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February 16-28,  
9am-5pm

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WEEKEND INVITE  
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Noon-5pm



# Latah Creek

## WINE CELLARS

*February 2019  
Newsletter 136*

## *Harvest 2018 Recap*

The 2018 harvest was uneventful, which was actually quite refreshing. After the past few years of harvest starting a month early, or mildew problems, or getting 75% of our grapes in a 3 week period, it was nice to have a year where everything went according to plan. We started on August 30th, with our Muscat Canelli, and ended with our Ancient Lakes Riesling on November 3rd.

The only change from what we forecasted was the addition of some Orange Muscat. A grower we had worked with a couple of years ago needed a home for his Orange Muscat grapes – apparently his normal buyer closed up and left him high and dry. Even though we hadn't planned on or really needed the grapes, this grower helped us in a time of need a few years ago so we decided to return the favor. Boy, am I ever glad we did! The grapes were harvested on September 21st, and we received just a little over 4 tons of grapes so we decided to use this small lot for our Moscato. I have to tell you, I think it is going to be one of our best yet, as the resultant wine is amazing! You can taste just enough orange to make this wine incredible. We've given out tank samples a couple of times, and everyone has absolutely loved it! This is one of my favorite parts of being a winemaker: taking a unique, nearly unknown grape variety that we had not planned on getting, and then being able to create an amazing, one-of-a-kind, delicious wine. This has always been done with reds, but I am so excited to branch into whites. Maybe this will lead to the production of more small-lot white varietals...

I guess one last thing that will be interesting is our Pinot Gris. Pinot Gris grapes are actually slightly pink and the juice right out of the press at harvest-time is sometimes quite dark. Usually the pink skin color does not transfer to the juice, and if it does, it disappears during fermentation. Well, our Pinot Gris currently sits in the tank, post-fermentation, with a slight blush-like hue. We'll see what it looks like after fining and filtering.

Cheers, Natalie

# Wine Spotlight

2016

## NATALIE'S NECTAR

A Sweet Tempranillo  
Wahluke Slope 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:** This year's deliciously sweet Natalie's Nectar is produced from a full-bodied Tempranillo. Aromas of dried plums and figs with nuances of fine leather while taste sensations of blackberry, fig, and tobacco mingle with dark cherry for a big finish.

**Food Pairing:** Serve by itself, with strong cheeses and dark chocolate. Or use in a variety of recipes to add extra flavor, such as Ellena's Quick and Easy Chicken Fajitas, Beef Stroganoff, and in a cream sauce over steak.



## WHITE CHOCOLATE MOUSSE

### Ingredients

1/2 cup sugar  
1/4 cup water  
5 egg whites, at room temperature  
3/4 pound white chocolate, finely grated  
2 cups whipping cream  
2 cups berries  
Natalie's Nectar

### Directions

Combine sugar and water in a small saucepan and bring to a boil, stirring occasionally until sugar melts. Then, cook without stirring until syrup reaches hard ball stage (225°F on a candy thermometer). Whip egg whites to form soft peaks, then add white chocolate. Reduce speed and slowly add the hot syrup mixture. Remove from mixer and cool to lukewarm. Whip cream until stiff and fold into mousse. Chill for at least 4 hours. 30 minutes before serving, add the berries to a medium bowl and pour enough Natalie's Nectar to just cover. Marinate the berries for 30 minutes. Remove the mousse from the refrigerator, and scoop onto individual plate. With a slotted spoon, place some berries on top of each plate, and serve.

### Ellena's Notes

### Wine Pairing

This pairs perfectly with our Natalie's Nectar or a bold red, like our Reserve Petite Verdot.

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

*Eat Simple, Eat Well.*  
**Ellena**



*We wish you all a blessed  
2019!*

*Mike, Natalie, and Ellena*



## Upcoming Releases

### Reserve Reds

The term RESERVE is not taken lightly here at Latah Creek. Wines that Natalie and I select to receive this elite designation must exhibit outstanding varietal character and exceptional balance. RESERVE labeled wines don't happen every year, but when they do you can expect a true wine treasure. These wines will age gracefully over the next decade, but don't be afraid to enjoy them now.

### Reserve 2014 Petit Verdot:

**We actually opened a bottle of this wine the other night for "quality-control".** It was absolutely stunning! The intensity of this varietal is unmatched, and this wine is a true testament to that. Plum, lavender, sage, and fine leather predominate, while red berries and toasted oak linger. We only made 1 barrel of this delectable treat (equaling 26 cases), so don't expect to see it around for long (especially if Ellena finds out where we've hidden it!)



### Reserve 2014 Cabernet Sauvignon:

I have to admit that I have always loved Cabs, but since almost every one of the 1,000 wineries in Washington State produces one, we stopped making a single-varietal Cab starting in 2000. We've still dealt with Cabernet Sauvignon since that time, but it was always blended with something else for our Reserve Red Blend. After Natalie's relentless badgering, she convinced me that we should produce a varietal Cabernet Sauvignon under our Reserve label. I never really knew how much I missed this variety until we sold out of our first Reserve Cabernet. So when we were preparing to bottle our newest Mike's Reserve Red, we reallocated a couple of barrels to another small-lot bottling of Reserve Cabernet Sauvignon. Only 66 cases bottled.

### Reserve 2016 Tempranillo:

This wine is the youngest among our upcoming Reserve Red releases, but that doesn't mean it is without mature, extraordinary flavor. Because this wine is so good, Natalie and I chose it to be the predominant feature (48%) in my next Mike's Reserve Red blend release, coming up within the next month or so. This wine is chock full of plum, red berries, and fine tobacco flavors and just thinking about it makes my mouth drool. We bottled this wine young to preserve its fruit-forward characteristics, a style I learned from my winemaking mentor John Parducci. Only 47 cases bottled.



### Orange Muscat:

As Natalie mentioned in our 2018 harvest recap story, we received just over 4 tons of Orange Muscat this year. Once the juice was here at the winery, Natalie and I knew this was a special treat! As the wine was fermenting, it became clear that this was too good to blend in with our Muscat Canelli, so we decided to turn our Moscato into an Orange Moscato this year. The biggest thrill of the year was walking into the winery the day we filtered this wine in preparation for bottling - the entire winery smelled like you were standing in the middle of an orange grove. This Orange Moscato won't be released for few months but I promise, once you taste it, you will fall in love! We are hoping that the grape grower will allow us to get this under contract so that we can receive this incredible variety every year.

Mike

**OF THE**  
*Wine*  
month

*February 2018*

**2016 NATALIE'S  
NECTAR**

**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

*February 2018*

**25% OFF**  
**ANYTHING**  
**CHOCOLATE**



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 509-926-0164 | www.latahcreek.com

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**PAID**

SPOKANE, WA  
 PERMIT NO. 118

**VALENTINE** *wine*

SAT & SUN | FEB 9 & 10  
 NOON-5PM

WINE AND CHOCOLATE...YUM!

**FRIDAY NIGHT | FEBRUARY 15 | 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](http://latahcreek.com/wine-club)

**FEBRUARY 16 - 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:

**2014 CHARDONNAY**

**2015 MALBEC**

**2016 PINOT GRIS**

**SATURDAY FEBRUARY 16<sup>TH</sup>**

*thru*

**THURSDAY FEBRUARY 28<sup>TH</sup>**

**9:00AM-5:00PM**

PLUS YOU CAN GET...

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

**UP TO 25% OFF**  
**2016 NATALIE'S NECTAR**

