

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Spring 2012

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Turn your
Meals into
Spring Feasts
with Tassel Ridge® Candlelight



Candlelight is a semi-sweet, light white wine with tropical fruit aromas on the nose, citrus notes on the palate, and a crisp, clean finish. Made from Chardonnay grapes, *Candlelight* pairs well with seafood and poultry dishes. Serve chilled. Store at 55°F.



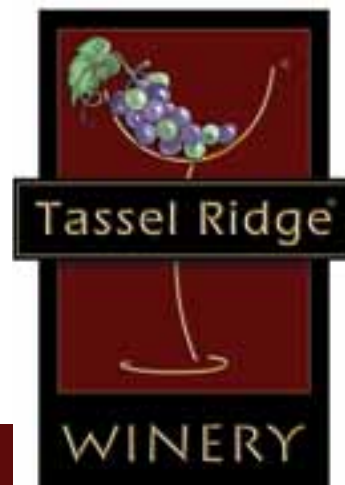
1681 220th St
Leighton, IA 50143
between Pella and
Oskaloosa on Hwy. 163

641.672.WINE (9463)
www.tasselridge.com

Mon–Fri, 9 a.m.–6 p.m.
Sat, 10 a.m.–6 p.m.
Sun, Noon–6 p.m.

Tassel Ridge wines are sold at the winery and over 350 retailers in Iowa. For a complete list of retailers visit www.tasselridge.com/retail. Order wine by telephone at 641.672.WINE (9463). We offer shipping within Iowa and to select states. Adult signature required for receipt of wine.

Tassel Ridge Candlelight...*Simply Extraordinary®*



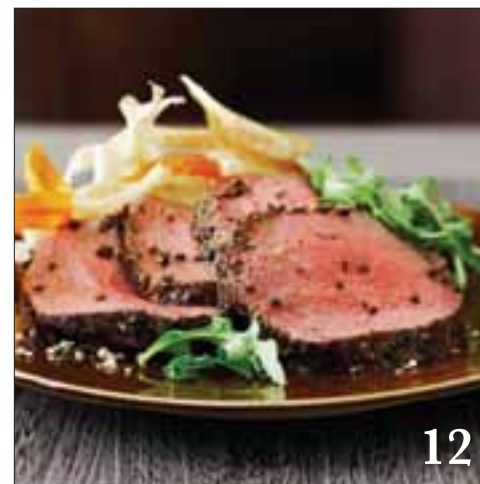
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Meet the Tassel Ridge Team



John Jansen is one of our Sales Representatives. He is responsible for sales and delivery of Tassel Ridge wine to the western half of Iowa. His territory includes, but is not limited to, the cities

John Jansen

of Council Bluffs, Sioux City, Storm Lake and Algona.

While hosting wine tastings, John enjoys meeting and getting to know a wide range of people in his day to day travels and being able to witness the expressions on peoples' faces when they taste our wine for the first time. He considers this opportunity "priceless." In his experience, most of the comments that he receives about our varieties is how impressed people are with the taste and quality of wine that is produced in Iowa.

Another joy that John has in his Sales

Representative role is his part in expanding Tassel Ridge Winery's footprint to new retailers in Iowa and seeing the excitement and enthusiasm when these retailers see their customers buy and enjoy our wines.

John's favorite Tassel Ridge wine pairing is the decadent treat of our *Finalé Raspberry* served with dark chocolate.

Prior to joining Tassel Ridge Winery, John received a Bachelor of Arts degree in Business Management and spent more than 10 years in the sales field. ■



As our Cellar Assistant, Jonita Boyer has many diverse duties, assisting our Winemaker, Nadia Hetzel, in tasks that involve the arrival of the juice and/or fruit to bottling and packaging our wines—and everything in between!

Jonita Boyer

Jonita helps with the crush equipment before, during and after harvest. In addition, she racks and transfers wine, filters, adds sugar, as well as other areas of wine production. Jonita also completes a variety of cleaning and order processing duties.

Jonita has a real passion for learning the characteristics of the grape varieties and how they make different wines. She also enjoys the "science" of wine making utilizing different yeasts and additives to change the wines. One of her favorite things about her job occurs during harvest time. She enjoys sampling the harvest and comparing it to the many unique finished products. Another

favorite part of her job is when she gets to "brag" about the new things at the winery to guests who stop by to visit.

Preferring to snack with her wines, Jonita enjoys trying different cheeses with the varieties. Her favorites are *Iowa LaCrescent* and on a particularly stressful day, her "go-to" is *Oskyfizzante® Cranberry*.

Prior to her Cellar Assistant position at Tassel Ridge, Jonita worked in our vineyard, back in the days of hand harvesting. Jonita also worked on her family farm and earned a degree in Agriculture Education from Iowa State University. ■

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

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As the weather warms up, lighter fare like salads become attractive. A rich salad with avocados, artichoke hearts, olives, garbanzos, tomatoes, and green vegetables is almost a meal in itself. With Tassel Ridge *Candlelight*, it becomes a feast. Check out the recipe on page 4.

Big, dry, red wines need some aging after their final fermentation and aging in oak barrels provides some complex

flavors that are very food friendly. There are many issues to be addressed when specifying the barrels that are best for each wine. The details are discussed in the article beginning on page 6.

Social media, especially Facebook and Twitter, are communication vehicles used by more and more of our friends and customers. Read on page 11 about the ways that Tassel Ridge Winery engages social media to stay in touch.

Beef is the four season meat that is very popular. Read about how beef can be paired with Tassel Ridge dry red wines in an article that begins on page 12.

Occasionally, we are asked where people can purchase grape seeds that can be used to plant a vineyard. Our article about where our vines come from starts on page 17.

Our events program for Spring 2012 contains a diverse program of dinners and other events that showcase our wines and foods that pair with them. Check it out beginning on page 20.

You can take a virtual tour of our vineyards via links on page 25.

The April 1 edition of *Simply Extraordinary* concludes with a list of our retailers and restaurants on pages 26 and 27 and two articles on interesting retailers on page 28. You can test your wine knowledge on page 29.

Enjoy your Spring!

Bob Wersen, CSW
Tassel Ridge Winery Founder and Owner

California Salad

1 head Romaine lettuce, chopped into bite-sized pieces
3 stalks fresh celery, chopped into bite-sized pieces
2 large tomatoes, sliced ½ inch wedges
1 cucumber, peeled and sliced
2 avocados, sliced into ½ inch wedges
1 jar artichoke hearts marinated in oil
1 can garbanzos
½ can black olives
Dress with Italian dressing

Dress, toss, and serve salad with Tassel Ridge Winery *Candlelight* wine

This salad symbolizes warm weather and gracious living. With an artisan like bread and *Candlelight* from Tassel Ridge Winery, you've got an entire meal!

Preparation involves nothing more than washing and chopping. Put the Romaine, celery, and cucumber in a wooden salad bowl and toss. Arrange tomatoes around periphery of salad so that the bottoms of the wedges touch each other. Place the avocado slices between each of the tomato slices so that the colors alternate green and red. Then, put the artichoke hearts, garbanzos, and olives in the center of the ring of tomatoes and avocados. You now have a show piece of a salad!

Makes 4 servings

Candlelight Balsamic Vinaigrette

Ingredients:

⅓ cup extra virgin olive oil
(set aside)
⅓ cup balsamic vinegar
⅓ cup *Candlelight* white wine
1 Tbsp minced shallot
1 Tbsp Dijon mustard
2 tsp of dried thyme
salt and pepper to taste

Directions:

Combine all the ingredients except for the oil in a blender or food processor. Add the olive oil a drop at a time to begin the emulsion. As this begins to emulsify, the oil can be added in a slow stream. Continue to blend for a few minutes and pour over your favorite salad or serve in a dish.

Optional additions—If you want to add some protein to your salad, consider adding one of the following:

- Grilled and sliced boneless, skinless chicken breast on each serving
- Grilled salmon filet topped with dill weed and black pepper on each serving



Barrels: 101

By Kari DeBruin

In the past editions of *Simply Extraordinary*, we’ve discussed how making wine is a delicate combination of art and science. We’ve discussed the challenges of growing grapes in a cold climate, the science behind the aromas and tastes of the wine attributes and the artful bottling process. In this article, we will explore the art and science of aging wine in barrels.

Why We Age Wine in Barrels

Storing and aging wines in barrels is a tradition and solution that dates back centuries. While a variety of woods such as cherry, pine, redwood, and walnut can be used in constructing wine barrels, most barrels are constructed

of French Oak or American Oak (see sidebar on page 8 for more detail). Oak has proven to have a profound effect on wine, affecting the wines’ color, flavor, tannin level and texture without overpowering it. Depending upon the type of wood used, its grain width and the way it was prepared, the chemical properties of the wood interact with the juice to enhance the flavors adding vanilla, toasty, spicy, buttery, butterscotch, tea, and oak overtones. Due to the porous nature of wood, other qualities can be imparted through evaporation and low levels of oxygen exposure, creating an ideal aging environment.

Both white and red wines can be aged in oak barrels. However, some whites

are too delicate to age in oak, causing the oak flavor to take over. With red varietals, the relationship usually tends to be more harmonious. According to our winemaker, Nadia Hetzel, choosing the right barrel is the most important decision when producing a fine red wine. In reference to barrel selection, Hetzel states, “Where an artist would choose their colors, the winemaker would choose what flavor and aromatic nuances they wish to find in the finished wine. American oak gives us more lactones which are sweeter aromatics like vanilla and coconut where French oak is well noted for baking spices and coffee aromas. Will the artist use broad brush strokes or short brush strokes? Will the winemaker choose a loose grained wood, allowing more



photo by Alan Adams

oxygen exchange and speeding up the time the wine stays in oak? The wine may be largely dominated by aromas resulting from the toasting process. Will the winemaker choose a tight grained wood, allowing less oxygen exchange and increasing the oak aging process, causing the flavors to be more layered and complex as the fruit components change? The oak flavor would be more pronounced, increasing the mouthfeel and altering the fruit character. Whatever choice is made, the resulting wine is destined to become a work of art.”

Barrel Options

As Nadia mentioned, it is crucial to know the desired end product when choosing the types of barrels a winemaker will use. The same wine in

“Where an artist would choose their colors, the winemaker would choose what flavor and aromatic nuances they wish to find in the finished wine.”

different barrels will taste completely different. Because our Iowa grown grapes have almost no tannins, we are

looking for our barrels to impart a fruit forward taste while helping increase tannin levels.

Hetzel states that there are three main factors that impact how much and what type of flavors and aromas a barrel will release into a wine. These factors are tightness of grain, toasting level and wood seasoning. Oak trees growing in wetter regions will grow faster and therefore will have wider grains, which translates into more oxygen uptake in the wine. Drier climate oaks have tighter grains, allowing less oxygen exchange and increasing the wine aging time.

The tightness or thickness of wood rings directly relates to the oxygen exchange rate. Oxygen matures the wine, builds larger molecules, structure, and mouthfeel, resulting in more

harmonious flavors. The tightness of the grain is determined by measuring the width of age rings.

An extra tight grain selection is measured at 1.5mm and below. The extra fine grain allows for a gradual extraction, producing a gentle wood intake. For best results, the wine should be aged longer than 14 months.

A tight grain selection starts at an average of 2mm. Tight grain offers more wood intake into the wine depending upon the toasting style used. Twelve months or more is the ideal maturation time with this grain selection.

Wider grain or Burgundy Selections range from 2.5–3.5 mm. This selection offers more tannins and less aromatics. The optimal length of aging in this selection is 8 to 12 months.

The next factor is the toasting process. Nadia offers the following scenario, “Imagine roasting a marshmallow—the hotter it gets, the more the flavors caramelize. The higher the heat the more aromas are released. If it gets too hot, it becomes charred. The aroma compounds a winemaker is particularly interested in are lactones. These are aromas such as coconut and vanilla that are extracted early on in the wine aging process. Lactones come from the toasting process. The parts of the barrel which are toasted do not contribute as much wood tannins (ellagitannin) to the wine as untoasted wood. If you are looking to increase the ellagitannins in your wine, you might consider a barrel without a toasted head.”

When ordering a wine barrel, the winemaker can request that the inside of the barrel be toasted or charred with fire in degrees of light, medium or heavily toasted. Lighter toasting

produces the most oak flavors and tannin in the wine. Heavier toasting imparts a more dimensional charred flavor to the wine.

The third factor is the seasoning of the wood. After the wood has been cut into planks it is laid outdoors to dry and “season.” While exposed to the natural elements, the harshest tannins are washed out. The seasoning time can range from a few months to a few years depending upon the elements and the desired end results. Skipping this process would lead to excessive tannin extraction, overwhelming the wine flavor.

aromas don’t overwhelm the fruit of the wine while still building structure.

We are looking to add new barrels to store and age our Marquette. We plan on ordering a hybrid of French and American oak, with a tight grain. We will then age the wine for approximately 2 years to pull out just the right amount of tannins.

We also use two large format barrels. These barrels are used for fermentation for 1 week to 2 weeks. Often times, our wines are fermented in stainless steel tanks. However, for certain varieties the flavor is improved if fermented in oak.



200 gallon French Oak barrels

Wood Notes

Similar to different grapes producing different wines, different woods will produce different flavors in the wine. Therefore, the wood used in making barrels plays a large role in the fermentation and aging process of the wine that will be stored inside. The two main types of wood used are American Oak and French Oak.

American Oak is typically harvested from Missouri, Minnesota and the Appalachians. All three types work well for both red and white wines, however, the impact that they leave on the different wines is as unique as the location from which the wood is originally derived.

For example, for white wines, Oak from Missouri will add the taste and aroma of coconut and vanilla. Meanwhile, when used with red wines, it simply highlights the fruity quality of the wine.

Minnesota Oak tends to “bring the fruit forward” which means that the fruitiness of the wine is the first thing notable on the palate. The woodiness or oak flavor is in the background flavor and has a hint of nuttiness in its flavor.

Appalachian Oak has a spicier, sometimes peppery influence on the juice.

French Oak typically comes from one of the five main forests in France: Allier, Limousin, Nevers, Trancas and Vosges. The trees from these forests are seen as having wood that have the desirable, distinctive qualities that will impact their finished wine. French oak typically has a tighter grain requiring the wood to be split for use. Because of this, only about 20–25% of the tree can be utilized, thus driving up the price of a French Oak barrel. In fact, a French Oak barrel may cost twice as much as its American Oak counterpart.

Yet, despite its higher price, the silky soft tannins that translate into light fruity flavors in the wine, still make French Oak a favorite among winemakers.

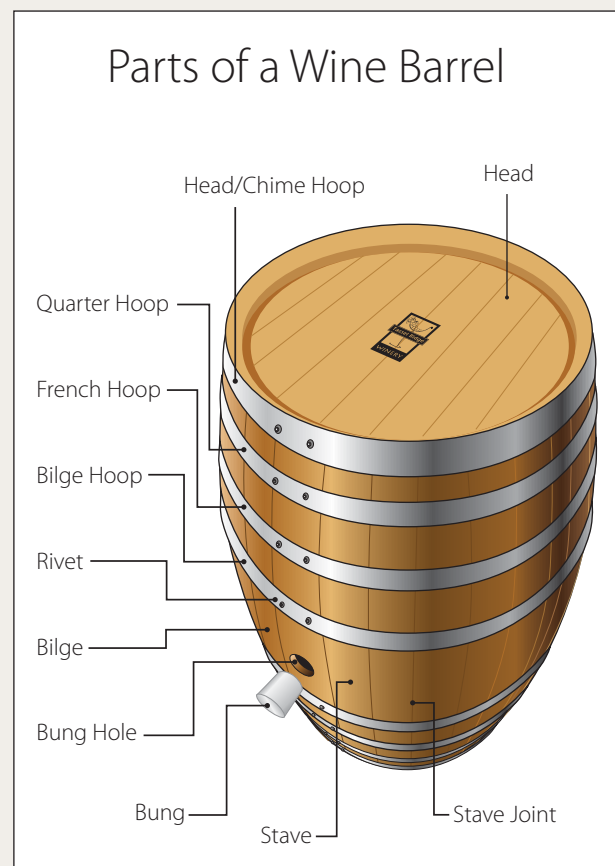
Barrel Construction

The construction of wine barrels, or cooperage, requires a great amount of skill. Although the making of wine barrels dates back centuries, the techniques used have changed very little over the years. Due to its unique characteristics, most wooden wine barrels must be made by hand.

The parts of a wine barrel are the wooden planks, called staves, and 6–8 galvanized metal hoops. In many cases, winemakers can custom order the placement of the end hoops so that they will match up with their storage racks.

When building the barrel, the wine barrel maker, or cooper, begins by selecting high quality staves. The staves are placed inside a metal hoop that serves as a template. Additional metal hoops are used, forcing the staves to stay in place; this step is

known as “mise en rose” or “raising the barrel.” Next, the partially formed barrel is dampened and placed over a wood fire. Depending on the toasting ordered, the inside staves of the barrel will be charred in categories of light, medium, or heavily toasted.



Heating the staves causes them to become pliable allowing the Cooper to arch and tighten them into the shape of the barrel. The staves are held trussed until the final metal hoops are in place. The staves are then trimmed and shaped in order accommodate the barrel heads. The custom fit heads are assembled to provide a perfect seal. The barrel is then tested to ensure it is watertight. When these steps are completed, the Cooper will sand and plane the barrel to bring out the beauty of the wood and showcase the workmanship.

barrel, however, the results are not the same as that of a new barrel. It is beneficial to the winemaker to stagger their inventory of barrels so that they have a nice quantity of new, used and spent barrels.

Alternatives to Oak Barrels

When purchasing or replacing barrels is not a viable option, there are alternative techniques used to impart the oak characteristics and

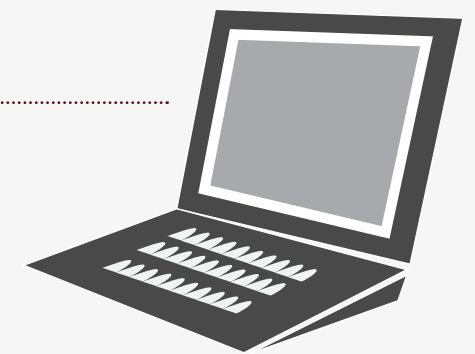
influences into the wines. There are a variety of oak additives that can be used at different stages of wine making. During the pre-fermentation, oak powder is useful. During the fermentation stage, oak granulates are the product choice, particularly when a shorter fermentation stage is needed. Lastly, during the malolactic fermentation and aging phases, oak chips, segments and staves can all be used.

The smaller products, such as the oak powder additive, provide a quicker extraction of the oak compounds. For longer phases, larger sized products such as segments and staves prove to be beneficial.

Although these techniques may offer a cost savings, they usually don't offer the same results as barrel aging. So, we will use barrel alternatives for lower priced wines. ■



Hey Friends, Follow Us!



Do you Facebook? Do you Tweet? *We do!*

By Kari DeBruin

Tassel Ridge Winery started using Facebook in early 2009, and started on Twitter shortly thereafter. We currently have 4,100 Facebook followers and 8,100 Twitter followers. Are you one of them? If not, would you like to be?

We entered the world of Social Media because of the opportunity to reach many people at once. It lets us connect and communicate with guests, customers, friends, and future friends. It also allows them to communicate with us—sharing their thoughts and feelings about their experience with Tassel Ridge Winery and our wines. Our Facebook and Twitter accounts help our followers learn of our special events, launches of our new products, and our daily activities such as bottling and harvesting.

Our Assistant Tasting Room Manager, Derek Whittington, is our window to the web and helps us connect and stay connected with our friends. As one of our most “tech savvy” employees, Derek was our obvious choice to take on the social web world. Derek enjoys doing the posts and updates, and likes to keep it flexible. Sometimes, he will

post about events that are happening at the winery, wine tastings, photos of daily activities, etc. He wants our followers to be able to see and stay connected with their Tassel Ridge experience.

Since the only real cost is personal time, Derek feels that social media is a viable tool to utilize in today's technology driven world. He has seen people sign

up for our events from these sites, find wine at their local retailers, and find wine tastings in their area.

Derek's posts and tweets have been so popular that he has been invited to present on Social Media at the Eastern Winery Exposition in Lancaster, Pennsylvania this upcoming March, and has been recognized by several wine bloggers and industry experts as well. ■



Derek has been a member of the Tassel Ridge Winery team for the past 3 years. In addition to managing our Facebook and Twitter presence, he schedules and trains tasting room workers and manages the gift shop merchandise and our Harvest Club.

He is a certified food safety manager, TIPS trainer, and recently became a Certified Specialist of Wine through the Society of Wine Educators.

Derek is passionate about wine and continuing his wine education. He has begun his studies for the Certified Wine Education examination and is preparing to become a certified sommelier.



Find us on Facebook
<http://www.facebook.com/tasselridgewinery>



Join us on Twitter
<http://twitter.com/tasselridge>



photo courtesy of the Beef Checkoff

The Flavor Factor

By Kari DeBruin

Beef. It is one of the most sought after proteins of our day. From backyard grilling to the finest restaurants, beef remains the number one entrée choice. While we know what we like to eat, we don't always understand the "flavor factors" that are behind the mouth watering, melt in your mouth amazing flavors of our favorite foods. We are usually simply driven by our basic likes and dislikes. Most of us have a basic understanding of the four fundamental tastes: sweet, sour, salty and bitter, but there is another taste on the flavor scene. This fifth taste is known as *umami*

(pronounced oo-MOM-ee), which means "delicious" in Japanese. Umami is often times described as meaty, savory, and delicious. So, what makes up the umami taste? Well, quite simply, it is the glutamates. Glutamates are the salts that are present in the amino acids, as well as other small molecules, called nucleotides.

So, what does umami have to do with Beef? Beef is full of flavor, encompassing all of the fundamental tastes of sweet, sour, salty, bitter and umami. It is the chemistry and harmony of flavors that makes beef the powerful, flavorful favorite. Since beef

contains glutamates and three different types of nucleotides, the great flavors combine and contribute to the umami appeal of beef. It is meaty, savory, and delicious—all on its own. Now, add a layering of other umami ingredients and it will only amp up the flavor appeal, and explains why we love our steaks with mushrooms, onions, tomato sauces, and of course wines!

All the same, how do we know that we will have the best flavor in our beef? Simple—we look at how the beef is produced, which of course, begins on the farm. We are lucky enough to live in a country that produces the

most flavorful and wholesome beef in the world. America's farmers and ranchers, in all 50 states, face a variety of challenges which vary from region to region. Despite the challenges of terrain, weather and breed type, the American farmer produces the best beef in the world. Interestingly, breed type and environmental factors play a small role in determining the flavor of the meat. In this article, we will explore four of the main flavor factors.

One of the main influences on the "beef flavor factor" is how the beef is raised and fed. Cattle are either grain fed or grass finished. Grain-fed (or grain-finished) beef is derived from cattle that spend the last four to six months prior to harvest on a high-energy finishing diet that consists of grain and vitamin and mineral supplements. This is usually done on a feed lot, where the animals can be more closely monitored. Although grain-fed beef start out on a diet that is essentially the same as the grass-finished beef, it is the addition of the grain finishing diet that is essential in increasing the weight

and fat (marbling) of the cattle. The extra marbling in the meat creates a more intense, delicious flavor.

Most of us have a basic understanding of the four fundamental tastes: sweet, sour, salty and bitter, but there is another taste on the flavor scene.

Grass-fed (or grass-finished) beef is derived from cattle that have been raised completely on hay and grass and are not finished out on grain and vitamin and mineral supplements. Skipping the high energy finishing diet and raising cattle completely on a forage diet is quite difficult to do in America due to seasonal environmental

changes. Very few places in America offer the growing season needed to produce enough grass and hay to feed entire herds. For this reason, most grass-finished beef is imported from Australia and New Zealand—both of which have higher volumes of grass and have environments more conducive to finish the cattle out in the pastures.

The second influence on the "beef flavor factor" is the grade of the meat. All beef is required to be inspected for wholesomeness. The beef quality and yield grades, however, are voluntary and paid for by the meat packers with the cost ultimately being passed onto the consumer. As with anything that is "graded," standards of quality and yield are put in place to aid cattle producers to gauge their production, for meat packers to sort the carcasses and for buyers to purchase for specific markets.

In the US, the USDA is the administrator of this grading system. Quality grades indicate palatability—tenderness, juiciness and flavor of the cooked meat. Yield grades are used to

Meet Dave Zino

As the Executive Chef of the leading food authority on beef and veal, Dave plays a crucial role in developing new product concepts, recipe development, and managing programs for the Beef Checkoff.



Chef Dave is an industry expert that has launched Beef U: A Foodservice Guide to Beef, which is a program designed to provide the foodservice industry with the latest beef product information and knowledge. In addition, Dave has assisted in revising *Creating Crave: A Professionals Guide to Flavor* and has served as a contributor for *The Healthy Beef Cookbook*.

Known for his excellent public speaking skills and dynamic television personality, Dave has appeared on a variety of radio and television programming, even appearing on the Food Network program *Unwrapped*.

Dave is a lifelong Chicagoan and when not working, he enjoys riding his bike along the waterfront and working in his community garden plot. He holds a BS degree from Illinois State University, three culinary certifications from Kendall College and a Certification in Menu Research and Development from the Culinary Institute of America. Dave also holds membership in both the Research Chef's Association and the International Association of Culinary Professionals.

indicate which carcasses will provide the most edible beef. Both grades are determined by measuring and assessing characteristics of the carcasses. The USDA has eight quality grades: Prime, Choice, Select, Standard, Commercial, Utility, Cutter and Canner. The determining factors are maturity, marbling, muscle firmness, color and texture. The yield grades are rated from 1 to 5. The determining factors of yield grades are the amount of external fat, carcass weight and rib eye size. The lower the

yield grade, the higher the yield of boneless retail cuts. The marbling, the visible flecks of fat in the muscle, is the third “beef flavor factor.” We tend to be wary of foods with “fat” however, it is the fat that gives the meat its flavor and juiciness. During cooking, the fatty acids go through a chemical conversion which produces flavorful compounds. In addition, cooking releases aromatic compounds which is home to many beef flavor components. The USDA

has 10 degrees of marbling grades ranging from Very Abundant to Practically Devoid. After harvest, the natural enzymes in the beef start to break down the proteins in the muscle fibers, resulting in tenderization and enhanced flavor. This process, known as the aging process, is the fourth “beef flavor factor.” There are two main types of aging: dry aging and wet aging. Dry aging occurs when the beef is refrigerated without protective packaging. The refrigeration

process typically lasts about 3 to 4 weeks and is done in specific conditions to minimize microbial growth and dehydration losses. The most common form of aging, wet aging, also takes place in refrigeration, however, in this instance, the beef is vacuum sealed. Both the wet and dry methods of aging have shown to produce the same results in terms of tenderness. There are other ways to influence the flavor in your beef. These flavor factors

take place after the production and aging process and are dependent upon the retailer and consumer. These final factors are using marinades and rubs, commercial brining and marinating, using tenderizers, freezing/thawing methods, and finally cooking techniques. If you are interested in learning more about beef and of course tasting the delicious Umami flavor, we invite you to attend our Wine and Iowa Beef Dinner, June 30th at Tassel Ridge Winery.

You can anticipate a great evening of learning and a delicious variety of beef dishes, sides, wines and desserts. We are excited to have the Executive Chef and culinary spokesperson for the National Cattlemen’s Beef Association, Dave Zino, providing discussion and a cooking demonstration for our guests. To learn more about the event, please refer to our events listing on page 24. ■

National Cattlemen’s Beef Association. *Creating Crave, the Beef Factor, a Professional’s Guide to Understanding Flavor*. Chicago: National Cattlemen’s Beef Association, 2008. Print

Wine & Beef: The Perfect Pairing

When it comes to food pairing, nothing is better than beef and wine. If you are not a wine connoisseur or a foodie, this may seem a little overwhelming. The good news is that there are no rigid rules only simple to follow principles. These principles allow for endless experimentation, and the opportunity to create something powerful. When food characteristics complement and enhance each other they are said to have an affinity for each other. When food affinities are brought to life, there is a delicious explosion of flavors. The sum of the whole is great than its parts. The flavor affinity of beef with wine brings deep pleasure and satisfaction. The rich, savory complex

flavor of beef is best complemented by an equally rich and complex, savory beverage. Our 2009 Iowa Marquette and American Merlot are wines that are considered to mirror the bold refined flavors of beef and is therefore usually the go-to wine. The options, however, are truly endless and are only limited by your imagination. According to world-renowned wine expert, Karen MacNeil, there are 9 basic principles when pairing beef with wine.



1. Pair great with great, humble with humble.

When serving a dish like prime rib, you will want to partner it with a wine of similar qualities.

2. Work with natural flavor affinities.

MacNeil suggests trusting your own instincts. Because of the density of beef, it is best with rich, more commanding wines. Soft, sweet wines would not pair well here.

3. Complex wines go with simple preparations.

You don’t want the flavors to compete, therefore if one is complex, keep the other simple.

4. Robust seasonings require robust wines.

Lots of flavor should equal lots of flavor. Hot spicy foods work well with spicy wines. Asian dishes full of garlic and ginger pair perfectly with strong fruity varieties.

5. Watch “weight” when pairing

A hearty beef dish is best paired with a full bodied wine, a light dish with a light bodied wine.

6. Fruitiness in food and fruitiness in wine have natural synergy.

7. Tannin can be beef’s best friend

Tannin is the compound that gives wine it structure. High tannin wines are considered to be “big.” The bitterness of the tannin is best paired with dense rich foods, like beef.

8. Don’t forget rosés

The earthy bold red fruit character of red wine mixed with the acidity of white wine is a great combination with some beef dishes.

9. Balance salty with sweet

Since salty dishes can dull the flavor of wines, you will need to pair it with something fruity.

With these principles in mind, you have the opportunity to really have fun and experiment with a variety of beef dishes and reds, whites and rosés.

Source: Karen MacNeil. *Beef & Wine: A Guide to Pairing for Profit*. Karen MacNeil, 2008. Print.

Sweet Fruity Flavorful Fizzy

Oskeyfizzante® Pink is a refreshing, sweet, fruity, fizzy wine with tropical fruit aromas, including pineapple and lychee, followed by green apple and citrus on the palate. *Oskeyfizzante Pink* pairs well with a wide range of appetizers. Chill, open, and celebrate! Store at 55°F.



1681 220th St
Leighton, IA 50143
between Pella and
Oskaloosa on Hwy. 163

641.672.WINE (9463)
www.tasselridge.com

Mon–Fri, 9 a.m.–6 p.m.
Sat, 10 a.m.–6 p.m.
Sun, Noon–6 p.m.

Tassel Ridge wines are sold at the winery and over 350 retailers in Iowa. For a complete list of retailers visit www.tasselridge.com/retail. Order wine by telephone at 641.672.WINE (9463). We offer shipping within Iowa and to select states. Adult signature required for receipt of wine.

Tassel Ridge Oskeyfizzante® Pink... *Simply Extraordinary®*



Stories

FROM THE VINE

By Kari DeBruin
Photos by Red Dog Vineyards and Grape Vine Nursery and Bob Wersen



Grapevine cuttings that have just sprouted leaves.

We frequently get questions from our guests about where we get our grape vines. Interest in starting backyard vineyards has increased significantly. While there are many locations from which both the amateur and professional grower can get their vines, we have chosen to work with Jerry Dietz, owner of *Red Dog Vineyards and Grape Vine Nursery* in Ankeny, Iowa. Interestingly, Jerry was an amateur grape grower that turned his “hobby” into a new career. His grapevine development began when he decided to start planting cold hardy grapevines on a privacy fence on his property. Over time his love and passion grew (as did his grapevines) and he is now able to offer vineyards and amateur growers a wide selection of grapevines for planting. After enduring the ups and downs of growing grapevines, Jerry stresses that before trying to become a backyard vineyard manager, one of the most important steps to success is understanding vines and how they are propagated.

There are two ways in which vines can reproduce. Grapevines reproduce either through sexual or asexual reproduction. Planting seeds and

allowing them to germinate and grow is sexual reproduction. The seeds will produce a vine that shares the characteristics of its parent plants. However, creating exact replicas is very difficult and is one of the main reasons wineries typically do not plant their vineyards from seeds.

The second method provides more uniformity in the vines. This method is to propagate the vineyard asexually. Asexual reproduction is sometimes referred to as vegetative propagation or clonal propagation. For this type of reproduction to occur, tissue from the vine is cut from the “mother” vine and is then either placed in a test tube to develop, planted to sprout its own roots or it is grafted onto rootstock. This cutting or clone is an exact replica of its parents. The cutting process can be repeatedly replicated and therefore, is the propagation choice of most vineyards. In addition, it allows for specialization. Vineyard owners can determine what type of clones they would like to propagate to generate the desired grape result. Everything from

flavor, to berry size and environmental tolerances can be selected and regenerated.

Red Dog Vineyards offers two forms of clonal propagation: cloning from tissue culturing and from hardwood cuttings. Utilizing tissue culture is a rapid propagation system in which the vines are grown from nodes of the parent vine. This process multiplies vines from a single source of plant material. By using various plant hormones, thousands of new plants can be created in a matter of months which are identical to the mother vine. These new vines start out in test tubes under aseptic conditions, then multiplied, rooted, and finally planted in pots. Although typically smaller than potted or bare root vines, with proper care they will be the same size in about three years. New varieties are able to reach the marketplace much faster with tissue culturing than with traditional propagation systems.

Dormant hardwood cuttings that have been collected during the winter

months are used for potted vines. These vines have approximately 6 to 14 inches of top growth. They are rooted in the greenhouse and grown until May when they are hardened off to outdoor conditions. To understand the potted vine method, Jerry shares the following 6-step propagation process.

Step 1—Prepare Facilities

In September, Jerry and his son Alex begin cleaning and sterilizing all surfaces in the greenhouse. With a mixture of dish soap and bleach, they wash all benches and flats, eliminating all fungus. They also use Roundup to destroy any weeds that may be present.

Step 2—Planning and Preparation of Flats

Great care and discussion takes place and the number and varieties of vines are determined. Once the decisions are made, flats are put together and labeled with colored labels. This step takes anywhere from 2 ½ to 3 months.

Step 3—Taking Cuttings

Starting around Thanksgiving, cuttings are taken from the vines outside that have gone dormant. Each cutting is about a pencil width in diameter and contains three nodes each. Within one day of the original cutting, the cuttings are trimmed just below the last node and are dipped into a rooting hormone. Then, they are planted about three inches deep into the flats that have been filled with disease free soil (Jerry’s choice of soil is Promix). Currently, Jerry and Alex are working with 65,000 cuttings.

Step 4—Misting the Cuttings

At this stage, the vines are misted daily with the relative humidity set between 65–70%; the temperature is 60°F. For three weeks, it appears that no growth is occurring, however, by the fourth week, uniformly the buds start to



La Crescent grape cuttings.



Brianna cuttings that have not yet sprouted leaves.



The cuttings are now fully leafed out.

swell. By the end of the 4th week, the first leaves start to appear. Once this occurs, light doses of Miracle Grow are applied. When two leaves are present and are approximately 1–2" in length, a fungicide spray program is started.

Step 5—Watering and Waiting

Over the next few months, the vines are simply monitored and watered. As they get bigger, they require more water. The fungicide spray is applied every 2 weeks. During this period, the vines continue to grow a strong root system and have extensive leaf and stem growth.

Step 6—Ready to Ship

By May, the vines are ready to be packaged and shipped to customers. About one-third of Jerry’s orders go to amateur vine growers. This market is continuing to gain popularity. On average, eight vines are required to produce five gallons of finished wine. The current best-sellers are Marquette, for red wine; La Crescent and Brianna for white wine.

If you are interested in giving grape growing a try, *Red Dog Vineyards and Grapevine Nursery* offers over 20 varieties of grapes to choose from. According to Dietz, the Brianna and Frontenac varieties are the easiest to root due their

basic genetics having local origin. The ability of a vine to root is based on the species that is in its genetic background. Most cold climate varieties have Vitis Riparia in their lineage. This variety is native to the northern Midwest and is cold hardy.

The cold climate varieties that Red Dog grows are:

Red Wine Grapes

Marquette, St. Croix, Noiret, Regent, Castel, Corot Noir, Michurinets, Frontenac, Maréchal Foch, Baltica, Golubuk, Rondo, Zweigelt-Rebe and Sabrevois

White Wine Grapes

Edelweiss, La Crescent, Seyval Blanc, Brianna, Osceola Muscat, Skujins, L’Acadie Blanc, Frontenac Blanc, Vandal Cliché, Frontenac Gris and Burmunk

Some little-known varieties that he is very excited about are Regent, Geisenheim, Skyina, and Remailly NE-21.

Regent is very vigorous. Originating from Germany, this is a dark red berry that was developed for organic grapes. It requires only a couple of fungicide sprays per season. It is a cross between Chambourcin and the Vinifera Diana

and is hardier than Chambourcin with big tannins.

Geisenheim 318 is hardy to -26°F and is a cross between Riesling and Baltica. It is red and very cold hardy. Tissue culture reproduction is an option with this variety.

Skyina 675 is from Russia and is hardy to -35°F. It is used to make a white wine with pineapple notes. It can be propagated with tissue culture.

Remailly NE-21 is very high in anti-oxidant resveratrol.

Detailed information about all of the varieties can be found on the *Red Dog Vineyards and Grapevine Nursery* website at: www.reddogvineyards.com. Dietz says that several varieties are already sold out for 2012 and he encourages interested growers to place orders soon for delivery later this spring.

The Red Dog website provides for on-line ordering, offers a catalog that can be downloaded and also offers grape growing resources, wine making information, grape research, planting instructions and the Red Dog Blog,—an insider’s look at what’s happening at the vineyard and in the world of growing grapevines. ■

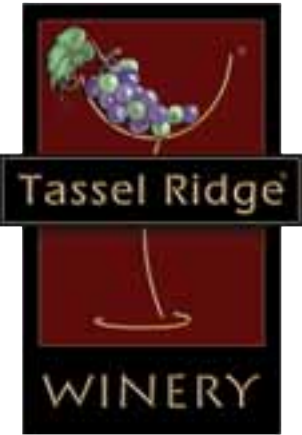


Jerry Dietz with a cutting ready for planting.

MEET JERRY DIETZ

Jerry earned a degree in Agricultural Business at Iowa State University. After 15 years as a stockbroker for Piper Jaffrey in the Twin Cities, he began his grapevine development when he began planting cold hardy grape vines on his property. His interest and passion for the work has grown to what is now *Red Dog Vineyards and Nursery*. His primary objective now is to develop the next generation of grape vines that can be grown in Iowa.

Jerry is currently testing 150 varieties for cold hardiness, including French American hybrids. He is particularly interested in virus resistance of tissue cultured varieties and is focusing on crown gall and fan leaf virus. He is continuously doing research and is a member of grapebreeders.org.



Tassel Ridge Winery Spring 2012 Events

Tassel Ridge Wines... *Simply Extraordinary*®

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, 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)

Saturday, April 21
Crepes Cooking Demo & Light Lunch
11:00 a.m.—1:00 p.m.

Want to learn how to make crepes? This cooking demo is for you. Join Chef Linda as she demonstrates some amazing savory and sweet crepes. During the demonstration, enjoy a light lunch featuring the crepes paired with specially selected Tassel Ridge wines and then take home the recipes. Advance reservations required by Wednesday, April 18. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes crepes, wines paired with each crepe, take-home recipe cards, and gratuity)



Friday, April 27—Wine Dinner & Murder Mystery
6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating

Randy Manning's Jest Mysteries returns to Tassel Ridge Winery to perform the comic murder mystery "Bullets in a Bathtub." Dinner begins with our Classic Garden Salad featuring Spring Mix, Grape Tomatoes, Cucumbers, Carrot Spirals, and House Balsamic Vinaigrette paired with Tassel Ridge *Candlelight* and is followed by a Grilled Tuscan Chicken Breast with Parmesan Potatoes and Italian Green Beans paired with Tassel Ridge *2009 Iowa Brianna*. For dessert, enjoy Chef Linda's award-winning Warm Apple Crostata paired with Tassel Ridge award-winning *Iowa Prairie Snow*® iced wine.

Here's a sneak peek of the show:

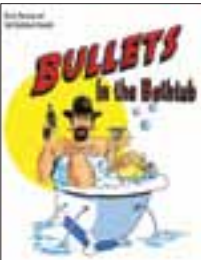
Welcome to the 1920's where bathtubs were made for one thing only—to make gin! (Ok, maybe two things.)

Lots of gangsters are showing up at "Cherry's Speakeasy" to talk about the turf war going on between the Corneolis and the Buffafuccos. Just when we think things are going to settle down, in comes Harry Hyde, (the famous Russian mobster). He sure knows how to make enemies! Deadly ones! I think the local constable, Doyle Lonnegan, will come along and solve the crime, but not before things get pretty wild!

You'll meet crazy characters like Red E. Mix, (the local concrete salesman), Trixie, (the owner of Cherry's), and many others before we find out who put "da finger" on Harry's Hyde! Was it Larry, The Rug? Was it Joey, The Lips? Or Maybe, J Edna Hoover? And, don't forget to bring your gangster hat and flapper!

Whether you participate a little or a lot, you're sure to have a great time. Our murder mystery events sell out fast, so make your reservation soon! Advance reservations required by Wednesday, April 25. 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 (includes dinner, show, wine paired with each course, and gratuity)



Saturday, April 28
Wine, Lunch, & Vine Wreath Making Workshop
10:00 a.m.—1:00 p.m.



Join us for the 3rd Annual Tassel Ridge Wine, Lunch, & Vine Wreath Making Workshop. We'll show you how to make your own grapevine wreath out of vines from our vineyards. Then enjoy lunch featuring Chef Linda's Signature Chicken Salad Croissant, Crunchy Cabbage Salad, Luscious Lemon Cupcake, and a glass of your favorite Tassel Ridge wine. Advance reservations required by Wednesday, April 25. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$25 per person, plus tax—Harvest Club Member & 1 Guest Price: \$20 per person, plus tax (includes vines for 1 grapevine wreath, lunch, 1 glass of wine, and gratuity)

May

Thursday, Friday, & Saturday, May 3, 4, & 5
Chef Linda's Tulip Time Selections
10:00 a.m.—2:00 p.m.

Chef Linda will share delicious and simple recipes featuring our gourmet Stonewall Kitchen products paired with specially selected Tassel Ridge wines. Enjoy samples and take home recipe cards.

Sunday, May 6
South of the Border Wine Dinner
5:30 p.m.—Wine Tasting
6:00 p.m.—Dinner Seating

Enjoy a three-course dinner inspired by flavors from South of the Border. Chef Linda's Southwest Egg Rolls and cool Avocado Dip will be followed by an Ancho-Rubbed Flat Iron Steak with Mango Butter accompanied by Arroz y Frijoles (Mexican Rice and Black Beans). To complement these South of the Border flavors, winemaker Nadia has selected Tassel Ridge award-winning *2009 Iowa Marquette*. For dessert, enjoy Mexican Mango Cake paired with Tassel Ridge *Star Spangled White*®. Advance reservations required by Wednesday, May 2. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$40 per person, plus tax—Harvest Club Member & 1 Guest Price: \$35 per person, plus tax (includes dinner, wine paired with each course, and gratuity)

Friday, Saturday, & Sunday, May 11, 12, & 13
Celebrate Tassel Ridge Winery's 6th Anniversary
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 at Tassel Ridge Winery as we celebrate our 6th Anniversary. Enjoy complimentary Grapemobile tours, winery tours, wine tasting, Chef Linda's special Tassel Ridge *Red, White, & Blue*® and *Star Spangled White*® cupcakes, and samples of gourmet food items featuring Stonewall Kitchen products. The first 75 visitors each day will receive a commemorative Tassel Ridge 6th Anniversary wine glass.



Sunday, May 13—Celebrate Mother's Day
with Lunch at Tassel Ridge Winery
12:00 p.m.

Celebrate Mother's Day with the family at Tassel Ridge Winery's new Annual Mother's Day Lunch. No cooking, no standing in line for brunch, and a beautiful setting overlooking the vineyards will make the day special for any mother.

An elegant lunch served in our tent overlooking the vineyards will begin with a delicate salad of Baby Spinach, Fresh Strawberries, Almonds, and Raspberry Vinaigrette paired with Tassel Ridge *Candlelight*. Next enjoy Grilled Shoulder Petite Tender Medallions, Twice Baked Potatoes, and Glazed Baby Carrots with a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *In the Dark*). For dessert, indulge in Chocolaterie Stam's European Dark Chocolate with fresh fruits and cakes at our Chocolate Fountain. Advance reservations required by Wednesday, May 9. Contact the Winery at 641.672.WINE (9463) for reservations.



Adults: \$35 per person, plus tax—Harvest Club Member & 1 Guest: \$30 per person, plus tax (includes lunch, 2 glasses of wine, and gratuity)

Children 5–10: \$15 per person, plus tax (includes lunch, milk, and gratuity)

Children 4 and under: Free (includes lunch, milk, and gratuity)

Friday, May 18—Wine & Pasta Date Night
6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating



Make it a Date Night at Tassel Ridge Winery! Begin with wine tasting in our tent overlooking the vineyards. Chef Linda will then prepare your pasta to order. Choose Penne or Linguine with one of our house-made sauces, Bruschetta, Shrimp Scampi, or Chicken Pesto. Salad and freshly baked breads will be served with the pasta. Pick a glass of your favorite Tassel Ride wine to enjoy with dinner, or our staff will be happy to make wine suggestions that pair with your pasta selection. Tiramisu and Tassel Ridge *Chocolate Granfinalé*™ dessert wine end dinner on a luscious note! Advance reservations required by Wednesday, May 16. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$30 per person, plus tax—Harvest Club Member & 1 Guest: \$25 per person, plus tax (includes dinner, 1 glass of wine, and gratuity)

Saturday, May 26—Summer Grilling Demo
10:00 a.m.–12:00 p.m.

Take the heat out of your kitchen this summer! Chef Linda will show you how to do a complete dinner on the grill. She'll begin with Grilled Romaine Lettuce followed by Grilled Sirloin Petite Tender Roast and finish with Grilled Peaches drizzled with Cinnamon Honey. All three items will be paired with specially selected Tassel Ridge wines. During the demonstration, enjoy food and wine samples on the terrace overlooking our vineyards and then take home the recipes. Advance reservations required by Wednesday, May 23.

Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10, plus tax

June

Every Friday in June & July, we'll be grilling up some amazing burgers and pairing them with specially selected Tassel Ridge wines. Make it a date night or bring a group of friends to enjoy a relaxing dinner on our terrace overlooking the vineyards. Recipe cards for the gourmet burgers will be yours to take home.



Friday, June 1—Wine & Burger Night
5:30–7:30 p.m.

This Friday, we're featuring a Blue Cheese and Caramelized Onion Sirloin Burger. Topped with crumbled Maytag Blue Cheese and Caramelized Onions, this burger will be served on a Toasted Onion Bun with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest *In the Dark*). For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, May 30. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 glass of wine, and gratuity)

Saturday, June 2—Heart of Iowa Wine Trail Passport Holders Ride the Tassel Ridge Grapemobile Free
9:00 a.m.–6:00 p.m.



Heart of Iowa Wine Trail Passport holders ride the Tassel Ridge Winery Grapemobile free on the first Saturday of each month June through September (weather permitting). Call the Winery at 641.672.WINE (9463) on the day you plan to visit to make sure the weather that day or the day(s) before hasn't closed the Grapemobile trail.

Sunday, June 3
Beef and Dry Reds
Cooking Demo
1:00–3:00 p.m.

Kick off June Steak Month with a cooking demonstration featuring Tassel Ridge award-winning dry reds and beef! Join Chef Linda as she prepares some great beef appetizers showcasing Tassel Ridge dry red wines. During the demonstration, enjoy food and wine samples and then take home the recipes. Advance reservations required by Wednesday, May 30. 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, June 8—Wine & Burger Night
5:30–7:30 p.m.

America's favorite food takes an Asian spin! Chef Linda's Asian Burger features Ginger-Lemon Aioli and is served with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *Iowa Marquette Rosé*). For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, June 6. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 glass of wine, and gratuity)

Friday, June 15—Wine & Burger Night
5:30–7:30 p.m.

Mango-Pineapple Salsa livens up a turkey burger served open-faced on lettuce-lined, toasted Hawaiian bread with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest *2008 Iowa Edelweiss* or *Iowa White Blossom*). For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, June 13. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 glass of wine, and gratuity)



Sunday, June 17—Celebrate Father's Day with Lunch at Tassel Ridge Winery
12:00 p.m.

Treat Dad or the special man in your life to Tassel Ridge Winery's Father's Day lunch buffet featuring House Made Caesar Salad, Grilled Sirloin Petite Tender Roast, Au Gratin Potatoes, Sautéed Green Beans with Bacon & Sweet Onions, and a glass of his favorite Tassel Ridge wine (we suggest *2009 Iowa Marquette*). For dessert, enjoy an assortment of chocolate and fruit desserts. After lunch, play a game of bocce ball or croquet on our beautiful lawn. Advance reservations required by Wednesday, June 13. Contact the Winery at 641.672.WINE (9463) for reservations.

Adults: \$30 per person, plus tax—Harvest Club Member & 1 Guest: \$25 per person, plus tax (includes lunch, 1 glass of wine, and gratuity)

Children 5–10: \$15 per person, plus tax (includes lunch, milk, and gratuity)

Children 4 and under: Free (includes lunch, milk, and gratuity)

Friday, June 22—Wine & Burger Night
5:30–7:30 p.m.

Try something different tonight! Chef Linda's Chipotle Pork Cheeseburgers topped with melted Muenster, Creamy Avocado, and sliced tomatillo will be served on a toasted bun with House Potato Wedges and a Señorita frozen wine drink featuring Tassel Ridge *Candlelight*. For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, June 20. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 Senorita frozen wine drink, and gratuity)



Friday, June 29—Wine & Burger Night
5:30–7:30 p.m.

Classic bistro flavors, mushroom and wine, are featured in Chef Linda's Merlot Mushroom Burgers made with Tassel Ridge *American Merlot* and served with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *American Merlot*). For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, June 27. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 glass of wine, and gratuity)

Saturday, June 30

Red Wine & Beef with the Iowa Beef Council
6:00 p.m.

Savor specially-selected Tassel Ridge dry red wines with the quintessential Iowa classic—high quality beef. Special guest Dave Zino, Executive Chef for the National Cattlemen’s Beef Association, will share tips on how to prepare and cook the perfect steak as you dine on beef.



Begin with a Pepper Steak Parfait paired with Tassel Ridge *American Syrah* followed by a Steak Flight featuring Flat Iron Steak with a medley of dipping sauces and paired with Tassel Ridge *American Merlot*. Next enjoy Grilled Beef Tenderloin Medallions with a Tassel Ridge *2009 Iowa Marquette* reduction and mini stuffed new potatoes paired with Tassel Ridge *2009 Iowa Marquette*. Last but not least, Tassel Ridge Chef Linda will present a trio of desserts paired with Tassel Ridge Finalé wines. Advance reservations required by Wednesday, June 27. 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 (includes dinner, recipe cards, wine paired with each course, and gratuity)



More about Dave Zino—Dave serves as the culinary spokesperson for the National Cattlemen’s Beef Association. He has appeared on the popular Food Network program *Unwrapped* where he revealed tips on how to make the perfect burger. In 2008, 2009, and 2010, Dave made several appearances on public television’s cooking show *Healthy Flavors of America*.

Away from the Winery:

Friday & Saturday, June 8 & 9—Winefest Des Moines
6:00–9:00 p.m.

Location: Nollen Plaza/Capital Square, 3rd & Locust, Downtown Des Moines
Sips and the City: \$40 per person/\$50 at the door
The Grand Tasting: \$75 per person

Tassel Ridge Winery will again be pouring samples at Winefest Des Moines. Enjoy fine wines, gourmet food, and urban culture. Attend Sips and the City on Friday, and/or The Grand Tasting on Saturday. For event information and tickets, visit www.winefestdesmoines.com.

July

Sunday, July 1—Sweet Wine Cooking Demo
1:00–3:00 p.m.

Chef Linda demonstrates some amazing desserts featuring Tassel Ridge *Red, White, & Blue*® and *Star Spangled White*®. During the demonstration, enjoy food and wine samples and then take home the recipes. Advance reservations required by Wednesday, June 27. 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, July 6—Wine & Burger Night
5:30–7:30 p.m.

Burgers don’t have to be beef! Tonight, try Chef Linda’s Buffalo Chicken Sliders served with House Potato Wedges and a glass of your favorite Tassel Ridge Wine (we suggest Tassel Ridge *Sweet Roxie Red*®). For dessert, enjoy Chocolaterie Stam’s refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, July 4. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, recipe card, 1 glass of wine, and gratuity)

Saturday, July 7

Heart of Iowa Wine Trail Passport Holders Ride
Tassel Ridge Grapemobile Free
9:00 a.m.–6:00 p.m.

Heart of Iowa Wine Trail Passport holders ride the Tassel Ridge Winery Grapemobile free on the first Saturday of each month June through September (weather permitting). Call the Winery at 641.672.WINE (9463) on the day you plan to visit to make sure the weather that day or the day(s) before hasn’t closed the Grapemobile trail.

Watch for additional July 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.

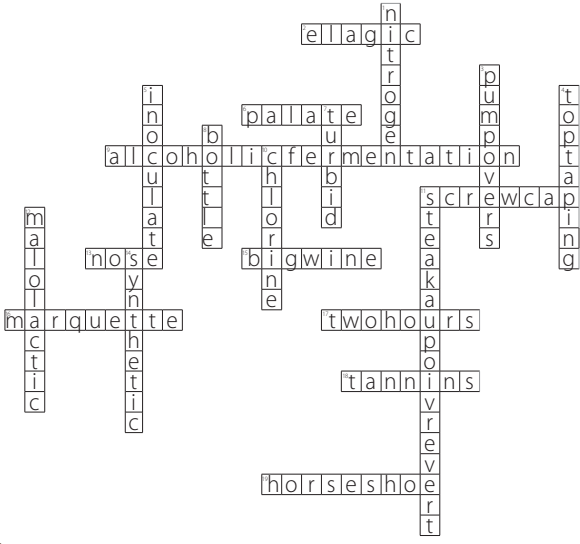


Take a Virtual Vineyard Tour



Take a helicopter tour of the four Tassel Ridge Vineyards in Mahaska County. We grow 11 cold climate grape varieties in our 66 acres of vineyards. In 2011 we harvested grapes from 54 of those acres. All 66 acres will be in production by 2013. Fasten your seat belts and go to www.tasselridge.com/tours.htm or scan the QR Code to the left with your smart phone to take the tour.

Test Your Wine Knowledge—Winter 2012 Answers



1. Dry red wines usually undergo two fermentations starting with an alcoholic fermentation. What is the second fermentation called?
b. Malolactic fermentation
2. Tannin is a natural constituent of wine. It is not found in:
d. apple juice
3. A big wine
b. has more flavor and alcohol than others
4. Anthocyanins are pigments that provide color to the wine
a. True
5. What is the winemaking step called that is intended to keep all of the grape skins wet in order to increase extraction of the flavors from the skins:
c. Pump over
6. The nose of a wine is
b. The smell of wine in the glass

Adel Kum & Go • 409 Kinick Dr.
Albia Accents Floral & Gifts • 20 Washington Ave. E
Hy-Vee Food Store • Hwy. 34 W
Jim & Carlie's Affiliated Foods • 121 N Clinton St.
Algona Fareway Store • 1905 Hwy. 18 E
Hy-Vee Wine & Spirits • 1500 Hwy. 169 N
Alton Ron's Liquor Store • 212 10th St.
Altoona Fareway Food Store • 620 SE 8th St.
Hy-Vee Food Store • 100 8th St. SW
Kum & Go • 101 8th St. SW
Target Store • 3414 8th St. SW
Ames Char's • 3100 S Duff Ave.
Chocolaterie Stam • 230 Main St.
Cyclone Liquors • 626 Lincoln Way
Dahl's Foods • 3121 N Grand Ave.
Fareway • 3619 Stange Rd.
Hy-Vee Drugstore • 500 Main St.
Hy-Vee Wine & Spirits • 3609 Lincoln Way
Hy-Vee Wine & Spirits • 640 Lincoln Way
Target Store • 320 S Duff
Animosa Scooter's Bar & Grill • 10537 Shaw Rd.
Ankeny Dahl's Food Store • 1802 N Ankeny Blvd.
Fareway Store • 109 SE Oralabor Rd.
Fareway Store • 3205 N Ankeny Blvd.
Hy-Vee Drugstore • 849 S Ankeny Blvd.
Hy-Vee Wine & Spirits • 410 N Ankeny Blvd.
I-35 Spirits • 113 SE Delaware Ave.
Kum & Go • 1025 E 1st St.
Kum & Go • 1825 N Ankeny Blvd.
Kum & Go • 1910 SW White Birch Cr.
Super Target • 2135 SE Delaware Ave.
Anthon Sioux Valley Spirits • 116 E Main St.
Aplington Busy Day Mini Mall • 409 10th St.
Arnolds Park Great Spirits, Wine & Liquor • 72 Nonna Hwy 71
Touché of Okoboji • 37 Lake St. Queens Ct.
Atlantic After 5 Somewhere • 704 W 7th St.
Hy-Vee Wine & Spirits • 1630 E 7th St.
Audubon The Present Company • 317 Broadway St.
Avoca Avoca Liquor • 158 South Elm
Bedford Hy-Vee Food Store • 1604 Bent St.
Belle Plaine Country Foods • 1206 7th Ave.
Belmond Millie's Hallmark • 215 E Main St.
Bettendorf Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.
Bloomfield Cobble Stone Inn • 504 S Washington
Keith's Food Store • 207 E Locust St.
Bonaparte Bonaparte Pottery • 411 1st St.
Boone Fareway Store • 1711 Hawkeye Dr.
Hy-Vee Wine & Spirits • 1111 8th St.
Seven Oaks Resort • 1086 222nd Dr.
Brooklyn Lake View Bed & Breakfast • 1770 380th Ave.
Seatons Flag Foods • 122 E Front St.
Burlington Fareway Store • 920 Lawrence St.
Hy-Vee Wine & Spirits • 3140 Agency St.
Target Store • 525 S Gear Ave.
Carlisle Carlisle Foods • 190 1st St.
Carroll Cork n Bottle • 1004 N US Hwy 71
Hy-Vee Wine & Spirits • 905 Hwy. 30 West
Cedar Falls Fareway Store • 214 Magnolia Dr.
Hy-Vee Wine & Spirits • 5925 University Ave.
Target Store • 214 Viking Plaza Dr.
Cedar Rapids Benz Beverage Depot • 501 7th Ave. SE
Hy-Vee Drugstore • 1520 6th St. SW
Hy-Vee Drugstore • 2001 Blairs Ferry Rd.
Hy-Vee Drugstore • 2405 Mt. Vernon Rd. SE
Hy-Vee Drugstore • 505 Boyson Rd. NE

Cedar Rapids *(cont.)* Hy-Vee Food Store • 1843 Johnson Ave. NW
Hy-Vee Wine & Spirits • 3235 Oakland Rd. NE
Hy-Vee Wine & Spirits • 5050 Edgewood Rd. NE
Super Target • 1030 Blairs Ferry Re. NE
Super Target • 3400 Edgewood Dr. SW
Centerville Fareway Food Store • 305 S 18th St.
Hy-Vee Food Store • 609 N 18th St.
J & K Market • 113 W Van Buren St.
Joe's Quick Shop • 1023 S Main St.
Chariton Hy-Vee Food Store • 2001 Court Ave.
Charles City Hy-Vee Food Store • 901 Kelly St.
Cherokee Hy-Vee Food Store • 1300 N 2nd St.
Clarinda Hy-Vee Food Store • 1200 S 16th St.
Clarion Super Foods • 325 Central Ave. W
Clear Lake Fareway Store • 910 Hwy. 18 W
Lake Coffee & Ice Cream
• Hwy 18 Plaza 210 Ste. D
Quick Shop • 904 N 8th St.
Clinton Clinton Floral • 1912 Manufacturing Dr.
Hy-Vee Wine & Spirits • 901 4th St.
Clive Dahl's Foods • 8700 Hickman Rd.
Dahl's Foods • 15500 Hickman Rd.
Fareway Store • 10151 University Ave.
Kum & Go • 15600 Hickman Rd.
Conrad Something to Share • 127 N Main St.
Coralville Hy-Vee Wine & Spirits • Lantern Park Plaza
Target Store • 1441 Coral Ridge Ave.
Corning Hy-Vee Food Store • 300 10th St.
Corydon Hy-Vee Food Store • 303 E Jefferson St.
Mac's Liquor • 220 E Jefferson Hwy. 2 East
Council Bluffs Hy-Vee Food Store • 1745 Madison Ave.
Hy-Vee Wine & Spirits • W 757 Broadway
Savannah Filmore • 19257 Conifer Lane
Target • 3804 Metro Dr.
Creston Hy-Vee Food Store • 600 Sheldon St.
Davenport Camp McClellan Cellars • 2302 E 11th St.
Hy-Vee Wine & Spirits • 1820 E Kimberly Rd.
Hy-Vee Food Store • 2200 W Kimberly Rd.
Hy-Vee Food Store • 4064 East 53rd St.
Super Target • 5225 Elmore Ave.
Dayton Bella on Main • 37 Main St.
Decorah Donlon Health Mart Pharmacy • 201 Water St.
Delta Junction Bar & Grill • 22100 Hwy. 21
Denison Hy-Vee Wine & Spirits • 1426 Broadway
Des Moines Chocolate Story Book • 1000 Grand Ave.
Chocolaterie Stam • 2814 Ingersoll Ave.
Dahl's Foods • 1320 E Euclid Ave.
Dahl's Foods • 1819 Beaver Ave.
Dahl's Foods • 3400 E 33rd St.
Dahl's Foods • 3425 Ingersoll Ave.
Dahl's Foods • 4343 Merle Hay Rd.
Dahl's Foods • 4121 Fleur Dr.
Des Moines Social Club • 1408 Locust Ave.
Fareway Store • 100 E Euclid Ave.
Fareway Store • 3000 SE 22nd St.
Gateway Market • 2002 Woodland Dr.
Hy-Vee Drug Store • 4100 University Ave.
Hy-Vee Food Store • 2540 E Euclid Ave.
Hy-Vee Food Store • 3424 MLK Jr. Pkwy.
Hy-Vee Food Store • 1107 Army Post Rd.
Hy-Vee Wine & Spirits • 2310 Hubbell Ave.
Hy-Vee Wine & Spirits • 3221 SE 14th St.
Hy-Vee Wine & Spirits • 4605 Fleur Dr.
Ingersoll Wine & Spirits • 3500 Ingersoll Ave.
Last Stop Beverage Shop • 2839 E University Ave.

Des Moines *(cont.)* Okoboji Grill • 6050 SE 14th St.
Renaissance Savory Hotel • 401 Locust St.
Target Store • 5901 Douglas Ave.
Tursi's Latin King Restaurant • 2200 Hubbell Ave.
De Soto Kum & Go • 1203 Guthrie St.
Dows Dows Merchantile • 122 E Ellsworth St.
Drakesville Quick Time Convenience Store • 203 W Main St.
Ray's Long Branch Bar & Grill • 102 E Main St.
Dubuque Champagne at Mystique Casino
• 1855 Greyhound Park Dr.
Hy-Vee Food Store • 400 S Locust St.
Hy-Vee Food Store • 2395 NW Arterial
Hy-Vee Food Store • 3500 Dodge St.
I Luv Foods • 535 Hill St.
Target Store • 3500 Dodge St.
Dunlap Wendts Pots & Pansies • 122 Iowa Ave.
Dyersville Finest Grains • 365 16th Ave. SE
Dysart Custom Creations • 319 Main St.
Eddyville Eddyville Market & Deli • 121 Walnut St.
Eldora Backwoods Gallery • 1282 Edgington Ave.
Elkader Willow Creek Wine & Garden • 104 1st St. NW
Emmetsburg Saxton's Greenhouse • 2103 19th St.
Estherville Heartland Americana • 16 S 6th St.
Fairfield Adela's • 301 S Main St.
Hy-Vee Wine & Spirits • 1300 W Burlington Ave.
Fayette Touch of Elegance • 140 S Main St.
Ft. Dodge Hy-Vee Food Store • 115 South 29th St.
Hy-Vee Wine & Spirits • 1511 2nd Ave.
Karen's Wine & Spirits • 328 2nd Ave. S
Target Store • 2910 1st Ave. S
Ft. Madison Haley's Comet • 1736 Ave. G
Hy-Vee Food Store • 2606 Ave. L
Italian Fusion Grill • 803 Ave. G
Under the Sun • 739 Ave. G
Garner Garner Greenhouse • 755 W 3rd St.
Gladbrook Day in the Sun • 404 2nd St.
Grimes Kum & Go • 1950 Princeton Dr.
The Görtz Gallery • 408 1st St.
New Morning Coffee House and Wine Tavern
• 213 SE Main St.
Spirits and More • 109 N 1st St. Suite B
Grinnell Come Back Café • 804 Commerce St.
Fareway Store • 1020 Spring St.
Hy-Vee Food Store • 320 W St. South
Kum & Go • 715 Lang Creek Dr.
McNally's Foods • 1021 Main St.
The Peppertree • 1014 3rd Ave.
Hampton Liquor Barn • 721 Central Ave. W
Northside One Stop • 1208 4th St. NE
Harlan The Country Store • 2111 23rd St.
Iowa Wines & More • 506 Market St.
Hiawatha Farmer's Daughter's Market • 495 Miller Rd.
The Basket Bowtique • 758 N Center Point Rd.
Humbolt Scatter Joy • 626 Sumner Ave.
Humeston Widdledottles • 205 Broads St.
Ida Grove Murray's Jewelers • 510 2nd St.
Independence Fareway Food Store • 1400 3rd Ave. SE
Indianola Hy-Vee Wine & Spirits • 910 Jefferson Way
Xpress Liquor • 1201 N Jefferson Way
Iowa City Bread Garden Market • 225 S Linn St.
Fareway Store • 2530 Westwinds Dr.
Fareway Store • 2765 Commerce Dr.
Hy-Vee Drugstore • 310 N 1st Ave.
Hy-Vee Food Store • 812 S 1st Ave.
Hy-Vee Wine & Spirits • 1720 Waterfront Dr.

Iowa City *(cont.)* The Liquor House • 425 S Gilbert St.
Iowa Falls Hy-Vee Wine & Spirits • 713 S Oak St.
Jefferson Printer's Box • 107 E Linolnway St.
Jewell Michelle's Food & Spirits • 621 Main St.
Johnston Dahl's Foods • 5440 NW 86th St.
Hy-Vee Food Store • 5750 Merle Hay Rd.
Kum & Go • 5225 NW 86th St.
Kum & Go • 5800 Northglenn Dr.
Kum & Go • 6130 NW 86th St.
Mojos • 6163 NW 86th St.
BP • 302 1st St. POB 653
Kalona BP • 302 1st St. POB 653
Keokuk Delightfully Tasteful Bistro • 300 Main St.
Hy-Vee Food Store • 3111 Main St.
Keota Wooden Wheel Vineyards • 1179 Hwy. 92
Knoxville Fareway Store • 1308 S. Lincoln St.
Hy-Vee Food Store • 809 W Rock Island St.
Kline's Quick Time • 319 E Main St.
Our Town Florist • 101 E Robinson St.
Round Window Liquor • 703 W Pleasant St.
Swamp Fox • 116 N 2nd St.
Lake Mills Main Attractions • 221 W Main St.
Lake View Wooden Oar General Mercantile • 313 Main St.
Lamoni Hy-Vee Food Store • 720 E Main St.
LaPorte City The Olde Kountry Kottage • 212 Main St.
Laurens Heart N Home • 140 N 3rd St.
Lawler Bucky's • 603 Hwy 24 East
Le Claire Grasshoppers • 208 N Cody Rd.
Le Mars Cork It • 769 Prospect St.
Logan 6 Pack & A Rib Rack • 308 East 7th St.
Logan Country Store • 121 W 7th St.
Lynville Linden House Inn & Restaurant • 202 East St.
Zip N' • 502 East St.
Manchester Widner Drug Store • 111 S Franklin St.
Manilla Manilla Country Store • 347 Main St.
Mapleton Mapleton Greenhouse • 602 Main St.
Marengo Cornerstone Apothecary • 1099 Court Ave.
Marion Fareway Store • 3300 10th Ave.
Happenstance on 7th • 1026 7th Ave.
Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E
Marshalltown Hy-Vee Wine & Spirits • 802 S Center St.
Mason City Hy-Vee Drug Store • 875 4th St. SW
Hy-Vee Food Store East • 551 S Illinois Ave.
Hy-Vee Wine & Spirits • 2400 4th St. SW
Super Target • 3450 4th St. SW
Melcher City Floral • 104 SE A St.
Monona The Bannister • 100 W Center St.
Monroe Monroe Liquor • 105 W Sherman St.
Montezuma Super Valu • 201 S Front St.
Monticello Brier Rose Boutique • 408 E 1st St.
Moravia Honey Creek Resort Gift Shop • 12633 Resort Dr.
Rathbun Lakeshore Grille • 12633 Resort Dr.
Mount Ayr Hy-Vee Wine & Spirits • 402 Hayes St.
Mt. Pleasant Hy-Vee Drugstore • 129 S Jefferson St.
Hy-Vee Wine & Spirits • 1700 E Washington St.
Main Street Frame & Art • 107 N Main St.
Muscatine Fareway Store • 2100 Cedar Plaza Dr.
Hy-Vee Food Store • 2400 Second Ave.
Nevada Good Times Liquor • 519 L Ave.
Sports Bowl • 1229 12th St.
The Liquor Cabinet • 835 6th St., #1
New Sharon East Market Grocery • 114 E Market St.
Newton Beckman Gallery • 118 N. 2nd Ave.
Fareway Food Store • 120 N 3rd Ave. E
Fore Seasons Golf & Practice Center
• 6232 Hwy 574 S

Newton *(cont.)* Hy-Vee Wine & Spirits • 1501 1st Ave. E, # 124
Newton KOA • 1601 E. 36th St.
Sugar Grove Vineyard • 6602 Ginger Ave.
North Liberty Corridor Convenience • 620 Meade Dr.
Northwood The Barn Boutique • 4705 Wheelerwood Rd.
Norwalk Fareway Food Store • 1711 Sunset Dr.
Kum & Go • 2991 Sunset Dr.
Kum & Go • 530 North Ave.
Scott's Foods • 1120 Sunset Dr.
Oakland Blossoms • 512 Dr VanZee Rd.
Olds Saint Avenue Stop • 302 E School Ave.
Onawa Fiesta Foods • 1002 11th St.
Orange City Wouldstra Meat Market & Locker
• 117 Central Ave. NE
Osage Osage Kwik Serve • 115 Main St.
Osceola Fareway Food Store • 215 S Main St.
The Harvest Barn • 2721 US Hwy. 34
Oskaloosa C B Liquor • 1202 A Ave. E
Cork & Bottle • 309 A Ave. W
Fareway Store • 311 3rd Ave. W
Hy-Vee Food Store • 110 S D St.
Kum & Go • 901 S Market St.
Peppertree • 2274 Hwy. 63
Wigg's Country Store • 1308 A Ave. E
Ottumwa Fareway Food Store • 1325 Albia Rd.
Hy-Vee Drug Town • 1140 N Jefferson St.
Hy-Vee Food Store • 2453 N Court St.
Hy-Vee Wine & Spirits • 1025 N Quincy Ave.
Kum & Go • 2508 N Court St.
Quick Shop Liquor • 405 S Madison Ave.
Roe's Restaurant • 221 N Wapello St.
Panora Hometown Foods • 601 E Main
Parkersburg Brother's Market • 707 Hwy 57
Pella Applebee's • 1600 Washington St.
Cammie's Place • 804 E 1st St.
Casey's Store West • 2421 Washington St.
Fareway Store • 2010 Washington St.
Hy-Vee Wine & Spirits • 512 E Oskaloosa St.
Kaldera's • 1205 Washington St.
Kum & Go • 744 Washington St.
Perry Hy-Vee Food Store • 1215 141st St.
Perry Spirits & Ale • 509 1st Ave.
Pleasant Hill Hy-Vee Food Store • 4815 Maple Dr.
Kum & Go • 5970 Morning Star Ct.
Prairie City Cinder House • 116 W Jefferson St.
Sisters of the Heart • 116 E Jefferson St.
Red Oak Hy-Vee Wine & Spirits • 1605 Broadway St.
Riverside Riverside Travel Mart • 3070 Hwy. 22 E
Rock Rapids Flower Village • 216 1st Ave.
Rock Valley Interior Motives by Val • 2714 14th St.
Rockwell City Jubilee Foods • 319 Court St.
Ruthven Ruthven Meat Processing • 1701 Railroad St.
Sac City Homestead Farmer's Market • 2924 Rolf Ave.
Sac Liquor Store • 619 E Main St.
Schleswig Schleswig Spirits • 108 2nd St.
Sergeant Bluff Helle Hometown Variety • 300 First St.
Sheldon Hy-Vee Food Store • 115 N 5th Ave.
Shellsburg Devine Decadents • 109 Pearl St.
Shenadoah Hy-Vee Food Store • 500 S Freemont St.
Shueyville The Secret Cellar • 1202 Curtis Bridge Rd.
Sigourney TNT Liquor • 110 S Main St.
Sioux City Charlie's Wine & Spirits • 507 W 19th St.
Get Funky Gifts & More • 4295 1/2 Sergeant Rd.
Hy-Vee Food Store • 2827 Hamilton Blvd.
Hy-Vee Food Store • 3301 Gordon Dr.

Sioux City *(cont.)* Hy-Vee Food Store • 4500 Sergeant Rd.
Target • 5775 Sunnybrook Dr.
Spencer The Hen House • 403 Grand Ave.
Hy-Vee Food Store • 819 Grand Ave.
St. Ansgar Thymeless Treasurers • 108 S Washington St.
State Center Remarkable Rose Floral • 122 W Main St.
Storm Lake Al's Liquors • 215 W Milwaukee St.
Elements • 1701 W Milwaukee Ave.
Hy-Vee Food Store • 1250 Lake Ave.
Sutherland Menagerie • 114 W 2nd St.
Tama Twin Town Liquor • 104 W Hwy 30
Toledo Fareway Food Store • S County Line Rd.
Trenor Pickle Barrel Market • 2 N Eyberg Ave.
Urbandale Fareway Food Store • 8450 Meredith Dr.
Hy-Vee Wine & Spirits • 8601 Douglas Ave.
Kum & Go • 12041 Douglas Pkwy.
Sample House • 7611 Douglas Ave.
Super Target • 11148 Plum Dr.
Urban Liquor • 6401 Douglas Ave., Suite A
Van Horn Cornerstone Apothecary • 122 Main St.
Vincent Mrs. T's Mercantile • 100 Arthur St.
Vinton L Marie Boutique • 915 W 4th St.
Walnut Antique City Amoco • 2101 Antique City Dr.
Wapello Jack & Jill • 503 Hwy 61 S
Washington Fareway Store • 301 N. Marion Ave.
Heritage Gallery • 2193 Lexington Blvd.
Hy-Vee Food Store • 528 Hwy. 1
Hy-Vee Wine & Spirits • 1004 W Madison St.
The Wine & Spirits • 106 W 2nd St.
Waterloo Fareway Store • 40 San Marnan Dr.
Hy-Vee Wine & Spirits • 2126 Kimball Ave.
Hy-Vee Wine & Spirits • 2181 Logan Ave.
Hy-Vee Wine & Spirits • 2834 Ansborough Ave.
Super Target • 1501 E San Marnan Dr.
Waukee Kum & Go • 350 SE University Ave.
Rube's Steakhouse • 3309 Ute Ave.
Waukon Waukon Greenhouse • 27 Spring Ave.
Waverly Hy-Vee Wine & Spirits • 1311 4th St. SW
Webster City Lena's Liquor • 1544 Superior St.
Romancing the Home • 707 2nd St.
Wellman Freeman Foods • 268 8th Ave.
W. Des Moines Dahl's Foods • 1208 Prospect Ave.
Dahl's Foods • 5003 EP True Pkwy.
Heart Of Iowa Market Place • 211 5th St.
Hy-Vee Drugstore • 1010 60th St.
Hy-Vee Food Store • 1700 Valley West Dr.
Hy-Vee Food Store • 1990 Grand Ave.
Hy-Vee Wine & Spirits • 1725 Jordan Creek Pkwy.
Hy-Vee Wine & Spirits • 51st & Mills Civic Pkwy.
Ingersoll Wine Merchants • 1300 50th St.
Kum & Go • 141 S Jordan Creek Pkwy.
Kum & Go • 196 S 50th St.
Kum & Go • 5308 University Ave.
Kum & Go • 5969 Ashworth Rd.
Kum & Go • 745 S 51st St.
Super Target • 5405 Mills Civic Pkwy.
Tall Grass Grocery • 116 5th St.
Target Store • 1800 Valley West Dr.
The Wine Experience • 101 Jordan Creek Pkwy.
West Point Corner Tap • 300 4th St.
Brad's Pad • 210 8th St.
West Union Old Mill Floral • 311 N Pine St.
Williamsburg Kum & Go • 2177 M Ave.
Windsor Heights Hy-Vee Wine & Spirits • 7101 University Ave.
Wine & Spirits Gallery • 7690 Hickman Rd.

Oskaloosa Hy-Vee

Where can you go to get not only your basic necessities, but also delicious deli items, fabulous baked goods, beautiful flowers, and fine wines? The answer is the Oskaloosa Hy-Vee. Hy-Vee offers a great and diverse product selection, with their Wine & Spirits Department being no exception. One example of this is the area dedicated to local wineries. Located on an end cap between aisles 10 and 11, is an 8" section of Iowa Wines. Tassel Ridge Winery is pleased to be a part of such a predominant location and wonderful space which allows us to offer a large variety of our vintages to the Hy-Vee customer.

As Product Manager, Eric Wilson has overseen the Wine and Spirits Department for the last six years. In that time, Eric has had the opportunity to sample a variety of our wines. His personal favorite is our *Iowa Edelweiss*. His wife Abby enjoys *Iowa Edelweiss* too, but has another favorite: our *Candleglow® White*. Our Oskaloosa Hy-Vee Customers' favorite is our *Red, White, & Blue®*, with 1200 bottles of it being purchased in 2011 alone!

So, the next time you visit the Oskaloosa Hy-Vee—whether it is to pick up some basic necessities or a



Eric Wilson, Product Manager is the "smile in the Iowa wine aisle" at the Oskaloosa Hy-Vee.

beautiful cake or bouquet of flowers, don't forget to stop by and see the Iowa Wine Showcase located between aisles 10 and 11. You just might find something *Simply Extraordinary®*...our Tassel Ridge wines.

Hy-Vee is located at 110 South D Street in Oskaloosa and is open 7 days a week. Hours are 6 a.m. to midnight. ■

Romancing the Home



wine. As business grew, so did the need for more space. After two moves, Romancing the Home has found its home on Second Street. After a complete remodel, Kris

Webster City, Iowa is home to a hidden treasure known as Romancing the Home. This specialty store is located at 707 Second Street and is a unique combination of a café, gift shop, and an upscale home store.

Kris Peed began her labor of love back in 2004, primarily as an elegant bed and bath store. Gift baskets were a specialty and eventually Kris expanded her line to include truffles and

had the atmosphere and the space to expand her business to include a café, home items, décor, artwork, books, music, dips, cheese ball mixes, wine accessories and wine.

Since 2007, Tassel Ridge wines have been available to Kris' customers. Due to the focus on romance and the unique items she offers, she finds that the Tassel Ridge favorites are just as exceptional and romantic. Her bestsellers are our *Candlelight*, *Chocolate Granfinale™*, and *Iowa Prairie Snow®*.

Kris's personal Tassel Ridge favorites are our *Candlelight* and *Blackberry*. She especially enjoys mixing the *Blackberry* with Wine Glacé® to make Wine-a-Ritas.

If you are looking for a unique getaway destination, stop by Romancing the Home—you can find beautiful items for your home, gifts for friends, and a delicious selection of sweets and homemade items from the café. You can also find Creative Cookies and Cakes, by Starla Brant.

Romancing the Home is open Tue–Fri, 8–4pm; Sat 8–Noon. For more information call 515-832-5161 or visit www.mrspeedssweetshop.webs.com. ■

Simply Quizzical

1. Barrels used in aging wine are usually made from what kind of wood?

 - a. Cherry
 - b. Pine
 - c. Oak
 - d. Redwood
2. What is the source of the salts that give umami its taste?

 - a. Sea salt
 - b. Glutamates
 - c. Table salt
3. Grain finished beef comes from animals that were initially raised on grass or hay.

 - a. True
 - b. False
4. A well seasoned steak might pair best with:

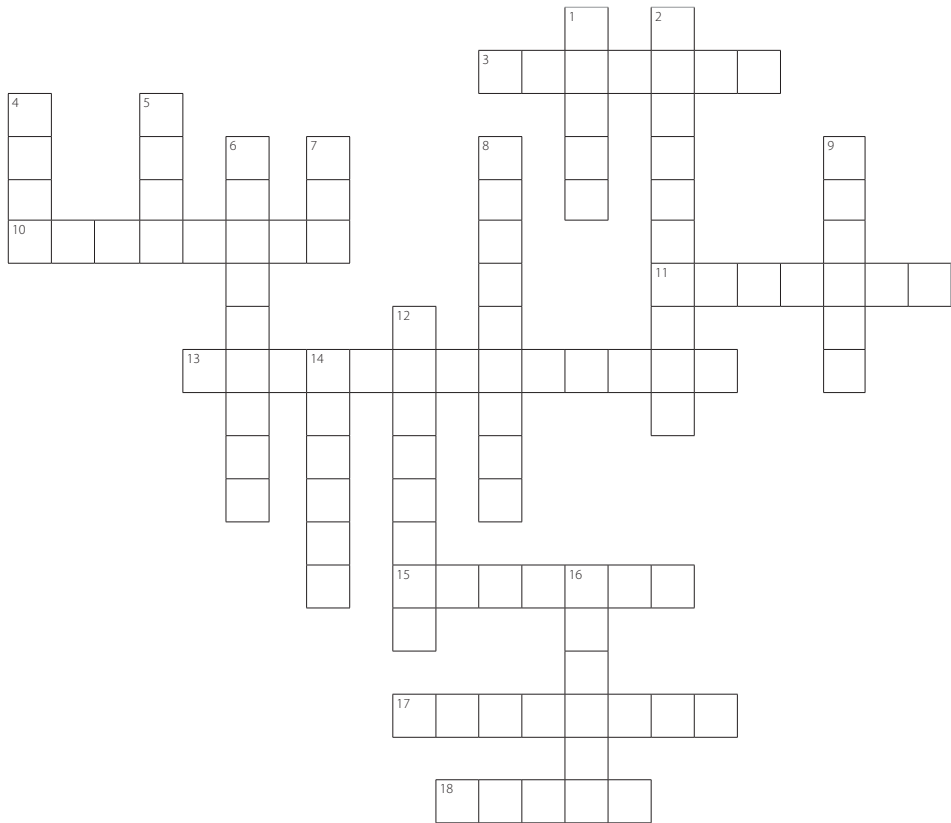
 - a. A sparkling wine
 - b. A full flavored dry red wine
 - c. A dry white wine
 - d. A sweet white wine
5. Vineyards are usually planted with vines that are grown from seed.

 - a. True
 - b. False
6. When are cuttings for vines harvested by Red Dog Nurseries?

 - a. Starting around Thanksgiving
 - b. Beginning right after harvest in September
 - c. When pruning starts in March
 - d. Beginning just before harvest in mid-August

The Extraordinary

CROSSWORD



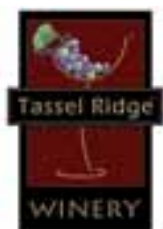
Across

- 3 _____ wines go with simple meals
- 10 One of the places you can be our friend
- 11 Another name for clonal propagation
- 13 Cattle that only eat grass and hay
- 15 Where you can hear us tweet
- 17 Cattle that are finished out on a high energy diet
- 18 An exact replica

Down

- 1 Means "delicious" in Japanese
- 2 Salts that are present in the amino acids
- 4 America's favorite protein
- 5 The number of basic beef and wine pairings, as suggested by Karen MacNeil
- 6 The art of constructing wine barrels
- 7 The type of wood typically used to age wine
- 8 The _____ of wood rings relates to the oxygen exchange rate
- 9 Robust wines require _____ seasonings.
- 12 When foods complement and enhance each other
- 14 Allowing seeds to germinate is what form of reproduction?
- 16 The compound that gives wine its structure.

For answers to the quiz and crossword this month, please go to tasselridge.com/answers. For answers to last month's quiz and crossword, see page 25.



Tassel Ridge Winery

1681 220th St.
Leighton, IA 50143



Find us on Facebook
<http://www.facebook.com/tasselridgewinery>



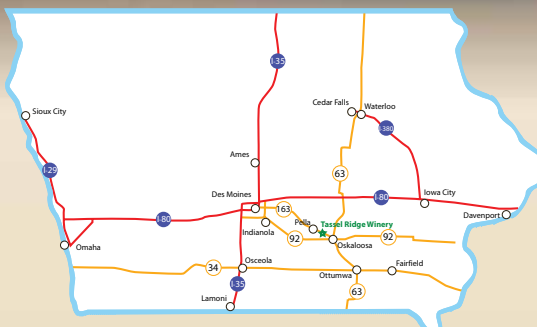
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<http://twitter.com/tasselridge>



1681 220th Street
Leighton, IA 50143
641.672.WINE (9463)
www.tasselridge.com

Winery Tours & Tasting:

Mon–Fri, 9 a.m.–6 p.m.;
Sat, 10 a.m.–6 p.m.;
Sun, Noon–6 p.m.



Tassel Ridge Winery is located between Pella and Oskaloosa on the south side of Highway 163. We are 9 miles southeast of Pella, 7 miles northwest of Oskaloosa, and 53 miles southeast of Des Moines.



Find us on
Facebook



Follow us on
Twitter

Tassel Ridge Wines...*Simply Extraordinary*®