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Latah Creek

WINE CELLARS

*February 2021
Newsletter 144*

Grandchildren update

I am so excited that I get to write about Analisa and Paige! It's been a whole year since I last updated you all! And boy, what a year it has been!

Natalie and Nick sold their house that was 35 minutes away and moved into a new house that is only 5 minutes from us. Mike and I have LOVED having them all so close! They may feel differently, though, as we've been having dinner at least two nights a week since the Covid shutdown last March. But hey, you can't really blame us for it! It was just so convenient since Analisa and Paige had their own desks set up at the winery to do school. We were all together, so might as well stay together, right?!

Back to my two favorite people in the world, Analisa and Paige. Analisa started taking voice lessons this spring, and I've got to tell you all, she is AMAZING! I know all grandparents are supposed to say that, but this is true! I can't wait to hear her perform on stage during a musical production (once Covid is gone, of course!). Last May, Analisa turned a pivotal age, 13! AHH, the dreaded teenage years!! But for her Meme (me), she still hugs me every time I see her, and calls me sometimes just to say she loves me! 13 hasn't taken the sweetness out of her! I am crying just thinking about this all.

Now it's time for my Paige. It's been a rough year for her taekwondo, with sometimes being open, sometimes being on zoom. But she continues to advance! She was entered into a Poomse (Taekwondo routines) Competition last spring, but it was canceled because of, you guessed it, Covid. We can't wait to be in-person and cheer her on!

Throughout all of the changes we had this past year, I am amazed at how resilient these two girls are! They continue to face each day looking for the good in it, and strive to make me do the same. Here's to a better outlook on life this year!

Ciao, Ellena

Wine Spotlight

2020
ORANGE MOSCATO

Yakima Valley AVA



By the time you read this, our 2020 Orange Moscato will be bottled and available to you. But today, my dad and I are making the final preparations to this wine before we bottle it in two days.

This wine is so delicious, my mouth is watering just writing about it; it helps that I have a glass right next to me that I can sip on! As always, I am so thankful whenever I taste this wine that we have the opportunity to use the Orange Muscat grapes. The unique flavors are unmatched to any other grape varietal. Today while tasting, I get a hint of clementines, along with a creamy sensation of a creamsicle. Also noted is a whiff of Juicyfruit gum. I can't wait for you to try it and tell me your thoughts!

Winemakers' Notes: Using the Orange Muscat grape produces a wine filled with aromas of sweet orange blossom, fresh jasmine, and caramelized banana. Slightly effervescent, flavors of honey, white flowers, and orange cream linger long after the wine is gone. A crisp acid level keeps this wine from being cloying.

Food Pairing: Enjoy this wine well-chilled as an aperitif, with a fruit and cheese platter, as an accompaniment to Ellena's Mushroom Tart recipe online, or the recipe to the right.



PEARS IN RED WINE

Ingredients

2 cups Latah Creek Merlot
1 1/4 cups sugar, divided
Juice of 2 lemons
1 cup water
6 pears, peeled, but stems intact

1 20-ounce package frozen raspberries, thawed
1 cup whipping cream, chilled
1 tsp vanilla



Directions

In large saucepan bring the wine, 3/4 cup sugar, water, and juice of 1 lemon to a boil. Lower heat. Remove a slice from the bottom of each pear and discard. Drop pears into water-wine mixture. Cover and simmer for 10-30 minutes, turning carefully a few times. Remove from heat and allow pears to cool in the syrup. In a blender, puree raspberries, 1/2 cup sugar and the juice of the second lemon. You may strain seeds from raspberries if you prefer. Remove pears from syrup and drain. Stand pears on end, pour raspberry sauce over them and chill if desired. Whip cream until stiff, add vanilla. Top pears with whipped cream. Serve cold or at room temperature.

Ellena's Notes

This pear dessert is delicious and it looks incredible when served. This is not a dessert you see served at home very often, but it should be on your "make regularly" list as it is very easy to prepare and it makes you feel like a gourmet chef when you do.

Wine Pairing

Our Moscato and Natalie's Nectar pair wonderfully with this fruit dessert.

Don't forget to check out latahcreek.com/recipes for more of my favorites!

Eat Simple, Eat Well.
Ellena



We wish you all a marvelous 2021!

From our family to yours,

*Mike and Ellena,
Natalie, Nick, Analisa
and Paige*

Upcoming Releases

January 2021:

2018 Malbec - I am so excited to finally be able to release this wine to you all! We've been "quality-control-tasting" several times a month, just to make sure it is good enough for you. Guess what?!? It passed with flying colors! In fact, we just received in the mail a PLATINUM award from WinePress Northwest's Platinum Wine Competition! Here's what they had to say, "BEST BUY! ...for this lovely Malbec that's a remarkable bargain. Blackberry, forest floor and spice aromas come to life on the palate, where tannins akin to black currant skins create a nice mouthfeel and an appealing finish."



2020 Orange Moscato - Well, since this wine will be bottled in two days, it hasn't been entered into any competition this year. But, I can assure you, it is AMAZING! Our first vintage using the Orange Muscat grapes was a 2018. We made 196 cases. It sold out in less than 8 months! So, for our 2019 vintage, we nearly doubled our production, making 366 cases. We still sold out in 11 months! This year we had a great yield, which means we had more grapes per acre. So, more juice equals more wine which equals more cases - 388 cases. But, I can't promise it will last!

February 2021:

2018 Natalie's Nectar - This is such an awesome dessert wine, but I actually use it more in cooking than I do in drinking. One of our families favorite recipes is my mom's Quick and Easy Chicken Fajitas, which uses only 6 ingredients: Olive oil (for sautéing), chicken, peppers, onions, your favorite salsa, and Natalie's Nectar. Check it out here at <https://latahcreek.com/recipe/quick-and-easy-chicken-fajitas>.



2019 Reserve Petit Verdot - We have been wavering for a few months now on whether we should release this wine or hold onto it for another year. We typically do not release red wines without letting it sit for about a year in the bottle. But this wine is so delectable, it has been getting harder and harder to not get it out to you. It is so fruit-forward, but with such a wonderfully rounded finish. I know you'll love it as much as we do!

March 2021:

2020 Chenin Blanc - YES! I talked my dad into another Chenin Blanc! I think I have him hooked now! And if everything goes as planned for the rest of our winemaking processes, this wine will be bottled in early March. You'll taste granny smith apple and sweet minerals, with a bright, crisp finish of honeysuckle and ruby red grapefruit.

2020 Huckleberry d'Latah - This vintage of Huckleberry is ALL Riesling! We typically have at least 75% Riesling in each vintage, but this year harvest worked out in such a way that we are able to use only Riesling. I can't wait for you try it!

April 2021:

2020 Maywine - You read that right! We will have a new vintage of Maywine. We thought all hope was lost of being able to make this wine because of the lack of woodruff herbs, which we use in the wine with strawberry concentrate. But...a little search only a month ago found a small amount at a store in Oregon! I ordered it right away and we have it here, waiting for the wine to get done with it's fining stage. You'll soon see this crowd favorite soon!

May 2021:

Sangria - We'll have our next vintage of Sangria ready for you to enjoy the warm weather! Come ready to celebrate Spring; one that is hopefully better than 2020's!

Wine
OF THE month

February 2021

2018 BARBERA

25% off 12 bottles
reg. \$216, sale \$162

20% off 6 bottles
reg. \$108, sale \$86.40

15% off 2 bottles
reg. \$36, sale \$30.60

March 2021

**MIKE'S RESERVE
RED**

25% off 12 bottles
reg. \$264, sale \$198

20% off 6 bottles
reg. \$132, sale \$105.60

15% off 2 bottles
reg. \$44, sale \$37.40

Sale
OF THE month

February 2021

25% OFF
ANYTHING
CHOCOLATE



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SPOKANE, WA
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FRI, SAT, SUN | MAY 7, 8, & 9 | NOON-5PM
**Spokane Winery Association's Spring Release
Weekend**
(pending COVID restrictions)

FRIDAY NIGHT | MAY 28 | 5PM-7:30PM
**WineClub Member Exclusive
WineClub Pick-Up Party**
RSVP Please - 509.926.0164
(pending COVID restrictions)

FRIDAY NIGHT | JULY 16 | 5PM-7:30PM
**Latah Creek's 39th Anniversary
Customer Appreciation Party**
(pending COVID restrictions)

SAT & SUN | JULY 17 & 18 | NOON-5PM
**Latah Creek's 39th Anniversary
Weekend Celebration**
(pending COVID restrictions)

Thank YOU

We wanted to take a moment and give a SHOUT OUT to our favorite people - YOU! Thank you for supporting us through this past year. We wouldn't have been able to do it without your loyalty! Here is our most recent post from the blog on our website. Please take a moment to read and know how much we appreciate you all!

Now that we are a few weeks into the new year, I've had some time to think about my "word" for the year. I like to choose a "word" for the year because it sets a general direction, feeling, and tone as we move into a new season. That being said, my word for the year is GRATEFUL.

Last year hit everyone by storm in more ways than one but despite it all, I am oh so grateful. Grateful for our local community. Grateful for local wine lovers like you and me. Grateful to have been able to keep all our employees at their regular hours despite the minimum wage going up. Not only am I grateful but, as I say those things I feel humbled as well. I know so many small businesses who had to cut their employees' hours, furlough their staff, and even lay people off. While the past year was incredibly difficult and demanded some innovation and a shift in focus for small business owners, I will be forever grateful for how our community rallied and supported us. Without them, we wouldn't be where we are in 2021.

So, if you're reading this I want to extend my gratitude to YOU. Thank you for reading my blog and buying and drinking our wines. Thank you for supporting small businesses like Latah Creek. As I'm sure you can tell this is a labor of love for our entire family and I can only hope it extends out from our home to yours.

It's your turn! What's your "word" of the year?