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ANNIVERSARY
CUSTOMER
APPRECIATION
PARTY INVITE
July 17, 5pm-7:30pm

ANNIVERSARY
WEEKEND INVITE
July 18 & 19,
11am-5pm



33RD ANNIVERSARY CUSTOMER APPRECIATION PARTY

sip, snack, and celebrate with live music

**FRIDAY NIGHT, JULY 17
5PM-7:30PM**



*July 2015
Newsletter 118*

Recent Releases

2014 RIESLING

Spun sugar, tart green grapes, and Asian pear greet your nose immediately. Sweet honeysuckle, Granny Smith apples, and lychee engulf your entire mouth and you are left with flavors of Asian pear and green grapes.

2014 MOSCATO

Bubblicious bubble gum immediately engulfs your nose with nuances of sweet honeysuckle and Juicyfruit. Pink bubble gum fills your whole mouth while ripe pear and spun sugar linger. A crisp acid level and slight spirtziness keeps this wine from being cloying.

2014 PINOT GRIS

Sweet melon and Asian pear are the first aromas to surround your nose while apple pie lingers. Honeydew, mango, and arugula flood your mouth while sweet papaya and honeydew linger. The vividly crisp and refreshing finish leaves you wanting more.

Upcoming Releases

SANGRIA

Our first-ever Sangria. It is a blend of Syrah and Huckleberry juice and concentrate and is a delight to your senses. Enjoy the premier release during our 33rd Anniversary Celebration.

2014 MUSCAT CANELLI

Sweet floral aromas and pineapple entice your nose and remain in your mouth while nuances of honeysuckle blossoms and lychee fruit linger long after the wine is gone. Slightly sweet, but fresh on your palate. To be released Fall 2015.

Wine Spotlight

SANGRIA

Columbia Valley



One of my favorite parts of winemaking, is blending and tinkering. I love this part of the winemaking process because it allows me to be creative. This is how our new Sangria came to be.

When we were bottling our first batch of this year's Huckleberry d'Latah, I "borrowed" a small amount of the huckleberry juice and hid it away. A few months ago I brought this out and started playing around with it and some of our red wines. The result was a wonderfully refreshing but not too sweet Sangria. The tartness of the Huckleberry is present at first sip, but the bold, rich flavor of the Syrah lingers in your mouth. This Sangria should be served well chilled. My mom loves to place her Sangria into a pitcher and add sliced oranges, lemons, and limes. My favorite is to add frozen raspberries, blueberries, and strawberries to the pitcher. The fruit keeps the Sangria chilled without watering it down. Plus the berries are SO good to eat at the end! I made it so that you can drink it as is, or you can add to it. If you want it sweeter, add some lemonade. If you want more fruit flavor, add the fruit and let it soak. You can add herbs, spices, really anything.

Cheers to a Happy and Fun Summer,
Natalie



SPEEDY KEOBS

Ingredients

- 1 pound beef (I use round steak for a weeknight dinner but a more tender cut for guests)
- 1 package miniature peppers
- 1 package miniature squash & zucchini
- 1/4 cup Latah Creek Sangiovese
- 1 cup hot/spicy BBQ sauce
- 1 cup Italian salad dressing
- 4 wooden or metal kebob sticks

Try the fun combinations that are following or make up your own:

- peaches & chicken - Chardonnay

- fennel, sausage & olives - Malbec
- halibut, small red potatoes & scallions - Pinot Gris
- shrimp, tomato, rustic bread & feta - Spokane Blush
- mandarin oranges & scallops - Muscat Canelli
- pesto glazed mushrooms - Merlot
- lamb meatballs & eggplant - Monarch Red



Use gluten free BBQ sauce and Italian salad dressing.

Directions

Slice beef into one inch chunks and marinate in BBQ sauce and wine for up to one hour. Slice miniature peppers in half. Add peppers, miniature squash and zucchini together and marinate in Italian salad dressing for up to one hour. If you use the wooden kebob sticks, soak them in water for about 5 minutes before threading the meat and vegetables on them. Alternate threading a beef chunk, one vegetable, beef chunk, one vegetable onto the kebob stick until the stick is filled. Place onto platter and then barbecue or place under the broiler cooking items until done. Turn kebobs at least once during cooking process. Place cooked kebobs on platter and serve immediately. Serves 4

Ellena's Notes

This recipe is so quick, easy and delicious that I feel guilty every time I make it. Of course, if you have more time, marinating a variety of meats and vegetables in your favorite sauces can be fun too. I provided a few intriguing combinations next to the ingredients to get your salivary glands watering for your own special interests.

Wine Pairing

This pairs perfectly with Ellena's Sangiovese, but for a hot summer day, try our newly released Sangria. You'll notice I also added suggested wine pairings for the different combinations.

This recipe will be in my next cookbook sequence which is scheduled for a Holiday 2015 release.

Don't forget to check out my blog at www.latahcreek.com/recipes for pictures that show the entire process of these fun speedy kebobs being made!

Eat Simple, Eat Well. Ellena

Looking into the Past

MIKE'S FAVORITE WINES FROM THE LAST 33 YEARS



1983 Chenin Blanc: I had experience with producing Chenin Blanc during my winemaking beginnings in California, but the wine there was never considered a "premium" variety so was just added into bulk white blends. With Ellena's and my move to Washington State, I had my first opportunity to work with Chenin Blanc and actually bottle it as a Chenin Blanc. Well, that first Chenin Blanc in 1983 made history in Washington State – it received the BEST OF SHOW award at the annual statewide wine competition, a feat never before accomplished by a Chenin Blanc. I love the wonderful honeydew character that is unique to this variety. Chenin Blanc is truly a refreshing treat when made in an off-dry style like ours was. It is a pity that this variety has fallen out of favor with consumers.



1987 Merlot: The 1987 vintage of Merlot blew me away from day one. The grapes came in nearly perfect, showing great color, intense fruit, and an amazing acid level. I knew this was going to be a keeper. The wine was fermented, put into new American Oak barrels, and then bottled before a year had passed. The result was a stunning, intense but still approachable, wine that really showed the potential of Washington State. Coincidentally the wine press agreed with my impression as this wine was chosen by The Wine Spectator Magazine as their wine of choice for their Thanksgiving Turkey Dinner issue and also achieved

recognition in their TOP 100 SELECTIONS for that year. Unfortunately the last bottle in our possession was uncorked many years ago.



Muscat Canelli: I've made it no secret that Muscat is one of my favorite wines. In fact, if you are here tasting our wines and I'm serving you – beware! I may force a sample on you; and I'm willing to bet you'll like it. I've been making and promoting Muscat since producing it for the first time in 1986 and have often said it is one of the most food versatile wines we make. My belief was confirmed many years ago while sitting at a table at a seafood restaurant in Seattle sampling my wines with wine writer Tom Stockley. We had a number of food items in front of us including a halibut fillet, shrimp, and clam Fettuccine. As Tom sampled each of my wines with various food combinations he finally came to the glass Muscat Canelli, reserved for last because it was the sweetest wine we made at that time. He first tried it with the shrimp and I could see his eyes light up. Then he went onto the Clam Fettuccine and immediately went back for a second sip and second bite. He looked up and said "this is the most amazing food and wine combination I've tasted. I would never have believed a sweet wine could go so well with food." The rest is history. Remember: Latah Creek Muscat goes well with virtually any seafood, is delightful with shellfish, amazing with lobster and shrimp, and unbelievable with anything using copious amounts of garlic. Clam Fettuccine and Muscat is a match made in heaven. Very few other wineries in the Northwest make a Muscat, and virtually none of them do it in the "food friendly" style we do.



Moscato: A little more than 10 years after making our first Muscat, Ellena and I discovered Moscato, an Italian wine made using the Muscat grape. In the spring of 1997, we traveled to the Piedmonte region of Italy and decided to dine in a small restaurant in the town of Asti. Immediately upon being seated, we were given a glass of Moscato along with a white truffle torte appetizer. After my first sip I knew a Washington State Moscato was in our future. It was finished much sweeter and lower in alcohol than our Muscat, but all the wonderful Muscat tropical fruit aromas exploded out of the glass when poured, and the pineapple and melon flavors seemed to linger on forever. Light, bubbly, flavorful, and refreshing; and with the torte – amazing! I looked at Ellena and said to her "I will be making a Moscato very soon." Two vintages later I made our first-ever Moscato and it continues today to be one of my all-time Latah Creek favorites. Maybe because Moscato is one of our hardest wines to make (I refer to Moscato as my problem child) or maybe because of its association with Muscat, but in any case it is delicious and definitely worth the effort. I am very proud of the fact that our's is one of the only, if not the only, true Moscato's made in the Northwest.

Enjoy, Mike

Wine month

July 2015

2014 PINOT GRIS

25% off 12 bottles
reg. \$132, sale \$99

20% off 6 bottles
reg. \$66, sale \$52.80

15% off 2 bottles
reg. \$22, sale \$18.70

August 2015

SANGRIA

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

Food month

July 2015

25% OFF ALL SALAD DRESSINGS

August 2015

25% OFF ALL BBQ SAUCES AND RUBS



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FRIDAY NIGHT | JULY 17 | 5PM-7:30PM
33rd Anniversary Customer Appreciation Party

SAT & SUN | JULY 18 & 19 | 11AM-5PM
33rd Anniversary Weekend Celebration

THURSDAY | AUGUST 6 | 5:30PM-7:30PM
Spokane Winery Association's
Wines by the Yards
buy tickets at <https://winesbytheyards.eventbrite.com>

FRIDAY | AUGUST 28
See Ellena at Thorpe Fruit and Antique Mall
in Thorpe, WA

FRIDAY NIGHT | OCTOBER 2 | 5PM-7:30PM
Fall Customer Appreciation Party

SAT & SUN | OCTOBER 3 & 4 | 11AM-5PM
HarvestFest Weekend

What's on Sale:

30% OFF

FULL CASES OF ANY
MONARCH WINES
- MIX & MATCH OK

20% OFF

6 BOTTLES OF ANY
MONARCH WINES
- MIX & MATCH OK

20% OFF

ALL WINE CASES
- MIX & MATCH OK

20% OFF

ALL GIFT SHOP ITEMS

33RD ANNIVERSARY CUSTOMER APPRECIATION PARTY

*sip, snack, and celebrate
with live music and a complimentary gift*

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