

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Winter 2012

## The March to Marquette

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## STEAK *au Poivre Vert*

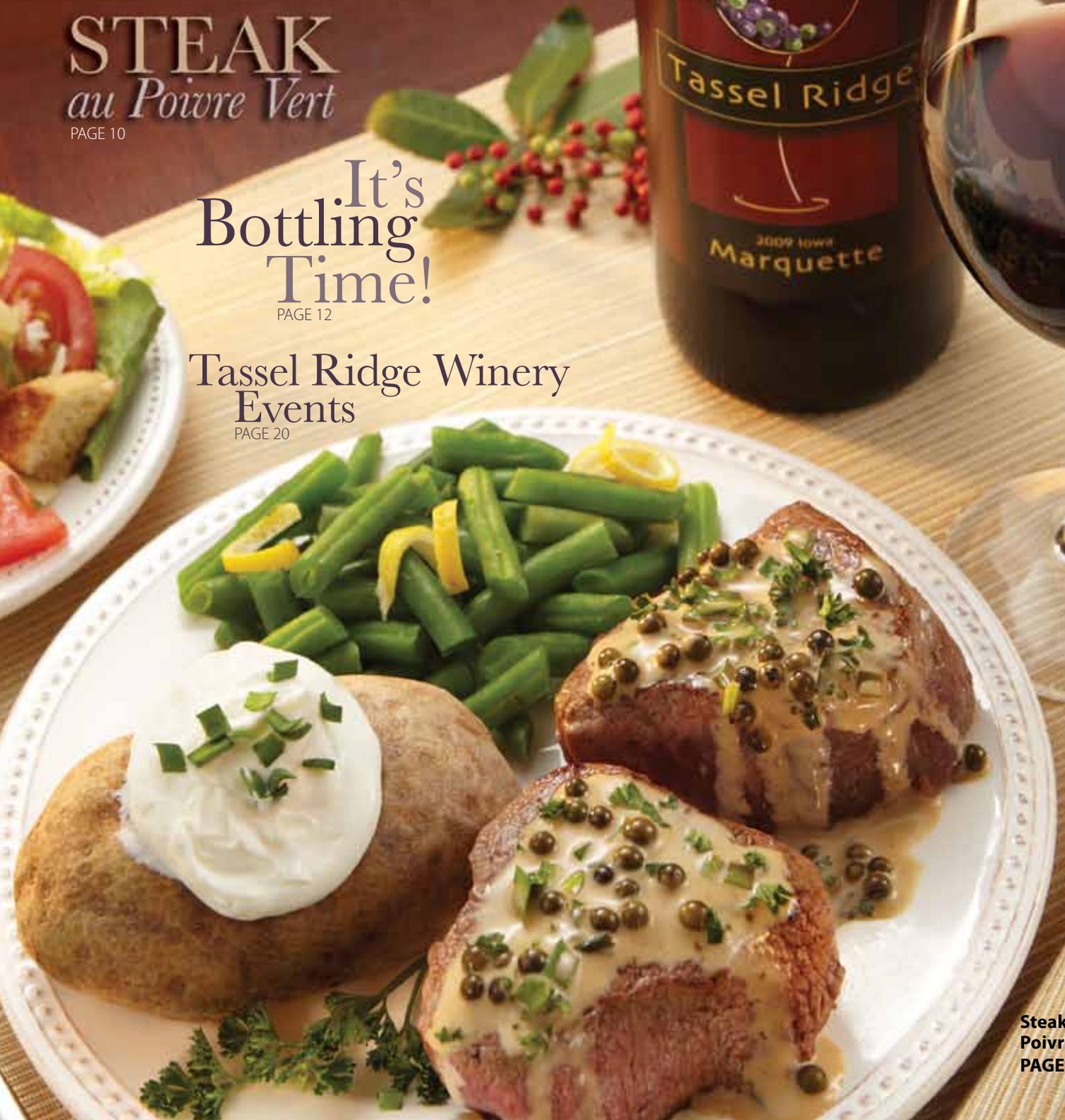
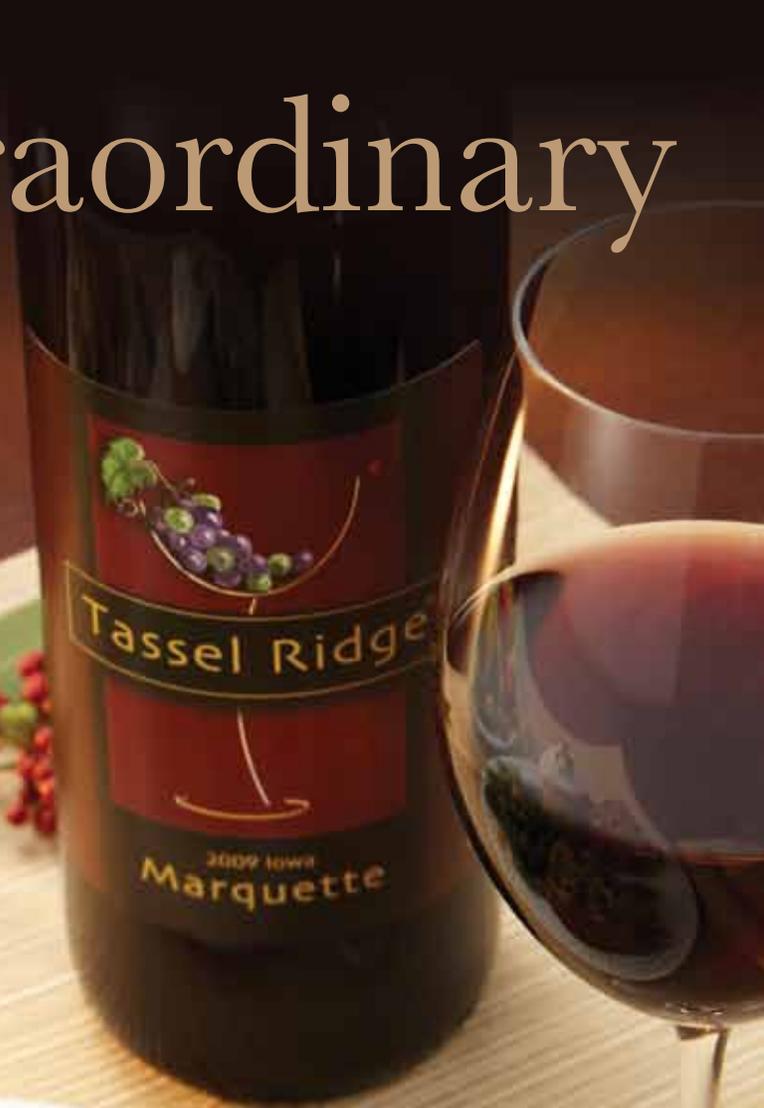
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Steak au  
Poivre Vert  
PAGE 10

# Tassel Ridge® 2009 Iowa Marquette

**Savor** the aromas of dried figs,  
blackberry, and baking spices.

**Taste** the hints of blackberry,  
plum, dark chocolate, and  
white pepper.

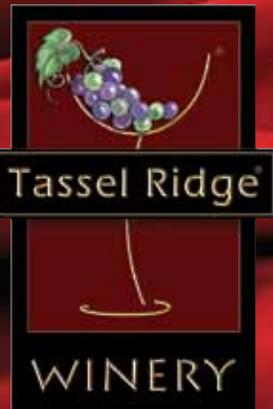
**Pair** this balanced,  
dry red wine with  
steak or prime rib.

**Serve** at room  
temperature.



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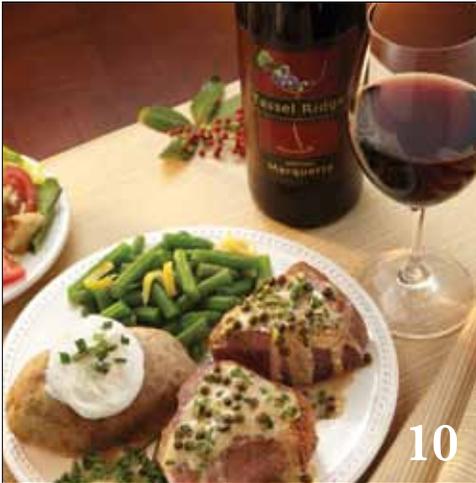
Tassel Ridge wines are sold at the winery and over 400 retailers in Iowa. For a complete list of retailers visit [www.tasselridge.com/retail](http://www.tasselridge.com/retail). Order wine by telephone at 641.672.WINE (9463). We offer shipping within Iowa and to select states. Adult signature required for receipt of wine.



Tassel Ridge 2009 Iowa Marquette ... *Simply Extraordinary™*



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# Meet the Tassel Ridge Team



## Deb Newell

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As a people person, Deb really enjoys working with the public. Her previous sales and cosmetologist experience has helped her feel like this Tassel Ridge Winery position is a good fit for her personality. What she enjoys most is introducing Tassel Ridge Winery wines to new people and has fun listening to their stories.

vines on their farm—with the plan of running a vineyard in their ‘retirement’ years. Soon, however, Deb saw Tassel Ridge Winery developing and knew she wanted to be a part of it.

Her passion for the growth of Iowa vineyards and wineries is great. She enjoys tasting a variety of Iowa and domestic wines. She continuously reads and takes classes to expand her wine knowledge.

Deb is our Sales Representative for the Central and South Eastern counties. She has been with Tassel Ridge Winery for 5 years. She began as a part-time Tasting Room employee, but was selected for her present position when we needed to launch a new wholesale program.

Deb and her husband have been interested in wine for many years. With family in the Central Valley of California, growing grapes in Iowa seemed to be an exciting possibility. They began taking introductory vineyard management courses and experimented with the idea of planting

Deb’s favorite Tassel Ridge white wine is *Candlelight* and she enjoys pairing it with an Iowa Chop. Her favorite Tassel Ridge red wine is the *American Syrah* and she likes to pair it with a grilled Tri-tip steak.



## Jim Carmichael

---

cleaning and organizing. He also likes the diversity in the activities that his job brings; for example, things like turning the compost pile with the skid loader.

It had snowed the entire time they were there touring and tasting. He recalls that it made it look a lot like our snow covered vines they had just left behind in Iowa. The Californians “thanked” Jim and the other Tassel Ridge personnel in attendance for bringing the snow with them!

Jim Carmichael is our Facilities Manager. He is in charge of maintenance and operations of all cellar, crushpad and winery equipment. Jim also takes care of our buildings and grounds.

Summer is his favorite time of year at the winery. He likes this period of time the most because most of the wine from the previous vintage has been bottled and the tanks are emptied in preparation for the next crop of grapes.

Jim’s favorite Tassel Ridge wine is our *American Chardonnay*.

While there are several things that Jim enjoys about his job, he really enjoys

One of Jim’s favorite memories while working at Tassel Ridge was when he attended the Grape Symposium in Sacramento and Boeger Winery in Placerville, California in January.

Prior to joining the Tassel Ridge team, Jim received his Bachelor of Science degree in Animal Science and spent 15 years at Cargill-Eddyville working with fermentation processes making citric acid and itaconic acid.

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

## Editor in Chief

Bob Wersen

## Writers

Kari DeBruin  
Kim Northcutt  
Bob Wersen

## Photographers

Alan Adams  
Jene Cain  
Hannah Pothoven

## Design

Deb Hamilton

## Contributors

Hannah Pothoven  
Sharman Wersen

## Publisher

Tassel Ridge Winery

## Address

1681 220th Street  
Leighton, IA 50143

## Fax

800.409.0082

## E-mail

info@tasselridge.com

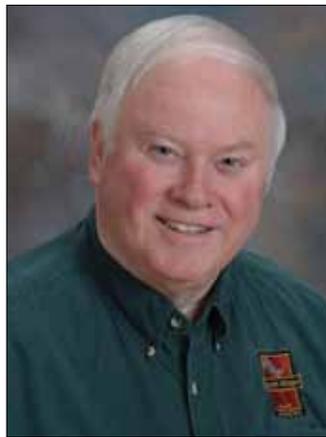
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Winter meals are usually heavy with big flavors. Steaks, roasts, chops, stews are well seasoned and call out for big red wines. Our newly released *2009 Iowa Marquette* is the perfect big dry red wine. This edition of *Simply Extraordinary* features the story of how our *2009 Iowa Marquette* was produced starting with planting the grapes in our vineyards and concluding with barrel ageing. We also provide detailed tasting notes from several of our staff members (and

spouses). And finally, we included an article on bottling the *2009 Iowa Marquette* including photos taken by Jene Cain.

A discussion of our biggest dry red wine would not be complete without a suggestion of an elegant meal to complement it. Our suggestion is Steak au Poivre Vert.

Bowl games are a great time to gather at home with friends and enjoy great wine and food. We have included several recipes with suggestions of Tassel Ridge wines that pair with them.

An important part of Tassel Ridge Winery's effort to reach wine consumers all over Iowa is our Ambassador program. Tassel Ridge Winery Ambassadors conduct tastings in our retailers on a regular basis. In fact, we currently host about 25 tastings per week. This story will introduce you to four of our Ambassadors.

Finally, our list of retailers will make it easy for you to find our wine. We've also included brief stories about two interesting Tassel Ridge retailers.

Happy New Year!

Bob Wersen, CSW  
Tassel Ridge Winery Founder and Owner

# The March to Marquette

By Kari DeBruin  
Photos by Alan Adams

*On Tuesday, January 3, our new 2009 Iowa Marquette from Tassel Ridge Winery made its long awaited debut! Our Marquette is a big dry red wine that we've been patiently and anxiously working toward for years.*

**O**ur journey to Marquette began in 2006. It was then that the University of Minnesota had first announced they had developed this variety. The creation of this variety took place over many years. Like most cold climate varieties, Marquette is a complex cross of native American grape varieties and *Vitis Vinifera*. Its parents are Ravat 262 and MN 1094. Ravat 262 is a French American hybrid whose parents are Pinot Noir and 2365 Seibel. So, one of the grandfathers of Marquette is Pinot Noir! The parents of MN 1094 are much more complex. They consist of crosses between a *Vitis Riparia* clone, other cold climate varieties, and a French American variety.

The characteristics that attracted us to Marquette were its high sugar, moderate acidity, and pronounced **tannins**. In addition, this variety is also resistant to fungus including **downy mildew, powdery mildew, and black rot**. On paper, this looked like the variety that could take our dry red wines to a whole new level. So, with great excitement, we decided to plant Marquette in the fall of 2006.



**tannins**—a natural constituent of wines, especially reds. It is a bitter-tasting material and is partially responsible for preserving wines during aging. To experience the flavor of tannin, bite a grape seed or have a cup of tea.

**downy mildew**—a major disease of grapes in the Midwest. The pathogen attacks all green parts of the vine.

**powdery mildew**—a common disease on many types of plants. Several powdery mildew fungi cause similar diseases on different plants.



**black rot**—a fungal disease of grapes that can cause a complete crop loss in warm humid climates



Top: Brock drives the Korvan as it harvests Marquette. Top-left: Marquette harvesting started before daybreak. Top-right: Denise and Amber removing MOG (material other than grapes) from bins on trailer. Bottom-left: Elevator, destemmer-crusher, and must pump process the fruit and send it to the tank for fermentation. Bottom-right: Jonita starts the elevator as grapes are dumped from the bin.



At that time, there were very few Marquette vines growing outside of the University of Minnesota. Therefore, we purchased nursery vines that were cloned from snippets of Marquette tissue. By the time we planted them in May 2007, they were plugs growing in a biodegradable tube which measured about one inch wide and twelve inches long. The alternative to nursery plants is bare-root vines that often have a root mass that is 24 inches long. Normally, we prefer bare-root vines because they are hardy and less likely to die after planting. In this occasion, the Marquette nursery plants grew so vigorously that within three months, they looked like second-year vines.

The vines continued to grow strong and healthy and by 2009 we were ready to harvest. That year, we let the Marquette hang on the vine until the sugar level had reached 28.2 Brix (28.2% sugar). We were quite surprised at how much sugar was present but since this was our first harvest of this variety and the first time it had been grown and harvested in Iowa, we were making our best guesses of how to proceed.

Once gathered, we put the grapes into two 200 gallon French oak barrels and allowed them to simply sit for approximately two days in order to extract as much flavor as possible from the skins under *aqueous conditions* (this is also called pre-soak). Then we *inoculated* the fruit with a yeast and yeast nutrients to start the fermentation. Twice a day, we pumped the juice from

VOCABULARY

**aqueous conditions**—a condition using water as a solvent.

**inoculated**—to inject or place something that will grow or reproduce.

**malolactic fermentation**—a process in winemaking where the naturally present tart-tasting malic acid is converted to softer-tasting lactic acid. Malolactic fermentation creates a more pronounced flavor, often associated with the taste of green apples.

**alcoholic fermentation**—a process utilizing a yeast. The microorganisms convert sugars in ethyl alcohol and carbon dioxide, beginning after glucose enters the cell. The glucose then breaks down into pyruvic acid. This pyruvic acid is then converted to CO<sub>2</sub>, ethanol, and energy for the cell.

## Marquette Tasting Notes

Six people with wine sensory analysis experience were asked to evaluate the 2009 Iowa Marquette. It is interesting to note the similarities AND differences in their perceptions of this wine. Keep in mind that in wine tasting, there is no correct answer, just individual opinions about the presence of various aromas, flavors, and other characteristics of a particular wine.



### Bob

Color: Blue-red  
Nose: Plum and berry notes, baking spices.  
Palate: Full mouth feel, plum and blackberry, white pepper.  
Finish: long, well integrated tannin, white pepper.



### Steve

Hints of cigar box on the nose and blackberry cobbler on the finish (tremendous blackberry notes with a little baking spice). The finish reminds him of a mixture of white pepper and baking spices mixed in with blackberry jam.



### Nadia

Dried fruits such as fig, dates, and plums. Blackberry, toasted bread and cracked pepper with a hint of leather in the back. Great full bodied mouthfeel with mid-palate roundness. Tannin-acid and body are balanced. Flavors of blackberry and ripe plum.

### Jane

Aroma of cocoa with a little cassis to accompany the blackberry and plum.



### Derek

Very intense ruby color. Intense blackberry aromas, sweet red plum and hints of red raspberry combined with a hint of dark chocolate and white pepper. On the palate, this wine offers blackberry, plums, and raspberries, followed by notes of leather, earthiness, and a lingering white pepper

finish. By the second night, Derek was experiencing some additional aroma notes including dried figs, dark chocolate, mocha, and dried herbs. On the palate he was sensing baking spices and chocolate in addition to the other fruits he identified on the first night.

### Michael

Tiny vanilla and tobacco notes on the nose. Flavors of dark tea leaves, dark chocolate. He enjoys how the nose promises that the wine will be powerful and full of depth. The word Michael used for intense was *wuchtig*, the German word for powerful/forceful. (Michael's native tongue is German).

the bottom of the barrels back into the top in order to keep the cap (made of dried grape skins) moist and beneath the surface of the wine as much as possible.

Because of the high level of sugar, we undertook the *malolactic fermentation* at the same time we were performing the *alcoholic fermentation*. While the alcoholic fermentation was complete in a week, the malolactic fermentation took about 4–5 weeks to complete. Once that was finished, we removed the wine from the barrels, holding it temporarily in

stainless tanks. We cleaned all the skins and remaining seeds out of the barrels and cleaned the barrels thoroughly. Then, we filtered the wine since it was very *turbid*, largely because we'd been too aggressive with our *pump-overs*. The wine was then returned to the two 200 gallon barrels and rested there until early August 2010. At that point, we moved it into about seven 59 gallon barrels that were a mixture of French, Eastern European, and American Oak.

There were several reasons to make the wine and then store it in the oak barrels. First, a *big wine* needs tannin to provide a structure on which



200 gallon French Oak barrels

**turbid**—the cloudiness or haziness of a fluid typically caused by particles and suspended solids that are generally invisible to the naked eye.

**pump-overs**—is a technology used in the winery to increase extraction. It is performed by “stirring” or rotating the wine skins from the bottom of the tank and pumping it to the top of the tank. This is done in order to soak the floating “cap.” The cap is mostly grape skins that have floated to the top due to the release of carbon dioxide. It is a semi-solid layer that needs to be kept wet.

**big wine**—a wine of more flavor and alcohol than others.

the various flavor compounds can attach themselves. Secondly, tannin is necessary to stabilize and protect the **anthocyanins** that provide the color in red wine. With *Vitis Vinifera* varieties (the family of grape varieties we are all most familiar with), most of the red grape varieties have their own tannins mostly in the skin and seeds. In fact, some *Vitis Vinifera* varieties have too much tannin. Cold climate varieties don't generally have much of their own tannin so we provide **elagic tannins** through contact with the oak barrels. And, as mentioned, we selected the Marquette because we understand that it is the first



59 gallon oak barrels

cold climate red wine variety that is relatively rich in tannins. In addition

to tannin, the wine extracts and integrates other compounds from the barrel that translate to spice and vanilla on both the **nose** and **palate** of the finished wine and helps make the wine more complex and food friendly.

While the wine rested, we would regularly sample it to gauge its development. Our Red Wine Lover's Club also participated in the samplings. It has been a lot of fun to witness this wine's development. By the spring of 2011 we felt

the time was right to filter and bottle this big red wine.

Our *2009 Iowa Marquette* is deep red in color with bluish hints at the edges, indicating that it is a young wine. The nose or aromas given off by Marquette are plum and blackberry with hints of baking spices. The palate offers plum, blackberry, and black pepper with a very full feeling in the mouth. The finish is long with light, well integrated tannin and black pepper. The *2009 Iowa Marquette* is made from 100% Marquette grapes which were all grown in our Meadowcreek West vineyard at the northern edge of Oskaloosa, Iowa.

This is a perfect wine for grilled meat dishes particularly if the meat has been generously seasoned or if it is served with a spicy sauce. It will also nicely complement pasta dishes with spicy red sauces like a Penne Arrabiata. ■

## Join Our Red Wine Lovers' eList

Our goal is to make an outstanding dry red wine. By sharing your email address with us, we will keep you informed on the processes we use in making this special wine. We will host and invite you to events uniquely focused on your interest in dry red wine. They will include opportunities to taste this wine as it develops.

Go to <http://tasselridge.com/join-DryRed.htm>, fill out the form, and you will receive notification of special red wine events at Tassel Ridge Winery.



**anthocyanins**—are pigments that may appear red, purple, or blue according to pH. They belong to the flavonoid family of molecules; they are usually odorless and nearly flavorless; causing a slight astringent sensation

**elagic tannins**—ellagic tannins are water soluble and have taste properties that aid in the role of aging red wines

**nose**—the smell of the wine in the glass; often referred to as floral, citrus, fruity, vegetal, earthy or any number of familiar scents.

**palate**—the individual's appreciation of taste and flavor.



# Chocolate Granfinalé™ ...

PERFECT FOR  
VALENTINE'S DAY

Most people associate Valentine's Day with roses and chocolates. *Chocolate Granfinalé™* from Tassel Ridge is a very pleasant way to incorporate chocolate into the evening after dessert or as dessert. *Chocolate Granfinalé™* is a dessert wine made from grape wine and natural chocolate flavor. Its generous chocolate notes and rich, warming finish make *Chocolate Granfinalé™* a decadent evening treat. Pair it with a nut torte or raspberry, strawberry, or other fruit desserts. Or, sip it with roasted, salted cashews or hazelnuts after dessert. Serve *Chocolate Granfinalé™* at room temperature. Store it at 55°F.

Price of *Chocolate Granfinalé™* is \$20.00 per 375 ml bottle, plus tax.



©iStockphoto.com/grandriver

# STEAK *au Poivre*

Perspective piece and recipe by Bob Wersen

*Big, dry red wine calls out for fully flavored foods and one of the best from my perspective is Steak au Poivre Vert (steak with a green peppercorn sauce).*

I'd been making steaks with cracked black peppercorns and brandy for a couple of years when, on a business trip to Paris in the mid-1970's, I experienced a Steak au Poivre Vert for the first time. I was hooked immediately and began to tinker with different combinations of ingredients! The recipe below is what I use when I want to prepare an elegant main dish that I present with a baked potato and a

tossed salad or possibly a green vegetable like asparagus.

The substitution of green peppercorns in brine for dried black peppercorns present some nice but subtle changes to the flavor. The sauce is still sharp, in fact, in might be a little sharper when made with green peppercorns but it now has more finesse. The addition of lemon juice, white wine, parsley,

and cream improve the presentation to the palate while complementing the sharp spice in the green peppercorns.

The recipe for four servings follows (note that I don't measure the ingredients when I make the Au Poivre sauce, so these are approximations):

- ¼ cup dry white wine**
- 1 Tbsp lemon juice**—I use the juice from one lemon
- 1 dash Worcestershire sauce**—I am heavy-handed with my "dash"
- 4 Tbsp Cognac** (or any other brandy— see note below)
- 1 tsp chopped fresh chives**
- 2 Tbsp chopped parsley**
- 3 Tbsp green peppercorns in brine, drained** (see note below)
- 3 Tbsp whipping cream**

Cut five-ounce triple trimmed beef filets (see note below) in half (cross grained) to make medallions. Sear the medallions on both sides with a little salt in the pan. Set beef medallions aside on a hot plate in a holding oven set at 225°F.

Pour the liquid mixture of white wine, lemon juice, Worcestershire sauce, and Cognac into the pan used to sear the medallions. Add the chives, parsley, and peppercorns to the liquid and reduce by about half. Add cream and reduce again by about half. Serve over steaks.

#### Notes:

*Beef filets: buy the leanest boneless filet you can find. It should be 1 to 1.5 inches thick. Then trim off any fat you can see. Each filet should be about 5 ounces. Or, order them from Omaha Steaks. I don't worry about the cost because this is a really nice meal and I don't cook it often.*

*Cognac: If you are going out to purchase Cognac, I suggest getting some decent brandy and saving some money. If you do purchase Cognac to cook with, purchase VS (Very Smooth). Save the VSOP (Very Special Old Pale) for after-dinner drinks.*

*Green peppercorns in brine: We haven't found these on shelves in Iowa. So, the next best thing is to search the web for "green peppercorns in brine." I used to purchase them in very small cans about ¼ cup in size. They had a green label and came from Madagascar. They seem to have disappeared so you will probably have to try alternatives. Unless you are going to prepare this frequently or for a large group, a small package is preferable because they won't last forever in the refrigerator after you open them. Some people like to purchase them in glass bottles. Just make sure the package is small, however.*



*Vert*



# It's Bottling Time!

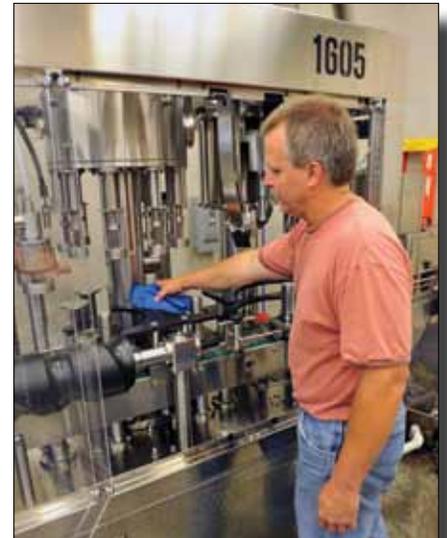
By Kari DeBruin  
Photos by Jene Cain

**D**etermining when to bottle wines can be one of the most exciting, intimidating, and satisfying decisions a winemaker will make. It is a necessity to bottle on schedule to maintain brand and vintage consistency. Regardless of the type of wine that is being bottled, the bottling crew prepares the materials needed and performs an established series of steps.

*This article focuses on bottling our Marquette. Tassel Ridge Winery's Marquette is our newest red wine. This year, we had only one run of the Marquette—which means we bottled all of it in one day. The accompanying photos capture this busy, exciting day. Tassel Ridge Winery's Marquette is a beautiful garnet hue, medium intensity wine. It is filled with aromas of spice, fig, black raspberry, black cherry with a touch of vanilla.*

*The basic materials needed for bottling wine include the bottles, inert gas, wine, closures, and storage cases. The bottling staff is responsible for handling the materials and performing duties in such a way that no damage is done to the wine, thus ensuring a sound finished product.*

## Bottling Wine:



### Step 1:

#### Clean the Machines

The bottling machines are subjected to a multi-step rinse process under high water pressure. The machines are then steam sterilized at 248°F. This process takes two hours and ensures that everything is completely flushed, making certain that no foreign matter or residual wine from previous bottling runs will enter the bottles during this bottling process.

# Step by Step



## Step 2: Place the bottles on the line

The appropriate empty wine bottles are brought in and lined up, ready to be set up on the conveyer belt when needed. Our wines are bottled in a variety of bottles—clear, colored and specialty shaped. White wines are typically bottled in clear bottles. Red wines are usually bottled in colored bottles for light protection. Darker colored bottles are commonly used for dry red wines. Our Marquette is bottled in a green bottle. Once it is filled with the red wine, the bottle appears black.



## Step 3: Rinse

The bottles then enter the “bottling area” which is an enclosed plexi-glass compartment that houses the devices needed for the next several steps. First, the bottles are rinsed with filtered sterile water to wash out any cardboard dust from the box.

## Step 4: Inject Nitrogen

The bottles are injected with 99% pure nitrogen. Nitrogen protects the wine from oxygen that gets into the bottle during the filling process. Nitrogen is the best choice for this procedure because it is inert and does not affect the wine in any way. If, for example, Carbon Dioxide was used, it would be absorbed into the wine and cause carbonation. Another option could be Argon; however, it has potential to strip the aromas from a wine.



## Step 5: Filling

Prior to filling for bottling, 9 test bottles are filled with wine and analyzed to ensure that each filler spout has been completely purged of water from cleaning the filters. Once that is complete, the empty bottles prepared for bottling enter the filling area. Then, a pedestal holding the wine bottle rises up to meet a spout from which the wine is poured. The wine now enters the bottle. Before starting the bottling run, the team does a two glass taste sample to compare wine from the tank with wine from the bottle. In addition, the crew tests three full bottles at random points during bottling to verify their temperature and to assure that they are filled with exactly 750 ml of wine.



**Step 6:**

## Capping

Tassel Ridge Winery does not use cork; instead we use screw caps (see sidebar for more information on screw caps). A capsule hopper located on top of the plexi-glass bottling area distributes the foil caps down the “line.” The screw cap is placed on top of the bottle. The bottle then moves under the capper head which comes down onto the cap with 385 pounds of force in order to seal the plastic liner in the cap to the glass bottle top. The capper head also rolls threads in the soft aluminum cap that correspond to the threads on the glass bottle neck

The bottles leave the plexi-glass compartment and move along the backside of the horseshoe. At this stage, crew members can check to make sure the bottles have been properly filled and sealed before entering the final stages of the bottling process.



**Step 7:**

## Labeling & Marking

The bottles pass into another plexi-glass compartment which houses the labeling and marking devices. The Marquette labels are mechanically peeled from their wax paper backing and placed onto the bottles. The bottles then pass through a laser beam which etches a lot code onto the bottle. This code is for quality control purposes.



**Step 8:**

## Packing

The bottles are hand packed into a case.

**Step 9:**

## Top taping

A team member tapes the cases, closing them properly in preparation for storage and shipping.

**Step 10:**

## Carton Printing

An inkjet prints a barcode and lot code on the outside of the box—another quality control procedure.



### Step 11: Stacked & Stored

Lastly, the cartons are stacked, shrink wrapped and moved to storage or readied for shipping.

Once the entire wine run is complete—meaning that all wine has been drained from the tanks, bottled, marked, packed and stacked—the team still has several hours of clean up and sterilization ahead of them to complete the entire process. On this particular day, the crew bottled 364 cases of our *2009 Iowa Marquette* wine.

The bottling process for other vintages is quite similar from start to finish. Specialty bottles, like our Christmas tree bottle and our Valentine's Day heart shaped bottle are bottled in the same manner, but on a different assembly line. Due to their special shape, bottling those wines require much more hands-on labor intensive processing. ■

## To Cork or Not to Cork?

By Kari DeBruin

At first, the idea of a screw cap on your bottle of wine may seem a little strange and a lot less romantic than to what you are accustomed. Popping the cork on a fine wine or a bottle of champagne feels far more exciting than simply untwisting the cap. But, did you know that the “romantic” centuries-old tradition of using cork may actually be giving your wine a moldy flavor?

Wine bottling is more than romance... it is an art with a side of science. If bottled incorrectly, the wine may not have consistent flavor, freshness or quality. Therefore, one of the most important steps in bottling wine is sealing it properly. There are currently three ways to close a bottle of wine—through the use of natural cork, synthetic cork and screw caps.

Natural cork closures have a heritage that spans centuries. However, a “corked” bottle of wine often times has a musty smell and taste. This is caused by a substance that is related to the presence of Chlorine in conjunction with wood or wood products. This substance, TCA (2, 4, 6-Trichloroanisole), can produce a flat, moldy flavor in the wine. For this reason, we don't use ANY soaps or detergents that contain Chlorine.



Synthetic corks are plastic based closures that originally were deemed to be a great alternative to traditional natural corks. Studies have shown, however, that they are unable to ward off oxidation, which decreases shelf life and the maturation process.

Screw caps have been found to provide the best seal for bottled wines. Screw caps eliminate the natural cork moldy taste and the synthetic cork oxidation problems all at once. Screw caps have a lower failure rate than both cork and synthetic caps, allowing the wine to reach the customer in perfect condition, with little to no bottle variation.

In the past, screw caps have been associated with lesser quality wines and have had to fight those perceptions; however, they are now the cap of choice among many fine winemakers both in the US and around the world. In fact, only about 5-10% of today's wines are “corked.” New Zealand is leading the movement in screw caps. In addition, many wineries in Australia, Canada, France, South Africa, South America, and the U.S. are also switching to this cap style.

Although screw caps lessen the excitement and romance of bottle opening, it also lessens the likelihood of getting an impure wine.



*Wine Ambassador, Merriah Meisner, offers a taste of Tassel Ridge wine to Tonya Replings at a wine tasting.*

# Wine Ambassadors: The Faces of Tassel Ridge Winery

By Kari DeBruin

One of the many obstacles of starting and growing our winery was overcoming the misconception that wine grown and produced in Iowa doesn't have the taste or quality of other domestic or imported wines. So, we had to develop

a way for people to try our products in locations that are convenient to them. With that thought in mind, our Wine Ambassador program was born.

Our Wine Ambassador program was designed to share our wines, how they taste, with which foods they best

pair, and, on what occasions they are particularly appropriate. These wine tasting events are hosted at our valuable retailer's locations throughout the state of Iowa, at special events and festivals.

By attending one of our wine tastings, you will have the opportunity to try

a variety of our wines and maybe even find a new favorite! You will also have a chance to talk to one of our Ambassadors who will also share with you information about our winery, special events and how to sign up for our e-newsletter and magazine.

Our Wine Ambassadors are well trained, courteous and professional—working with the retailers that are hosting the events as well as providing the wine tasting services to those in attendance. We currently have seventeen Ambassadors that travel throughout the state.

We'd like to introduce you to a few of our Ambassadors:



## JeanAnne Kompsie

JeanAnne Kompsie is one of our new Ambassadors, having started this August 2011, conducting wine tastings around the Des Moines area. JeanAnne loves having the opportunity to share wonderful wine with so many people and especially enjoys seeing the surprise on people's faces when they realize that really good dry bold red wines are made right here in Iowa. Some of her more interesting times are when she has the chance to share our wines with “non-

wine drinkers” only to have them love it and buy multiple bottles—this has happened particularly with our *Red, White, & Blue*®.

JeanAnne's personal favorite is *American Pink Catawba*. She says that it makes her taste buds “dance with joy.” She's had the opportunity to turn her wine tastings into a family affair; her husband helps with inventory and her children enjoy coming along, especially to the tastings at Kum & Go because then they get to have hot dogs for supper!



## Nick Kruger

Nick Kruger started with us in the summer of 2011. He serves the Des Moines area but occasionally gets the chance to hold tastings in his hometown of Waukon. He enjoys watching the reactions that people have when they try a Tassel Ridge wine for the first time. Sometimes he gets to pour a sample for someone who has never had any type of Tassel Ridge wine or for someone who is trying a new vintage from the winery they haven't tasted before. The responses he receives are almost always a positive response and therefore, extremely rewarding.

One of Nick's favorite tasting was held in his hometown, at the Waukon Greenhouse. Unbeknownst to Nick, the wine tasting had been advertised through flyers and on the local radio station. The tasting was well attended and was a lot of fun for Nick to get to share the wines with people with whom he had known growing up.

His favorite white wine is *Iowa White Blossom*, but also enjoys the rosé, *Iowa Frontenac Rosé*. When he feels like splurging a little, his pick is our *Iowa Prairie Snow*™.



## Merriah Meisner

Merriah Meisner has been an Ambassador with us since May 2011. She serves the Ankeny and Des Moines areas but also holds tastings in West Des Moines, Pleasant Hill, Ames, and Boone. What she enjoys most about being an Ambassador is the conversations that she gets to have with other wine enthusiasts about Tassel Ridge Winery and about wine in general. With the various facts and facets of wine, she likes hearing others' opinions and gaining knowledge from their experiences. One of her funniest memories really doesn't have to do

with a tasting, but rather with a little boy who was in the store. Apparently, Merriah had been standing so still, that the little boy thought she was fake; so when she said “hello!” you can imagine his surprise ... the little boy screamed and ran to his dad!

As a red wine fan, her personal Tassel Ridge favorites are *In the Dark* and *Cranberry*. She loves the boldness and complexity of *In the Dark*, and the tart crispness of our *Cranberry* wine.

Merriah encourages anyone with a passion for wine or the wine business to give being an Ambassador a try!



## Wendy Chiabotta

Our Ambassador Wendy Chiabotta also started with us in May, 2011. She is a full time second grade teacher and was just looking for a summer job, when she was first hired. She found that she really enjoyed doing the tastings and working for the winery, so she has stayed with us.

Wendy covers the Knoxville and Melcher-Dallas area and other areas

Scan the QR Code to the right with your smart phone to go directly to the Tassel Ridge Wine Tasting Calendar. Or go to [www.tasselridge.com/tcalendar.php](http://www.tasselridge.com/tcalendar.php) on your computer. The Tasting Calendar is updated weekly. Check back regularly for new scheduled tastings.



as needed. This summer, Wendy had the chance to travel to further locations such as Pleasant Hill, Norwalk, and Centerville. Wendy likes to see people’s reactions when they find a wine that they like and then decide to buy a bottle. She also enjoys talking about the winery and its history as well as what is going on day to day.

Some of her more memorable times include moments when customers open up and share their family history, their experiences with winemaking and such. Wendy’s personal Tassel Ridge favorites are both of our cranberry wines, *Cranberry* and *Oskyfizzante® Cranberry* and *Sweet Roxie Red™*. She also enjoys our *Prelude* with dinner and *Red, White, & Blue®* mixed as Sangria.

As you can see, our Ambassador’s play a major role in the success of our wines and winery. Our Ambassadors get to introduce our vintages to the consumer and help us share our passion with our fellow Iowans.

### **Would you like to become a Tassel Ridge Wine Ambassador?**

We are currently looking to expand our

Ambassador program and are looking for people in the following locations:

- Burlington
- Carroll
- Cedar Rapids
- Centerville
- Council Bluffs
- Creston
- Clarinda
- Davenport/Bettendorf
- Dubuque
- Fort Dodge
- Fort Madison
- Hampton/Iowa Falls
- Mason City
- Ottumwa
- Shenandoah
- Sioux City
- Washington
- Waterloo/Cedar Falls

Please see our link at the bottom for application information.

We will be hosting various wine tasting events throughout the state. Please see the sidebar above for a link to an online calendar and location listing. We would love to see you at one of our events and share with you our wine and passion for what we do. We think you’ll find that our Iowa grown and produced wine is not only good, it’s Simply Extraordinary! ■

For more information on the position, please check our web site at <http://www.tasselridge.com/jobs.htm>.

# Tassel Ridge Treasure Chest of Popular Wines

We frequently get requests for wines that are now out of stock at the Winery from fans who really like them. We started looking at retailer stocks and realized that some of these wines are on the shelf right under our noses! Here is a list of some recent sightings (all in early December). We have put this list up on our web site and will try to keep it current. Go to [www.tasselridge.com/wine-finds.htm](http://www.tasselridge.com/wine-finds.htm), to visit this online list.



## *2009 Iowa LaCrescent*

- Brooklyn—Seatons Flag Foods
- Iowa City—First Avenue Hy-Vee Drugstore
- Iowa City—Commerce Drive Fareway Store
- Marshalltown—Hy-Vee Food Store
- Wapello—Jack & Jill



## *Twilight*

- Fairfield—Hy-Vee Wine & Spirits
- Grinnell—Hy-Vee Food Store
- Oskaloosa—Wigg's Country Store



## *Fruit Stand Raspberry*

- Ottumwa—North Hy-Vee Food Store



## *Iowa Steuben*

- Waverly—Hy-Vee Wine & Spirits



## *Fruit Stand Plum*

- Atlantic—Hy-Vee Wine & Spirits
- Carroll—Hy-Vee Wine & Spirits



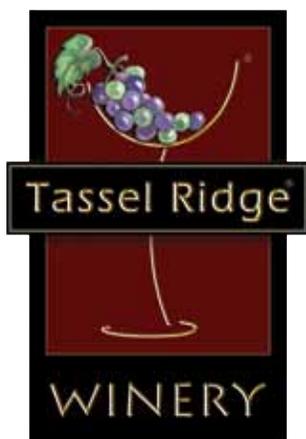
## *Rockets Glare Rose™*

- Cedar Rapids—Edgewood Hy-Vee Food Store
- Cedar Rapids—Johnson Ave Hy-Vee Food Store
- Coralville—Hy-Vee Food Store Lantern Square
- Iowa City—Waterfront Hy-Vee Wine & Spirits
- Lake Mills—Main Attractions
- Marshalltown—Hy-Vee Wine & Spirits
- Melchar—City Floral
- Norwalk—Fareway Food Store
- Oskaloosa—Cork & Bottle
- Pella—Red Rock Quick Stop
- Pella—Hy-Vee Wine & Spirits
- Toledo—Fareway Food Store
- Washington—Hy-Vee Wine & Spirits
- Waverly—Hy-Vee Wine & Spirits



## *Fruit Stand Blackberry*

- Atlantic—Hy-Vee Wine & Spirits



# Tassel Ridge Winery Winter 2012 Events

Tassel Ridge Wines... *Simply Extraordinary™*

## January

### 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 DeJong's Amazing Homemade Marshmallows to dip in 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 quantities, *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 will show you how to make decadent chocolate creations including Flourless Chocolate Cake, 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.

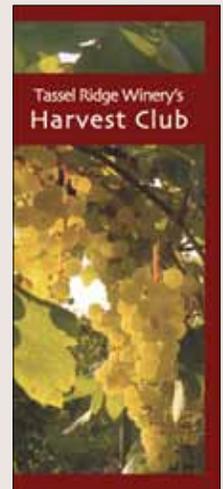
Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax



## Tassel Ridge Winery's Harvest Club

If you like Tassel Ridge wines, you'll love the Harvest Club. Members receive:

- Four shipments per year (2 bottles of wine per shipment)
- Membership to club of their choice (Food Pairing, Sweet, or One Bottle Each; switch at any time)
- Special discounts for reorders of club selections
- Invitations to special Wine & Food Pairing dinners
- Complimentary vineyard tours for members and guests by reservation
- Members-only release parties
- Wine and food pairing recipes and recommendations
- Limited-edition wines specifically made for Harvest Club members



*There is no membership fee (pay only the cost of the wine and shipping) and you can cancel at any time.*

### Harvest Club Wine Choices

#### Food Pairing

The Food Pairing club selection is great for individuals that like semi-sweet to dry wines that pair well with food. Examples of wines that may be sent in the Food Pairing shipment include (but are not limited to):

*Iowa Edelweiss*

*Iowa St. Croix*

*Iowa Marquette*

*Iowa White Blossom*

#### Sweet

If you like sweet and fruit wine, this is the club selection for you. Wines shipped will be great for sipping. Many will pair well with or as dessert. Examples of wines that may be sent in the Sweet shipment include (but are not limited to):

*Red, White, & Blue®*

*Star Spangled White®*

*Cranberry Wine*

*Oskyfizzante® Red*

*If you can't decide between the Food Pairing or Sweet wine choices, you can also choose one bottle of each for your shipment.*

### Harvest Club Shipments

Harvest Club shipments will be released every March, May, September, and November. Shipments may include:

- Tasting Notes
- Recipe Cards
- A Reorder Sheet (offering a 20% discount for 60 days on case orders of the wines in the shipment)
- Invitations to Members-only Events

Don't worry about forgetting when the shipments will come. Members will be notified by e-mail about upcoming Harvest Club releases. The wine will be available for pick-up on wine club member release weekends and if you are unavailable to pick it up, we will ship it to you.

## 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](http://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](http://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)



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.



**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)

**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)

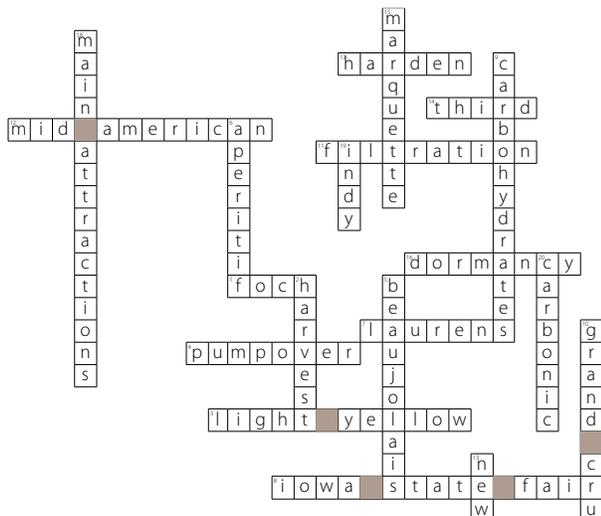


# Take a Virtual Vineyard Tour



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. We will begin harvesting grapes from the remaining acres 2012 and all 66 acres will be in production by 2013. Fasten your seat belts and go to [www.tasselridge.com/tours.htm](http://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—Fall 2011 Answers



- 1. Nouveau wines originated in what part of the world:**
  - b. In Beaujolais, France where they were celebrated as the first wines of every harvest year.
- 2. Nouveau wines are best described as:**
  - d. Very fruity, light bodied dry red with floral notes.
- 3. Tassel Ridge 2011 Iowa Nouveau is made from which grape varieties:**
  - b. Marechal Foch and Marquette
- 4. The primary focus of the grape vine is the production of fruit and seeds. What is the second focus?**
  - a. The accumulation of carbohydrates required to survive the winter and have sufficient energy to produce leaf buds the following year.
- 5. What weather event usually triggers vine dormancy?**
  - d. First hard frost of the autumn
- 6. Name one or more wines that have just been released at Tassel Ridge Winery.**
  - c. Cranberry and Oskyzante® Cranberry

# Tassel Ridge Winery Restaurant & Retail Locations

<b>Adel</b>	Kum & Go • 409 Kinick Dr.	<b>Cedar Rapids</b> <i>(cont.)</i>	Super Target • 1030 Blairs Ferry Re. NE Super Target • 3400 Edgewood Dr. SW	<b>Des Moines</b> <i>(cont.)</i>	Ingersoll Wine & Spirits • 3500 Ingersoll Ave. Last Stop Beverage Shop • 2839 E University Ave. Okoboji Grill • 6050 SE 14 <sup>th</sup> St. Renaissance Savory Hotel • 401 Locust St. Tally's Restaurant Bar & Catering • 2712 Beaver Ave. Target Store • 5901 Douglas Ave. T.G.I. Friday's • 3340 Westown Pkwy. Tursi's Latin King Restaurant • 2200 Hubbell Ave.
<b>Albia</b>	Accents Floral & Gifts • 20 Washington Ave. E Hy-Vee Food Store • Hwy. 34 W Jim & Carlie's Affiliated Foods • 121 N Clinton St.	<b>Centerville</b>	Fareway Food Store • 305 S 18 <sup>th</sup> St. Hy-Vee Food Store • 609 N 18 <sup>th</sup> St. J & K Market • 113 W Van Buren St. Joe's Quick Shop • 1023 S Main St. Get Mugged • 100 N Grand St. Hy-Vee Food Store • 2001 Court Ave.	<b>De Soto</b>	Kum & Go • 1203 Guthrie St. Meant To Be • 810 6 <sup>th</sup> Ave.
<b>Algona</b>	Fareway Store • 1905 Hwy. 18 E Hy-Vee Wine & Spirits • 1500 Hwy. 169 N	<b>Chariton</b>	Hy-Vee Food Store • 901 Kelly St. Otto's Oasis • 1313 Gilbert St.	<b>Dows</b>	Dows Merchantile • 122 E Ellsworth St.
<b>Alton</b>	Ron's Liquor Store • 212 10 <sup>th</sup> St.	<b>Charles City</b>	Hy-Vee Food Store • 1300 N 2 <sup>nd</sup> St. Hy-Vee Food Store • 1200 S 16 <sup>th</sup> St.	<b>Drakesville</b>	Quick Time Convenience Store • 203 W Main St. Ray's Long Branch Bar & Grill • 102 E Main St.
<b>Altoona</b>	Fareway Food Store • 620 SE 8 <sup>th</sup> St. Hy-Vee Food Store • 100 8 <sup>th</sup> St. SW Kum & Go • 101 8 <sup>th</sup> St. SW Target Store • 3414 8 <sup>th</sup> St. SW	<b>Cherokee</b>	Super Foods • 325 Central Ave. W Fareway Store • 910 Hwy. 18 W Lake Coffee & Ice Cream • Hwy 18 Plaza 210 Ste. D Quick Shop • 904 N 8 <sup>th</sup> St.	<b>Dubuque</b>	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. Pepper Sprout • 378 Main St. Target Store • 3500 Dodge St.
<b>Ames</b>	Black Market Pizza • 2610 Northridge Pkwy. Char's • 3100 S Duff Ave. Chocolaterie Stam • 230 Main St. Coe's Floral & Gifts • 619 Northridge Pkwy. 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	<b>Clinton</b>	Hy-Vee Wine & Spirits • 901 4 <sup>th</sup> St. Dahl's Foods • 8700 Hickman Rd. Dahl's Foods • 15500 Hickman Rd. Fareway Store • 10151 University Ave. John & Nick's Prime Rib & Steak • 15970 Hickman Rd. Kum & Go • 15600 Hickman Rd. Red Rossa-Napoli Pizza • 12695 University Ave.	<b>Dunlap</b>	Wendts Pots & Pansies • 122 Iowa Ave. Finest Grains • 365 16 <sup>th</sup> Ave. SE
<b>Animosa</b>	Scooter's Bar & Grill • 10537 Shaw Rd.	<b>Clive</b>	Wishes • 9 E Howard St. Something to Share • 127 N Main St.	<b>Dyersville</b>	Custom Creations • 319 Main St. Eddyville Market & Deli • 121 Walnut St.
<b>Ankeny</b>	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 1 <sup>st</sup> St. Kum & Go • 1825 N Ankeny Blvd. Kum & Go • 1910 SW White Birch Cr. On the Waterfront Seafood Market • 2414 SE Tones Dr. Super Target • 2135 SE Delaware Ave.	<b>Colfax</b>	Hy-Vee Wine & Spirits • Lantern Park Plaza Target Store • 1441 Coral Ridge Ave. Vesta • 849 Quarry Rd.	<b>Eldora</b>	Backwoods Gallery • 1282 Edgington Ave. Willow Creek Wine & Garden • 104 1 <sup>st</sup> St. NW
<b>Anthony</b>	Sioux Valley Spirits • 116 E Main St.	<b>Conrad</b>	Hy-Vee Wine & Spirits • 300 10 <sup>th</sup> St.	<b>Elkader</b>	Saxton's Greenhouse • 2103 19 <sup>th</sup> St.
<b>Aplington</b>	Busy Day Mini Mall • 409 10 <sup>th</sup> St.	<b>Coralville</b>	Hy-Vee Food Store • 303 E Jefferson St. Mac's Liquor • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Emmetsburg</b>	Heartland Americana • 16 S 6 <sup>th</sup> St. Adela's • 301 S Main St. Hy-Vee Wine & Spirits • 1300 W Burlington Ave. Top of the Rock Grille • 113 W Broadway Ave. Touch of Elegance • 140 S Main St.
<b>Arnolds Park</b>	Great Spirits, Wine & Liquor • 72 Nonna Hwy 71 Touché of Okoboji • 37 Lake St. Queens Ct. After 5 Somewhere • 704 W 7 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1630 E 7 <sup>th</sup> St.	<b>Corning</b>	Hy-Vee Food Store • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 303 E Jefferson St. Mac's Liquor • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Estherville</b>	Adela's • 301 S Main St. Hy-Vee Wine & Spirits • 1300 W Burlington Ave. Top of the Rock Grille • 113 W Broadway Ave. Touch of Elegance • 140 S Main St. Hy-Vee Food Store • 115 South 29 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1511 2 <sup>nd</sup> Ave. Karen's Wine & Spirits • 328 2 <sup>nd</sup> Ave. S Target Store • 2910 1 <sup>st</sup> Ave. S 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
<b>Atlantic</b>	The Present Company • 317 Broadway St.	<b>Corydon</b>	Hy-Vee Food Store • 300 10 <sup>th</sup> St. Hy-Vee Food Store • 303 E Jefferson St. Mac's Liquor • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Fairfield</b>	Hy-Vee Wine & Spirits • 1300 W Burlington Ave. Top of the Rock Grille • 113 W Broadway Ave. Touch of Elegance • 140 S Main St. Hy-Vee Food Store • 115 South 29 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1511 2 <sup>nd</sup> Ave. Karen's Wine & Spirits • 328 2 <sup>nd</sup> Ave. S Target Store • 2910 1 <sup>st</sup> Ave. S 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
<b>Audubon</b>	Avoca Liquor • 158 South Elm	<b>Council Bluffs</b>	Hy-Vee Food Store • 300 10 <sup>th</sup> St. Hy-Vee Food Store • 303 E Jefferson St. Mac's Liquor • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Fayette</b>	Garner Greenhouse • 755 W 3 <sup>rd</sup> St. Day in the Sun • 404 2 <sup>nd</sup> St.
<b>Avoca</b>	Hy-Vee Food Store • 1604 Bent St.	<b>Creston</b>	Hy-Vee Food Store • 300 10 <sup>th</sup> St. Hy-Vee Food Store • 303 E Jefferson St. Mac's Liquor • 220 E Jefferson Hwy. 2 East Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Ft. Dodge</b>	Kum & Go • 1950 Princeton Dr. The Görtz Gallery • 408 1 <sup>st</sup> St. New Morning Coffee House and Wine Tavern • 213 SE Main St. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B 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 3 <sup>rd</sup> Ave.
<b>Bedford</b>	Country Foods • 1206 7 <sup>th</sup> Ave.	<b>Davenport</b>	Hy-Vee Food Store • 600 Sheldon St. Camp McClellan Cellars • 2302 E 11 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1823 E Kimberly Rd. Hy-Vee Food Store • 2200 W Kimberly Rd. Hy-Vee Food Store • 4064 East 53 <sup>rd</sup> St. Super Target • 5225 Elmore Ave.	<b>Ft. Madison</b>	Hy-Vee Food Store • 2606 Ave. L Italian Fusion Grill • 803 Ave. G Under the Sun • 739 Ave. G Garner Greenhouse • 755 W 3 <sup>rd</sup> St. Day in the Sun • 404 2 <sup>nd</sup> St. Kum & Go • 1950 Princeton Dr. The Görtz Gallery • 408 1 <sup>st</sup> St. New Morning Coffee House and Wine Tavern • 213 SE Main St. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B 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 3 <sup>rd</sup> Ave.
<b>Belle Plaine</b>	Millie's Hallmark • 215 E Main St.	<b>Dayton</b>	Bella on Main • 37 Main St. Donlon Health Mart Pharmacy • 201 Water St.	<b>Garner</b>	Garner Greenhouse • 755 W 3 <sup>rd</sup> St. Day in the Sun • 404 2 <sup>nd</sup> St.
<b>Belmond</b>	Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.	<b>Decorah</b>	Hy-Vee Wine & Spirits • 1426 Broadway 801 Steak & Chop House • 801 Grand Ave. Baratta's • 2320 Union St. Chicago Speakeasy • 1520 Euclid Ave. Chocolate Story Book • 1000 Grand Ave. Chocolaterie Stam • 2814 Ingersoll Ave. Christiani's Catering • 1150 E Diehl Ave. Christopher's • 2816 Beaver Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 <sup>rd</sup> 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 22 <sup>nd</sup> St. Gateway Market • 2002 Woodland Dr. Good Sons • 2815 Beaver Ave. Greenbriar Restaurant & Bar • 5810 Merle Hay Rd. 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 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 4605 Fleur Dr.	<b>Gladbrook</b>	Day in the Sun • 404 2 <sup>nd</sup> St.
<b>Bettendorf</b>	Cobble Stone Inn • 504 S Washington Keith's Food Store • 207 E Locust St.	<b>Denison</b>	Hy-Vee Wine & Spirits • 1426 Broadway 801 Steak & Chop House • 801 Grand Ave. Baratta's • 2320 Union St. Chicago Speakeasy • 1520 Euclid Ave. Chocolate Story Book • 1000 Grand Ave. Chocolaterie Stam • 2814 Ingersoll Ave. Christiani's Catering • 1150 E Diehl Ave. Christopher's • 2816 Beaver Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 <sup>rd</sup> 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 22 <sup>nd</sup> St. Gateway Market • 2002 Woodland Dr. Good Sons • 2815 Beaver Ave. Greenbriar Restaurant & Bar • 5810 Merle Hay Rd. 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 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 4605 Fleur Dr.	<b>Grimes</b>	Kum & Go • 1950 Princeton Dr. The Görtz Gallery • 408 1 <sup>st</sup> St. New Morning Coffee House and Wine Tavern • 213 SE Main St. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B 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 3 <sup>rd</sup> Ave.
<b>Bloomfield</b>	Keith's Food Store • 207 E Locust St.	<b>Des Moines</b>	Hy-Vee Wine & Spirits • 1426 Broadway 801 Steak & Chop House • 801 Grand Ave. Baratta's • 2320 Union St. Chicago Speakeasy • 1520 Euclid Ave. Chocolate Story Book • 1000 Grand Ave. Chocolaterie Stam • 2814 Ingersoll Ave. Christiani's Catering • 1150 E Diehl Ave. Christopher's • 2816 Beaver Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 <sup>rd</sup> 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 22 <sup>nd</sup> St. Gateway Market • 2002 Woodland Dr. Good Sons • 2815 Beaver Ave. Greenbriar Restaurant & Bar • 5810 Merle Hay Rd. 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 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 4605 Fleur Dr.	<b>Grinnell</b>	Hy-Vee Food Store • 2606 Ave. L Italian Fusion Grill • 803 Ave. G Under the Sun • 739 Ave. G Garner Greenhouse • 755 W 3 <sup>rd</sup> St. Day in the Sun • 404 2 <sup>nd</sup> St. Kum & Go • 1950 Princeton Dr. The Görtz Gallery • 408 1 <sup>st</sup> St. New Morning Coffee House and Wine Tavern • 213 SE Main St. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B 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 3 <sup>rd</sup> Ave.
<b>Bonaparte</b>	Bonaparte Pottery • 411 1 <sup>st</sup> St.			<b>Hampton</b>	Liquor Barn • 721 Central Ave. W Northside One Stop • 1208 4 <sup>th</sup> St. NE
<b>Boone</b>	Fareway Store • 1711 Hawkeye Dr. Hy-Vee Wine & Spirits • 1111 8 <sup>th</sup> St. Seven Oaks Resort • 1086 22 <sup>nd</sup> Dr.			<b>Harlan</b>	The Country Store • 2111 23 <sup>rd</sup> St. Iowa Wines & More • 506 Market St.
<b>Brooklyn</b>	Lake View Bed & Breakfast • 1770 380 <sup>th</sup> Ave. Seatons Flag Foods • 122 E Front St.			<b>Haverhill</b>	Haverhill Social Club • 210 1 <sup>st</sup> St.
<b>Burlington</b>	Fareway Store • 920 Lawrence St. Hy-Vee Wine & Spirits • 3140 Agency St. Target Store • 525 S Gear Ave.			<b>Hiawatha</b>	Farmer's Daughter's Market • 495 Miller Rd. The Basket Bowtique • 758 N Center Point Rd. Scatter Joy • 626 Sumner Ave. Widdledottles • 205 Broads St. Murray's Jewelers • 510 2 <sup>nd</sup> St. Fareway Food Store • 1400 3 <sup>rd</sup> Ave. SE Hy-Vee Wine & Spirits • 910 Jefferson Way Xpress Liquor • 1201 N Jefferson Way
<b>Carlisle</b>	Carlisle Foods • 190 1 <sup>st</sup> St.			<b>Indianola</b>	Bread Garden Market • 225 S Linn St. Devotay • 117 N Linn St. Fareway Store • 2530 Westwinds Dr. Fareway Store • 2765 Commerce Dr. Giavanni's • 109 E College St. Hy-Vee Drugstore • 310 N 1 <sup>st</sup> Ave.
<b>Carroll</b>	Cork n Bottle • 1004 N US Hwy 71 Hy-Vee Wine & Spirits • 905 Hwy. 30 West			<b>Iowa City</b>	
<b>Cedar Falls</b>	Barmuda Group Restaurants • 900 Technology Pkwy. Fareway Store • 214 Magnolia Dr. Hy-Vee Wine & Spirits • 5925 University Ave. Target Store • 214 Viking Plaza Dr.				
<b>Cedar Rapids</b>	Benz Beverage Depot • 501 7th Ave. SE Clarion Hotel • 525 33 <sup>rd</sup> Ave. SW Hy-Vee Drugstore • 1520 6 <sup>th</sup> St. SW Hy-Vee Drugstore • 2001 Blairs Ferry Rd. Hy-Vee Drugstore • 2405 Mt. Vernon Rd. SE Hy-Vee Drugstore • 505 Boyson Rd. NE Hy-Vee Food Store • 1843 Johnson Ave. NW Hy-Vee Wine & Spirits • 5050 Edgewood Rd. NE				



## Cammie's Place

Nestled in a former Livery, just off the square in Pella, IA, is a gourmet eatery that welcomes you with its charm and warmth. Camelia “Cammie” Nelson has created a homey environment that exudes her Puerto Rican roots and philosophy of “Mi casa es su Casa (my home is your home).”



When Cammie first opened the store in 2006, she specialized in candy and went by the name, “De Snoepwinkel” which means ‘confectionary store.’ Over time, Cammie’s store moved, expanded and adopted the nickname given by her devout customers, “Cammie’s Place.”

Cammie’s Place offers a variety of delicious goodies, including gourmet paninis, soups, salads and homemade desserts. A continental breakfast of fruit, juice, hard-boiled eggs, natural oatmeal and muffins is available. An aromatic choice of coffees and teas are also on hand.

In addition to the café, Cammie offers home décor, specialty gift items and wine. Cammie was Tassel Ridge Winery’s first retailer. She loves working with her Sales Representative, Deb Newell (also featured in this month’s magazine), and has been impressed with the special attention she receives as a retailer—referring to a time when a Tassel Ridge wine rack was specially made to match the décor of her original store. Tassel Ridge *Red, White, & Blue*® is a customer favorite. Cammie’s personal choice is *In the Dark*.

Cammie’s Place is located at 804 E 1st St, Pella, IA. Business hours are Monday through Friday, 9 a.m. to 5 p.m., Saturday 9 a.m. to 4 p.m. Phone: (641) 628-1222 or visit online at: <http://cammiesplace.com>. ■

## Finest Grains

Deanne Coohy and her son Jason had a desire to offer a fine selection of “clean” products ranging from personal care to foods. In August of 2006, they opened their store, Finest Grains—Natural & Organic Products, LLC, in Dyersville, Iowa.



Tucked into Stone Creek Shopping Center, Deanne and

Jason provide healthy alternatives such as organic meats, dairy and fresh produce. They also carry herbal supplements, vitamins, personal care, gluten free/allergy free and eco-friendly products. Also offered are essential oils, a variety of gift selections, and Tassel Ridge Wines.

Initially, Deanne wanted to offer organic wine. She spent a year buying and sampling a variety of wines, gaining knowledge on wine-making and how to find and test wines. One day, a customer began visiting with Deanne—eventually their discussion turned to wine. The gentleman mentioned that he had a friend that had a winery. Soon, Deanne tried Tassel Ridge Wines and has since offered our varieties.

While Deanne does field some questions about carrying wine in her natural and organic product store, her philosophy is that if one desires to drink alcohol, they should drink wine—pointing to its many health benefits and antioxidants. Deanne’s personal Tassel Ridge favorite is *Red, White, & Blue*®.

If you are looking for fine foods, supplements, and personal care items that are chemical free, you should stop by Finest Grains—Natural & Organic Products, 635 16th Ave., in Dyersville, IA. Hours are Monday–Friday, 10am to 6pm, Saturday 9am to 2pm. Call 563-875-6088 or email [finestgrains@iowatelecom.net](mailto:finestgrains@iowatelecom.net) for more information. ■

# Simply Quizzical

**1. Dry red wines usually undergo two fermentations starting with an alcoholic fermentation. What is the second fermentation called?**

- a. Brandy fermentation
- b. Malolactic fermentation
- c. Champagne fermentation
- d. Nouveau fermentation

**2. Tannin is a natural constituent of wine. It is not found in:**

- a. grape seeds
- b. oak barrels
- c. tea leaves
- d. apple juice

**3. A big wine**

- a. comes in a bottle bigger than 750 ml
- b. has more flavor and alcohol than others

**4. Anthocyanins are pigments that provide color to the wine**

- a. True
- b. False

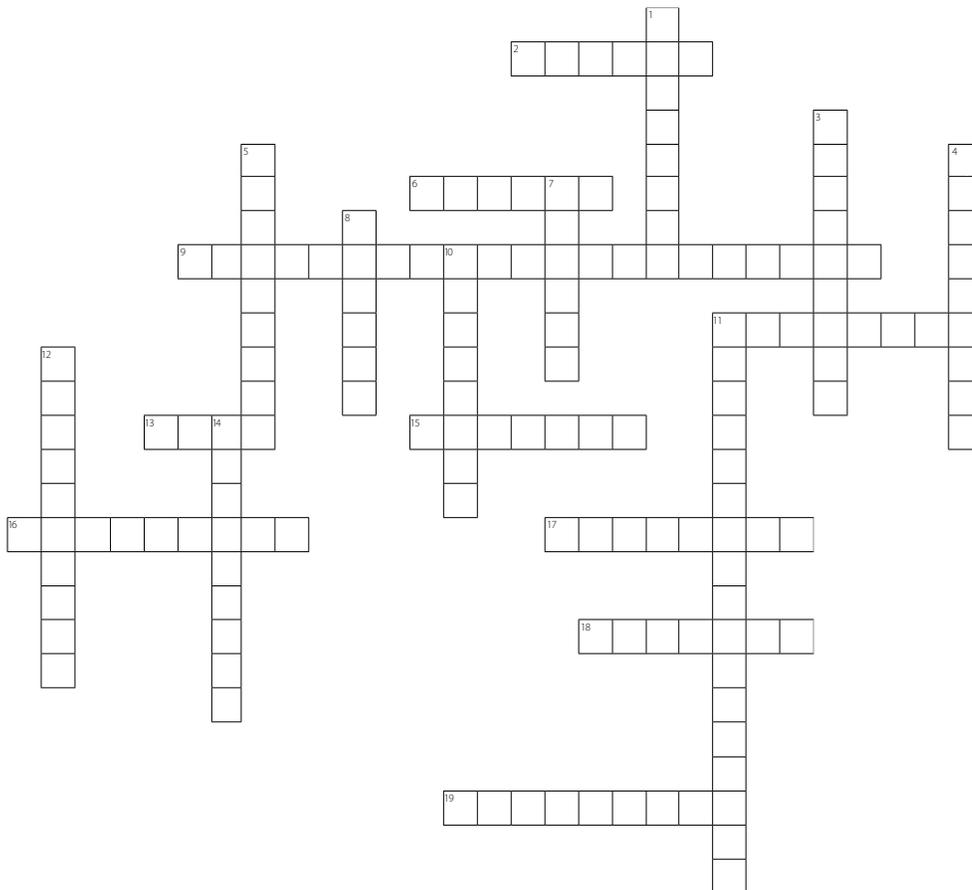
**5. What is the winemaking step called that is intended to keep all of the grape skins wet in order to increase extraction of the flavors from the skins:**

- a. Champenoise
- b. Delestage
- c. Pump over
- d. Nouveau

**6. The nose of a wine is**

- a. One's first impressions of the wine
- b. The smell of wine in the glass
- c. The age of the wine
- d. The wine's color

## The Extraordinary CROSSWORD



### Across

- 2 tannins from barrels that aid in the role of aging red wines
- 6 a person's appreciation of taste and flavor
- 9 when microorganisms convert sugars to ethyl alcohol and carbon dioxide
- 11 provide the best seal for bottled wines
- 13 the smell of the wine in the glass
- 15 a wine of more flavor and alcohol
- 16 our new big red wine
- 17 amount of time required to clean bottling machines prior to bottling
- 18 bitter material that helps in preserving wines
- 19 shape of the Tassel Ridge Winery bottling line

### Down

- 1 inert gas used during bottling
- 3 process of stirring the wine skins
- 4 method of closing the wine case
- 5 to inject or place something that will grow or reproduce
- 7 cloudiness or haziness of a fluid
- 8 a wine container
- 10 substance that may cause a spoilage organism in wine
- 11 French for "Steak with a green peppercorn sauce"
- 12 fermentation process that converts tart malic acid to softer lactic acid
- 14 another name for plastic corks

For answers to the quiz and crossword this month, please go to [tasselridge.com/answers](http://tasselridge.com/answers). For answers to last month's quiz and crossword, see page 25.



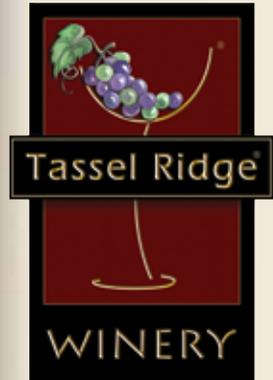
**Tassel Ridge Winery**  
1681 220th St.  
Leighton, IA 50143



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



1681 220th Street  
Leighton, IA 50143  
641.672.WINE (9463)  
[www.tasselridge.com](http://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.



**Tassel Ridge Wines...Simply Extraordinary™**