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ANNIVERSARY CUSTOMER APPRECIATION PARTY  
Friday, July 15th  
5pm-7:30pm

CALENDAR OF EVENTS



## Gold medal winning vintner to open winery in Valley

By JIM SPORNHASE

Staff Writer

Mike Conway, the entrepreneur who won a gold medal for Spokane's first winery in its 100th year to open wine, today announced he is going to build his own winery in the Spokane Valley.

Conway said his winery, Latak Creek Wine Cellars, will be located on a new 10-acre plot on the southeast corner of Phelan and Indian just east of the Phelan and its intersection with A Children. Conway came to Spokane in 1988 and was the first winemaker at Winemaker's Washington Winery. In 1990, following the 1989 wine a California gold award, Conway said, "I want to start my own winery."

He said that construction on the new building started by March 1 and that he hoped to have the winery open by May.

Conway will have more to tell the day he opens the doors because this winter he has been harvesting 4,000 gallons of wine some destined at the new Latak Creek Winery, 1000 S. Phelan.

"When we open we will be setting the tone

Many wine were commercially produced in the Pacific Northwest, we'll also have our own winery, including Pinot Noir and Chardonnay," Conway said.

A graduate of the prestigious wine school at the University of California at Davis, Conway said that the fall he hopes to crush grapes to produce fine wines for next year, including Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc and Chardonnay.

"There will be premium wine and it will sell in the range of about \$1 a bottle," the new winery owner said.

He said that his winery building will be at Spokane's southeast corner with a red clay tile roof. "It will have a distinct Old World atmosphere, complete with a wine tasting room and a brick courtyard," Conway said.

Conway said the initial output of the winery, which will be run by his son and wife, Elenna, will be 12,000 gallons per year. That compares to about 100 gallons at Latak Creek, which grows to market most of its fine wine this spring and a 14,000 gallon capacity at Winemaker's Washington Winery.

He plans to distribute his products only in the Spokane area for the first year of operation.



Mike Conway

# Latak Creek

## WINE CELLARS

July 2016  
Newsletter 123

## Grandchildren Update

### SPRING UPDATE

Well, you know how I love to boast about my grandchildren, I mean, who doesn't? But, Natalie has really tried to have the newsletter filled with wine things rather than always family (silly her...a winery newsletter filled with wine stuff!). But this time I won. We're gearing up for our Anniversary celebration, and during this time I am always reminded of when Natalie was young and would spend the summer making crafts to sell at the winery during special events. Throughout the summer I get the opportunity to watch Analisa and Paige one day per week. I am so looking forward to taking them this weekend to choose their own "craft of the summer."

Having a wonderfully fun summer,  
Ellena (Meme)



Analisa (9): Analisa turned 9 in May. At her birthday party, I told her she was getting too old, and she turned to me and said, "Meme, next year I'll be double digits." Man, she knows how to hit us when we're down. She ran track this spring, and I am amazed at how much she improves not only each year, but each meet. Her least favorite event, the 800m, she started out dead-last and moved her way up to 5th place, out of 20. I couldn't have been more proud!



Paige (6): Just this morning, I went to Paige's kindergarten graduation. It is hard to imagine that come September, this loving, vivacious girl will be attending 1st grade. I also attended her gymnastics show this week. It was hilarious to see her direct the girls in her class to their correct position while doing the routine. And it brought tears to my eyes, that during the entire TWO hours, Paige would wave every 30 seconds, just making sure we were still watching her. And of course, I had to watch her to make sure to send waves back!



Wine OF THE month



# Wine Spotlight

## 2015 SANGRIA



You may remember last year, I created our first-ever Sangria. I talked about the fact that my favorite part of winemaking is blending and tinkering because it allows my creativity to shine. With our Sangria, I took some of our huckleberry concentrate that we use for our Huckleberry d'Latah, and blended it with some of our

Syrah. I immediately LOVED it! I served it to my mom and dad and said, "I want to bottle this," and they said "Ok, but we only have 3 weeks." So, I designed a label, blended, and bottled the wine within those 3 weeks to release it for our July 2015 Anniversary Celebration. The 70 cases bottled sold out in two weeks! Therefore, this year, in order to increase our production to 200 cases, I used our 2014 Merlot. I am hoping this will last all summer long, but there is no guarantee! When it's gone, it's gone (well, until Spring 2017)!

**Winemakers' Notes:** The flavors of tart berries from the juices and concentrates mingle perfectly with the bold, rich flavor of the Merlot. Bright berries with a hint of oak vanillin linger long after the wine is swallowed. This Sangria should be served well chilled. I made this wine to drink as is, or you can add to it. If you want it sweeter, add lemonade; more fruit flavor, add fruit and let it soak; drier, add more red wine.

Cheers, Natalie



## ITALIAN ORZO SALAD

### Ingredients

1 box orzo pasta	1/2-1 cups shredded parmesan cheese
1 small pkg frozen corn	freshly ground salt and pepper to taste
1/2 red onion, diced	LiteHouse Red Wine & Olive Oil dressing, to taste (or your favorite brand)
1 pint cherry tomatoes, quartered	
1 jar marinated artichoke hearts, diced	
1 cup fresh basil, sliced	



Use gluten free orzo pasta

### Directions

Cook orzo pasta according to package directions. Place cooked orzo and all other ingredients except the dressing in a large bowl and mix well. Add LiteHouse dressing to taste, mixing well after each addition. If I am taking this to a party, I use a smaller amount of dressing and add more once I serve the salad.

### Ellena's Notes

One of the reasons I LOVE this recipe is because there is nothing that needs to be refrigerated, making it perfect for any potluck, barbecue or tailgate party. This is so good as is, but you can add almost anything you want; olives, sliced peppers, etc. AND it goes with EVERYTHING! It is simply wonderful!

### Wine Pairing

This salad goes with everything, but my favorites are our Chardonnay and Sangiovese.

Don't forget to check out my blog at [latahcreek.com/recipes](http://latahcreek.com/recipes) for more recipes!

*Eat Simple, Eat Well.*

*Ellena*

## 34th Anniversary Magnum A DECADE OF MERLOTS

A 2002-2012 BLEND OF OUR AWARD WINNING MERLOTS

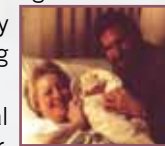
## Looking into the Past

### OUR BIGGEST MILESTONES SINCE 1982

- May 18, 1980 - The eruption of Mount St. Helens welcomed Ellena and Mike to Washington State. Once they finally reached Spokane, work began on opening Spokane's first winery. At that time, there were only 17 wineries in Washington State.

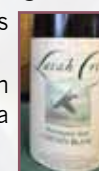
- September 1982 - Latah Creek's first harvest begins at temporary quarters with a production of just under 10,000 gallons, making them the state's 35th winery.

- March 5, 1983 - Natalie is born three weeks early. Ellena's hospital room was transformed into an office complete with typewriter, paper, phone, etc., so she could continue the job of filing federal and state licensing forms.



- March 7, 1983 - Groundbreaking for Latah Creek's current winery and tasting room location.

- Summer 1984 - At the Tri-Cities Wine Festival Latah Creek's Chenin Blanc takes the BEST OF SHOW award, a first-ever for a Chenin Blanc.



- 1987 - Latah Creek sells 12,000 cases of wine this year, a production level that has been maintained ever since. Red wines are permanently added to Latah Creek's lineup with the release of 1986 Cabernet Sauvignon and Merlot.

- October 1989 & September 1991 - Latah Creek receives 90 points for its 1987 Merlot in The Wine Spectator Magazine which garners recognition in their TOP 100 wines of 1989. Their 1989 Merlot gets 91 points and its 1988 Cabernet Sauvignon 91 points which earned both spots in The Wine Spectator Magazine's Top 100 wines of 1991.

- September 2001 - Latah Creek's search for the perfect Riesling grapes ends. The first harvest of Riesling grapes from vineyards in what is now the AVA of Ancient Lakes of Columbia Valley is perfect.

- July 2002 - Latah Creek celebrates 20 years of winemaking in Washington State. There are now 208 wineries in Washington state.

- February 2004 - Ellena releases her first cookbook: Just Released

- Harvest 2004 - Natalie had a change in career paths going from physical therapy to winemaking. Natalie and her dad decide to experiment with different yeast strains during the fermentations of different tanks of Riesling. The resultant wine received 90 points from The Wine Enthusiast Magazine and garnered a spot on their Top 100 Best Buys list of 2006. Also the premier release of Natalie's Nectar.

- November 2005 - Ellena 2nd cookbook release: Just Released no.2

- May 17, 2007 - Generation III: the birth of Analisa - Mike & Ellena's first grandchild.



- July 2007 - Latah Creek celebrates its 25th Anniversary. 540 wineries in the state

- February 10, 2010 - Generation III: the birth of Paige - Natalie's 2nd daughter

- April 23, 2010 - The first release of MONARCH RED - a luscious blend of Zinfandel, Cabernet Sauvignon, and Syrah.

- September 2010 - Latah Creek starts its Quarterly WineClub.

- November 2011 - Latah Creek's 100th newsletter goes out.

- January 2012 - Floyd A Broadbent, Latah Creek's sole label artist, passes away at the age of 98. He leaves 25 pieces of art that we still use today.

- July 2012 - Latah Creek celebrates its 30th Anniversary of winemaking. 760 wineries are now in Washington State.

- Spring 2013 - The 2012 vintage is released with newly designed labels giving Latah Creek wines a fresh new look.

- November 2013 - Ellena releases her 3rd cookbook, in a binder format

- Harvest 2014 - Natalie celebrates her 10th harvest

- July 2015 - Latah Creek releases its first-ever Sangria. The 70 cases bottled sell out in nearly two weeks!



## Wine month

July 2016

## SANGRIA

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

August 2016

## 2015 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

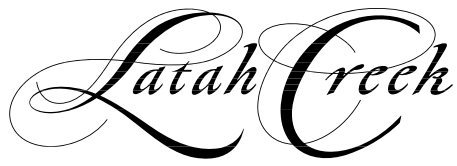
## Sale month

July 2016

25% OFF

BBQ RUBS AND  
SAUCES





**Latah Creek Wine Cellars, Ltd.**  
 13030 E. Indiana Ave Spokane Valley, WA 99216  
 509-926-0164 | [www.latahcreek.com](http://www.latahcreek.com)

PRESORTED  
 STANDARD  
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**PAID**

SPOKANE, WA  
 PERMIT NO. 118

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

Latah Creek's  
**34th Anniversary Customer Appreciation Party**

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

Latah Creek's  
**34th Anniversary Weekend Celebration**

**FRIDAY | SEPTEMBER 16 | 5PM-7:30PM**

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

Join 1 of our 5 WineClubs at [www.latahcreek.com/wineclub](http://www.latahcreek.com/wineclub)

**FRIDAY | SEPTEMBER 30 | 5:30PM-7:30PM**

Latah Creek's Fall Customer Appreciation Party

**SAT & SUN | OCTOBER 1 & 2 | NOON-5PM**

Latah Creek's  
**Harvestfest Weekend Celebration**

*Please join us for our*

# 34TH ANNIVERSARY CUSTOMER APPRECIATION PARTY

**20% OFF** ALL MONARCH  
 BOTTLES  
 (MONARCH RED, TEMPRANILLO,  
 PRIMITIVO, & PETITE SIRAH)

**20% OFF** ALL CASES  
 MIX & MATCH OK

UP TO **25% OFF** SANGRIA

**25% OFF** BBQ ITEMS

*sip, snack, and celebrate  
 with live music*

**FRIDAY, JULY 15TH  
 5PM-7:30PM**

**"GO GREEN"** - bring your own wine glass

**WINE OF THE MONTH  
 SANGRIA**

