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ANNUAL HARVEST
OPEN HOUSE &
CELEBRATION
Oct. 1st - 3rd
11am-5pm



Latah Creek

WINE CELLARS

September 2021
Newsletter 147

Grandchildren Update

We've all had a trying year! And while there are many, many things I wish were different, there are several that I am so thankful for! I am thankful that I have had the opportunity to spend so much time with Nick, Natalie, Analisa, and Paige. I have been able to witness the challenges this year brought for them all, and see them come out the other side stronger! Each has had to step out of their comfort zone in order to make compromises and work together under new circumstances. School was a challenge, but both kids finished the year with amazing grades!

Analisa had her 8th grade promotion outside, in 90 degree heat, while wearing a mask. We were only able to watch via video, but we couldn't be more proud! She will start at Ferris this fall as a FRESHMAN! Wow, even saying that makes me feel old! Analisa has continued to take voice lessons and will be in the orchestra playing the viola at school. She will start a class with CYT for acting, so maybe you'll see her in a performance sometime soon! I have loved watching Analisa grow into a young woman. Instead of closing herself off, like many did, she blossomed. She incorporated so much goofiness, fun, and laughter into her daily life, she affected us all with it. There has not been one day that she hasn't made me laugh! She truly is a remarkable woman!

Paige will be entering 6th grade and will start a middle school schedule. Her type "A" personality is so excited to have specific times for specific subjects! Paige started the school year playing the viola like big sister, but changed to the saxophone after a couple of months. You can hear her listening to Alto Sax Jazz in her room constantly! Each year they increase the amount of music at their school, so she will have band for 3 hours a week this year. She can't wait to be able to play her own jazz. Her school also incorporated Spanish into their curriculum, and she is excited to talk with her sister in a foreign language! She has continued to excel at taekwondo, and only has two more belts before she begins studying for her black belt. Her dedication is exceptional, and I am inspired by it every day! I can't wait to see how she will grow and change this year!

Ciao, Ellena (Meme)

Wine Spotlight

COVID HUCKLEBERRY



These past two years have been difficult for everyone concerning product availability. Let's all take a moment to remember the toilet paper shortage, beef shortage/prices, and more! Well, for wineries, we've had similar problems with getting the supplies we need for wine, but the biggest shortage we've experienced involves our wine bottles. Our Huckleberry wine is bottled in tall clear bottles, which is a special order on a regular year. But in a year where things are not allowed to be shipped internationally and US factories are at a standstill, we have had to figure out how to "make-do" with other bottles. That is why you may remember that we sold our Huckleberry wine in short clear bottles near the end of last year, and we will be doing the same this year, starting now. We are hoping that we will be able to get our regular glass next year, but my suppliers are already saying next year is not looking any better, but actually worse. We are fortunate that our corks, capsules, and labels have not been affected thus far!



BRAISED ROOT VEGETABLES

Ingredients

- | | |
|---|---|
| 1 pkg small various colored carrots | 1 pkg baby portabello mushrooms |
| 1 beet | 2 - 4 tbsp extra virgin olive oil |
| 1 pkg small red or various colored potatoes | Freshly ground sea salt and pepper |
| 1 bunch radishes with leafy tops | 4 tbsp pure maple syrup |
| 1 head of garlic | 2 tbsp apple cider vinegar |
| 1 pkg pearl onions | 2 tbsp pecans, chopped and toasted (optional) |
| 1 pkg small red onions | |

Directions

Rinse carrots, beet, potatoes and radishes. Peel and slice beet and place in bowl with carrots. Cut off bottom stems of each radish, cut in half lengthwise and add to bowl. Cut ends off potatoes and slice in half lengthwise. Add potatoes to bowl. Peel individual garlic cloves and add to bowl. Peel and slice in half pearl and small red onions. Add to bowl with portabello mushrooms. Place extra virgin olive oil in large skillet and warm on high heat. Add bowl of root vegetables and braise, turning every so often for 20 to 30 minutes until vegetables are tender or al dente, depending on your preference. Salt and pepper vegetables to taste while cooking. If you are serving this with pecans, chop and toast them at this point. Add syrup and vinegar into small bowl and blend. Add mixture to tender vegetables and cook for 3-5 more minutes stirring to coat vegetables thoroughly, then add the toasted pecans. These braised roots are delicious with or without the pecans. I often add a touch more syrup or vinegar depending upon my taste at the moment.

Ellena's Notes

I saw a rendition of this recipe when I was flying to visit friends in Arizona. I was immediately starving and couldn't wait to get to a kitchen and make my own version. It is so beautiful to serve because of all the colors and bonus - it's delicious! It is a great side dish to any grilled, baked or sautéed meat; or add some sliced chicken and you have a perfect salad for a luncheon or light dinner. You can also make this ahead, refrigerate, and reheat on the stovetop the next day. But I personally like the freshness of the vegetables, so I don't usually prepare it early. I don't think you will ever look at root vegetables the same way again!

Wine Pairing

This pairs wonderfully with our Malbec, Huckleberry d'Latah, or A Toast to Best Friends



*Eat Simple, Eat Well,
Ellena*

For more recipes, head to our website at
www.latahcreek.com/recipes



Personalized Labels

IT'S NEVER TOO EARLY TO START HOLIDAY SHOPPING

The holidays will be here before you know it! So, get a jump-start on your Holiday shopping list today! Come in now, taste your favorite wines while shopping our newest gift shop 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

Cost of Wicker Trays:
Single & Double
\$8.99
Triple \$10.99

There are many Holiday designs to choose from, and I've included several of them in the pictures below. Any of them can include names, even if it doesn't show it. You can even add a business logo in place of names! 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 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.



Wine month

September 2021

2019 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

October 2021

2018 TEMPRANILLO

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

Sale month

September 2021

25% OFF
ALL DRINKWARE



Latah Creek Wine Cellars, Ltd.
13030 E. Indiana Ave Spokane Valley, WA 99216
509-926-0164 | www.latahcreek.com

PRESORTED
STANDARD
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SPOKANE, WA
PERMIT NO. 118

FRIDAY | SEPTEMBER 10
5PM-6PM & 6:30PM-7:30PM
WineClub Member Exclusive
WineClub Pick-Up Party

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
Reservations required 509-926-0164

FRI, SAT, SUN | OCTOBER 1, 2, 3 | 11AM-5PM
Latah Creek Winery's Annual Harvest Celebration

FRIDAY | NOVEMBER 5
5PM-6PM & 6:30PM-7:30PM
WineClub Member Exclusive
WineClub Pick-Up Party

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub
Reservations required 509-926-0164

FRI, SAT, SUN | NOVEMBER 19, 20, 21 | NOON-5PM
Spokane Winery Association's and Latah Creek Winery's
Holiday Wine Fest

* all events depend on current covid restrictions

Please join us for our
**ANNUAL HARVEST
OPEN HOUSE & CELEBRATION**

20% OFF 2018 MERLOT
BOTTLES

40% OFF 2018 MERLOT
CASES

20% OFF ALL CASES
MIX & MATCH OK

UP TO **25% OFF** 2019 RIESLING

Sip OUR AWARD-WINNING
WINES,

Snack ON ELLENA'S COOKIN',
and celebrate

OUR 40TH HARVEST

FRI, SAT & SUN,
OCTOBER 1st, 2nd, & 3rd
11AM-5PM