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SPRING
CUSTOMER
APPRECIATION
PARTY
May 6th,
5PM-7:30PM

CALENDAR OF
EVENTS



WINE OF THE MONTH-MAY

Latah Creek

WINE CELLARS

May 2016
Newsletter 122

Recent Awards

TONS OF AWARDS THIS SPRING!

What an extraordinary start to the new year! We have seen an abundance of awards flowing in on virtually every one of our newly released or soon-to-be-released 2015 wines, which is somewhat unusual. The awards are not unusual, but the timing is. In a normal year, our new wines are not yet bottled so entry into the early Spring Northwest wine competitions is not possible. These wines are then typically entered into the competitions the next year, at the near-end of their production cycle. But with the very early 2015 harvest, we've been able to bottle in time to enter our new vintage wines into this year's competitions. The results definitely justify the extra work we had to put in getting the wines ready and bottled. Look for all these award-winning new releases over the next few months.

Savor NW Wine Awards:

- 2014 Moscato – Double Gold
- 2015 Pinot Gris– Gold
- 2015 Huckleberry d'Latah – Gold
- 2014 Chardonnay – Silver
- 2014 Muscat Canelli – Silver
- 2014 Riesling– Silver
- 2012 Malbec – Bronze



Cascadia Wine Competition:

- 2015 Huckleberry d'Latah - Gold
- 2014 Spokane Blush - Gold
- 2015 Pinot Gris - Gold
- 2014 Riesling - Silver
- 2015 Moscato - Silver
- 2014 Chardonnay - Bronze



Wine Spotlight

2015
MAYWINE



Columbia Valley Arete Vineyard

Latah Creek has received Chenin Blanc grapes since its beginnings in 1982. The grapes have been used differently over the years, but Mike and Natalie have found that they are best used in Maywine. The 2015 vintage Chenin grapes were harvested 3-4 weeks earlier due to the extreme summer heat.

The grapes were much higher in acid level than usual, but this worked perfectly since Maywine is sweeter, allowing for the wine to be fresh and not cloying. This wine was fermented in stainless steel tanks at cooler temperatures, to retain its forward fruit characteristics. The addition of natural fruit juice and concentrate give the wine a deeper fruit character and a beautiful color, while woodruff herbs add sweet grassy notes.

Winemakers' Notes: Sweet herbs and grassy nuances fill your nose, with hints of fresh citrus. Strawberry jam, green grass, and fresh hay mingle in your mouth while maraschino cherry and strawberry linger with a fresh finish.

Wine Pairing: Enjoy this wine by itself, with curry dishes, or fruit desserts, such as Ellena's Galette of Nectarines recipe published in her latest cookbook.



BOMBAY SALAD

Ingredients

1 cup sour cream	2 cups cooked chicken, diced or shredded
1/2 cup Major Grey's chutney or any fruit chutney	leaf lettuce, torn into pieces
1 tsp curry powder	3 plums, sliced
1 tbsp lime juice	3 peaches, pitted and sliced
1/3 cup shredded coconut, toasted	1 kiwi, peeled and sliced
1/4 cup slivered almonds, toasted	



Use gluten free chutney

Directions

Stir together sour cream, chutney, curry powder, lime juice, 1/4 cup coconut, and almonds until well mixed. Mix 3/4 cup of this dressing with the shredded or diced chicken and chill. Line platter with lettuce and pile torn lettuce in the center. Mound chicken mixture on top of the torn lettuce. Arrange sliced fruit around chicken mixture. Sprinkle remaining toasted coconut over chicken and fruit. Serve remaining dressing on the side.

Ellena's Notes

This is another fabulous luncheon salad that I LOVE, but with a flair of "India". I have also served it in the summer as a dinner entrée with a crusty hard roll on the side.

Wine Pairing

Our Maywine, Pinot Gris, or Muscat Canelli pair wonderfully with this scrumptious salad.

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

Eat Simple, Eat Well.

Ellena



Thank you for your continued support and loyalty. We love having you as our wine family!

Mike Conway, owner/winemaker
Ellena Conway, owner/CFO
Natalie Conway-Barnes, winemaker
Nick Barnes
Analisa (8) and Paige (6) Barnes

Latah Creek's Reserve Reds

CURRENT RESERVE LINE-UP

My dad and I started our Reserve Red program in 2006 for two reasons: 1) to supplement our current red wine selections which included only Merlot, Cabernet, and Sangiovese, and 2) to give me a hands-on experience with small lots of different grape varieties. Even though my dad had received many awards for his red wines, including multiple Wine Spectator Top 100 Wines recognitions, we didn't have any "RESERVE" reds. These RESERVE releases are true reserve wines, not ones we label as reserve just to elevate price and expectations. Most have spent up to 16 months in French and/or American Oak, and all were designated as RESERVE from the beginning.



MONARCH RESERVE TEMPRANILLO LEE PALOMA VINEYARD

Our first-ever Tempranillo is the embodiment of our winemaking vision. A rustic edge gives this wine the ability to drink now, but also the capability to age for 5-10 years easily. Tempranillo is one of my favorite varietals, as it has a distinctively different taste than the standard reds on the market. Its unique profile makes it one-of-a-kind.

Rustic describes this Tempranillo perfectly. The bouquet of this Spanish varietal is filled with dusty black currant, dried plum, fine cherry tobacco, and herb nuances. Ripe plum, black currant, and sweet spice engulf your mouth while tobacco, tayberry, and hints of oak vanillin linger.

VARIETAL: 85% Tempranillo, 10% Merlot, 5% Malbec



MONARCH RESERVE PRIMITIVO ZEPHYR RIDGE VINEYARD

When I was talking with our Petite Sirah source, he mentioned he also had a small amount of Primitivo grapes available. Since this was one of my parents favorite varietals from their Italy tours, we tried to surprise my mom Ellena with the wine, but unfortunately she found out early since she pays the grape bill. The wonderful fruitiness of this grape variety makes an amazingly drinkable wine full of fruit and herb characteristics.

Sweet red raspberry, black grape, and fine leather aromas greet your nose. Flavors of blackberry and tayberry engulf your taste buds when you take your first sip, while toasty oak, cracked pepper, and sweet berry notes linger on your tongue. A balanced acidity adds a brightness enabling the wine to be enjoyed now and for years to come.

VARIETAL: 98% Primitivo, 2% Petite Sirah



MONARCH RESERVE PETITE SIRAH ZEPHYR RIDGE VINEYARD

My dad and I have found that Petite Sirah is one of our favorite reserve reds. The intense flavor, dark color, and full-bodied attributes that come from this varietal combine to create a beautiful wine. This multi-faceted wine is also fantastic to enhance other varietals; just a small amount, 2 to 5%, has such a dramatic effect.

When pouring, you are immediately greeted with amazing plum and dried herbal aromas. Once in your mouth, this dark indigo Petite Sirah envelops your senses with ripe cherries and blackberries with nuances of toasty oak. Rich and full-bodied, this wine's ample tannins will enable it to age beautifully for years to come.

VARIETAL: 100% Petite Sirah

OF THE
Wine
month

May 2016

MAYWINE

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

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

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

June 2016

2014 MOSCATO

25% off 12 bottles
reg. \$180, sale \$135

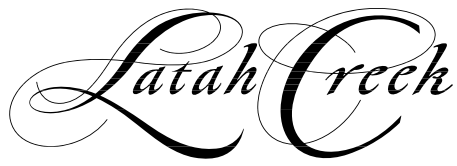
20% off 6 bottles
reg. \$90, sale \$72

15% off 2 bottles
reg. \$30, sale \$25.50

Sale OF THE
month

May 2016

25% OFF
PICNIC BASKETS



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

MAY 6 | 5PM-7:30PM

Latah Creek's Spring Customer Appreciation Party

SAT & SUN | MAY 7 & 8 | NOON-5PM

Cork District's Spring Release Weekend

FRIDAY | MAY 20 | 5PM-7:30PM

**WineClub Member Exclusive
 WineClub Pick-Up Party**

Join 1 of our 5 WineClubs at www.latahcreek.com/wineclub

FRIDAY | JULY 15 | 5PM-7:30PM

**Latah Creek's
 Anniversary Customer Appreciation Party**

SAT & SUN | JULY 16 & 17 | NOON-5PM

Latah Creek's 34th Anniversary Celebration

FRIDAY | SEPTEMBER 30 | 5:30PM-8PM

**Latah Creek's 1st Wine 101 class
 look for more details in the next newsletter**

Please join us for

SPRING

**CUSTOMER
 APPRECIATION PARTY**

20% OFF PINOT GRIS
 BOTTLES

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF** MAYWINE

25% OFF PICNIC BASKETS

sip, snack, and celebrate

FRIDAY, MAY 6TH

5PM-7:30PM

"GO GREEN" - bring your own wine glass

**NEW WINE RELEASE
 SANGRIA**

