

Tassel Ridge Winery Winter 2012 Events

Tassel Ridge Wines... *Simply Extraordinary™*

January

Friday, Saturday, & Sunday, January, 7, 8, & 9

Tassel Ridge 2009 Iowa Marquette Release
9:00 a.m.–6:00 p.m. Friday
10:00 a.m.–6:00 p.m. Saturday
12:00–6:00 p.m. Sunday

Join us for the release of our new Tassel Ridge 2009 Iowa Marquette! This balanced, dry red wine has aromas of dried figs, blackberries, and baking spices. With its well-integrated tannins, hints of blackberry, plum, dark chocolate, and white pepper follow on the palate. Made entirely from Marquette grapes grown in our Mahaska County, Iowa, vineyards, 2009 Iowa Marquette was fermented and aged in new French oak for one year and then aged in French, Eastern European, and American oak for 11 months. It pairs well with steak or prime rib. On Saturday and Sunday between 1:00 and 4:00 p.m., Tassel Ridge Chef Linda DeJong will be grilling steak bites for you to sample along with the 2009 Iowa Marquette.



lead a tour of the cellar. Advance reservations required by Wednesday, January 11. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$50 per person, plus tax—Harvest Club Member & 1 Guest Price: \$45 per person, plus tax (dinner, wine paired with each course, and gratuity)

Saturday, January 14 —Winemaker's Dinner 6:30 p.m.—Wine Tasting 7:00 p.m.—Dinner Seating

Enjoy a three-course culinary masterpiece created by Tassel Ridge Chef Linda DeJong and Winemaker Nadia Hetzel. Featuring Steak au Poivre Vert (steak with green peppercorn sauce) and just released Tassel Ridge 2009 Iowa Marquette, dinner will begin with a Mixed Baby Green Salad with Dried Cranberries, Glazed Pecans, Blue Cheese Crumbles and Raspberry Vinaigrette paired with Tassel Ridge *Candlelight*. And for dessert, indulge in a Flourless Chocolate Cake paired with Tassel Ridge *Finalé Iowa Red*. During dinner, Nadia will describe the different characteristics of each of the wines and explain why they pair with each course. After dinner, she will



Friday, January 27—Wine & Fondue Dinner 6:30 p.m.—Wine Tasting 7:00 p.m.—Dinner Seating

Warm up at Tassel Ridge Winery while enjoying a three-course wine and fondue dinner for two! Begin with a California Salad and then dip assorted crusty breads into our Signature Cheese Fondue paired with Tassel Ridge *Candlelight*. For dessert, enjoy an assortment of fresh fruits and Chef Linda's amazing homemade Marshmallows dipped Tassel Ridge *In the Dark* Chocolate sauce. Finally, cap off the evening with a cup of our special Hot Chocolate featuring Tassel Ridge *Finalé Raspberry* dessert wine. (Please note that there will be no meat served with this meal.) Advance reservations are required by Wednesday, January 25. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$70 per couple, plus tax—Harvest Club Member & 1 Guest Price: \$60 per couple, plus tax

Friday, Saturday, & Sunday, January 27, 28, & 29—A Perfect Valentine Gift—

Sweethearts Rosé
 9:00 a.m.–6:00 p.m. Friday
 10:00 a.m.–6:00 p.m. Saturday
 12:00–6:00 p.m. Sunday

Tassel Ridge *Sweethearts Rosé* will be released just in time for Valentine’s Day. A sweet rosé in a heart-shaped 500 ml bottle, it’s a perfect gift for Valentine’s Day or any romantic occasion!



Available only at Tassel Ridge Winery and in limited supply, *Sweethearts Rosé* won’t last long. (Note that these heart-shaped bottles cannot be shipped.)

Saturday, January 28

Bowl Party Appetizer Cooking Demo
 1:00–3:00 p.m.



Chef Linda DeJong will show you how to make great appetizers that are perfect for any Bowl Party and pair them with specially selected Tassel Ridge wines. Sample the appetizers and take home the recipes. We also have a large selection of wine and wine-related items that would make perfect gifts for any Bowl Party host.

Advance reservations required by Wednesday, January 25. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax

February

February is wine and chocolate month at Tassel Ridge Winery!

Saturday, February 4

Chocolate Lovers Cooking Demo
 1:00–3:00 p.m.

If you’re a chocolate lover, then this event is for you! Indulge in an afternoon of chocolate at Tassel Ridge Winery. Chef Linda DeJong shows you how to make decadent chocolate creations including Flourless Chocolate Cake and Chocolate Pots de Crème Tarts and homemade marshmallows to float in our signature Hot Chocolate made with Tassel Ridge *Finalé Raspberry* dessert wine. Sample the chocolate creations and take home recipe cards. Advance reservations required by Wednesday, February 1. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax

Friday, Saturday, & Sunday, February 10, 11, & 12—Wine & Chocolate Weekend

9:00 a.m.–6:00 p.m. Friday
 10:00 a.m.–6:00 p.m. Saturday
 12:00–6:00 p.m. Sunday

Bring your Valentine to Tassel Ridge Winery for a wine and chocolate pairing experience featuring award-winning Tassel Ridge wines paired with fine European chocolates from Chocolaterie Stam. Discover why wine and chocolate is a match made in heaven! No advance reservations are required. This divine wine and chocolate experience is available anytime during our regular business hours this weekend.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax



Friday & Saturday, February 10 & 11

Valentine's Wine Dinner

6:30 p.m.—Wine Tasting & Cheese Reception

7:30 p.m.—Dinner Seating



Treat your Valentine to a romantic evening at Tassel Ridge Winery. Begin with a wine and cheese reception in our Tasting Room and then enjoy a gourmet three-course dinner. A Mixed Green Salad with *Candlelight* House Dressing will be served with Tassel Ridge *Candlelight* followed by Beef Tenderloin with an *In the*

Dark reduction and served with Roasted Baby Reds and Seasoned Green Beans and paired with Tassel Ridge *In the Dark*. For dessert, a decadent New York Style Cheesecake with *Chocolate Granfinalé* sauce and fresh Blackberries will be paired with Tassel Ridge award-winning *Chocolate Granfinalé*. Choose from an intimate table for two or a larger table for a group celebration.

Advance reservations required by Wednesday, February 8. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$60 per person, plus tax—Harvest Club Member & 1 Guest Price: \$55 per person, plus tax (dinner, wine paired with each course, and gratuity)

Turn your Romantic Valentine's Evening into an Overnight Getaway! Overnight Getaway packages include Tassel Ridge Winery's Valentine's Wine Dinner for two; a special VIP Winery tour at 5:00 p.m.; your choice of an overnight stay at the McNeill Stone Mansion bed and breakfast in Oskaloosa or at the Country Inn & Suites in Pella; and a beautiful welcome basket with two souvenir wine glasses, bottle opener, and your choice of a bottle of Tassel Ridge *Oskyfizzante® Red* or *Oskyfizzante® White* wine. Prices start at \$280, plus tax. For reservations, contact the Winery at 641.672.WINE (9463) by Monday, February 6.



Friday, Saturday, & Sunday, February 17, 18, & 19

Tassel Ridge *American Merlot* Release

9:00 a.m.–6:00 p.m. Friday

10:00 a.m.–6:00 p.m. Saturday

12:00–6:00 p.m. Sunday

Join us for the release of our anxiously awaited Tassel Ridge *American Merlot*. This is a dry red wine with red and black fruit and oaky notes on the nose. Deep in color, it has round, chewy tannins with intense flavors of cherry and blackberry and a finish that hints of oak, chocolate, and vanilla. *American Merlot* will pair well with steak, a hearty beef stew, or your favorite cut of pork. On Saturday and Sunday between 1:00 and 4:00 p.m., Tassel Ridge Chef Linda DeJong will be grilling steak bites for you to sample along with the *American Merlot*.



Sunday, February 26

Red Wine Lover's Marquette Tasting and 2009 Iowa Marquette Wine Dinner

5:00 p.m.—Wine Tasting in Cellar

6:00 p.m.—Dinner Seating



At our Red Wine Lover's Event in November, we tasted the 2009 Iowa Marquette just after bottling. Now, taste the 2010 Iowa Marquette and the 2011 Iowa Marquette in the barrels and compare them to the 2009 Iowa Marquette. Following the Marquette tasting, enjoy a three-course dinner featuring a mixed grill with a lamb chop, a beef tenderloin medallion, and peppered pork loin paired with the 2009 Iowa Marquette. Advance reservations required by Wednesday, February 22. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$55 per person, plus tax—Harvest Club Member & 1 Guest Price: \$50 per person, plus tax (dinner, wine paired with each course, and gratuity)

Away from the Winery:

Friday, February 3

Heart of Iowa Wine Trail "Tropical Wine Festival"
6:00–9:00 p.m.



Location: Des Moines Botanical Center, 909 Robert D. Ray Drive
Tickets: \$35 per person—Advance Purchase \$30 per person

Escape the Iowa winter for an evening and enjoy the warmth and beauty of the Des Moines Botanical Center. Sample some of the best Iowa wines and enjoy an array of hors d'oeuvres. Wear your favorite tropical attire and you could win a prize for the best male tropical outfit, the best

female tropical outfit, or the best original tropical outfit. Bottles of the wines sampled at the event can be purchased from the wineries to enjoy during the evening or to take home.

Advance tickets can be purchased at Tassel Ridge Winery and the other Heart of Iowa Wine Trail member wineries. For a listing of member wineries, visit www.heartofiowawinetrail.com.

Friday, February 17

Des Moines Metro Opera
Wine & Food Showcase
4:30 p.m.—Patron Pre-event
5:30–8:30 p.m.—Grand tasting
Location: Downtown Des Moines Marriott

Sample a selection of Tassel Ridge wines at Des Moines Metro Opera Wine & Food Showcase at the Downtown Des Moines Marriott.

Patron Tickets: \$100 per person (includes exclusive early entrance to Grand Tasting)

Grand Tasting Tickets: \$50 per person—Advance Purchase \$35 per person

For more information and to purchase advance tickets, visit www.desmoinesmetroopera.org.

March

Thursday, March 8

Wine Trivia Night at Tassel Ridge Winery
6:00–8:00 p.m.

Test your knowledge of wine trivia at Tassel Ridge Winery's first Wine Trivia Night. Gather your friends and come play *Winerd*®, the game that is the fun way to learn about wine. Enjoy a glass of your favorite Tassel Ridge wine along with our special Tassel Ridge *Candlelight* Caramel Sweet Popcorn, Parmesan and Garlic Savory Popcorn, and warm Pizza Fondue with Herbed Breadsticks. There will be fun prizes for the winners and take home recipe cards for everyone. You can even buy the *Winerd*® game so you can continue the fun at home! Advance reservations required by Tuesday, March 6. Contact the Winery at 641.672.WINE (9463) for reservations.



Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10 per person, plus tax (includes 1 glass of your favorite Tassel Ridge wine, appetizers, and gratuity)

Saturday, March 10—Wine Reductions 101 1:00–3:00 p.m.

Tassel Ridge Chef Linda DeJong will begin by explaining how wine reductions complement flavors. Then, she will show you how easy it is to make amazing wine reductions including a Tassel Ridge *In the Dark* red wine reduction perfect for a steak, a Tassel Ridge *Finalé Blackberry* wine reduction perfect with pork, and a Tassel Ridge *Iowa Brianna* white wine reduction for chicken. Sample the meats with their complementary wine reductions and take home recipe cards. Advance reservations required by Wednesday, March 7. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax



Saturday, March 17—Not a Fan of
Corned Beef & Green Beer Wine Dinner

6:30 p.m.—Wine Tasting
7:00 p.m.—Dinner Seating

Not a fan of corned beef and green beer? Then this dinner is for you! Enjoy three specially selected courses beginning with a Mixed Green Salad with Blue Cheese Crumbles, Dried Cranberries, Glazed Pecans, and a Raspberry Vinaigrette paired with Tassel Ridge *Candlelight* followed by an elegant Rack of Pork with Pear Apple Compote paired with Tassel Ridge *2008 Iowa St. Croix*. For dessert, enjoy a warm apple tart paired with Tassel Ridge *Iowa Prairie Snow™* iced wine. Advance reservations required by Wednesday, March 14. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$45 per person, plus tax—Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (dinner, wine paired with each course, and gratuity)



Saturday, March 24

Moroccan Inspired Wine Dinner

6:30 p.m.—Wine Tasting
7:00 p.m.—Dinner Seating

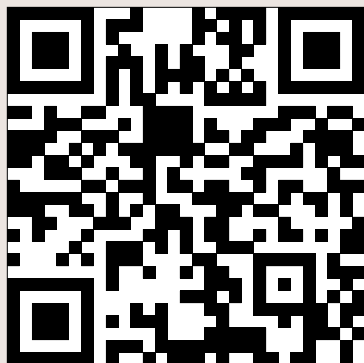


Enjoy an evening under a colorful Moroccan-style tent in the Tassel Ridge Winery Visitors' Gallery. A three-course dinner will feature honey lamb kabobs, Couscous Royale with chicken and a variety of vegetables seasoned to your taste with Harissa Paste, and an array of delicate Moroccan desserts. Each course will be paired with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, March 21. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$45 per person, plus tax—Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (dinner, wine paired with each course, and gratuity)

Watch for additional April events in the next issue of *Simply Extraordinary*.

Scan the QR Code to the right with your smart phone to go directly to our events page online.



April

Sunday, April 15

Celebration of Spring Wine Dinner

6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating

Celebrate the flavors of spring with a three-course dinner at Tassel Ridge Winery. Begin with Fava Bean Bruschetta paired with Tassel Ridge *Oskyfizzante® White*. Then enjoy Salmon with Arugula Sauce, Spring Risotto, Fresh Peas with Mint, and Greek Easter Bread paired with Tassel Ridge *American Chardonnay*. For dessert, a dark chocolate Pots de Crème will be paired with Tassel Ridge *Finalé Blackberry*. Advance reservations required by Wednesday, April 11. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$45 per person, plus tax—Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (dinner, wine paired with each course, and gratuity)