and pepper to taste

Directions

In a small pot, heat half the sesame oil on medium-high until hot. Add half the ginger and season with salt and pepper. Cook, stirring frequently, 1 minute. Add the rice and 2 cups of water and bring to a boil. Once boiling, cover and reduce the heat to low. Cook rice 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in half the vinegar.

While the rice cooks, heat 1 tablespoon of olive oil in a large pan (non-stick if you have one) on medium-high until hot. Add the sliced cabbage and green beans and season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until slightly softened. Add the squash, white bottoms of the scallions and remaining ginger. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant.

Crack the eggs into a small container and beat until smooth. Move the cooked vegetables to one side of the pan. Add 1 tablespoon olive oil to the other side of the pan; once hot, add the eggs. Cook, frequently stirring the eggs, 1 to 2 minutes, or until the eggs are cooked through. Mix the eggs and vegetables together and move again to one side of the pan. Add the remaining sesame oil to the other side of the pan. Once hot, add the shrimp and cook 2-3 minutes, stirring occasionally, just until the shrimp start to turn pink.

Add the ginger rice and teriyaki sauce to the pan. Cook, stirring occasionally, 2-4 minutes, or until thoroughly combined and heated through. Garnish with the peanuts and green tops of the scallions. Enjoy!

Ellena's Notes

I love this recipe and love adding seafood into my diet! It is also fun to change up the vegetables, like using peas instead of green beans, or kale instead of cabbage. Since my grandkids don't like shrimp, I make this recipe for them with chicken and they LOVE it! And if I'm in a rush, I buy the rotisserie chicken from the grocery store. You won't go wrong, no matter how you make it!

Wine Pairing

Pair this recipe with our Pinot Gris, Barbera, or Mike's Reserve Red.



Use gluten free teriyaki sauce

Eat Simple, Eat Well.
Ellena

Ellena's Gift Shop Picks

YOU SIP & SHOP, WE'LL SHIP!



Single-bottle Neoprene Logo Wine Holders \$3.99

These neoprene single bottle wine holders are the perfect gift for any wine lover! They help keep your wine cold, are easy to carry, and are beautifully colored. Fill with your favorite Latah Creek wine, add a holiday bow, and your shopping is done!

A bit of the Northwest Huckleberry Basket \$49.99

This truly Northwest basket has been a favorite for years! It includes our Huckleberry d'Latah wine, Huckleberry Pancake & Scone Mix, Huckleberry Syrup, and Huckleberry Jam, all together in a handled tote, with cellophane and a bow. So send your loved ones in faraway states a taste of home now!



12 Days.

12 Daily Deals.

Decemer 1-12

12 Days of Gifting

Each morning, from December 1st thru December 12th, we will send out an email, post on facebook, and make a post on our website, with a different daily deal, between 25% to 50% off. Enjoy deals like 50% off select wine, 3 for the price of 2 sweet wines, free ground shipping on 6+ bottles, and so much more! ALL deals will be available online, so if you are not in the area or can't make it out to the winery for a deal, please use our online WineShop to place your order.

Perfect Hostess Gift \$32.99

This tray is perfect as a hostess gift for upcoming holiday parties. It includes a bottle of our Gold-medal-winning 2016 Rosé of Malbec, Raspberry Honey Mustard Pretzel Dip, and a bag of Pretzel Twists, together in a wicker tray with cellophane and a bow. This tray is also excellent for appetizers with friends, or to take to a game day party.



3-Bottle Sampler Tray \$31.99

Taste the best of Latah Creek with 375mL bottles of our gold-medal-winning 2017 Pinot Gris and Huckleberry d'Latah, and our bordeaux blend, Mike's Reserve Red. These three 375mL bottles are together in a wicker tray with cellophane and a bow. Send the Gift of Gold this holiday season!

OF THE
Wine
month

Nov/Dec 2018

MIKE'S RESERVE
RED

25% off 12 bottles
reg. \$240, sale \$180

20% off 6 bottles
reg. \$120, sale \$96

15% off 2 bottles
reg. \$40, sale \$34



Sale
OF THE
month

Nov/Dec 2018

25% OFF

ALL SPICES AND
MULLING SPICE BAG





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SPOKANE, WA
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FRI, SAT, & SUN | NOV 16, 17, 18 | 12PM-5PM

The Cork District and Spokane Winery Association's
Holiday Wine Festival

DECEMBER 1-12

Latah Creek's 7th Annual 12 Days of Gifting
Sign up for daily deal emails at latahcreek.com

DECEMBER 11

Last day to ship to Eastern half of the Country*

DECEMBER 17

Last day to ship to Western half of the Country*

*Note: These days are subject to weather. We recommend shipping as soon as possible and we'll apply a "Do Not Open Til Xmas" label to your gifts.

Please join us for our Annual

HOLIDAY WINE FESTIVAL

30% OFF

2016 MALBEC CASES

15% OFF

2016 MALBEC BOTTLES

20% OFF ALL CASES
MIX & MATCH OK

UP TO **25%** OFF
MIKE'S RESERVE RED

WE WILL HAVE A LIMITED AMOUNT OF HOMEMADE STOLLEN BREAD

Sip, Snack, and Shop

FRIDAY, SATURDAY, & SUNDAY

NOVEMBER 16, 17, & 18

NOON-5:00PM

NEW WINE RELEASE:

**2016 BARBERA &
NATALIE'S NECTAR**

