

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Summer 2012

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Turn your Summer Meals into

# Fine Feasts

with Tassel Ridge® White Wines



**Iowa White Blossom** is a dry, white wine. *Iowa White Blossom* offers aromas of tropical fruits including pineapple and citrus. Pineapple, nectarine and white peach dominate the palate. The finish has hints of green apple. Made entirely from Edelweiss grapes grown in Mahaska County, Iowa, *Iowa White Blossom* pairs well with fish, chicken, Asian stir-fry, and Caribbean jerk-seasoned dishes. Serve chilled.

**Iowa Brianna** is a dry white wine with honeydew, pear, and citrus on the nose and melon, pear, and apple on the palate. This wine has subtle oak and buttery notes on the finish. It is made entirely from grapes grown in our Mahaska County, Iowa, vineyards. *Iowa Brianna* pairs well with chicken, white fish, or shellfish prepared with butter or light sauces. Serve chilled.

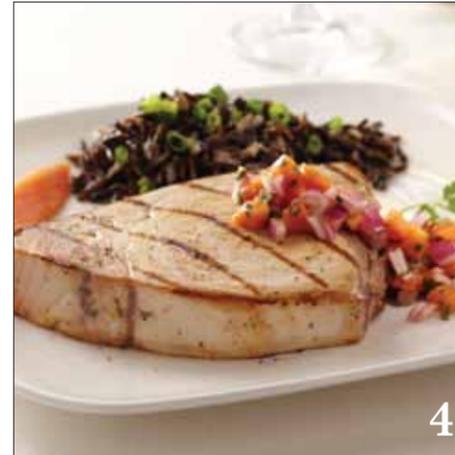
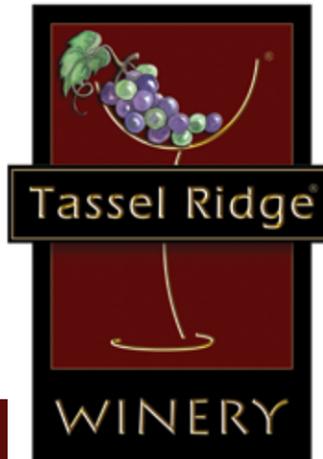
**American Chardonnay** is a dry white wine that exhibits tropical fruit and grapefruit on the nose with citrus and hints of apple on the palate. One third of this wine was aged in Eastern European Oak for four months giving our *American Chardonnay* a long finish which offers hints of oak and soft creamy vanilla. Serve chilled to about 60°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 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 White Wines...Simply Extraordinary®



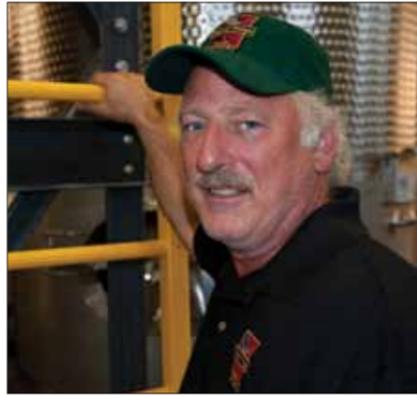
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# Meet the Tassel Ridge Team



Our Cellar Technician, Lew Fellows maintains and sanitizes our cellar and crush equipment. In addition, Lew looks after the HVAC heaters and coolers, chiller compressor and the valves to the cooling jackets on the tanks. Lew also

## Lew Fellows

keeps track of our inventory and assists the other cellar staff, Winemaker, and Assistant in their duties of fermentation, blending, transferring and mixing.

Lew enjoys working with his coworkers and feels that each one brings something “different to the table.” He has learned a lot about the different styles of wine and how they are processed. He particularly enjoys the journey of making freshly harvested grapes into bottled wine. He finds joy in watching as the last case is placed on the pallet, knowing it’s been massaged and loved into becoming the very best wine—and that sometime

soon, someone will sit down with a bottle of Tassel Ridge Wine, open it and SMILE!

Lew’s favorite pairing is our *Iowa LaCrescent* with Asian food.

Prior to joining Tassel Ridge Winery, Lew was a farmer, grocery store butcher, and worked as a technician in industrial fermentation. Lew credits his understanding of ‘all things molecular’ to his wife, who is a microbiologist and chemist. Together, they live on a small farm in the wooded hills of southern Iowa with their daughter. ■



Renee McLaughlin joined the Tassel Ridge team in December 2011 as the Tasting Room Manager. She leads our well-trained tasting room staff in providing our guests with a delightful,

## Renee McLaughlin

memorable experience through the presentation of informative and interesting tours and wine tasting events. In addition, Renee oversees our gift shop and along with our staff, creates a warm, welcoming environment with attractive displays of our merchandise.

Renee has found that what she enjoys most about her job is working with all of the other Tassel Ridge departments and sharing her wine knowledge with our guests. She likes to present what she’s learned in an easy and interesting manner so that our guests (even those that are new to wine) can simply sit back, relax and enjoy the experience. A special treat for Renee is sampling

Chef Linda’s practice efforts of our event menus.

As a sweets lover, Renee’s favorite Tassel Ridge wine pairings are both our *Oskyfizzante® Pink* and *Cranberry Wine* with milk chocolate. She enjoys trying food pairings, but also enjoys having the wine on its own.

Before joining Tassel Ridge Winery, Renee owned and operated her own photography studio, Distinctive Images, in Ames, Iowa. As a professional photographer, she specialized in children’s portraits. Having moved recently to be close to family, Renee is settling in and feeling right at home here in Oskaloosa. ■

## SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

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Fish and white or rosé wines are regular combinations at my house. I tend to select fish for grilling in the summer and poaching indoors when the weather is less cooperative. But, either way, fish paired with a light wine is very satisfying. I am particularly fond of the papaya salsa on swordfish paired with *Iowa White Blossom* from Tassel Ridge Winery.

About three years ago, several Iowa wineries met and agreed that wine quality would be a major determinant

of the long term success of our new industry. Now, under the leadership of the Midwest Grape and Wine Industry Institute at Iowa State University, we are getting the tools we need to assure that our wines are first quality. You can count on the seal that you see on wine that has passed the Iowa Wine Quality Consortium assessment.

When we think of picnics or simple parties, we usually include wine and cheese. But, not all cheese work well with all wines. In this edition, we focus on Iowa cheeses and the Tassel Ridge wines that complement them.

One guest-pleasing enjoyable activity at a gathering is to provide a selection of chocolates and wines selected to enhance the chocolate and give everyone the chance to explore the combinations for themselves. As with cheese, some wines are better with some chocolates than others.

A question we frequently get during Grapemobile tours of our vineyards is how much fertilizer do we have to apply and which are the most important nutrients. In the article beginning on page 16, our Vineyard Manager, Steve Richardson, authoritatively describes the complicated process we follow to determine not only how much fertilizer to apply but which specific nutrients to include.

Our events program for summer 2012 starts on page 20. Note that many events sell out quickly, so make your reservations soon.

Our list of retailers beginning on page 26 has passed the 400 mark, and our coverage of Iowa is getting better all the time. If your favorite retailer doesn’t carry Tassel Ridge wine, ask the manager to give us a call.

Finally, give your wine knowledge a test on page 29.

Best regards,

Bob Wersen, CSW  
Tassel Ridge Winery Founder and Owner

# Fish: Grilling & Poaching Basics

By Kari DeBruin

Most of us know that fish is a healthy choice—it is full of protein and rich in healthy oils. With so many different types of fish and different methods of preparation, the choices are almost endless. It would be quite easy to have a different fish dish every night of the week. It is interesting then, that studies show that most fish is eaten outside of the home. This may be because we assume that cooking fish is difficult. The truth is, preparing fish is quite simple. While there are many ways to prepare fish, this article will give you some ideas on the best fish

choices and basic tips for poaching and grilling. We also give you some excellent wine pairings to try.

The key to grilling or poaching fish is to not overcook it. But, how do you know when it's done? Easy. It is done when the fish turns opaque and flakes easily with a fork. Different types of fish require different cooking times, but in general, you will want to cook fish 10 minutes per inch of fish. If you are cooking fish in a sauce, then you reduce cooking time to about 5 minutes per inch. If you are starting out with frozen fish, the time jumps to about 20 minutes per inch.

## Grilling Fish

Often times when we think of grilling out we think of burgers, steaks, and brats, but fish is excellent on the grill. The key is to select the right types of fish. The best grilling choices are thick steaks such as Chilean sea bass, salmon, tuna, swordfish and mahi-mahi. If you like whole fish, red snapper, trout and striped bass are good choices.

The biggest challenge in grilling is keeping the fish from sticking and/or falling through the grates. To avoid this, you will want to make sure your grill is clean and that the fish is dry. Prior to grilling, wrap the fish in paper towels and chill it for a few minutes until the grill is ready.

Looking to add a little something more to your dish?

We have a great recipe for you to "top off" your fish dish. We enjoy this salsa with swordfish, but you can pair it with your own personal favorite! Enjoy!

### Recipe for Papaya Salsa

This recipe makes four servings

#### Ingredients:

½ papaya, in ¼ inch cubes, peeled and seeds removed  
1 ½ Tbsp rice wine vinegar  
1 tsp granulated sugar  
¼ tsp Tabasco®  
¼ cup red onion, finely diced  
¼ cup fresh cilantro, chopped

#### Directions:

In a small bowl, mix papaya, rice wine vinegar, granulated sugar, and Tabasco®. Add onion and cilantro and allow to sit in fridge one hour before serving.

Serve with *Iowa White Blossom* or *Iowa Edelweiss*.





Following these basic steps will help you have a successful grilling:

1. Get the grill hot as hot as you can.
2. Remove the fish from the paper towels and brush both sides with oil. Place on the grill. You will want the fish to sear quickly to lock in the juices.
3. Reduce the heat to medium and then close the grill.
4. Fight the urge to move or flip the fish until you can see that it has a nice sear and looks crisp. To check, use a spatula to gently lift the fish. If it is difficult to lift off of the grate, it needs to cook a little longer. Check every 20–30 seconds until it lifts easily.
5. Flip the fish—an easy trick is to use two spatulas, using one from each side.
6. Remove from the grill when the meat is firm to the touch, opaque in appearance and flakes easily with a fork.

You can also try these grilling methods:

**Cedar Grilling:** Just place the fish on a water soaked cedar plank, cover, and grill. This is great for tender selections.

**Foil Packet Grilling:** Simply place the fish on a piece of foil and bend the foil over the top and seal the sides. This is another great option for tender selections.

For some great grilled fish pairings to try, see our Fish and Wine Pairing Guide to the right.

### Poaching Fish

Poaching is simply simmering the fish in liquid until it is cooked. The key to poaching fish is making sure the temperature is not too high. If the liquid comes to a boil, you run the risk of overcooking the meat.

Poaching is a great method for a variety of fish. Some of the best are cod, flounder, haddock, halibut, sole, salmon, and tilapia. We've included one of our favorite poaching recipes for you to try.

1. Rinse fish in cold water.
2. Place fish in non-stick skillet.
3. Sprinkle fish with black pepper, dried dill weed, paprika\*, and dried parsley flakes.
4. Squeeze juice from ½ to 1 lemon on fish.
5. Pour about ½ inch of wine in skillet with fish.
6. Cover skillet with foil or lid.
7. Simmer until fish is flaky.

\*if making salmon, eliminate paprika

For some great poached fish pairings to try, see our Fish and Wine Pairing Guide to the right. ■

## Fish and Wine Pairing Guide

Grilled fish pairings for you to try:

Fish	Dry Wine	Semi-Sweet
Chilean Sea Bass	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Swordfish	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Tuna	Iowa Nouveau Pizzeria & Pasta, Too!®	Iowa Frontenac Rosé

Poached fish pairings for you to try:

Fish	Dry	Semi-Sweet
Cod	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Flounder	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Haddock	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Halibut	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Salmon	Iowa Nouveau Pizzeria & Pasta, Too!® Iowa Marquette Rosé	Iowa Frontenac Rosé
Sole	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss
Tilapia	American Chardonnay Iowa Brianna Iowa White Blossom	Candlelight Iowa LaCrescent Prelude Iowa Edelweiss



## The McNeill Stone Mansion Bed & Breakfast

Writing and Photography by Kari DeBruin

We would love for you to attend one of our many fun events at Tassel Ridge Winery and encourage you to make a weekend of it! While here, we encourage you to stay at the McNeill Stone Mansion Bed & Breakfast in Oskaloosa, Iowa. Located just over 7 miles from the winery, The Stone Mansion is an exceptional place for you to unwind after enjoying an evening event at Tassel Ridge Winery.

After painstakingly restoring the grand mansion, hosts Gary and Virginia Walker can offer their guests beautiful, luxurious accommodations—complete with a full breakfast tailored specifically to the likings of their guests. One of their signature treats is the delicious homemade Blueberry Nutty Crumble Rolls. In addition to breakfast, the Walkers provide a decadent evening dessert and a fine assortment of beverages that guests can enjoy any time.

If you enjoy visiting, you will find the Walkers to be fun and easy conversationalists. When prompted, they share wonderful stories and interesting

facts about the mansion. If you are looking for a quiet getaway, your hosts will make sure you get the privacy you desire. The mansion is large enough to oblige the needs of its guests—boasting beautiful common areas such as the grand hallway and staircase, library, dining room, solarium and attractive grounds. Privacy is easily found in the superbly appointed rooms and suites.



*The Royal Red Room*

The Royal Red Room is decorated in raspberry red and gold, provoking a royal feel to the room. Down pillows and golden Egyptian cotton sheets adorn the hand-carved antique walnut queen-size bed. This room has a fireplace and a private bath.

The Far East Room is full of exotic wood and unusual architecture. The

antique queen-size bed is bejeweled with down pillows and deluxe Egyptian cotton sheets and an antique quilt. This room also has a fireplace and a private bath.

The McNeill Suite is the most popular suite. It offers a king-size canopy bed, draped in gold and ivory, complete with down pillows and elegant Egyptian cotton sheets. In addition to a full bath and shower, this room also offers a luxurious two-person whirlpool.

The Penthouse Suite is located on the third floor in what was originally the Billiards and Ballroom. This suite has a king-size four poster canopy bed, full bath with a sitting area, jet tub, and separate shower. It also has an adjoining bedroom with a queen-size bed—perfect for times when there are three or four in your group.

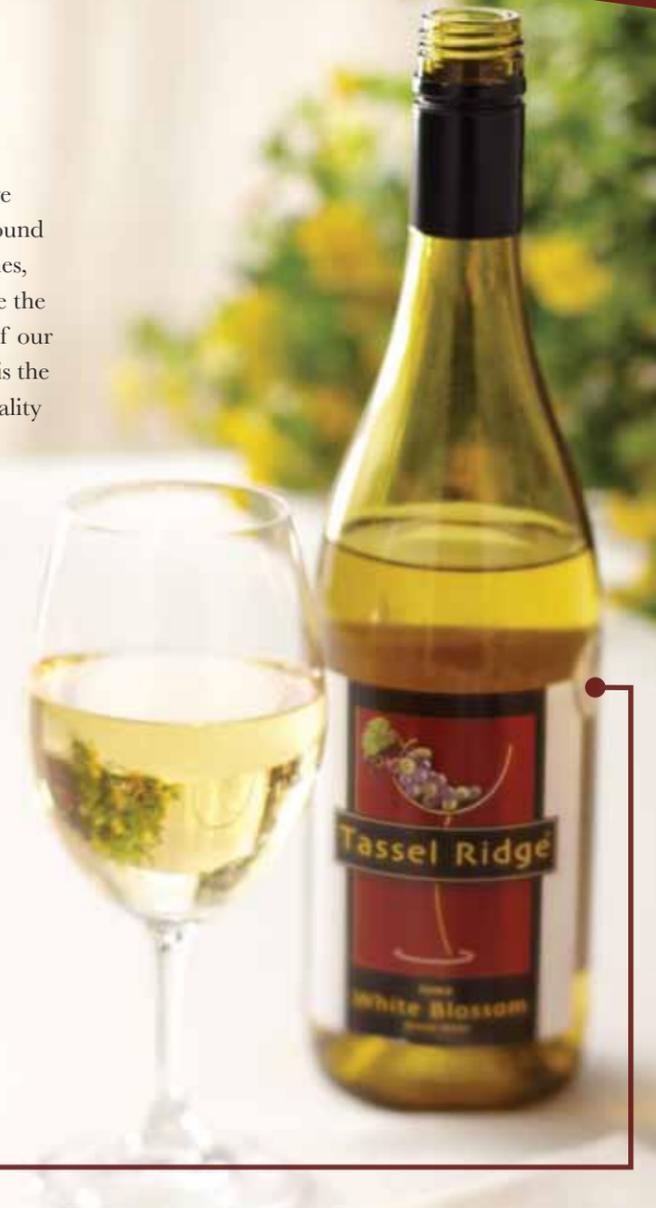
For more information about The McNeill Stone Mansion Bed & Breakfast, including history, pictures, pricing and reservation information, visit [www.thestonemansion.com](http://www.thestonemansion.com) or call 641.673.4348. ■

Tassel Ridge Wines

CERTIFIED IOWA QUALITY

By Kari DeBruin

You may have noticed a round seal on our wines, located just above the right front corner of our main label. This is the IQWC (Iowa Quality Wine Consortium) seal. It identifies the bottle as containing an Iowa Quality Wine. In order for a wine to receive the IQWC status, it must first pass both laboratory chemical analysis and sensory evaluation by a five member tasting panel.



The tasting panel comprises members of the Iowa Winemaking and Grape Growing industries, wine wholesalers and retailers, as well as other qualified panelists. The panelists are required to have completed the Midwest Grape and Wine Industry Institute's sensory training on wine aroma, flavor defects, and structural balance.

Only wines that are produced and bottled by Iowa wineries are eligible for participation in the IQWC program. The winery must submit three bottles of each label it wants tested. One bottle is used for the laboratory testing and one bottle is used for the sensory evaluation. The third bottle is stored and may be used as an alternate if there is fault found in either of the other two bottles.

During testing, the wines are presented blind—meaning without label identification of the producer. The wines are given a coded number and are grouped according to vintage year, sugar content, and grape variety. Each panelist sits in a private booth and tastes each wine, one at a time, and evaluates it according to a 20 point grading system without discussing it with the other panelists. Using a wine

score card, the panelist judges the wines based on clarity and color, aroma and bouquet, taste, body, and the aftertaste/finish. The points are broken down in this manner:

- Appearance (Clarity and appropriateness of color) 0–3 points
- Aroma and Bouquet (Absence of faults, intensity of aroma, complexity and varietal aroma expression) 0–6 points
- Taste (Sugar acid balance, Acid tannin balance, and balance and harmony between taste and flavor components) 0–5 points
- Body (Weight, mouth feel) 0–3 points
- Aftertaste/finish 0–3

Once the wines are scored, they are placed into the following rankings:

- Superior Wine, 17–20 points
- Standard Wine, 13–16 points
- Below Standard Wine, 9–12 points
- Unacceptable Wine, 0–8 points

In order for a wine to be awarded the IQWC quality seal, it must receive a median score of at least 13 points. The *Iowa Quality Wine* seal is granted to wine made from a minimum of 75% Iowa grown grapes. Wines processed according to IQWC guidelines but which are produced from less than 75% Iowa grown grapes, other fruits and/or other wine making material are given *The Quality Wine* seal.

In situations where one panelist tastes the same wine twice during evaluation, the higher mark is accepted. If a panelist perceives a wine as having sensory defects or undesirable odors, a second bottle is opened and evaluated by the panel. If the second bottle also contains the sensory defects or undesirable odors, as determined by majority of panel members; the quality certification is denied.

The IQWC classifies the undesirable odors, or sensory defects as:

- Off odors: such as lactic, sauerkraut, fusel vegetal etc...
- Oxidized: Acetaldehyde is the product resulting from ethanol oxidation. Excessive oxygen exposure and/or growth of film yeast, such as *Candida mycoderma*, can produce acetaldehyde concentrations greater than 75 mg/L, which are perceived as rotten or overripe apple-like and walnut-like or sherry-like.
- Acetic Acid: Wines containing more than 700–800 mg/L are regarded as having a spoilage or biological character. Acetic acid magnifies the sensation of acidity and bitterness impacting the wine structure. White wines with 880 mg/L or more, and red wines with

980mg/L or more acetic acid, are normally substandard. Wine must comply with the legal limit.

- Ethylacetate: In wine, acetic acid reacts with ethyl alcohol to form ethyl acetate. This ester is reminiscent of fingernail polish remover or glue. Wines with an ethyl acetate concentration of 150-180 mg/L or more are impaired.
- Soap: During fermentation, fatty acids can be produced which can depress the perception of 'fruit' and provide soap, candle, and/or a paraffin-like odor.
- Sulfur-containing compounds: Presence of these compounds adds odors of sulfur, rotten eggs, onions, wet rags, cauliflower, etc.
  - o SO<sub>2</sub>: smell of burning matches; smell and taste of sulfur
  - o H<sub>2</sub>S: smell of rotten eggs
  - o R-SH, mercaptans: smell of onions, > 0.7 mg/L
  - o R-S-R, Dimethyl sulfide: smell of boiled cauliflower, > 0.33 mg/L
  - o White wines with more than 0.7 mg/L sulfur derivatives are impaired. The sensory threshold for red wines would be slightly higher.
- 4-Ethylphenol/Brett: 4-ethylphenol is a volatile phenolic compound responsible for animal, leather, and horse manure-like odors. Wines with a concentration greater than 4 mg/L are sensorial impaired.
- Moldy/Earthy: The result of poor sanitation and the extraction of organic compounds into the wine.

**There's a Bunch of Difference in this Bunch of Grapes**



If the IQWC symbol contains a bunch of grapes, it means the wine was made in Iowa from grapes grown in Iowa.



If it does not include a bunch of grapes, it means the wine was made in Iowa but that less than 75% of the grapes were grown in Iowa.

Wines smell and taste of beetroot and/or mushrooms.

- Cork: Moldy-type smells and taste due to 2,4,6-Trichloroanisole (TCA) and several alcohols. Due to environmental TCA, this is not always a cork closure issue.
- Physical Instability: Haze and/or precipitate due to fermentation, protein, bitartrate, tartrate or carbon dioxide formation.

Once a wine has been scored, the winery will receive a copy of all of the evaluations. If a majority of the panel observes the wine as meeting the IQWC quality standards, is without flaws, and receives the median score of 13, the wine is considered to have "passed" and is therefore certifiable.

Wines that do not "pass" can be resubmitted to the panel, with documentation of measures taken to correct the faults that were found in the previous testing. If a wine fails a second time, a winery can request an individual test panel to review the wine again once proper paperwork and efforts have been made to fix the wine.

Once a wine receives IQWC certification, the winery is subjected to random and periodic inspections of the winery premises, records and inventory

to ensure IQWC guidelines are being followed. Wineries are required to keep detailed documentation of all IQWC wines from processing to bottling. Fruit wines and dessert wines often require additional documentation. Official Brix records must also be kept.

In the first audit for Iowa grown grapes, a complete inventory (including bulk, cased and tanked goods) is completed and organized according to origin, vintage, variety, and wine category.

Proof of all wine purchases that are intended for IQWC certification must be provided.

Once an audit is completed, the winery is notified of any further information needed. If any discrepancies were discovered an action plan is given. If the audit reveals no issues, a follow up is not required.

However, if violations are suspected, or if there is insufficient evidence or if false information is given, the IQWC may refuse, suspend or revoke the approval. In some cases, it may choose to suspend or revoke IQWC membership and future opportunities to certify wines. ■

The IQWC was formerly known as the IVQA (Iowa Vintners Quality Alliance). Although the name has changed, the purpose remains the same:

- to improve Iowa wine making practices,
- to increase the overall quality of Iowa wines
- to increase the market share of wine produced in Iowa.

The IWGA (Iowa Wine Growers Association) founded the Midwest Grape & Wine Industry Institute in 2006. With approval from Iowa Board of Regents at ISU (Iowa State University), Institute Director Dr. Murlu Dharmadhikari and his staff have been diligently laboring with the IWGA in developing quality wine training activities and establishing the IVQA/IWQC quality testing program. In addition, he and his staff have developed a commercial wine analysis lab on the ISU campus. This lab performs chemical and sensory analysis.

For more information about the Iowa State University Midwest Grape and Wine Industry Institute visit [www.extension.iastate.edu/wine/](http://www.extension.iastate.edu/wine/)



# The Perfect Pair: Wine & Cheese

By Kari DeBruin

*Wine and cheese. Cheese and wine. The two can be a perfect pair, but finding the perfect match can seem a little challenging. Considering the endless varieties of cheeses and wines that are available, it helps to look at this as an ever-evolving wonderful adventure!*

The adventure starts by understanding the basics. Typically, cheese is considered to be bloomy, hard, blue, or fresh. The differences in taste and texture of the cheese groups call for wine pairings that are equally different and unique.

## Bloomy Cheeses

These cheeses are rich, creamy cheeses that have a soft rind. The term “bloomy” refers to the soft white (sometimes fuzzy) rind that forms from the application of *Penicillium Candidum* (white mold) during the cheese making process.

This type of cheese includes Brie and Camembert and pairs beautifully with sparkling wines.

## Hard

As the name implies, the texture of this type of cheese is more stiff or

solid and is typically sharp and salty. Aged cheeses can fall into this category. Gouda, Cheddar, and Parmesan are examples of hard cheese and are best when paired with red wines.

## Blue

Blue cheeses get their name from their blue tinged coloring. These cheeses are often pungent and salty. Examples are Gorgonzola and Blue Cheese. Blue cheeses are best paired with sweet wines and the heavier dessert wines.

## Fresh

These cheeses are soft in texture and are easy to spread. They can be either tangy or mild. Mozzarella, Goat and Feta cheeses fall into this category. These cheeses are best paired with dry white wines.

Although these are the most common approaches to cheese and wine pairings, it really is a matter of personal preference. When partnering cheese with wine you can either complement or contrast the flavors. Complementary pairings take similar flavors, tastes, and textures that work in harmony. Classic complementary pairings typically are soft cheese with white wine, hard cheese with red wine. Contrasting pairings take opposing flavors, tastes and texture and play them off each other, creating entirely different flavor sensations. A contrasting pairing would be spicy cheese with a dry rosé. The slight sweetness of the wine would serve as a delicious and refreshing surprise against the spice of the cheese.

Whichever approach you choose, you’ll know you’ve made a “wrong” pairing if the

combination takes away from both the wine and the cheese. You’ll know you’ve made a “right” pairing, when the combination brings out the best aromas and flavors in each. Finding the perfect pairings can take a lot of trial and error, but is always a fun endeavor. At Tassel Ridge Winery, we are always looking to pair new local cheeses with our wines. We enjoy the “work” of finding good pairings and have found a few we just love. We invite you to try a few of our favorites:

### *Iowa White Blossom* + *Reichart’s Dairy Air Chevre*

*Iowa White Blossom* is a dry white wine that offers aromas of tropical fruits, including pineapple and citrus. Pineapple, nectarine, and white peach dominate the palate, and the finish hints of green apple complementing the pure and simple creaminess of the melt-in-your mouth goat cheese.

### *American Chardonnay* + *Frisian Farms Gouda Cheese*

*American Chardonnay* is a dry white wine that exhibits tropical fruit and grapefruit on the nose with citrus and hints of apple on the palate. Aged in Eastern European oak for four months,

this wine has a long finish with subtle hints of oak and soft creamy vanilla which pairs perfectly with the firm but creamy Gouda that has mellow notes of butterscotch and honey.

### *Iowa St. Croix* + *Milton Creamery Prairie Breeze*

*Iowa St. Croix* is a dry red wine with pepper, plum, and black cherry on the nose; plum and black cherry on the palate; and subtle oak and spices on the finish. This wine is made entirely from St. Croix grapes grown in our Mahaska County, Iowa, vineyards. The spicy and fruit notes balance nicely with the acidity of the sweet and tangy white cheddar cheese.

### *American Syrah* + *Milton Creamery Black Pepper Cheddar*

*American Syrah* is a full bodied, dry red wine that displays light oak, plum, and baking spices on the nose with black raspberry, plum, baking spices, and black pepper on the palate. Made entirely from Syrah grapes and aged in French, American, and Eastern European Oak for 23 months, *American Syrah* pairs perfectly with the peppery flavor of the black pepper cheddar cheese.

### *Finalé Iowa Red* + *Maytag Blue Cheese*

This dessert wine has black cherry, allspice and black licorice on the nose; plum, black cherry, and black licorice on the palate. This full bodied, fruity wine pairs nicely with the salty pungent flavor of America’s finest blue cheese. This combination works well for both appetizers and desserts. ■

For more information on our featured cheeses, we encourage you to visit the following websites:

**Reichart’s Dairy Air, Knoxville, Iowa**  
[www.reichertsdairyair.com](http://www.reichertsdairyair.com)

**Frisian Farms, Oskaloosa, Iowa**  
[www.frisianfarms.com](http://www.frisianfarms.com)

**Milton Creamery, Milton, Iowa**  
[www.miltoncreamery.com](http://www.miltoncreamery.com)

**Maytag Dairy Farms, Newton, Iowa**  
[www.maytagdairyfarms.com](http://www.maytagdairyfarms.com)

# It's Party Time!

By Kari DeBruin

## A guide to hosting a wine & chocolate pairing party

*Have you been thinking about having a party, but struggling with a "new" theme or concept? Well, why not have a wine and chocolate pairing party? The menu is simple and the rewards are great. While it is true that some feel it is next to impossible to pair wine with chocolate, we feel that if you have the right wine and chocolate pairing you will have a wonderfully delicious match!*

### Pairing Basics

We have a few basic tips for you to keep in mind to have a successful wine & chocolate pairing party.

Pair lighter chocolates with lighter bodied wines, heavier chocolate with fuller bodied wines.

- White chocolate pairs well with sweet white wines
- Milk chocolate pairs well with both sweet, fruity and sparkling wines
- Dark chocolate pairs well with both dry red wines and sweet dessert wines

The sweetness of the wine and the chocolate should be similar.

- If one is much sweeter than the other, it may cause a bitter taste

Keep in mind that your guests' preferences may be very different from each other. Some may prefer complementary flavors while others may enjoy contrasting flavors. Finding a contrasting pairing that works is a little more difficult—but the fun is in the experimenting! An example of contrasting flavors would be a bold, red wine with white chocolate.

### Our Favorites

#### Candlelight & Chocolaterie Stam's White Chocolate

This is the best pairing in terms of pure pairing philosophy. Our *Candlelight* is a semi-sweet, light Chardonnay with tropical fruit on the nose; citrus notes on the palate; and a crisp, clean finish. It pairs beautifully with the buttery sweetness of Stam's White Chocolate. Interestingly, this white chocolate actually contains no chocolate and is known in Europe as "White Fantasy."



#### Finalé Blackberry or 2009 Iowa Marquette & Chocolaterie Stam's Dark Chocolate (50% Chocolate)

Our *Finalé Blackberry* wine is a dessert wine with flavors reminiscent of blackberry jam. Its medium fruitiness complements the fuller bodied dark chocolate.



Our *2009 Iowa Marquette* is a dry red wine with hints of cherry, blackberry and spices. This wine contains more alcohol and is a fruit-heavy wine which pairs perfectly with Stam's finest dark chocolate.

### The Tasting

You will want to organize the tasting in a manner that allows your guests to take their time tasting the chocolates and wines that you have paired together. If you are offering several pairings, it's best to start with the lighter more subtle white chocolate pairing and end with the dark or bittersweet chocolate pairing.

With each pairing, we suggest following these steps:

- Swirl the wine in the glass—Swirling allows oxygen to enter the wine, releasing its aromatic compounds
- Sniff the wine—This is considered the most important part of a wine tasting. We can only perceive five tastes: acidity, bitterness, saltiness, sweetness and umami, but we can smell over 2,000 different scents. Since wine is full of aroma and bouquet, it is one of the most important, but often overlooked, steps in a wine tasting.
- Sip the Wine—sipping is different than drinking. Often times we tend to take a sip and then immediately swallow. To truly taste the

wine, let it fill your mouth, resting on the taste buds for a moment before swallowing. Try to pay attention to the different sensations you experience.

- You will taste sweetness on the tip of the tongue; fruitiness on the middle of the tongue and acidic flavors on the sides, back of the throat and cheeks.
- You will have a sensation of tannin in the middle of the tongue (tannin is a sensation, not a taste).
- Take a small bite of chocolate—let it sit on your tongue for a moment. When it melts, take another sip of wine and swirl together.

It will be fun creating the pairings and experiencing them with your guests. The discussions that take place are always interesting and entertaining. And, it's always fun to try something new!

If you like the idea of a party, but pairing the wines and chocolates yourself seems a little intimidating or you simply don't have time to try to pair them yourself, you can give our favorite pairings a try. Once again, we've gone through the "work" of tasting the assortments of chocolates and wines and have selected those that we feel pair nicely.

#### Cranberry Wine or Oskyfizzante® Pink & Chocolaterie Stam's Milk Chocolate (34% Chocolate)

Our *Cranberry Wine* packs a tart punch with a smooth and sweet finish. Its fruitiness and crispness contrasts nicely with milk chocolate.

Our *Oskyfizzante® Pink* is a refreshing sweet, fizzy wine with tropical fruit aromas including pineapple, lynchee followed by green apples and citrus on the palate—complementing the light flavor profile of the milk chocolate.



#### Finalé Iowa Red & Chocolaterie Stam's Extra Dark Chocolate (72% chocolate)

Our *Finalé Iowa Red* is a dessert wine with black cherry, allspice and black licorice on the nose; plum, black cherry and black licorice on the palate. This wine is a heavier bodied wine with strong varietal flavors that compliment the strong cocoa flavor of Stam's rich, complex dark chocolate.



If you'd like to try these pairings before hosting your party, we invite you to visit Tassel Ridge Winery. The Wine & Chocolate tasting is available in our Tasting Room for just \$10 per person.

For more information about Chocolaterie Stam's chocolates, visit <http://www.stamchocolate.com/>





Steve Richardson inspects vines in the Tassel Ridge Vineyard.

photo by Deb Hamilton

# Vine Nutrition: ANALYSIS & TREATMENT

By Steve Richardson

One often hears that grapevines should be planted on poor soils—stressed vines produce better fruit. A quick search of the internet will reveal photos of vines in Bordeaux growing in gravelly soil. Where does that leave those of us growing grapevines in the fertile soils of the Midwest? Well, we are growing healthy vines producing high quality fruit. As a matter of fact, the vigor of our vines requires additional canopy management techniques to balance the vines efforts between shoot and leaf production with the production of grape clusters. That does not mean, however, that nutrient supplementation is not necessary to ensure the health of the vines and the balanced production of quality grapes.

The macronutrients necessary for good vine growth and good fruit production—Nitrogen, Phosphorous and Potassium—are generally in abundance in Iowa vineyards, especially when located on land formerly dedicated to row crop production. Likewise, these soils typically are rich in the needed micronutrients, such as Magnesium, Manganese, Zinc and Boron. These nutrients are essential to promote vegetative growth, as well as acceptable yields and winter hardiness of the vines. We are also interested in the organic matter in our soils, which should be at least 2–3%. Soil samples should be taken from prospective vineyard sites to ensure that nutrient supplementation is not necessary. This also allows the measurement of the pH of the soil. Grapevines favor a slightly

acidic soil, with pH of between 5.5 and 6.5. If the pH is outside of this range, lime or sulfur can be applied to take the corrective action. Or if the soil samples show a deficiency in some other area, it is the perfect time to apply the appropriate fertilizer to rectify the situation. Once we have made the needed adjustments, how do we determine if and what should be supplemented in the future?

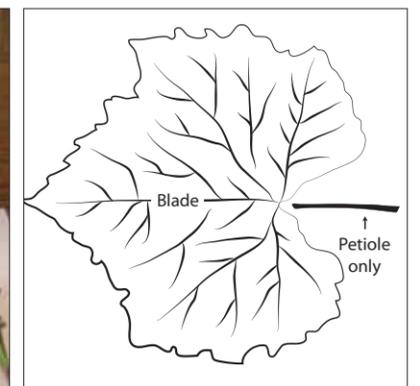
At Tassel Ridge, our four vineyard sites, totaling 66 acres of vines, are located on rich, fertile soils. To ensure that our vines are maximizing the use of these nutrients, we take petiole samples on or about August 1<sup>st</sup> of each year. This is during veraison, that time when the vines begin to concentrate all of their efforts to the development of the grapes. Accordingly, it is the time when the flow of nutrients throughout the vines is at its peak. The petiole is the small stem that attaches the leaf to the shoot, and serves as the pipeline for water and nutrients from the vine to each leaf. We walk through each of our vineyards, pulling leaves in a

full-size leaf on the shoot. Only one shoot should be chosen from any one vine. An accurate analysis requires an accurate and exact collection procedure. The following are some general rules that are followed:

1. The samples should never be mixed. Different varieties or hybrids may actually take up different levels of the different nutrients. Mixing the samples may result in nutrient levels that do not actually reflect the needs of that variety or hybrid.
2. If a variety or hybrid is located in a vineyard with different soil types, separate samples should be taken for each soil type.
3. If fertilizer was applied in the previous growing season, but not consistently throughout the vineyard, separate samples should be taken for each area.
4. Only healthy plants should be sampled, and those most representative of the vineyard area being sampled.



Left: Petiole samples from Tassel Ridge Winery. Right: The petiole is the stem of the leaf.



systematic fashion from each block and each variety. The leaves selected should be approximately five to seven leaves in from the growing tip of the shoot, which will be the first or second

The petiole is then removed from the leaf blade. A typical sample size is 100–150 petioles, with more necessary for varieties with very small petioles, like Marechal Foch. If it has

rained since the last application of chemicals or foliar fertilizer to the vines, it is not necessary to clean the sample. If rain has not occurred, to eliminate any contamination from pesticide or fertilizer sprays, the sample is rinsed with a mild detergent solution and then further rinsed with distilled water, patted dry, marked and packaged separately by variety, block and vineyard, and then shipped to a laboratory for analysis. The results are reported in a week or two, and then reviewed to determine if any nutrient levels are not within the recognized normal parameters for our varieties (see chart at top right for normal ranges). If any exist, it is time to review corrective measures.

Nutritional deficiencies are corrected by the application of fertilizer, which may be applied to the soil or by foliar sprays. Generally, low nitrogen levels are corrected by soil application of urea or other nitrogen alternatives. Application is made into the vine rows generally at the rate of 80 pounds per acre, or if applied in two applications, the preferred method, at the rate of 30 pounds per acre per application. Over application of nitrogen can stimulate excessive vegetative growth, and can lead to insufficient uptake of other essential nutrients. The nitrogen should be applied around fruit set, to allow the uptake to be completed and the utilization by the vines during the growing season. Application later in the growing season can encourage growth late in the fall and delay the hardening off of the new shoots in preparation for the cold winter months. For other nutrients supplementation, foliar application may be used to obtain quicker results than found with ground application. As we find our nutrient levels normally at adequate levels in

the soil, an imbalance in the mix of nutrients may exist that will require foliar application until the levels in the soil return to a balanced level. Or, the pH of the soil may have changed and corrective action is taken to assist in nutrient uptake. Soil samples are taken every three or four years to check not only the levels of the macro and micro-nutrients, but to see if any imbalances may exist that could cause the suppression of nutrient uptake (see chart at bottom right for normal ranges). Soil samples may also be taken in specific vineyard areas where the vines show possible deficiencies—usually be yellowing leaves or abnormal coloration in the leaves. The vineyards at Tassel Ridge are scouted weekly to look for such signs, as well as evidence of other issues that need to be addressed.

Vines were originally planted in our vineyards in 2002. Since that time, pH has been adjusted in just two small areas immediately next to gravel roads. The gravel dust raised the pH of the soil, and the application of sulfur corrected both situations. Also, in this ten year time frame, nitrogen has been applied two different times. And, in 2007, a general foliar fertilizer spray program was followed to invigorate a few vineyard blocks that were not as vigorous as expected. This is the extent of nutrient application in our vineyards, and at this time, we do not anticipate nutritional needs to change significantly. We will continue to scout our vineyards weekly, taking notice of the growth of the vine canopy and looking for signs of potential problems, all in our quest for excellent vine health and for the highest quality grapes, which will eventually find their way into our exceptional wines. ■

Suggested "Normal" Ranges of Nutrients from Grape Petioles*	
Nutrient	Normal Range
Nitrogen (N)	0.9–1.3%
Phosphorous (P)	0.16–0.29%
Potassium (K)	1.5–2.5%
Calcium (Ca)	1.2–1.8%
Magnesium (Mg)	0.26–0.45%
Manganese (Mn)	31–150 ppm
Iron (Fe)	31–50 ppm
Copper (Cu)	5–15 ppm
Boron (B)	25–50 ppm
Zinc (Zn)	30–50 ppm
*Values are based on petioles taken between July 15 and August 15.	
Source: Midwest Grape Production Guide, 2005	

Suggested "Normal" Ranges for pH, Organic Matter & Elements From Soil Tests for Grapes	
Element	Normal Range
pH	5.5–6.5
Organic Matter	2–3%
Phosphorus	40–50 lbs/acre
Potassium	250–350 lbs/acre
Magnesium	200–250 lbs/acre
Boron	1.5–2.0%
Zinc	8–10%/acre



### Harvest Club Membership Benefits

- Members receive four shipments per year (2 bottles of wine per shipment from the Harvest Club selection of choice)
- Members will be notified by mail or e-mail about upcoming Harvest Club selections and can choose to pick up their wine on Club Member Release Weekends or have their wine shipped to them (members who pick up their shipment will receive a free glass of wine)
- Members receive special discounts on re-orders for 60 days after shipment
- Shipments include tasting notes, wine and food pairing recommendations, and/or recipes
- Members receive discounts on Tassel Ridge Winery events
- Members have special access to wines before their release to the general public
- No membership fee (pay only the cost of the wine and shipping, cancel at any time)
- Cost per typical shipment \$30–40 (not including shipping)

Payment is due at the time of shipment (March, May, September, November)

### Harvest Club Gift Membership

for a friend or family member who is impossible to shop for...

Purchase Harvest Club Gift Memberships for two shipments, one year (four shipments), or longer. Just let our staff member know that the membership is a gift, which Harvest Club selection you wish to purchase, and when you want the shipments to begin and end. We'll take care of the rest and include a gift card from you with the first shipment.

### Harvest Club Selections

The **On the Dry Side** 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 On the Dry Side shipment include (but are not limited to):

*White Blossom Pizzeria & Pasta Too!® Iowa Edelweiss Iowa Marquette*



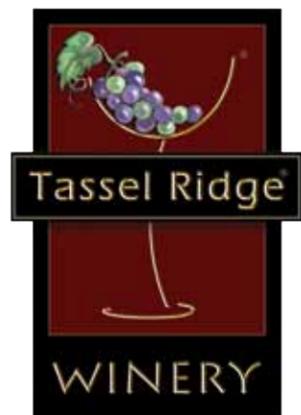
The **On the Sweet Side** selection is perfect for sweet and fruit wine lovers. Wines will be great for sipping. Many will pair well with or can be served as dessert. Examples of wines that may be sent in the On the Sweet Side shipment include (but are not limited to):



*Red, White, & Blue® Iowa LaCrescent Cranberry Prelude*

**Can't Decide!:** Members will receive one bottle from On the Dry Side shipment and one bottle from On the Sweet Side shipment.





## Tassel Ridge Winery Summer 2012 Events

Tassel Ridge Wines... Simply Extraordinary®

### July

Every Friday in July and August, 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 and enjoy a relaxing dinner on our terrace overlooking the vineyards. Recipe cards for the gourmet burgers will be yours to take home.

#### Sunday, July 1

Cooking with Sweet Wines  
1:00–3:00 p.m.



Chef Linda will show you how to make some amazing desserts featuring Tassel Ridge Red, White, & Blue® and Star Spangled White®. Samples and recipe cards are included! 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

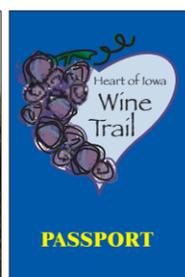
#### Friday, July 6—Wine & Burger Night 5:30–7:30 p.m.

Who says burgers have to be beef? Tonight we're serving Buffalo Chicken Sliders with our House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge Sweet Roxie Red®). For dessert, cool off with 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, 1 glass of wine, recipe card, and gratuity)

#### Saturday, July 7

Heart of Iowa Wine Trail Passport Holders Ride the Tassel Ridge Grapemobile Free  
10:00 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.

#### Friday, July 13—Wine & Burger Night 5:30–7:30 p.m.

Let us whisk you off to the Caribbean! Tonight we're serving Grilled Caribbean Burgers with Chipotle Pepper Sauce, House Potato Wedges, and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge 2008 Iowa St. Croix). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, July 11. 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, 1 glass of wine, recipe card, and gratuity)



#### Saturday, July 14—Caribbean Inspired Wine Dinner & Murder Mystery 6:00 p.m.–Wine Tasting 6:30 p.m.–Dinner Seating & Show

Enjoy a three-course dinner and a murder mystery! Chef Linda's Caribbean inspired dinner will feature Grilled Jerk Pork with Tropical Fruit Salsa paired with your choice of Tassel Ridge Iowa Edelweiss, a semi-sweet white, or Iowa White Blossom, a dry white. And, "Death of a Blackheart" presented by Randy Manning's Jest Mysteries will make it an evening of great wine, food, and fun!

Here's a sneak peak of the show:

*Welcome aboard the largest, (and safest), cruise liner ever to sail the low seas. That's right. Welcome aboard the Gigantic! But wait! What do I hear?*

*"Argggghhhhhhhhh!"*

*Avast ye mateys and get yer gizzard ready to be robbed by the most famous pirate ever to pillage!*

*That's right! We're talkin' about Captain Jack Blackheart! He's the pirate that has cheated more people and emptied more pockets than any politician. Gee, I hope no one kills him off.*



This show is chock full of "Fair Maidens," "Lost Boys," "Rival Pirates," and more fun-filled characters who will be played by members of the audience. One thing for sure, if you've ever wanted to stand up and shout Argggghhhh, "Death of a Blackheart" is the show for you!

Our murder mystery events sell out fast, so make your reservations soon! Advance reservations required by Wednesday, July 11. Call the Winery at 641.672.WINE (9463) to make reservations.

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

#### Friday, July 20—Wine & Burger Night 5:30–7:30 p.m.

If you like Greek gyros, then you'll love our Greek Hamburgers in Pita Bread topped with sliced Cucumbers, Tomatoes, and Creamy Cucumber-Yogurt Sauce. They'll be served with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge American Syrah). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, July 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 dinner, 1 glass of wine, recipe card, and gratuity)

#### Saturday, July 21—Harvest Club Lunch 12:00 p.m.

If you're a Tassel Ridge Harvest Club Member, this lunch is especially for you! Chef Linda will be featuring Syrah French Dip Sandwiches and House Potato Wedges, and they'll be served with a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge American Syrah). For dessert, enjoy Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. After lunch, join Winemaker Nadia Hetzel on a guided VIP tour of the Cellar and Vineyard Manager and Certified Wine Educator Steve Richardson on a guided Grapemobile tour through our vineyards. Advance reservations required by Wednesday, July 18. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes lunch, 1 glass of wine, Syrah French Dip recipe card, VIP winery tour, Grapemobile tour, and gratuity)



#### Friday, July 27—Wine & Burger Night 5:30–7:30 p.m.

There's something irresistible about mushrooms and burgers. Add fresh spinach, and you have an amazing topping for burgers! Tonight, we're serving Spinach and Portobello topped Sirloin Burgers with our House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge 2009 Iowa Marquette). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, July 25. 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, 1 glass of wine, recipe card, and gratuity)



#### Sunday, July 29 Red Wine Lover's "Blend Your Own Wine" Event 4:00–6:00 p.m.

How would you like to blend your very own red wine, and then enjoy it with Chef Linda's appetizers? Join Winemaker Nadia Hetzel and Vineyard Manager and Certified Wine Educator Steve Richardson as they guide you through blending a wine to satisfy your palate! Advance reservations required by Wednesday, July 25. 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 appetizers, 1 glass of wine, and gratuity)

## August

### Friday, August 3—Wine & Burger Night 5:30–7:30 p.m.

Try a burger with a Middle Eastern flair! Tonight's Burger will be topped with Hummus and served with our House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *Pizzeria & Pasta Too!*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, August 1. 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, 1 glass of wine, recipe card, and gratuity)



### Saturday, August 4

Heart of Iowa Wine Trail Passport Holders  
Ride the Tassel Ridge Grapemobile Free  
10:00 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.

### Saturday, August 4

Pastels Workshop & Lunch  
10:30 a.m.–3:00 p.m. (Lunch served at noon)

Join artist and instructor, Gin Lammert, for an introduction to soft pastels. Whether you are a beginner or a more seasoned artist, Gin will help you expand your knowledge of soft pastels and pastel techniques.

Class begins with a brief introduction and demonstration but will be devoted to hands on work. Gin will have a still life set up or students may bring photos or items to paint. In addition to paper, a set of 48 pastels, and a Value & View Finder, Gin will provide handouts about pastels, techniques to create a better composition, and reference materials. Table top easels will be available, or you may bring your own pastel

materials and easel if you prefer. Additional materials will also be available for purchase.

There will be a break at noon for lunch featuring a Turkey Sandwich with Red Pepper-Pine Nut Pesto and Caramelized Onions served with Fresh Red Grapes and a glass of your favorite Tassel Ridge wine (we suggest *Pizzeria & Pasta Too!*). For dessert, enjoy Chef Linda's Gourmet *Star Spangled White* Cupcakes. Limited seating is available! Advance reservations required by Wednesday, August 1. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$95 per person, plus tax—Harvest Club Member & 1 Guest Price: \$90 per person, plus tax (includes instruction, art supplies, lunch with 1 glass of wine, and gratuity)

### Friday, August 10—Wine & Burger Night 5:30–7:30 p.m.

Tonight we're featuring a South of the Border Sirloin Burger served on Cheddar Jalapeño Focaccia with Chipotle Seasoned Sweet Potato Fries and a glass of your favorite Tassel Ridge wine (we suggest our Señorita frozen wine drink featuring Tassel Ridge *Candlelight*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, August 8. 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, 1 glass of wine, recipe card, and gratuity)



### Friday, August 17 Wine & Burger Night 5:30–7:30 p.m.

It's off to Italy! Tonight we're featuring an Italian Sirloin Burger topped with Melted Mozzarella and Tomato & Herb Bruschetta. It's served on a grilled Ciabatta Roll with House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel *Pizzeria & Pasta Too!*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, August 15. 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, 1 glass of wine, recipe card, and gratuity)



### Sunday, August 19

Cooking with Wine & Barbecue Sauces  
1:00 p.m.



Chef Linda will show you how to make three amazing Barbecue sauces featuring specially selected Tassel Ridge wines and then pair them with chicken, pork, and shrimp. Samples and recipe cards are included! Advance reservations required by Wednesday, August 15. 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, August 24—Wine & Burger Night 5:30–7:30 p.m.

It's Cajun night! Tonight Chef Linda is grilling Blackened Chicken Burgers and serving them with Cajun Aioli, our House Potato Wedges, and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *Candlelight*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, August 22. 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, 1 glass of wine, recipe card, and gratuity)

### Saturday, August 25

The Thrill of the Grill Wine Dinner  
6:00 p.m.—Wine Tasting  
6:30 p.m.—Dinner Seating

What better way to celebrate the end of summer than with dinner prepared entirely on the grill and paired with Tassel Ridge wines. Chef Linda will be grilling Petite Tender Steaks, Warm Vegetable Salad, New Potatoes, and Garlic-Herb French Bread and pairing them with Tassel Ridge *In the Dark*. She's even grilling dessert! Her Special Grilled Peaches will be served with Tassel Ridge *Iowa Prairie Snow* iced wine. Advance reservations required by Wednesday, August 22. 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, 2 glasses of wine, and gratuity)



### Friday, August 31—Wine & Burger Night 5:30–7:30 p.m.

Start the weekend with a relaxing dinner on the Tassel Ridge terrace! Chef Linda's Hawaiian Chicken Burgers topped with Grilled Pineapple will be served with our House Potato Wedges and a glass of your favorite Tassel Ridge wine (we suggest Tassel Ridge *Iowa Edelweiss*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, August 29. 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, 1 glass of wine, recipe card, and gratuity)



## September

### Saturday, September 1

Heart of Iowa Wine Trail Passport Holders  
Ride the Tassel Ridge Grapemobile Free  
10:00 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.

### Saturday, September 1—Wine & Steak Night 6:00 p.m.–Wine Tasting 6:30 p.m.–Dinner Seating

This three-course dinner begins with a Mixed Baby Greens Salad with Grape Tomatoes, Cucumbers, Carrot Spirals, and our House Balsamic Vinaigrette paired with Tassel Ridge *Candlelight* followed by a Grilled Flat Iron Steak with Blue Cheese Butter, Twice Baked Potatoes, and Chef Linda's Signature Glazed Baby Carrots paired with Tassel Ridge *American Merlot*. For dessert, indulge in decadent Flourless Chocolate Cake paired with Tassel Ridge *Finalé Blackberry* dessert wine. Advance reservations required by Wednesday, August 29. 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, 1 glass of wine with each course, and gratuity)



### Friday, September 7—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 Tasting Room, and then Chef Linda will prepare your pasta to order. Choose Penne or Angel Hair Pasta and one of our housemade sauces, Bruschetta or Shrimp Scampi, along with a glass of Tassel Ridge *Pizzeria & Pasta Too!*® or Tassel Ridge *American Chardonnay*. Salad and freshly baked bread will be served with the pasta. Our signature Tiramisu and award-winning Tassel Ridge *Chocolate Granfinalé*™ dessert wine end dinner on a luscious note! Advance reservations required by Wednesday, September 5. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$30 per person, plus tax—Harvest Club Member & 1 Guest Price: \$25 per person, plus tax (includes dinner, 2 glasses of wine, and gratuity)

### Sunday, September 9—Cooking Italiano! 1:00 p.m.

Tired of standard red spaghetti sauces? Need help pairing wine with pasta? Chef Linda will show you how to make an elegant Chicken Pesto Sauce and Fresh Bruschetta topping for your favorite pasta and suggest wine pairings for each. Samples and recipe cards are included! Advance reservations required by Wednesday, September 5. 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, September 21—Wine & Tapas Night! 5:00–7:00 p.m.

Join us for Tapas Night at Tassel Ridge Winery! Come and enjoy a glass of your favorite Tassel Ridge wine while experiencing the flavors of Tapas. Advance reservations required by Wednesday, September 19. 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 Tapas, 1 glass of wine, and gratuity)

### Saturday, September 29 Winemaker's Wine Dinner 6:00 p.m.–Wine Tasting 6:30 p.m.–Dinner Seating

Meet Tassel Ridge Winemaker Nadia Hetzel and enjoy a fabulous gourmet dinner paired with the exquisite award-winning Tassel Ridge Wines. The three-course dinner will begin with a Mixed Baby Greens Salad with Dried Cranberries, Glazed Pecans, Blue Cheese Crumbles, and Raspberry Vinaigrette paired with Tassel Ridge *Candlelight* followed by Steak Au Poivre Vert, a Baked Potato, and Haricot Verts with Sliced Almonds paired with Tassel Ridge *2009 Iowa Marquette*. Enjoy Dark Chocolate Pots de Crème paired with Tassel Ridge *Finalé Raspberry* for dessert. Advance reservations required by Wednesday, September 26. 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 (includes dinner, 1 glass of wine with each course, and gratuity)



## October

### Thursday, October 4—Girls' Night Out Wine & Appetizers & a Hayride through the Vineyard 6:00–8:00 p.m.



Sip our special mulled wine. Then join your girlfriends and experience the fun of a hayride through the vineyard at Tassel Ridge Winery. After the hayride, enjoy a glass of your favorite Tassel Ridge wine in our tent along with some amazing appetizers prepared by Chef Linda. Seating is limited! Advance reservations required by Monday, October 1. 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 hayride, 1 mulled wine, 1 glass of wine, appetizers, and gratuity)

### Saturday, October 6—OktoberWineFest Hayride through the Vineyard & Wine Dinner 6:00 p.m.–Wine Tasting 6:30 p.m.–Hayride through the Vineyard 7:30 p.m.–Buffet Dinner

Start with wine tasting. Sip our special mulled wine. Experience a hayride through our vineyard and then, enjoy dinner in our tent! A German-themed buffet will feature our special Brats, simmered in Tassel Ridge *American Dry Riesling* and then grilled to perfection, German Potato Salad, and Red Cabbage, all paired with Tassel Ridge *American Dry Riesling*. After dinner, a traditional German dessert, Apple Strudel with a warm Vanilla Sauce, will be served with Tassel Ridge *Iowa Prairie Snow*® iced wine. Advance reservations required by Wednesday, October 3. Contact the Winery at 641.672.WINE (9463) for reservations.

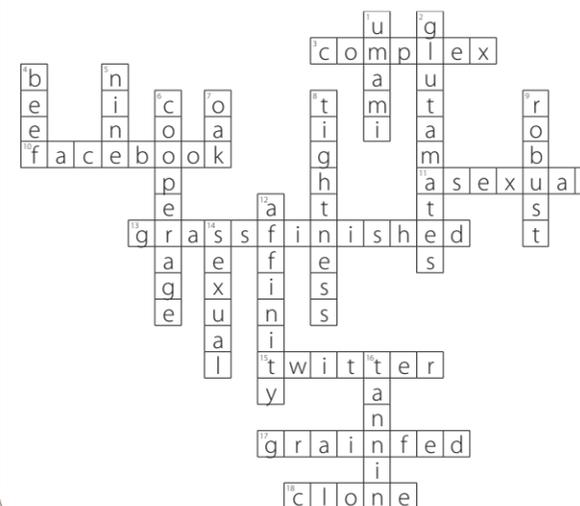
Price: \$35 per person, plus tax—Harvest Club Member & 1 Guest Price: \$30 per person, plus tax (includes hayride, 1 mulled wine, dinner with 2 glasses of wine, and gratuity)

Watch for additional October 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.



### Test Your Wine Knowledge—Spring 2012 Answers



1. Barrels used in aging wine are usually made from what kind of wood? c. Oak
2. What is the source of the salts that give umami its taste? b. Glutamates
3. Grain finished beef comes from animals that were initially raised on grass or hay. a. True
4. A well seasoned steak might pair best with: b. A full flavored dry red wine
5. Vineyards are usually planted with vines that are grown from seed. b. False
6. When are cuttings for vines harvested by Red Dog Nurseries? a. Starting around Thanksgiving

<b>Adel</b>	Kum & Go • 409 Kinick Dr.
<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>Algona</b>	Fareway Store • 1905 Hwy. 18 E Hy-Vee Wine & Spirits • 1500 Hwy. 169 N
<b>Alton</b>	Ron's Liquor Store • 212 10 <sup>th</sup> 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>Ames</b>	AJ's Liquor • 4518 Mortensen Rd., Ste. 109 Char's • 3100 S Duff Ave. Chocolaterie Stam • 230 Main St. Cyclone Liquors • 626 Lincoln Way Dahl's Foods • 3121 N Grand Ave. Della Viti • 323 Main St. 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>Animosa</b>	Scooter's Bar & Grill • 10537 Shaw Rd.
<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. Super Target • 2135 SE Delaware Ave. Sioux Valley Spirits • 116 E Main St.
<b>Anthon</b>	Sioux Valley Spirits • 116 E Main St.
<b>Aplington</b>	Busy Day Mini Mall • 409 10 <sup>th</sup> St.
<b>Arnolds Park</b>	Great Spirits, Wine & Liquor • 72 Nonna Hwy 71 Touché of Okoboji • 37 Lake St. Queens Ct.
<b>Atlantic</b>	After 5 Somewhere • 704 W 7 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1630 E 7 <sup>th</sup> St.
<b>Audubon</b>	The Present Company • 317 Broadway St.
<b>Avoca</b>	Avoca Liquor • 158 South Elm
<b>Bedford</b>	Hy-Vee Food Store • 1604 Bent St.
<b>Belle Plaine</b>	Country Foods • 1206 7 <sup>th</sup> Ave.
<b>Belmond</b>	Millie's Hallmark • 215 E Main St.
<b>Bettendorf</b>	Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.
<b>Bloomfield</b>	Cobble Stone Inn • 504 S Washington Keith's Food Store • 207 E Locust St.
<b>Bonaparte</b>	Bonaparte Pottery • 411 1 <sup>st</sup> St.
<b>Boone</b>	Fareway Store • 1711 Hawkeye Dr. Hy-Vee Wine & Spirits • 1111 8 <sup>th</sup> St. Seven Oaks Resort • 1086 222 <sup>nd</sup> Dr.
<b>Brooklyn</b>	Lake View Bed & Breakfast • 1770 380 <sup>th</sup> Ave. Seatons Flag Foods • 122 E Front St.
<b>Burlington</b>	Fareway Store • 920 Lawrence St. Hy-Vee Food Store • 939 Angular St. Hy-Vee Wine & Spirits • 3140 Agency St. Target Store • 525 S Gear Ave.
<b>Carlisle</b>	Carlisle Foods • 190 1 <sup>st</sup> St.
<b>Carroll</b>	Cork n Bottle • 1004 N US Hwy 71 Hy-Vee Wine & Spirits • 905 Hwy. 30 West
<b>Cedar Falls</b>	Hy-Vee Wine & Spirits • 5925 University Ave. Target Store • 214 Viking Plaza Dr.
<b>Cedar Rapids</b>	Benz Beverage Depot • 501 7th Ave. SE 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 Dr. NE Hy-Vee Food Store • 1843 Johnson Ave. NW

<b>Cedar Rapids (cont.)</b>	Hy-Vee Food Store • 279 Collins Rd. NE 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
<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.
<b>Chariton</b>	Hy-Vee Food Store • 2001 Court Ave.
<b>Charles City</b>	Hy-Vee Food Store • 901 Kelly St.
<b>Cherokee</b>	Hy-Vee Food Store • 1300 N 2 <sup>nd</sup> St.
<b>Cincinnati</b>	Cincinnati Zaps • 100 W. Pleasant
<b>Clarinda</b>	Hy-Vee Food Store • 1200 S 16 <sup>th</sup> St.
<b>Clarion</b>	Super Foods • 325 Central Ave. W
<b>Clear Lake</b>	Lake Coffee & Ice Cream • Hwy 18 Plaza 210 Ste. D Quick Shop • 904 N 8 <sup>th</sup> St.
<b>Clinton</b>	Clinton Floral • 1912 Manufacturing Dr. 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. Kum & Go • 15600 Hickman Rd. Something to Share • 127 N Main St.
<b>Clive</b>	Ribbons & Roses • 509 Main St.
<b>Conrad</b>	Hy-Vee Wine & Spirits • Lantern Park Plaza
<b>Coon Rapids</b>	Target Store • 1441 Coral Ridge Ave.
<b>Coralville</b>	Hy-Vee Wine & Spirits • 300 10 <sup>th</sup> St.
<b>Corning</b>	Hy-Vee Food Store • 303 E Jefferson St.
<b>Corydon</b>	Mac's Liquor • 220 E Jefferson Hwy. 2 East
<b>Council Bluffs</b>	Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.
<b>Creston</b>	Hy-Vee Food Store • 600 Sheldon St.
<b>Davenport</b>	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>Dayton</b>	Bella on Main • 37 Main St.
<b>Decorah</b>	Donlon Health Mart Pharmacy • 201 Water St.
<b>Delta</b>	Junction Bar & Grill • 22100 Hwy. 21
<b>Denison</b>	Hy-Vee Wine & Spirits • 1426 Broadway
<b>Des Moines</b>	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 33 <sup>rd</sup> St. Dahl's Foods • 3425 Ingersoll Ave. Dahl's Foods • 4343 Merle Hwy 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. 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 Hubbard Ave. Hy-Vee Wine & Spirits • 3221 SE 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 4605 Fleur Dr. Ingersoll Wine & Spirits • 3500 Ingersoll Ave. Last Stop Beverage Shop • 2839 E University Ave. Renaissance Savory Hotel • 401 Locust St. Target Store • 5901 Douglas Ave. Tursi's Latin King Restaurant • 2200 Hubbell Ave.

<b>De Soto</b>	Kum & Go • 1203 Guthrie St.
<b>Donnellson</b>	Mt Hamill Tap • 1467 155th Ave.
<b>Dows</b>	Dows Merchantile • 122 E Ellsworth St.
<b>Drakesville</b>	Quick Time Convenience Store • 203 W Main St. Ray's Long Branch Bar & Grill • 102 E Main St.
<b>Dubuque</b>	Champagne at Mystique Casino • 1855 Greyhound Park Dr. Hy-Vee Food Store • 4005 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. Wendts Pots & Pansies • 122 Iowa Ave.
<b>Dunlap</b>	Hy-Vee Food Store • 365 16 <sup>th</sup> Ave. SE
<b>Dyersville</b>	Custom Creations • 319 Main St.
<b>Dysart</b>	Eddyville Market & Deli • 121 Walnut St.
<b>Eddyville</b>	Backwoods Gallery • 1282 Edgington Ave.
<b>Eldora</b>	The Archive • 104 1 <sup>st</sup> St. NW POB 994
<b>Emmetsburg</b>	Saxton's Greenhouse • 2103 19 <sup>th</sup> St.
<b>Estherville</b>	Heartland Americana • 16 S 6 <sup>th</sup> St. Hy-Vee Wine & Spirits • 2608 Central Ave. Hy-Vee Wine & Spirits • 1300 W Burlington Ave.
<b>Fairfield</b>	Touch of Elegance • 140 S Main St.
<b>Fayette</b>	Nodaway Valley Market • 304 4 <sup>th</sup> St.
<b>Fontanelle</b>	Hy-Vee Food Store • 115 South 29 <sup>th</sup> St.
<b>Ft. Dodge</b>	Hy-Vee Wine & Spirits • 1511 2 <sup>nd</sup> Ave. Karen's Wine & Spirits • 328 2 <sup>nd</sup> Ave. S Party Productions • 1919 1st Ave. N Target Store • 2910 1 <sup>st</sup> Ave. S
<b>Ft. Madison</b>	Haley's Comet • 1736 Ave. G Hy-Vee Food Store • 2606 Ave. L Under the Sun • 739 Ave. G
<b>Garner</b>	Garner Greenhouse • 755 W 3 <sup>rd</sup> St.
<b>Gladbrook</b>	Day in the Sun • 404 2 <sup>nd</sup> St.
<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. Stylish Living • 612 E Ave.
<b>Grinnell</b>	Produce Too • 1026 South 5th Ln. Liquor Barn • 721 Central Ave. W Northside One Stop • 1208 4 <sup>th</sup> St. NE
<b>Harlan</b>	The Country Store • 2111 23 <sup>rd</sup> St. Iowa Wines & More • 506 Market St.
<b>Hiawatha</b>	Farmer's Daughter's Market • 495 Miller Rd. The Basket Bowtique • 758 N Center Point Rd.
<b>Humbolt</b>	Hy-Vee Wine & Spirits • 1011 13 <sup>th</sup> St. N Scatter Joy • 626 Sumner Ave.
<b>Humeston</b>	Widdledottles • 205 Broads St.
<b>Ida Grove</b>	Murray's Jewelers • 510 2 <sup>nd</sup> St.
<b>Independence</b>	Fareway Food Store • 1400 3 <sup>rd</sup> Ave. SE Wapsi Wine Cellar • 111 1 <sup>st</sup> St. E
<b>Indianola</b>	Hy-Vee Wine & Spirits • 910 Jefferson Way
<b>Iowa City</b>	Bread Garden Market • 225 S Linn St. Fareway Store • 2530 Westwinds Dr. Fareway Store • 2765 Commerce Dr. Hy-Vee Drugstore • 310 N 1 <sup>st</sup> Ave. Hy-Vee Food Store • 812 S 1 <sup>st</sup> Ave. Hy-Vee Wine & Spirits • 1720 Waterfront Dr. The Liquor House • 425 S Gilbert St.
<b>Iowa Falls</b>	Hy-Vee Wine & Spirits • 713 S Oak St.

<b>Jewell</b>	Mischelle's Food & Spirits • 621 Main St.
<b>Johnston</b>	Dahl's Foods • 5440 NW 86 <sup>th</sup> St. Hyperion Field Club • 7390 NW Beaver Dr. Hy-Vee Food Store • 5750 Merle Hay Rd. Kum & Go • 5225 NW 86 <sup>th</sup> St. Kum & Go • 5800 Northglenn Dr. Kum & Go • 6130 NW 86 <sup>th</sup> St. Mojos • 6163 NW 86 <sup>th</sup> St. BP • 302 1 <sup>st</sup> St. POB 653
<b>Kalona</b>	Delightfully Tasteful Bistro • 300 Main St.
<b>Keokuk</b>	Hy-Vee Food Store • 3111 Main St.
<b>Keota</b>	Wooden Wheel Vineyards • 1179 Hwy. 92
<b>Knoxville</b>	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 2 <sup>nd</sup> St. Main Attractions • 221 W Main St.
<b>Lake Mills</b>	Wooden Oar General Mercantile • 313 Main St.
<b>Lake View</b>	Hy-Vee Food Store • 720 E Main St.
<b>Lamoni</b>	The Olde Country Kottage • 212 Main St.
<b>LaPorte City</b>	Heart N Home • 140 N 3 <sup>rd</sup> St.
<b>Laurens</b>	Bucky's • 603 Hwy 24 East
<b>Lawler</b>	Grasshoppers • 208 N Cody Rd.
<b>Le Claire</b>	Cork It • 769 Prospect St.
<b>Le Mars</b>	Hy-Vee Wine & Spirits • 1201 12 <sup>th</sup> Ave. SW 6 Pack & A Rib Rack • 308 East 7 <sup>th</sup> St. Beaver Hut Pub • 307 E 7 <sup>th</sup> St. Logan Country Store • 121 W 7 <sup>th</sup> St.
<b>Logan</b>	Linden House Inn & Restaurant • 202 East St. Zip N' • 502 East St.
<b>Lynville</b>	Widner Drug Store • 111 S Franklin St. Manilla Country Store • 347 Main St. Main Street Liquor • 316 Main St.
<b>Manchester</b>	Mapleton Greenhouse • 602 Main St.
<b>Manilla</b>	Big G's • 310 W Dillon St. Cornerstone Apothecary • 1099 Court Ave.
<b>Manning</b>	Cornerstone Apothecary • 1099 Court Ave.
<b>Mapleton</b>	Happenstance on 7th • 1026 7 <sup>th</sup> Ave.
<b>Marengo</b>	Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E
<b>Marion</b>	Fareway Store • 102 West Anson St. Hy-Vee Drugstore • 1706 S Center St. Hy-Vee Wine & Spirits • 802 S Center St. Hy-Vee Drug Store • 875 4 <sup>th</sup> St. SW
<b>Marshalltown</b>	Hy-Vee Food Store East • 551 S Illinois Ave. Hy-Vee Wine & Spirits • 2400 4 <sup>th</sup> St. SW Super Target • 3450 4 <sup>th</sup> St. SW
<b>Mason City</b>	City Floral • 104 SE A St. Okoboji Avenue Liquor Inc. • 1610 Okoboji Ave. Foodland Supermarket • 407 W Huron St. The Bannister • 100 W Center St.
<b>Melcher</b>	Monroe Liquor • 105 W Sherman St.
<b>Milford</b>	Super Valu • 201 S Front St.
<b>Missouri Valley</b>	Brier Rose Boutique • 408 E 1st St. Honey Creek Resort Gift Shop • 12633 Resort Dr. Rathbun Lakeshore Grille • 12633 Resort Dr. Rathbun Marina • 21646 Marina Pl. Super Valu • 201 S Front St.
<b>Monona</b>	Hy-Vee Wine & Spirits • 402 Hayes St.
<b>Monroe</b>	Hy-Vee Wine & Spirits • 129 S Jefferson St.
<b>Montezuma</b>	Hy-Vee Wine & Spirits • 1700 E Washington St.
<b>Monticello</b>	Main Street Frame & Art • 107 N Main St.
<b>Moravia</b>	Fareway Store • 2100 Cedar Plaza Dr. Hy-Vee Food Store • 2400 Second Ave. 6 <sup>th</sup> Street Market • 1136 6 <sup>th</sup> St. Good Times Liquor • 519 L Ave. Sports Bowl • 1229 12 <sup>th</sup> St. The Liquor Cabinet • 835 6 <sup>th</sup> St., #1
<b>Mount Ayr</b>	East Market Grocery • 114 E Market St.
<b>Mt. Pleasant</b>	
<b>Muscatine</b>	
<b>Nevada</b>	
<b>New Sharon</b>	

<b>Newton</b>	Beckman Gallery • 118 N. 2 <sup>nd</sup> Ave. Fareway Food Store • 120 N 3 <sup>rd</sup> Ave. E Fore Seasons Golf & Practice Center • 6232 Hwy 574 S Hy-Vee Wine & Spirits • 1501 1 <sup>st</sup> Ave. E, # 124 Newton KOA • 1601 E. 36 <sup>th</sup> St. Pit Stop Liquor • 1324 1 <sup>st</sup> Ave. Sugar Grove Vineyard • 6602 Ginger Ave. Corridor Convenience • 620 Meade Dr.
<b>North Liberty</b>	The Barn Boutique • 4705 Wheelerwood Rd.
<b>Northwood</b>	Fareway Food Store • 1711 Sunset Dr.
<b>Norwalk</b>	Kum & Go • 2991 Sunset Dr. Kum & Go • 530 North Ave. Scott's Foods • 1120 Sunset Dr. Blossoms • 512 Dr VanZee Rd.
<b>Oakland</b>	Saint Avenue Stop • 302 E School Ave.
<b>Olds</b>	Fiesta Foods • 1002 11 <sup>th</sup> St.
<b>Onawa</b>	Wouldstra Meat Market & Locker • 117 Central Ave. NE
<b>Orange City</b>	Osage Kwik Serve • 115 Main St.
<b>Osage</b>	Fareway Food Store • 215 Main St.
<b>Osceola</b>	The Harvest Barn • 2721 US Hwy. 34 Hy-Vee Food Store • 510 W McLane St. C B Liquor • 1202 A Ave. E Cork & Bottle • 309 A Ave. W Fareway Store • 311 3 <sup>rd</sup> Ave. W. Hy-Vee Food Store • 110 S D St. Kum & Go • 901 S Market St. The Legend • 345 Richmond Ave. Peppertree • 2274 Hwy. 63 Wigg's Country Store • 1308 A Ave. E
<b>Oskaloosa</b>	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. Hometown Foods • 601 E Main
<b>Ottumwa</b>	Brother's Market • 707 Hwy 57 Applebee's • 1600 Washington St. Cammie's Place • 804 E 1 <sup>st</sup> St. Casey's Store West • 2421 Washington St. Central College Catering • 812 University, Campus Box 5900 Fareway Store • 2010 Washington St. Hy-Vee Wine & Spirits • 512 E Oskaloosa St. Kaldera's • 1205 Washington St. Kum & Go • 744 Washington St. Hy-Vee Food Store • 1215 141 <sup>st</sup> St.
<b>Panora</b>	Hy-Vee Food Store • 4815 Maple Dr. Kum & Go • 5970 Morning Star Ct.
<b>Parkersburg</b>	Hy-Vee Wine & Spirits • 116 W Jefferson St. Sisters of the Heart • 116 E Jefferson St.
<b>Pella</b>	Hy-Vee Wine & Spirits • 1605 Broadway St.
<b>Perry</b>	Riverside Travel Mart • 3070 Hwy. 22 E
<b>Pleasant Hill</b>	Flower Village • 216 1 <sup>st</sup> Ave. Interior Motives by Val • 2714 14 <sup>th</sup> St.
<b>Prairie City</b>	Jubilee Foods • 319 Court St.
<b>Red Oak</b>	Ruthven Meat Processing • 1701 Railroad St.
<b>Riverside</b>	Sac Liquor Store • 619 E Main St.
<b>Rock Rapids</b>	Schleswig Spirits • 108 2 <sup>nd</sup> St.
<b>Rock Valley</b>	Helle Hometown Variety • 300 First St.
<b>Rockwell City</b>	Hy-Vee Food Store • 115 N 5 <sup>th</sup> Ave.
<b>Ruthven</b>	Devine Decadents • 109 Pearl St.
<b>Sac City</b>	Hy-Vee Food Store • 500 S Fremont St.
<b>Schleswig</b>	The Secret Cellar • 1202 Curtis Bridge Rd.
<b>Sergeant Bluff</b>	TNT Liquor • 110 S Main St.
<b>Sheldon</b>	Charlie's Wine & Spirits • 507 W 19th St.
<b>Shellsburg</b>	Get Funky Gifts & More • 4295 1/2 Sargeant Rd.
<b>Shenandoah</b>	
<b>Shueyville</b>	
<b>Sigourney</b>	
<b>Sioux City</b>	
<b>Sioux City (cont.)</b>	Hy-Vee Food Store • 2827 Hamilton Blvd. Hy-Vee Food Store • 3301 Gordon Dr. Hy-Vee Food Store • 4500 Sergeant Rd. Target • 5775 Sunnybrook Dr. The Hen House • 403 Grand Ave. Hy-Vee Food Store • 819 Grand Ave. Thymeless Treasurers • 108 S Washington St. Remarkable Rose Floral • 122 W Main St.
<b>Spencer</b>	AI's Liquors • 215 W Milwaukee St. Elements • 1701 W Milwaukee Ave. Hy-Vee Food Store • 1250 Lake Ave. Stratford Food Center • 829 Shakespeare Ave. Casey's Food West • 807 1 <sup>st</sup> St. Menagerie • 114 W 2 <sup>nd</sup> St.
<b>St. Ansgar</b>	Twin Town Liquor • 104 W Hwy 30
<b>State Center</b>	Fareway Food Store • S County Line Rd.
<b>Storm Lake</b>	Pickle Barrel Market • 2 N Eyberg Ave. Fareway Food Store • 8450 Meredith Dr. Hy-Vee Wine & Spirits • 8601 Douglas Ave. Kum & Go • 12041 Douglas Pkwy. Super Target • 11148 Plum Dr. Urban Liquor • 6401 Douglas Ave., Suite A
<b>Stratford</b>	Cornerstone Apothecary • 122 Main St.
<b>Sully</b>	Mrs. T's Mercantile • 100 Arthur St.
<b>Sutherland</b>	L Marie Boutique • 915 W 4 <sup>th</sup> St.
<b>Tama</b>	Antique City Amoco • 2101 Antique City Dr.
<b>Toledo</b>	Jack & Jill • 503 Hwy 61 S
<b>Trenor</b>	Fareway Store • 301 N. Marion Ave. Heritage Gallery • 2193 Lexington Blvd.
<b>Urbandale</b>	Hy-Vee Food Store • 528 Hwy. 1 Hy-Vee Wine & Spirits • 1004 W Madison St. The Wine & Spirits • 106 W 2 <sup>nd</sup> St.
<b>Van Horn</b>	Fareway Store • 40 San Marnan Dr.
<b>Vincent</b>	Hy-Vee Wine & Spirits • 2126 Kimball Ave.
<b>Vinton</b>	Hy-Vee Wine & Spirits • 1281 Logan Ave.
<b>Walnut</b>	Hy-Vee Wine & Spirits • 2834 Ansborough Ave. Super Target • 1501 E San Marnan Dr.
<b>Wapello</b>	Kum & Go • 350 SE University Ave. Rube's Steakhouse • 3309 Ute Ave.
<b>Washington</b>	Waukon Greenhouse • 27 Spring Ave.
<b>Waterloo</b>	Hy-Vee Wine & Spirits • 1311 4 <sup>th</sup> St. SW
<b>Waukee</b>	Lena's Liquor • 1544 Superior St. Romancing the Home • 707 2 <sup>nd</sup> St.
<b>Waukon</b>	Freeman Foods • 268 8 <sup>th</sup> Ave.
<b>Waverly</b>	Dahl's Foods • 1208 Prospect Ave. Dahl's Foods • 5003 EP True Pkwy. Heart Of Iowa Market Place • 211 5 <sup>th</sup> St. Hy-Vee Drugstore • 1010 60 <sup>th</sup> 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 50 <sup>th</sup> St.
<b>Webster City</b>	Kum & Go • 141 S Jordan Creek Pkwy. Kum & Go • 196 S 50 <sup>th</sup> St. Kum & Go • 5308 University Ave. Kum & Go • 5969 Ashworth Rd. Kum & Go • 745 S 51 <sup>st</sup> 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.
<b>Wellman</b>	Corner Tap • 300 4th St.
<b>W. Des Moines</b>	Brad's Pad • 210 8 <sup>th</sup> St. Old Mill Floral • 311 N Pine St. Kum & Go • 2177 M Ave. Hy-Vee Wine & Spirits • 7101 University Ave. Wine & Spirits Gallery • 7690 Hickman Rd.

## Altoona Fareway

Fareway Stores may be best known for their fine meats, great produce and deli selections, and their economical prices. But, did you know that they also carry a great selection of Iowa wines and spirits? General Manager Bill Stearns has stocked the shelves of the Altoona Fareway with over 200 varieties of wine and offers a 20 foot state approved spirits section. Tassel Ridge Winery is pleased to be among those selections.

Of the many varieties that we offer, the Altoona Fareway customers' favorite is our *Red, White, & Blue*®. In fact, this variety outsells the next favorite, *Iowa Frontenac Rosé*, three to one! Bill's personal Tassel Ridge wine preference is our *Iowa Steuben*. However, he likes an assortment of our wines and enjoys pairing them with a variety foods; enjoying a wine both before and during dinner.

If you are in the Altoona area, we encourage you to visit the Altoona Fareway located at 620 8<sup>th</sup> Street, Southeast. We feel that you will be quite impressed with the store and what it has to offer. Hours are Monday–Saturday



Bill Stearns, General Manager at the Altoona Fareway

8 a.m.–9 p.m.; closed on Sundays. For more information call 515.967.0705. ■

## Simply Quizzical

- Fish is usually paired with light bodied white and rosé wines.**  
a. True b. False
- To qualify to use the Iowa Quality Wine Consortium seal, a wine must**  
a. be either white or red.  
b. pass both a laboratory chemical analysis and a sensory evaluation.  
c. be made only from grapes grown in Iowa.  
d. win at least three awards in competitive judging.
- All cheeses are best paired with dry white wines.**  
a. True b. False
- Grapes growing in Iowa require regular annual applications of Nitrogen.**  
a. True b. False
- The Tassel Ridge wines that best complement milk chocolate are**  
a. *In the Dark* or *American Syrah*  
b. *Finalé Iowa Red* or *Finalé Premier Red*  
c. *Iowa White Blossom* or *Iowa Brianna*  
d. *Cranberry* or *Oskyfizzante*® *Pink*
- How do we determine if grapevines are getting proper amounts of nutrients?**  
a. We taste the wine made from their grapes for balance and sweetness.  
b. We look carefully at the vines to make sure the leaves are all green.  
c. We take petiole samples about August 1 and have them analyzed.  
d. We count the number of grape clusters to determine if the vines are healthy.

## Grasshoppers

Kim Collier had always dreamed of having her own business in which she could offer gardening items, unique gifts and antiques. She also needed a place to showcase her 'trash to treasures'—items she restored, repainted and/or repurposed. In 1997 a small storefront was available on N Cody Road in Le Claire, IA and soon became the original home to her store, Grasshoppers. After four years, Grasshoppers moved across the street and now resides in the former home of riverboat Captain John McCaffrey and his wife, Sarah. The new location provided about 3,000 more square feet and a dirt floored wine cellar. At her husband's urging, they worked tirelessly to refinish the area, exposing the beautiful limestone walls and creating a spectacular wine cellar.

The expansion in space called for an expansion in product. In addition to the gardening items, gifts, hand-painted furniture and antiques, Grasshoppers offers gourmet food items, vintage hankies and linens, mirrors, jewelry and accessories. The wine cellar is stocked with a fine variety of wines and spirits, including wines from Tassel Ridge Winery.

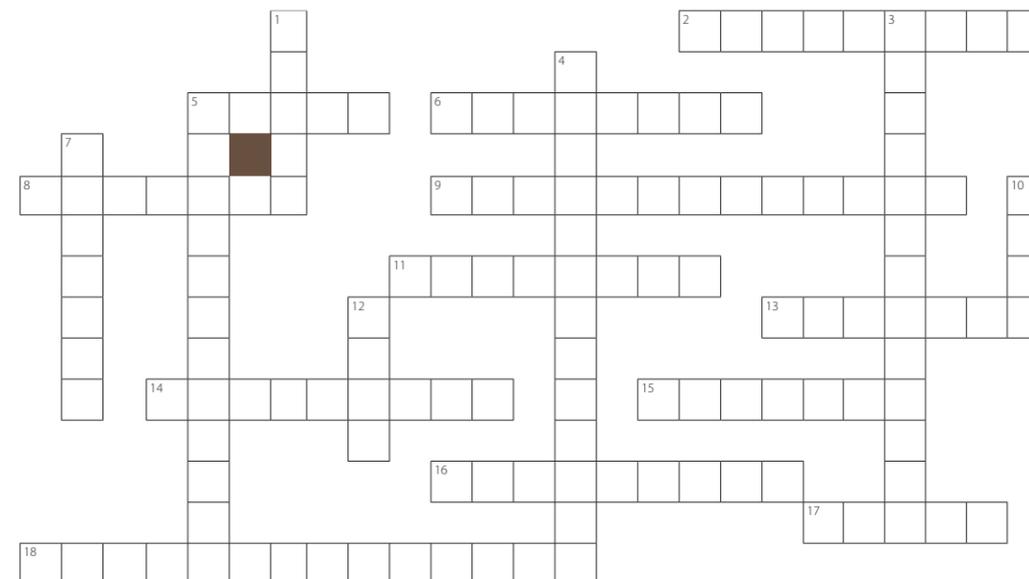
Kim's favorite Tassel Ridge wine is *Red, White, & Blue*® and she also enjoys the *Señorita Wine-A-Rita*™.



Kim Collier, owner of Grasshoppers

Grasshoppers is located at 208 N Cody Road in Le Claire, IA. It is open Sunday–Monday, 12–4 p.m.; Tuesday–Saturday 10 a.m.–5 p.m.; and by appointment. For more information call 563.289.4652 or visit [www.shopthehop.com](http://www.shopthehop.com). ■

## The Extraordinary CROSSWORD



Across

- a type of fish that is perfect for grilling
- a micronutrient found in soil
- time when nitrogen should be applied
- small stem that attaches the leaf to the shoot
- pairs well with dry reds & sweet dessert wines
- a method of cooking that simmers food in liquid
- halibut pairs well with this dry wine
- pairs well with soft cheeses
- pair lighter chocolates with \_\_\_\_\_ wines
- a macronutrient necessary for good vine growth
- cheese that is soft in texture and easy to spread
- pairs well with sweet white wines

Down

- the number of bottles per variety submitted for the IQWC program
- a semi sweet wine that pairs well with tuna
- pairs well with sweet, fruity, and sparkling wines
- rich creamy cheese with a soft rind
- the IQWC was formally known as this
- the round sticker on our wines is certified by this
- pairs well with hard cheese

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

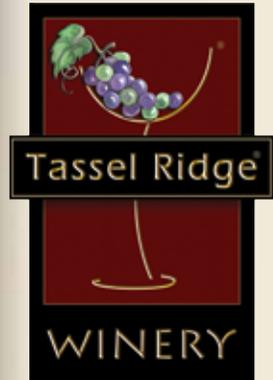
1681 220th St.  
Leighton, IA 50143



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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*®