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CALENDAR OF
EVENTS

SPRING RELEASE
WEEKEND INVITE

May 8
11:00am-7:00pm
May 9 & 10
11:00am-5:00pm



Latah Creek

WINE CELLARS

May 2026
Newsletter 167

The Pour by Natalie

A Monthly Featured Tasting Experience

Not just a flight. A thoughtfully curated journey through wine.

The Pour is my curated tasting experience available anytime you visit our tasting room.

Each month at Latah Creek Wine Cellars, we invite you to experience The Pour – a self-guided tasting designed by me to showcase a specific theme, story, or style of winemaking.

- a specific wine region
- a featured topic of interest
- different winemaking styles
- seasonal or limited-production releases

You'll enjoy a self-guided tasting, supported by detailed notes from me that walk you through:

- Why each wine was chosen
- What to look for in aroma and flavor
- Behind-the-scenes insights

Whether you're new to wine or a long-time fan, The Pour offers a relaxed, approachable way to explore wine with intention and insight.

Past themes include Discovering WA State Growing Regions, Single Varietals vs Blends, Awards and Ratings and what they really mean, Exploring the Terms Body and Texture in Wine, and so many more!

Want to Go Deeper? Join me LIVE!

Once a month, I hosts a live tasting experience built around that month's Pour. During this guiding class you'll: taste through the featured wines together, hear me share the story behind each selection, learn more about my winemaking process and philosophy, and get to ask me questions.

This live tasting is an optional bonus experience for guests who want a deeper connection and a more interactive learning opportunity.

17th Edition Discovering Washington State

IN THIS EDITION, I WILL TAKE A CLOSER LOOK AT OUR VERY OWN STATE. WASHINGTON STATE STANDS OUT AS ONE OF THE MOST UNIQUE AND DIVERSE WINE GRAPE-GROWING REGIONS GLOBALLY. THIS VARIETY IS WHAT ALLOWS SO MANY GRAPE TYPES TO THRIVE HERE. BECAUSE OF THIS, UNLIKE MANY WINE REGIONS AROUND THE WORLD, WASHINGTON CANNOT BE CATEGORIZED BY A SINGLE GRAPE VARIETY OR EVEN A SPECIFIC GROUP OF GRAPES. I WILL EXAMINE SIX OF THE GROWING REGIONS FEATURED ON OUR CURRENT WINE LIST, GUIDING YOU THROUGH THESE AREAS, EXPLAINING OUR SELECTIONS, AND DISCUSSING HOW THESE REGIONS INFLUENCE THE WINES.



Wine Spotlight

PINOT NOIR



I would love to create every varietal from each appellation in the state, but that simply isn't feasible. As a result, the idea of sourcing already produced, high-quality wines in limited quantities came to life. This 100% Royal Slope Pinot Noir beautifully captures the spirit of the N Collection project. As one of the smallest Washington AVA's, Royal Slope grapes are hard to come by, as are Washington State Pinot Noir! However, I was able to secure two barrels from the same grape source as my Brut Bubbles allowing me to bottle this remarkable wine.

Growing up, I didn't have much experience with Pinot Noirs, as my parents weren't particularly fond of this variety. However, after chatting with some of our tasting room staff, I felt inspired to explore! The grape is notoriously temperamental; the flavor profile from one winery can differ significantly from another in a different region or even right down the street. After tasting several Pinots from across Washington, I discovered that I genuinely enjoyed them! When my dad and I were doing a quality check on a bottle we had just bottled, he remarked, "I think this is a Pinot even I would drink!" This beautifully colored wine presents an enticing bouquet of cranberry, dried herbs, and a hint of cinnamon. On the palate, you'll find a delightful blend of Bing cherry, earthy notes, and subtle leather nuances. It's ready to enjoy now, but feel free to cellar it for a few more years.



ANALISA'S ORANGE CHICKEN

Ingredients

oil for frying (I use light olive oil)
1 lb chicken thighs, cut into bite-sized pieces
1/2 cup cornstarch + 1 tbsp, divided
2 tbsp flour
3 tbsp soy sauce, divided
1 egg white
1 tsp sesame oil
1/4 tsp ground pepper
1/3 cup water

1 cup jasmine rice
3 tbsp Pinot Grigio
3/4 cup fresh orange juice (I use some pulp store bought)
4-6 tbsp brown sugar
1 tbsp red wine vinegar
1/2 tsp grated ginger
1 clove grated garlic
Toppings:
Toasted sesame seeds
Green onions, thinly sliced

Directions

Heat an even, 1/4" thick layer of oil in a deep-fryer or large pot to 330-340°F. Meanwhile, in a large bowl, combine 1/2 cup cornstarch, flour, 1 tbsp soy sauce, egg white, sesame oil, ground pepper, and water. Whisk until you have a smooth, thin, paint-like batter. If the batter is too thick, add water a tablespoon at a time until the desired consistency is reached. Add the chicken pieces into the batter. Gently mix until all pieces are thoroughly coated. Deep fry the battered chicken for 5-7 minutes or until fully cooked and the coating is golden. Remove and drain on a wire rack or a paper towel lined plate; let rest for at least 15 minutes. While the chicken is cooking, make cornstarch slurry by combining 1 tbsp cornstarch with 2 tbsp wine and cook rice according to package directions. Then, once the chicken is resting, make orange sauce. In the same large pan or wok, combine orange juice, brown sugar, 2 tbsp soy sauce, vinegar, 1 tbsp wine, ginger, and garlic. Bring to a simmer over medium heat for about 1 minute to dissolve the sugars. Slowly stir in the cornstarch slurry while constantly stirring. Continue to simmer for 30-60 seconds until the sauce thickens to a glossy consistency. Add the fried chicken pieces to the sauce and toss quickly to coat each piece evenly with the orange sauce. Sprinkle toasted sesame seeds and thinly sliced green onions over the chicken. Serve immediately with rice.

Ellena's Notes

Analisa has been doing a lot of cooking at college, which was completely unexpected! She would send Natalie and I recipe after recipe to try. This is one of her favorites, so of course we HAD to make it. And of course, I adapted it a little with wine (my signature ingredient)! It was one of the most delicious dinners we've had in a long time! So much so, that I told Natalie it had to be in the next newsletter. It is a little more work than my typical recipes, but so worth it! I promise you'll love it!

Wine Pairing

This was wonderful with the rest of the Pinot Grigio bottle, but would be equally delicious with our Riesling if you added a bit of spice to the sauce. Natalie loved our Merlot, as a smooth, pairs with everything wine.



Use a gluten free flour and soy sauce

Eat Simple, Eat Well.
Ellena

Grandchildren Update

It's that time where Natalie lets me write about my grandchildren. I want to thank everyone for allowing me to pour out my love and affection for them in this way. I am so proud of the young women they are becoming - it is hard not to boast! The past 6 months have been a huge change for all of us, especially Natalie. With Analisa away at college and Paige becoming a driver, Natalie is feeling a little lonely.

Analisa (19 in one month!) loves the University of Washington. The first quarter she was home every 3 weeks, with Natalie visiting in between occasionally. But as the second quarter just came to an end, we realized she only came home once, to celebrate Paige's 16th birthday. While we are all sad to not see her as often, I know that it means she is adjusting and enjoying life over there! We'll see what the next year or so is like for Analisa, but she is considering a change in her major from Marine Biology to Psychology, with a minor in education. Having gone through school with ADD and taking a psych class, she realized how much she thinks she would enjoy coming alongside kids walking through the same struggles

she experienced. She is wondering if her being able to say "I know what it feels like," will allow kids to find some comfort. But she also took a marketing class last quarter and loved it (even though Natalie forced her to take it). That is what college is all about though, dipping your toe into all of these things to find a career path that will bring you joy.

Paige just turned 16 in February and is loving every minute of driving! She took drivers ed last summer and completed all of her tests before school even started, so she has been chomping at the bit to get out on her own! Paige decided to step away from band this year and focus on sports.

She played slow pitch softball this fall, and let me tell you, I was not prepared for the cold, windy weather. But, it was so great to see her become a leader and help the new freshman find a place to belong. Paige is an avid reader and is always telling me about

the new book she is reading. She asked for gift cards to Barnes and Noble for her birthday so she could buy her favorites for her overflowing bookshelves! She says when she is older, she wants a library in her house. I told her I am NOT helping her move! Paige is still wanting to be a winemaker and is hoping to work with Natalie and Mike a little over the summer. Natalie already has a to-do list full of website edits, filing, etc.! When Paige mentioned that she doesn't want to be a secretary, but

a winemaker, Natalie said, "Welcome to a small family business. You are everything here. Winemaker, marketing, CFO, secretary, the list goes on!" I'm not sure I want to listen to that all summer, so I may just have to retire!

Natalie and I take a trip just the two of us every year since she went to college. It started as a way for us to connect for a weekend, no matter where she ended up (at the time she was going to be a physical therapist). Even though I get to see her nearly every day, we have continued this tradition and expanded it to be a full week in Cabo. We have been to the same very small resort for the past 10 years, and it always warms my heart when they recognize us (the hostess at one of the restaurants screamed when she saw me this time). This year, Analisa got to join us ("per tradition" she said) and it was an experience I will never forget! How lucky am I that my daughter and grandchildren want to spend a whole week with me?

Until next time, Ellena (Meme)



OF THE Wine month

May 2026

2024 DRY ROSÉ

25% off 12 bottles
reg. \$204, sale \$153

20% off 6 bottles
reg. \$102, sale \$81.60

15% off 2 bottles
reg. \$34, sale \$28.90

June 2026

2025 PINOT GRIGIO

25% off 12 bottles
reg. \$168, sale \$126

20% off 6 bottles
reg. \$84, sale \$67.20

15% off 2 bottles
reg. \$28, sale \$23.80

Sale **OF THE** month

May 2026

25% OFF
GLASSWARE



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FRI | MAY 8 | 11AM-7PM
SAT & SUN | MAY 9 & 10 | 11AM-5PM

Spokane Winery Association's &
 Latah Creek Winery's
 Spring Release Weekend

FRIDAY | MAY 22
3:30PM-4:30PM & 5PM-6PM & 6:30PM-7:30PM

WineClub Member Exclusive
 WineClub Party
 - Reservations Required -

TBD JUNE

Stay tuned for details of another class by Natalie!

FRI | JULY 17 | 11AM-7PM
SAT & SUN | JULY 18 & 19 | 11AM-5PM

Latah Creek's **44th** Anniversary
 Customer Appreciation Party

You are invited to our Annual

SPRING

**RELEASE
 WEEKEND**

20% OFF SWEET RIESLING
 BOTTLES

35% OFF SWEET RIESLING
 CASES

20% OFF ALL CASES
 MIX & MATCH OK

UP TO **25% OFF**
 2024 DRY ROSÉ

Sip OUR AWARD-WINNING WINES,
Snack ON ELLENA'S COOKIN', &
Celebrate OUR NEWEST RELEASES

FRI, SAT, & SUN
MAY 8, 9, & 10
11:00AM-5:00PM
 - EXTENDED HOURS ON -
FRIDAY MAY 8 - 5PM-7PM!

NEW WINE RELEASE: SANGRIA NO.10!

