

## What's Inside:

### [PAGE ONE](#)

#### PERSONALIZED LABELS

Holiday Shopping Done Early!

### [PAGE TWO](#)

#### GRANDCHILD SPOTLIGHT

#### RECIPES BY ELLENA

Cauliflower Mac & Cheese

### [PAGE THREE](#)

#### REMODELING THE WINERY

### [PAGE FOUR](#)

#### GRAND REVEAL OPEN HOUSE & CELEBRATION

Sept. 28 & 29, 11am-5pm



# Latah Creek

## WINE CELLARS

September 2019  
Newsletter 139

## 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**

# Grandchild Spotlight



It's been a while since I've put in pictures of my grandkids (although I feel you can never have too many pictures!!), so I thought I'd include their first day of school photos, along with some of our summer fun together! I am so blessed to be near these two and be able to see them almost weekly!



**Analisa:** OMG! I can't believe my oldest granddaughter is entering junior high! Analisa is now a big 7th grader! And guess what! On

her first day of school she was asked out! Natalie almost had a heart-attack! I merely said, "Welcome to teenagers." She is continuing with her viola this year, as well as hoping to add singing lessons to help her in her plays.



**Paige:** Paige started at a new school this year (same one Analisa went to last year), and is so excited! The school has also integrated

spanish into their daily schedule, which has just added to her excitement! She is continuing with Taekwondo, and played softball this summer.

Ciao, Ellena



## CAULIFLOWER MAC & CHEESE

### Ingredients

1 small head cauliflower, cut into bite-size florets	2 cups milk	2 tbsp flour
extra virgin olive oil	4 tsp chicken broth concentrate (I use the liquid type by Kitchen Accomplix)	
10-oz. hearty pasta	1 cup Italian cheese blend	
4 scallions, thinly sliced, whites and greens separated	freshly ground salt and pepper to taste	
4-oz. cubed pancetta		
2 tbsp butter		



Use gluten free pasta and chicken broth concentrate

adapted from Blue Apron

### Directions

Preheat oven to 400°F and bring a large pot of salted water to boil. Toss the cauliflower florets in a large bowl with a drizzle of olive oil and a pinch of salt and pepper. Place on a large, rimmed cookie sheet in single-layer. Roast cauliflower in the oven until tender and browned, 18-25 minutes. (Note: leave oven on, as you will need to bake the dish at the end.)

Meanwhile, once the salted water is boiling, add pasta and cook according to package directions. While the pasta and cauliflower are cooking, heat a large ovenproof pan over medium-high heat. Add pancetta and scallion whites and cook, stirring occasionally, until crisp and browned, 2-4 minutes. Remove from pan with a slotted spoon, keeping as much pancetta drippings in the pan as possible. Melt butter in the same pan over medium heat; add flour and stir constantly for 1-2 minutes. Slowly pour in milk; whisking to combine. Stir in chicken broth concentrate and let simmer until thickened, 1-2 minutes. Remove pan from heat and stir in cheese. Combine cooked pasta, pancetta mixture, and 1/2 of the cauliflower into sauce in pan and season with salt and pepper to taste. Scatter remaining cauliflower over the top, then bake in oven until bubbly, 5-7 minutes. Serve mac & cheese garnished with scallion greens.

### Ellena's Notes

Natalie made this dish recently for a family potluck and brought the leftovers to work the next day. They were so delicious! Right away I knew I wanted to get this recipe out ASAP! It is a perfect dish for potlucks, tailgaters, or lunch at the lake. It is great served hot right out of the oven, but also at room temperature, and even chilled. Enjoy!

### Wine Pairing

This pairs wonderfully with our Chardonnay, Pinot Gris, and Merlot



*Eat Simple, Eat Well,  
Ellena*

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

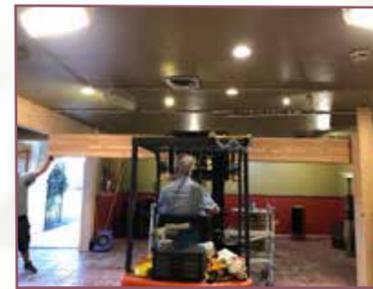
## Remodeling the Winery



WOW! This remodel has definitely been an adventure! Many things have happened, which didn't occur to us in the planning stages; like having no toilets when the floors are being redone! But, here I am currently 1/2 way through the process, with no working toilet, still in awe of how big the room looks! Every time I walk by and look at it, I think to myself, "Why did we wait so long?" I can't wait for you guys to see the finished transformation!

If you are on facebook, you can follow along with the pictures we post every few days. You may recognize this one to the left, which is Paige helping on Demo Day. She had so much fun hammering down walls, kicking through

dry wall, and ripping off baseboards! She says she can't wait for us to do this again! I may have given her a look after that comment. Everything, and I mean everything, was torn out;



Here is then a picture of my dad using the forklift to lift up the beams to span where we took out the walls. The construction guys were really thankful to not have to lift up the beams themselves, like they normally have to! Once the beams were in, they put drywall up on some of the wall, and made the other walls a smooth surface. All of this was

done with the floors covered in paper, as it was incredibly messy! Just look at our bathroom floors that were not covered!



Then, the paper on the floors was removed as we had someone come in and grind down the surface so that the new concrete would adhere properly. This was one of those unexpected moments, as the grinding was so loud, we had to close down for the afternoon. The next morning was a quick flurry of recovering all of the floors with paper so that the walls could be re-textured to look similar to the stucco.

Once that was done, the paper was taken off of the floors again, so the concrete guy could come in and use self-leveling concrete over the whole large room.



That brings us to today, when they are coming in to lay down stamped concrete in a brick pattern. It was the first time I have ever chosen concrete colors, so let's hope that it looks good! And if you don't think so, don't tell me!! The floors will be finished over the weekend, we are painting Monday, then Tuesday will start the installation of our bar, display bookcases, hanging of the stone wall,

and adding lighting. **Can't wait for you all to see it September 28th and 29th during our Grand Reveal Celebration!**

Cheers, Natalie

**Wine**  
OF THE month

September 2019

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 2019

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**  
OF THE month

September 2019

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

PRESORTED  
 STANDARD  
 US POSTAGE  
**PAID**  
 SPOKANE, WA  
 PERMIT NO. 118

**WINECLUB PICKUP PARTY**  
**WITH LIVE MUSIC BY SAMMY EUBANKS**  
**FRI NIGHT | SEPT 27 | 5PM-7:30PM**

**GRAND REVEAL**  
**OPEN HOUSE & CELEBRATION**  
**SAT & SUN | SEPT 28 & 29 | 11AM-5PM**

**FRIDAY NIGHT | NOVEMBER 8 | 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

**FRI, SAT, SUN | NOVEMBER 22, 23, 24 | NOON-5PM**  
 Cork District's and Latah Creek Winery's  
 Holiday Wine Festival

*Please join us for our*

**GRAND REVEAL**  
**OPEN HOUSE & CELEBRATION**

**50% OFF**  
 LAST YEAR'S CHRISTMAS

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

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

*See* OUR REMODELED TASTING ROOM,  
*Sample* WINES,  
*Snack* ON ELLENA'S COOKIN',  
*and celebrate*  
 OUR **38TH** HARVEST

**SATURDAY AND SUNDAY,**  
**SEPTEMBER 28TH & 29TH**  
**11AM-5PM**