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EARLIEST
HARVEST EVER!

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WINE SPOTLIGHT
2015 Pinot Gris

RECIPES BY
ELLENA
Chicken &
Dumplings

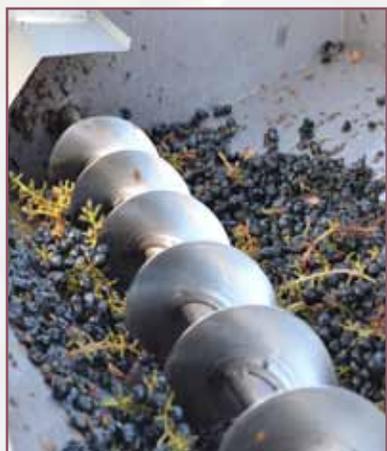
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MAYWINE IS
BACK!

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ANNUAL
FEBRUARY CASE
SALE INVITE
February 20-29,
9am-5pm

VALENWINE
WEEKEND INVITE
February 13 & 14,
Noon-5pm



Latah Creek

WINE CELLARS

February 2016
Newsletter 121

Earliest Harvest Ever! **AND SHORTEST TOO!**

Well, along with being our earliest harvest ever, I think this was also our most difficult. My dad totally agrees as he ended up having to do the bulk of the work. I completely missed the first load of grapes because I was home being nurse to my kids as all three of us contracted and suffered through the "Chicken Pox Epidemic". But who would have thought harvest would have started in August?

Our first grapes, Muscat Canelli, came in a whopping 13 days earlier than last year. Fortunately we had nearly 3 weeks before the next grapes were ripe to get the winery ready for harvest – something we normally do the last week of August. We received the rest of our grapes (87% of our harvest) in one 7-day period, September 17th -23rd! The extremely warm weather we all enjoyed throughout the summer proved to be less than perfect for the grapes, but with my dad and his "magic," we ended up with some stunning wines. As I write this newsletter today, we are filtering our last tank of wine in preparation for bottling and I know everyone is going to be as impressed as I am with what the 2015 Vintage has produced. The Muscat and Moscato are amazing, and the Riesling is as good as any we've made in the past.

My dad talks about his most memorable harvest, actually a bad memory, as being his first harvest at Parducci for the harvest of 1977. He worked 13 weeks in a row without a day off; they were producing 2 million gallons of wine, whereas we will produce 30,000 gallon. To date, this will be my worst harvest memory. Great wines, but all crammed into 7 days.

Come taste our 2015 Pinot Gris, Maywine, and Huckleberry d'Latah during our February Sale. It will be love at first sip!

Cheers to our 2015 Vintage, Natalie

Wine Spotlight

2015 PINOT GRIS



**Yakima Valley AVA
DenHoeD Vineyard**

This wine marks the first time in Latah Creek history we've had to bottle in the same calendar year we've harvested the grapes. When we do our projection planning in August, we plan how much wine to make based on the current year's usage. We typically want to

run out of a vintage in March or April, giving us plenty of time to filter, blend, and bottle. We are lucky enough to have all of the Anthony's restaurants (please visit them and order our wine as a show of support!) have our Pinot Gris as their house glass pour. When we ran our numbers again in December, we found that we were not going to have enough to even make it to the end of the year. Therefore, we had an emergency bottling day the week after Christmas. We are very excited to release this vintage, because it is one of the best vintages yet!

Winemakers' Notes: Subtle sweet basil and mint aromas mingle with honeydew melon. Pear and a honeyed mineral at first sip, while papaya with fresh limes and a crisp finish linger.

Wine Pairing: Fresh seafood dishes such as Ellena's Roasted Salmon with White Wine Sauce.



CHICKEN 'N DUMPLINGS

Ingredients

2 tbsp butter
1 tbsp extra virgin olive oil
1 medium onion, diced
1/2 cup diced carrots
1/2 cup diced celery
8 skinless-boneless chicken thighs
freshly ground salt and pepper
1/2 tsp thyme leaves
1/4 tsp cumin

1/2 cup apple juice
or cider
6 cups chicken
broth

1/2 cup cream
DUMPLINGS: I use Bisquick and simply follow their directions on the box for dumplings. There is gluten free bisquick which is perfect for my grandchildren, Analisa and Paige.

adapted from The Pioneer Woman



Use gluten free chicken broth and Bisquick mix.

Directions

Melt butter and add olive oil to stock pot over medium heat. Add onions and sauté until soft, about 3 minutes. Add diced carrots and celery; sauté until onions are golden brown, about 3-5 minutes more. Stir in thyme and cumin. Add apple cider and chicken broth stirring until well blended. Add chicken and season with salt and pepper to taste. Bring to a boil. Cover pot and simmer for 20 minutes, or until chicken is cooked through. Remove chicken from pot and shred. Add shredded chicken and cream to pot; stir until blended. Make Bisquick dumpling dough according to package directions. Drop tablespoons of dumpling dough into the simmering pot and cook according to the Bisquick dumpling directions. When dumplings are fully cooked, spoon dumplings and soup mixture into bowls and serve.

Ellena's Notes

When Natalie was in high school and on the golf team I often had a chicken and dumplings dinner waiting for her and friends when they got home from a cold 18-hole round. Then one Saturday she called and asked for my recipe. I said there is no recipe you just boil a chicken and make it! Thus, our rendition of a formal recipe. You decide if it is more perfect on a snowy, winter day or a blustery spring/fall drizzling day. This makes quite a bit of soup, so Natalie (the "freezer queen" I call her) froze the soup in portions the size for one meal for her family. Once she added cooked noodles to make chicken noodle soup, and the next she added rice. Although dumplings is her favorite, Analisa and Paige agree with her that the rice was their next favorite.

Wine Pairing

Riesling, Chardonnay or Spokane Blush are perfect with this dish.

Don't forget to check out my blog at www.latahcreek.com/recipes for more recipes!

Eat Simple, Eat Well.
Ellena

Maywine is Back!

IT'S A MIRACLE!



During the planning for Latah Creek's first wines just prior to the harvest of 1982, I knew I wanted to include Maywine as one of our first releases. I had learned the recipe for this very unique wine from the Hungarian winemaker I trained under at Parducci. Maywine is a delightfully sweeter wine that has wonderful flavor and aroma nuances resulting from the addition of Woodruff Herbs and strawberries. It is drunk primarily in Germany as the celebration

beverage for Maifest. When I look back to those first years, I certainly could not have envisioned that Maywine would become one of our most consistent sellers over the next three-plus decades. Also little would I have suspected that Maywine would be nearly discontinued because we could no longer get Woodruff Herbs.



In the beginning we sourced woodruff herbs from a small "herb & spice" shop in Pike's Market, Seattle. Eventually when our woodruff needs outgrew what the small herb shop could supply us, we found a wholesale supplier that worked well until the 2013 vintage. Weather in Europe (the Woodruff was sourced from either Germany and/or Poland) adversely affected the herb production so our supplier, and we, were high and dry. After hours of making calls and doing Internet searches, Natalie and I were able to find a pound of Woodruff here and a pound there, finally enough to make our normal amount of Maywine for the 2013 vintage. 2014 was a different story though – Woodruff Herbs could not be found anywhere in any quantity. We made the decision to not make Maywine for the first time in 32 years even though we knew our current supply would run out before the 2015 wine was available. At that time we truly did not know if we'd ever be able to make Maywine again as getting Woodruff Herbs seemed like an impossible task. But wait; there is a happy ending to this story.

When Natalie was in junior high school, Ellena and I became friends with her 7th/8th grade teacher and her family. Natalie often babysat her two kids and both ended up being in her wedding many years later. Alex and Emily worked on our bottling line when they became old enough and Alex helped us during our special wine events carrying cases of wine out to our customer's cars. This past summer Alex went to Germany for a year of college studies. When Natalie and I ran into nothing but NO's when trying to find Woodruff for the 2015 vintage, we reached out to Alex in desperation knowing he had become friends with a few German students. We asked him if there was any way his friends could help him find Woodruff herbs for us. After nearly three months of emails back and forth, a large box of Woodruff showed up at our winery door just before Christmas. It was a MAYWINE MIRACLE! Alex had come through and we are eternally grateful. We are dedicating this year's Maywine bottling to Alex Grzesiak, our Maywine Savior. Look for this wine to be released during our upcoming ValenWine Weekend festivities, and during our Annual February Case Sale. Make sure to stock up as Alex has returned home from Germany so we are not sure what is going to happen when we start searching for Woodruff herbs this fall.



OF THE Wine month

February 2016

MONARCH 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

March 2016

2014 RIESLING

25% off 12 bottles
reg. \$120, sale \$90

20% off 6 bottles
reg. \$60, sale \$48

15% off 2 bottles
reg. \$20, sale \$17

Food of the month

February 2016

25% OFF
ANYTHING
CHOCOLATE



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 509-926-0164 | www.latahcreek.com

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FEBRUARY 20 - 29 | 9AM-5PM
Latah Creek's Annual February Case Sale

FRIDAY NIGHT | FEBRUARY 19 | 5PM-7:30PM

WineClub Member Exclusive
WineClub Pick-Up Party with Sammy Eubanks
 RSVP Please - 509.926.0164
 &
 WineClub Member Exclusive
 Early Buy for February Case Sale
 Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub

Please join us for our Annual

FEBRUARY CASE SALE

50% OFF BOO-BOO BOTTLES
 (LIMITED SUPPLY; FIRST COME, FIRST SERVE)

30% OFF ALL HALF-BOTTLES

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF**
 MONARCH RED

SATURDAY FEBRUARY 20TH
THRU
MONDAY FEBRUARY 29TH
9:00AM-5:00PM

**NEW WINE
 RELEASE:
 MAYWINE**

