

What's Inside:

[PAGE ONE](#)

WINECLUB

[PAGE TWO](#)

WINE SPOTLIGHT

2010 Natalie's
Nectar

RECIPES BY ELLENA

Red Wine Tri-Tip

[PAGE THREE](#)

HARVEST 2017

[PAGE FOUR](#)

ANNUAL CLEAN OUT THE WAREHOUSE SALE

February 17-28,
9am-5pm

VALENWINE WEEKEND INVITE

February 10 & 11,
Noon-5pm



Latah Creek

WINE CELLARS

February 2018
Newsletter 131

WineClub

Sign up for our Wine Club today to get award-winning wines delivered straight to your door. Wine Club members are a big part of our family here at Latah Creek and enjoy exclusive discounts like the following:

- 20% Everyday Discount Off Purchases of 12+ Bottles
- 5% Everyday Discount Off Purchases of 1-11 Bottles
- Complimentary Tasting Fees
- Exclusive Events and Recipes by Ellena
- Early Access to New Wines and Sales
- Discounted Ticket Prices

There is no better way to enjoy Latah Creek's award-winning wines than through the Mixed WineClub. Each quarter Natalie and myself select 2-3 Latah Creek Wines to share with you. Winemakers' notes, technical sheets for each wine, and a recipe by Ellena are included as well. Each selection ranges in price, which includes a 10% discount, but excludes tax and shipping costs where applicable. Your WineClub can be delivered directly to your home or business, or if you are local, you can choose to pickup your wineclub.

If you are in town when we have our WineClub Pickup Parties, you can enjoy Ellena's cooking (she always cooks the recipe included in your selection), live music, and a great atmosphere.

Our next WineClub Selection is February and we will be hosting our 1st WineClub Pickup Party of 2018 on February 16th from 5:00pm -7:30pm with Maxie Ray Mills playing live. WineClub Members, you'll also get early access to our Clean out the Warehouse Sale during the Pickup Party.

Not a member yet? There is no fee to join, just the cost of the wine in each selection at a 10% discount. Sign up now and join us Friday Night February 16th! We have 5 different clubs to choose from to suit your taste.



Wine Spotlight

2010

NATALIE'S NECTAR



**A Sweet Syrah
Horse Heaven Hills
AVA**

This wonderfully sweet wine marked the first winemaking collaboration between my dad and myself. It was also Latah Creek's first venture into the world of red dessert wines. During a trip to Italy my parents discovered the marvelous Recioto wines of Northern Italy. They decided right then that a similar wine was needed at Latah Creek. So upon their return, my dad and I made plans for producing the "Porto-styled" wine, without the added alcohol. After fermentation and oak aging, we took 6 barrels of our 2003 Cabernet Sauvignon and blended it with unfermented Cabernet juice we had held back. The blend of juice and wine was exactly what we were looking for.

Winemakers' Notes: We have used Cabernet Sauvignon, Petite Sirah, and Syrah over the years, but my dad and I both agree that Syrah is our favorite wine to use when creating this luscious dessert red. The deep color and flavors that Syrahs have are able to withstand the residual sugar the unfermented juice adds. Only 7 barrels were produced.

Wine Pairing: The aroma in the glass brings the sensation of pepper while bright berries and plums linger in your mouth long after the wine has been swallowed.



RED WINE TRI-TIP

Ingredients

3/4 cup Latah Creek Carmenere	2 tsp dijon mustard
2/3 cup soy sauce	1 1/2 tsp minced garlic
1/4 cup vegetable oil	1 beef tri-tip (about 2 1/2 lb.), fat trimmed, rinsed and patted dry
1/4 cup balsamic vinegar	
1/4 cup lemon juice	
2 tsp worcestershire	



Inspired by Sunset



Use gluten free soy sauce.

Directions

In a 13 x 9 pan or a gallon-size zip-lock bag, combine Carmenere, soy sauce, oil, vinegar, lemon juice, worcestershire, mustard, and garlic. Add trimmed tri-tip. If using a zip-lock bag, seal tightly to prevent leakage. Chill at least 2 hours or up to 1 day, turning occasionally. I like to use the pan versus a bag, as I have had a bad experience with a leaky bag.

When you are ready to cook your meat, heat barbecue to medium heat. Place tri-tip on hot grill and discard marinade. Cook tri-tip, turning every 5 minutes, until rare in center of thickest part, 125° to 130° on a thermometer, about 25 minutes, or until as done as you like. Let meat rest 5 minutes, then cut across the grain into thin, slanting slices.

Ellena's Notes

This tri-tip is absolutely delicious and slicing it thin makes it almost melt in your mouth. Analisa and Paige loved it so much, they asked for seconds! The marinade makes the meat so full of flavor, you'll love serving it to company, but it is easy enough for a weekday dinner alone. We took leftovers and used them for steak sandwiches the next night. Natalie spoiled us by using croissants. She sliced them in half, added cheese to the top side and butter to the bottom side. Then she placed them on a cookie sheet under the broiler until the cheese melted and bottom side was lightly browned. Layer sliced meat and garnish with a garlic aioli. Prepare to swoon from delight!

Wine Pairing

This pairs perfectly with a bold red wine, such as our Carmenere, but try our Chardonnay if you prefer whites.

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

Eat Simple, Eat Well.
Ellena

Harvest 2017



Our 2017 harvest didn't start until September 12th, nearly a month later than 2016. It seemed strange to not be coordinating harvest of the grapes, trucks to pick up the juice, and making sure we have a clean tank to put the juice into in the middle of August. But, it was quite nice to get all of the 2016 vintage whites and 2015 reds into the bottle before 2017 juice came in.

The later harvest is actually more aligned with a normal growing season for Washington State. Late April brings bud break, with the grape clusters forming through mid-summer until veraison starts. Veraison is when the grape sugars start to develop and the grapes will change color depending on the variety. For our 2017 grapes, bud break began right on time, and with the high precipitation we had during winter, the vines experienced immediate rapid growth due to the ample moisture. Unfortunately, after this short growth period, a cool and very wet spring across Washington State resulted in bud growth latency and powder mildew problems. One of our long-time grape growers said that some of the oldest grape growers have never seen mildew this bad in Washington State. It has affected nearly every appellation. The hot mid-May through veraison allowed the vines to catch up on growth, putting them right on track for an on-time harvest.



The hallmark of this harvest season, though, was the cool down that took place in September and October, where heat accumulation more or less flat-lined. This allowed picking to occur at a slow, less frantic pace, opposite of what we've seen the past 2 years.



Now, to apply all of this to Latah Creek's grapes. First I'll mention our Chardonnay, which was affected by the high-moisture mildew problems. They were damaged enough that we rejected the grapes and therefore we will not be producing a 2017 Chardonnay. Fortunately all of our other grapes seemed to be unaffected by all of the state-wide problems. Our last grapes, our Riesling from the Rattlesnake Hill AVA, was harvested on October 25th, the latest finish date for us since 2011. The fermentation period was a bit sluggish, taking longer than normal, driving us to be about a month behind where we normally are.

After all of this, I can say that the resultant wines are stunning! I believe the longer hang time gave the grapes the opportunity to concentrate their flavors more than normal. In addition, the cool fall allowed the acid levels to remain intact while the sugar levels slowly raised. All of this together will give the finished wines a fresh, fruit-filled, light on the palate taste.

It has been several years since I've tasted this much flavor in our Muscat Canelli grapes. I can't wait to get our 2017 Moscato in the bottle and get it out to you! I think it is our best yet!

Cheers to our 2017 vintage,
Natalie

OF THE Wine month

February 2018

2015 CARMENERE

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

March 2018

2016 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 **OF THE** month

February 2018

25% OFF
ANYTHING
CHOCOLATE



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

VALENTINE *wine*
 SAT & SUN | FEB 10 & 11
 NOON-5PM
 WINE AND CHOCOLATE...YUM!

FRIDAY NIGHT | FEBRUARY 16 | 5PM-7:30PM

WineClub Member Exclusive
 WineClub Pick-Up Party
 RSVP Please - 509.926.0164

&

WineClub Member Exclusive
 Early Buy for Clean out the Warehouse Sale
 Join 1 of our 5 WineClubs at latahcreek.com/wine-club

FEBRUARY 17 - 28 | 9AM-5PM

Latah Creek's Annual Clean out the Warehouse Sale

Clean out the
WAREHOUSE SALE

LOOK FOR THESE WINES TO BE ON SALE:

2010 NATALIE'S NECTAR

2016 ROSÉ OF MALBEC

SANGRIA

WE FOUND ABOUT 20 CASES WHEN WE WERE MOVING
 PALLETS AROUND.

PLUS YOU CAN GET...

20% OFF ALL CASES
 MIX AND MATCH OK

SATURDAY FEBRUARY 17TH

thru

WEDNESDAY FEBRUARY 28TH

9:00AM-5:00PM

UP TO 25% OFF
2015 CARMENERE

