

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery



**LOOK!**  
The Tassel Ridge  
Events Program  
is now Inside.  
See Pg. 20

# Sweet Summer Wines from Tassel Ridge®

## Chill! Sip! Enjoy!

**Red, White, & Blue®** is a traditional, sweet Concord-based blend with strong grape flavors reminiscent of grape jelly. *Red, White, & Blue* is an outstanding sipping wine. It also pairs well with Asian and other spicy foods. Serve chilled.

**Star Spangled White®** is a sweet white wine with pineapple, melon, and pear on the nose and candied pineapple and pear on the palate. *Star Spangled White* is a delightful sipping wine. It also pairs well with apple and pear desserts and blue cheese. Serve well chilled.



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

641.672.WINE (9463)  
[www.tasselridge.com](http://www.tasselridge.com)

Winery Tours and Tasting:  
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.



*The Sweet Wines of Tassel Ridge...Simply Extraordinary™*



Tassel Ridge®



WINERY



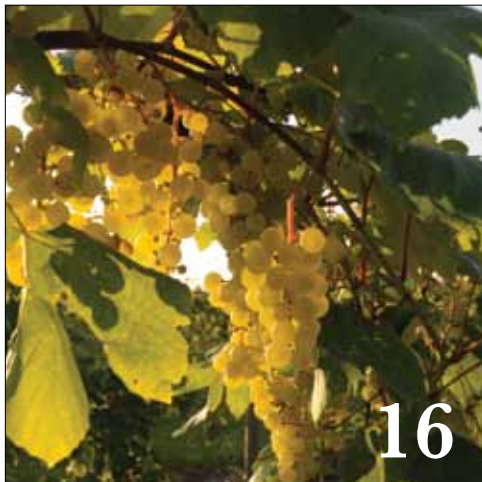
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# Meet the Tassel Ridge Team



Steve Richardson, Vineyard Manager since 2007, is responsible for 59 acres of grape vines planted in four vineyards in Mahaska County. He will supervise the planting of an additional six acres this year. Steve has one full-time assistant and several seasonal part-time vineyard

## Steve Richardson

workers who help with the work involved in growing 11 different grape varieties.

In addition to managing our vineyards, Steve coordinates all of the Winery's wine education activities. These include wine classes, wine and food pairing events at the Winery, and selected wine tasting events away from the Winery.

Involved in wine education for more than 15 years, Steve achieved Certified Wine Educator status with the Society of Wine Educators in December 2004. He is an Adjunct Professor at Indian Hills Community College in their culinary arts program and is teaching their Fine Dining Class this semester.

Steve's passion for wine motivated his enrollment in the VESTA program at Missouri State University in 2006. He received his Viticulture Diploma from Indian Hills Community College in Ottumwa, Iowa in February 2008.

Steve grew up in Burlington, Iowa. He received a Bachelor of Business Administration from the University of Iowa with double majors in accounting and finance and a Juris Doctorate from Georgetown University Law Center. He engaged in the private practice of law for 30 years before beginning his viticulture and wine education career at Tassel Ridge Winery.



Derek Whittington, Assistant Tasting Room Manager, has been a member of the Tassel Ridge Winery team for the past 2½ years. He schedules and trains tasting room workers, most of whom are part-time. Derek manages the merchandise sold in the gift shop, our Facebook and Twitter presence, and the Tassel Ridge Harvest Club. He

## Derek Whittington

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

Derek is passionate about wine and continuing his wine education. He is beginning to study for the Certified Wine Educator examination and is also preparing to become a certified sommelier. The things that fascinate Derek the most about wine are how diverse the wine world is, trying new grape varieties, and discovering how wines produced from the same grapes will vary from growing region to growing region.

His favorite Tassel Ridge wines are *In the Dark* and *Iowa LaCrescent*. He feels both wines demonstrate Tassel Ridge

Winery's commitment to produce excellent quality wines. *In the Dark* is a full bodied dry red wine that is both smooth and complex. *Iowa LaCrescent* is a semi-sweet white wine with amazing fruit notes and a nice long finish.

When he isn't thinking about wine, Derek swims, plays water polo, spends time with his wife and family, and engages in outdoor activities.

Derek grew up near Grand Rapids, Michigan and graduated from Grand Valley State University in 2006 with a degree in geography and planning emphasizing in computer mapping. While in college, he worked as a restaurant manager where he discovered his passion for wine.

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

## Editor in Chief

Bob Wersen

## Writers

Kari DeBruin  
Kim Northcutt  
Bob Wersen

## Photographers

Jene Cain  
Deb Hamilton

## Design

Deb Hamilton

## Contributors

Robin Maitre  
Hannah Pothoven  
Steve Richardson  
Steve Schober  
Sharman Wersen

## Printing

Brown Printing Company

## Publisher

Tassel Ridge Winery

## Address

1681 220th Street  
Leighton, IA 50143

## Fax

800.409.0082

## E-mail

info@tasselridge.com

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Hello and welcome to the first edition of Simply Extraordinary, Midwest wines from Tassel Ridge Winery. We plan to publish Simply Extraordinary quarterly. Our articles will focus on the cold climate grape varieties we grow, the wines we make from them, and the foods that pair with our wines. We will include recipes and wine and food pairing ideas.

Each edition will contain the Tassel Ridge Winery Events Program for the coming quarter and a complete list of our retailers and restaurants. We will include feature articles on our most interesting retailers and restaurants.

The Iowa wine industry now has 95 licensed wineries, about 75 of which are open for visits by tourists. Our industry has grown from virtually nothing in the early 1990's. In addition to the wineries, nearly 1200 acres of Iowa farm ground is now planted to grapes. Wine tourism is just being discovered in Iowa. Its rewards include an opportunity to see a basic food product (wine) being created on the vine, in the cellar, and finally, as it is packaged. Tassel Ridge Winery is open seven days per week with the exception of Thanksgiving, Christmas, and New Year's Days. Come and visit us in Leighton, Iowa (between Pella and Oskaloosa) year around.

By the way, if you have a special interest in wine and food pairing events, keep us in mind. We offer multicourse dinners at Tassel Ridge Winery with wines selected to complement each course. We have special events like grapevine wreath making, food preparation presentations by our chef, and "Girls' Nights Out" with activities of special interest to ladies. We also offer exhibitions of art by local artists and even art classes in both water colors and pastels conducted by accomplished local artists.

If this sounds like a magazine that you'd like to receive quarterly, please sign up on our web site and provide both your postal and e-mail addresses. Or, complete the subscription card found in this magazine. Our weekly e-letter will provide additional information about new wines and events added during the quarter. Both the magazine and e-letter are free of charge.

Best regards,

Bob Wersen, CSW  
Tassel Ridge Winery Founder and Owner



Tassel Ridge  
Rockets Glare Rose  
Rose Wine

Tassel Ridge  
Red, White, & Blue  
Red Wine

Tassel Ridge  
Star Spangled White  
White Wine

Strawberries

Blueberries

# Sweet Summer Wines:

## *Chill, Sip, and Enjoy*

By Bob Wersen

Warm weather and long days call for simple, sweet, chilled wines with lots of fruit, a comfortable chair on a deck or balcony, and good friends. *Star Spangled White*®, *Rockets Glare Rosé*™, and *Red, White, & Blue*® from Tassel Ridge Winery are white, rosé, and red wines that make warm weather more enjoyable.

*Star Spangled White* is a sweet white wine with fruit flavors that hint of pineapple, melon, and pear. Made entirely from Edelweiss grapes grown in the Tassel Ridge Vineyard, *Star Spangled White* is great well-chilled just for sipping, or pair it with apple and pear desserts or blue cheese.

*Rockets Glare Rosé* is our newest sweet wine. A sweet rosé, it has hints of cherry on the nose and palate and green apple on the finish. Made from

Sabrevois grapes grown in our Tassel Ridge Vineyard and La Crosse grapes grown in one of our other Mahaska County vineyards, *Rockets Glare Rosé* has quickly become very popular. It will be in short supply in 2011. Simply sip *Rockets Glare Rosé* chilled, or try it with your favorite spicy foods!

*Red, White, & Blue* is our best selling sweet wine. A Concord-based blend, it is very reminiscent of the grape juice we drank as kids...but now, for grown-ups, *Red, White, & Blue* is an outstanding sipping wine! Several of our customers have told us that it reminds them of the wine their grandfathers made on the farm. Chill it well and just sip, or pair *Red, White, & Blue* with Asian and other spicy foods.

These three sweet summer wines are simple, straightforward, wines that are ready to drink. You don't have to be

a wine expert to enjoy them...so chill well, sip, and enjoy!



For special romantic events like engagements, weddings, and anniversaries, *Sweethearts Rosé* is a sweet rosé in a heart-shaped bottle that will create instant memories of your special occasion. We have a limited supply available at the Winery for \$19 per 500 ml bottle. Please note that this wine must be kept upright, so we cannot ship *Sweethearts Rosé*. ■

# A Frosty Flag Paired with Salsa and Chips Hits the Spot!



A Frosty Flag made with *Red, White, & Blue*® is a great way to kick back and relax. Pair one with chips and salsa, and you've got a great combination!

A Frosty Flag is simple to make. Pour enough *Red, White, & Blue* into a blender, add ice, and blend to the consistency you like. Pour into a glass and add a float of lemon-lime soft drink.





# Tassel Ridge Winery Wins Medals in Four 2011 Competitions

## Florida State Fair Wine and Grape Competition



*2008 Iowa St. Croix*  
**Silver**  
*Iowa White Blossom*  
**Bronze**  
*Pizzeria & Pasta Too!®*  
**Bronze**

## Dallas Morning News Wine Competition



*American  
Pink Catawba*  
**Silver**  
*Star Spangled White®*  
**Bronze**

## Finger Lakes International Wine Competition



*Iowa Prairie Snow™*  
**Silver**  
*Red, White, & Blue®*  
**Silver**  
*2008 Iowa Edelweiss*  
**Bronze**  
*Rockets Glare Rosé™*  
**Bronze**  
*Star Spangled White®*  
**Bronze**

## Grand Harvest Wine Competition



*Star Spangled White®*  
**Silver**  
*2008 Iowa Brianna*  
**Bronze**



# Less is **More**

By Kari DeBruin  
Photos by Jene Cain

In the day of “super-size” meals, global mass production, and the “bigger is better” mentality, one would think that grape growers would strive to produce as many grape vines and clusters as possible. This, however, is contrary to producing a high quality, delicious product. The successful vineyard manager understands that by practicing diligence in controlling the growth of their grapevines, the quality of their product is enhanced. Therefore, less is more.

### What is Pruning?

One way to control production is through pruning. Pruning is the purposeful removal of injured, unhealthy, lifeless or unwanted plant growth. The art of pruning requires the worker to recognize and remove the unnecessary branches and leaves. Much care and energy is put forth in order to form and shape the vine in a manner that produces healthy flowers

and fruit. Imparting additional care, the cuttings are shredded and mixed back into the soil for extra nutrients.

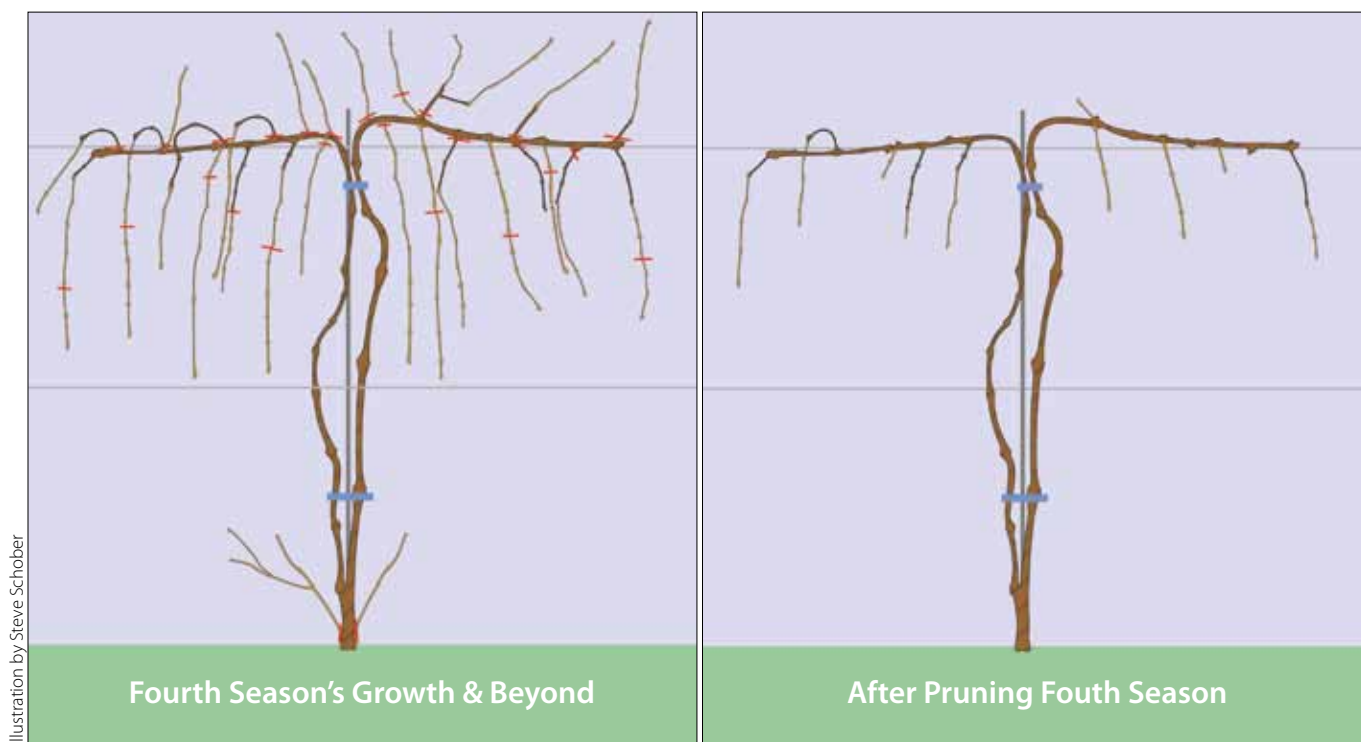
Pruning is not only a form of art, but a measure of great skill. Each cut needs to be done in the right place and at the right time to ensure the vine will seal and heal properly; aiding in producing a healthy vine and a strong harvest yield.

### Why Prune?

Grape vines are vigorous plants that grow non-stop from bud break in late April and early May until after harvest in September. When you look at mature vines in the winter, all of the growth, outside of the trunk and cordons (arms), occurred in the previous growing season. If unsupervised, each of the canes (the shoots growing from each bud during the prior season), would produce dozens of new buds and new shoots, resulting in an excess of fruit.

Without proper pruning, the vines would quickly engulf the vineyard and the grape clusters would be embedded within the thick canopy. This unruly growth would eliminate the ability to walk or drive equipment through the rows, and obstruct the course to spray or mow the vineyards.

*Continued on Page 10*



*Above: These illustrations show the impact of pruning on a mature vine. This vine has been trained with a double trunk. Left: Brock Bass is pruning a vine with electric pruners.*

Unfettered growth and unrestricted grape cluster production not only burdens crop accessibility, but it diminishes the quality of the product as well. The fruit would not receive sunlight or air. The vine would not be able to sustain the clusters. The overabundance would hinder healthy growth, delay fruit maturity, and result in small, un-ripened, berries and bunches. Furthermore, the energy spent to produce the fruit would be at the expense of building a strong, healthy vine.

Pruning also keeps the vines growing within the confines of the trellis systems. In the first two years of vine growth, vines are pruned to form the trunk and cordons. In other words, the base structure of the vine is formed. This will allow controlled growth to produce the desired fruit load. The continued pruning of the vines keeps them within the trellis systems, as well as controlling the crop production. If done properly, the trunks and cordons will follow the trellis systems, resulting in balanced and healthy vines. This will produce high quality fruit in preferred yields.

### **Who does the pruning?**

Each year, a meeting is held for all Tassel Ridge Winery pruners. In addition to Steve Richardson, our Vineyard Manager, and Brock Bass, our Vineyard Technician, we have an entire crew that prunes our vineyards. This year the pruning and tying crew consists of Gene Jellis, Denise Vande Stroet, Jack Brockway, Jeannie Brockway, Dave Prine, and Amber Hoyt. The crew meets in late February to establish work schedules and to discuss pruning techniques and procedures.

### **How is it done?**

There are several types of tools that are required to prune grapevines.

Some of these include saws, hand pruners, and lopping shears. Pruning is time-consuming and extremely labor intensive. Tassel Ridge Winery uses lithium-ion battery powered pruners instead of the conventional hand pruners. This not only leads to more efficient pruning, but more importantly, lessens repetitive motion injuries. This is particularly helpful, considering pruning begins while it is still cold!



*Pruning vines at Tassel Ridge Winery. Note the steel mesh glove that is worn for safety on the left hand.*

### **When does pruning take place?**

In the last two weeks of February, the crew bundles up to endure the cold and to prune a few vines of each variety from each of our vineyards. After removing any deadwood or growth that is more than one year old, the cuttings of each variety are weighed.

The general rule of thumb is that for the first one pound of cuttings, thirty buds are left on each vine. For each additional pound of cutting, an additional ten buds are left. For example, if the cuttings from a Sabrevois vine weigh three pounds, fifty buds would remain. Pruning in this manner leads to a balanced vine. If more grape clusters were left, the vigor of the vine would lessen. This would

cause the cuttings of the subsequent year to weigh less, which would necessitate more aggressive pruning to bring the vine back in balance. Additionally, aggressive pruning would leave fewer productive buds.

Every producing bud that is left on the vine should yield one or, preferably, two clusters of grapes. When perfect balance in the vine is achieved, the number of buds remains constant from year to year. This, of course, assumes ideal climatic conditions, which is never the case here in Iowa. Therefore, some adjustment is likely each year.

When we have assessed the vigor of each of our varieties at each of our vineyards, and calculated the number of buds to leave at pruning, we are ready to prune to those projected numbers. However, at Tassel Ridge, we use a technique called long pruning, which is also referred to as double pruning.

When we prune, we stimulate growth and take a chance that our vines may bud and then succumb to untimely frost. Obviously, this would reduce fruit production. In severe cases, the vines may even produce no fruit at all. With long pruning, we still effectively cut out the dead and unnecessary growth, but when pruning the “spurs” that contain the buds, we leave them long. This leaves at least twice as many buds on each cane than what will be left after the final pruning. Because grapevines begin to bud apically (budding from the tip back to the base of the cane), the buds at the tip are typically the ones at risk of spring freeze damage. If the “extra” buds are harmed, they are easily removed. Long pruning, therefore, is insurance against late freeze damage to the emerging, more vital buds.

### How long does it take?

The entire pruning process—both long and short pruning—typically lasts about 10 weeks, from February to May. We first prune the varieties that bud the latest, in an attempt to lessen the risk of late frost damage. We then prune the variety that buds next, and so on. We will long prune all varieties, except the vines that were planted in 2009. We leave canes at full length or trim the ends slightly if they are touching the ground. The order is as follows:

Variety	Vineyard
Steuben	Meadowcreek
St. Croix	Tassel Ridge
St. Croix	Meadowcreek
St. Croix	Newport Lane
Frontenac	Newport Lane
Frontenac	Meadowcreek
Sabrevois	Tassel Ridge
St. Pepin	Meadowcreek
LaCrosse	Meadowcreek
St. Pepin	Newport Lane
La Crosse	Newport Lane
Brianna	Tassel Ridge
La Crescent	Meadowcreek
Marquette	Meadowcreek
Steuben	Meadowcreek
Marechal Foch	Newport Lane
Edelweiss	Tassel Ridge

Around April 10th, assuming no forecasts of freezing weather, we stop long pruning and return to short pruning the canes to the number of buds determined from the earlier cutting weights.

Our goal is to have the entire pruning process completed before May 1st. This is about the time the vines are ready to break their buds and start their rapid growth cycle. Continuing to prune after this growth begins would jeopardize the emerging buds. If that happened, the vine would not be able to produce the anticipated fruit load.



*Gene Jellis prunes a typical vine.*

### What happens after pruning?

Once the vines are trimmed, our crew takes time to protect the grape plants from birds, insects, mildew, fungus and weather. Various measures are taken to make certain a healthy crop is developing. Next, we get to watch the buds bloom and grow into beautiful grape clusters. After that, it's harvest time!

A successful and bountiful harvest is the result of proper planning and maintenance. A key component in preparing the crops for harvest is pruning. Pruning the grape vines is crucial in regulating crop size, fine-tuning the

characteristics and quality of the fruit, and managing growth.

Pruning is time-consuming, labor intensive and too important to overlook. We could easily let our crops grow quickly and wildly. But, we are not interested in mass producing unruly, low-quality grapes or super-sizing our crops. "Bigger is better" is not the mantra at our vineyard. We painstakingly care for our plants and effectively manage and control our vineyard, to ensure a delicious, high-quality product. Take a look at our vineyard, sample our wines, and you will see that less is definitely more. ■



# CHILLY CHALLENGE



# CHALLENGES

By Kari DeBruin  
Photos by Jene Cain

The word “vineyard” often evokes the picturesque vision of a beautiful summer day with the warm sun smiling down on the tranquil rows of trellised vines quietly tucked into the rolling countryside. The rich, fertile surroundings soothe the weary mind and the beautiful aromas calm the body. Now, look to the horizon. Is there a Spanish villa? A French château? The California coast? Often times these images are what come to one’s mind.

Those images, however, are changing. In the last several years, the upper Midwest and other colder areas of North America have seen a surge in cold climate vineyards. Growers in colder climates must pay special attention to the characteristics of the fruit and vines they select in order to ensure the best cultivars (cultivated varieties) that will thrive in their area. Severe winter months and a short growing season are only a few of the challenges growers face in the cold climate regions.

Tassel Ridge Winery is no exception to these challenges. Here in Leighton, Iowa, our average winter temperatures in January are 19.5°F, compared to 48°F in Santa Rosa, California. Our frost free dates in Iowa are also much shorter than in California. The period of time in between the frost dates establishes the growing season. The season is usually measured from the first signs of bud break to harvest and occurs between the final freeze in the spring and the first frost in autumn.

On average, in Leighton, we have a 90% certainty of frost free days from May 10th to October 11th. This gives us about 22 weeks of a growing season.

*Continued on Page 14*



*Edelweiss grapes hang in the late summer sun just prior to harvest.*

California, on the other hand, enjoys frost free days beginning around March 31st through November 21st. As you can see, the Californian growth season is approximately 33 weeks—which equates to about 11 weeks longer. What this means, then, is our grapes at Tassel Ridge Winery must complete a full cycle of development in less time than the grapes in warm climates, such as California.

A full cycle of development starts with bud break and ends with harvest. In Santa Rosa, California, the average grape season begins with bud break in March, bloom and then fruit set in May. Veraison—the ripening process—begins the first week in August, resulting with harvest occurring approximately the first week in October. Here in Iowa, our grape season begins with bud break in the last week of April, bloom and then fruit set the first week in June. Veraison typically occurs the last week of July, putting our harvest time around the third week of August.

The shorter growing season and colder temperatures require the cold climate

grower to select grape cultivars that produce vines hardy enough to endure the winter storms, frigid winter temperatures as well as spring and fall frosts. The varieties that we grow at Tassel Ridge Winery fall into one of three categories: Cold climate, French-American Hybrid, and Labrusca. With careful consideration of our challenges, Tassel Ridge has invested our energies into the following:

**Brianna**—this white wine grape was first produced by Elmer Swenson, a grape breeding pioneer. The Brianna grapes are medium sized and range in color from greenish gold to gold. Able to withstand -25°F, this grape shows vigorous growth, ripens early and has great tropical fruit notes. Used in: Tassel Ridge *Iowa Brianna* wine

**Edelweiss**—this grape variety was also developed by Elmer Swenson whose goal was a grape that tasted good and that he could grow in Wisconsin. He certainly succeeded with Edelweiss. This variety has medium sized berries that range in color from light green to pale gold. It has a high sugar content and is very juicy. It is a very hardy

grape, able to withstand temperatures to -30°F. It grows vigorously, ripens early and has nice tropical fruit notes, especially pineapple. It must be harvested at low sugar levels or labrusca aromas and flavors dominate. Thin skins and fragile canes make it difficult to comb. Edelweiss requires early harvest for wine use. When fully ripe, the labrusca flavors are quite strong. Used in: Tassel Ridge *Star Spangled White*®, *Iowa Edelweiss*, and *Iowa White Blossom* wines.

**Frontenac**—this French-American hybrid grape hails from the University of Minnesota. The bluish black medium-sized berry is used as a red wine grape. Frontenac survives temperatures to -30°F. It has vigorous growth with nice cherry notes. It tends to have high acidity and the berries tend to dry up at ripening. Used in: Tassel Ridge *Iowa Frontenac Rosé*, *Finalé Iowa Red*, and *Chocolate Granfinalé* wines

**La Crescent**—this medium-sized amber colored berry was produced by the University of Minnesota to endure the extreme Midwestern climate. This berry ripens early and has beautiful grapefruit and tropical fruit notes. It's high acidity and detachment of the berries at ripening can create harvest problems. Used in: Tassel Ridge *Iowa Prairie Snow*™ and *Iowa LaCrescent* wines.

**LaCrosse**—this vigorous grower is typically used in fruity white wine. These medium, yellow-green berries are thin skinned and have neutral flavor profile. Used in: Tassel Ridge *Red*, *White*, & *Blue*® and *Rockets Glare Rosé*™.

**Marechal Foch**—this French-American hybrid is early in ripening and has good cherry notes. Foch has deep purple



berries but the vines lack vigorous growth. Used in: Tassel Ridge *In the Dark* and *Iowa Nouveau* wines.

**Marquette**—this small, black berry is a favorite of birds. It is a hybrid from the University of Minnesota and is typically used in red wines. The Marquette enjoys vigorous growth, early ripening times and good fruit notes. This variety is unique among cold climate varieties in that the fruit has soft tannins.



Red cold climate grapes ready for harvest

**Sabrevois**—this small to medium sized black berry is used primarily for red wines. It grows vigorously, ripens early and has nice cherry notes. Used in: Tassel Ridge *Rockets Glare Rosé™*, and *Pizzeria & Pasta Too!®* wines

**St. Croix**—this blue, medium sized berry offers nice cherry and plum notes, ripens early and grows vigorously. Its thin skins can be problematic in rainy harvest seasons. Used in: Tassel Ridge *In the Dark*, *Iowa Nouveau*, *Iowa St. Croix*, and *Chocolate Granfinalé* wines

**St. Pepin**—this small to medium-sized white berry is another creation of Elmer Swenson. It ripens early and has

nice tropical and spicy notes. It is an imperfect flower (pistillate) and does not self-pollinate, requiring it to be positioned near perfect flowering vines for cross-pollination to take place. Used in: Tassel Ridge *Prelude* and *Iowa Prairie Snow™* wines

**Steuben**—this large, beautiful blue-black berry forms large clusters. Commonly used as table grapes, and in jellies, jams and wine. It typically ripens late and struggles to harden-off in fertile soils.

Tassel Ridge Winery is proud to offer these varieties. There are other varieties available in Iowa, such as: Chambourcin, Chancellor, Frontenac Gris, GR-7, Leon Millot, and Swenson Red. Corot Noir and Noiret are two varieties that are now being planted in Iowa. Tassel Ridge Winery has approximately fifty vines of each, but has found them to ripen much later than preferred, resulting in our decision to not pursue these two New York varieties.

Deciding which varieties to grow and to invest our time into can be a challenge in itself. In addition, we have a short growing season and extreme winter temperatures. One would think growing grapes in a cold climate would be too daunting a task. Still, we at Tassel Ridge Winery have been able to meet those challenges and produce outstanding quality grapes and wines.

We invite you to visit us, sample our one-of-a-kind wines, and tour our beautiful vineyard. We think you'll agree that our wines, scenery, and our vineyards rival the images of the Spanish villa, French château, and California coast. Spend some time with us and you will see that Tassel Ridge Wines are simply extraordinary. ■

## Edelweiss Is the Biggest White Grape Planting at Tassel Ridge

Tassel Ridge has 17 acres planted to Edelweiss, a white grape variety developed by Elmer Swenson. We use the grapes from this variety to make *Iowa White Blossom*, *Iowa Edelweiss*, and *Star Spangled White®*.

Edelweiss juice offers an unusual range of tropical fruit flavors, pineapple being the most prominent. The flavors reach their highest expression in *Iowa White Blossom*, the driest wine we make from Edelweiss. The sweetness of Edelweiss and especially *Star Spangled White®* tends to mask some of the flavor however the pineapple comes through in both of these wines.

We package *Iowa Edelweiss* in a tall blue bottle and it is one of our best selling wines. *Iowa Edelweiss* is semi-sweet.



*Iowa Edelweiss* is at its best when paired with either grilled chicken breast or swordfish served with a papaya salsa. Pour 1–2 tablespoons of rice wine vinegar into a bowl and add a tablespoon of granulated white sugar. Dice one papaya into  $\frac{3}{8}$  inch cubes and add to the vinegar mixture. Add  $\frac{1}{4}$  cup of diced red onion, one tablespoon of coarsely minced cilantro. Then add 3–4 shakes of Tabasco and stir. Spoon the papaya salsa onto the chicken or swordfish and serve with a glass of *Iowa Edelweiss*. Yum!

# *Tassel Ridge Wines* at the **Easter Table**

By Bob Wersen



Easter is a time for family gatherings. And, more and more frequently, wine is served as the beverage of choice at Easter dinners. If you are planning an Easter dinner, you may be trying to decide what kind of wine to serve, and if you have been invited to an Easter dinner, you may want to take one or more bottles of wine as a gift for the hostess. How do you decide which wines are appropriate?

I suggest that there are two considerations for deciding on a wine. First is the menu, and second are the preferences of the people who will be enjoying the dinner.

Let's consider the menu first. My recollections of the Easter dinners that I attended as a kid are that ham was usually the main course. In recent years, I've become aware that in addition to ham, more and more people are serving lamb for Easter dinner. No other food popped up frequently in my admittedly unscientific survey, so I will focus on wines that will complement ham and lamb.

Cured ham is basically a light meat with a spicy character that is a result of the curing process. Ham flavors are too much for most white wines, but they are not sufficiently robust for red wines. The best alternative from my perspective is a rosé. Some people will prefer a fully dry rosé, while others will prefer a sweeter rosé.

Lamb is usually served as a leg of lamb or a rack of lamb. It has fairly robust flavors that call for a medium-bodied red wine. The very popular Tassel Ridge *In the Dark* or *American Syrah* will be nice complements to

most lamb dishes. Both wines should be served at room temperature or slightly cooler.

The next consideration in selecting a wine is your guests' wine preference. If your guests are family, you probably know whether they drink wine at all and, if so, which wines they prefer to drink. If you are an invited guest, you may have to just guess at what others at the dinner will prefer to drink. When considering wine preferences, you need to focus on the amount of sweetness guests like in their wine. Regular wine consumers generally prefer drier wines, while new or occasional wine consumers may prefer sweeter wines.

Tassel Ridge rosés are semi-sweet. The advantage of a semi-sweet rosé is that it will pair well with many different courses or dishes that make up the meal. And, semi-sweet rosés are the best bet if you don't know the specific wine preferences of the guests.

Tassel Ridge Winery offers two semi-sweet rosés that will complement an Easter dinner with ham as its centerpiece. The first is *Tickled Pink* and the second is *Iowa Frontenac Rosé*. *Tickled Pink* offers strawberry and citrus notes on the nose and the palate and is made from

Zinfandel. *Iowa Frontenac Rosé* offers plum, cherry, and berry notes on both the nose and palate. It is a dark pink rosé and has the most body of the two wines. *Iowa Frontenac Rosé* is made from Frontenac grapes grown in our Mahaska County vineyards. Both of these wines should be served chilled.



Some hosts and hostesses like to serve a dry white wine as an aperitif before the meal. If you want to serve a wine that is made in Iowa from fruit grown in Iowa, consider serving Tassel Ridge *Iowa White Blossom*. *Iowa White Blossom* has tropical fruit, pineapple, and citrus on the nose. Pineapple, nectarine, and white peach dominate the palate, and the finish hints of green apple. *Iowa White Blossom* is made entirely from Edelweiss grapes grown at our Tassel Ridge Vineyard.

Finally, if dessert includes a fruit tart or other dessert made with apple or pear, consider serving it with Tassel Ridge *Iowa Prairie Snow*™. An iced wine, it is made from fruit harvested in our Mahaska County vineyards at the peak of perfection and then frozen. We extract only the sweetest and most flavorful portions of the juice and make this delicious, fruity, sweet wine in very small quantities. Serve *Iowa Prairie Snow*™ fully chilled. ■





# Glaze for Easter Ham

Made with  
*Star Spangled White*®

*Star Spangled White*® imparts tropical fruit flavors in foods. This very simple recipe will take your Easter ham to the next level.

1 jar    Apricot Preserves  
1 cup    *Star Spangled White*® wine

Combine preserves and wine in a microwave-safe bowl. Heat on high for 1–2 minutes and then mix well. Let cool to room temperature. Brush  $\frac{1}{3}$  of mix on ham prior to baking. Half way through baking, re-glaze ham with  $\frac{1}{3}$  of the glaze. When ham is fully cooked, pour the remaining mix over the ham. Enjoy!

Recipe by Robin Maitre



## Star Spangled White<sup>®</sup> Cake

1 box	Duncan Hines Yellow Cake Mix
1 3½ oz. box	Jello Instant Vanilla Pudding
½ cup	<i>Star Spangled White</i> <sup>®</sup> wine
½ cup	Water
½ cup	Vegetable oil
4	Eggs

Combine all of the ingredients in a bowl and beat well with an electric mixer for about 5 minutes. Pour the batter into a 10 inch bundt pan which has been well greased. Bake at 350°F for 45–50 minutes.

About 10 minutes before the cake is done, make the glaze.

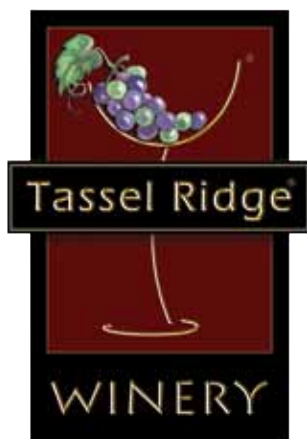
1 stick	Butter, cut into chunks
1 cup	Granulated Sugar
¼ cup	<i>Star Spangled White</i> <sup>®</sup> wine
¼ cup	Water

In a medium sauce pan over medium heat, stir the butter together with the water and wine until it is all dissolved together. Add the sugar and continue stirring until it is also dissolved. Increase the heat and bring mixture to a boil. Remove from heat and set aside as you take the cake out of the oven.

Remove the cake from the oven, and, using the handle of a wooden spoon, poke holes in the bottom of the cake. Pour ½ of the glaze over and around the holes and let the cake absorb the glaze.

Invert the cake onto a serving dish and drizzle the rest of the glaze on top. You may need to do this in several passes. Serve and enjoy.

Recipe by Robin Maitre



# Tassel Ridge Winery Spring 2011 Events

*Celebrate Spring at  
Tassel Ridge Winery*

*Tassel Ridge Wines...Simply Extraordinary*

## APRIL

### **Saturday, April 30—**

Prelude and Pastels Workshop  
Presented by Artist Gin Lammert

10:30 a.m.—4:00 p.m.

(Lunch served at noon)

Price: \$90 per person, plus tax—Harvest Club Member Price: \$85 per person, plus tax (includes instruction, art supplies, lunch with 1 glass of wine, and gratuity)

Join artist and instructor, Gin Lammert, at Tassel Ridge Winery 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, and students may bring one or two photos or items to paint. In addition to paper, a set of 48 pastels, and a Value & View Finder, handouts about pastels, techniques to create a better composition, and reference materials will be provided.

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 a lunch featuring a Grilled Chicken Focaccia with Creamy Basil Aioli, Italian Pasta Salad, a glass of Tassel Ridge wine (we suggest *Prelude*), and a Gourmet Cookie.

Limited seating available! Advance reservations required by Friday, April 22. Contact the Winery at 641.672.WINE to make advance reservations.



**More about Gin Lammert**—Gin is best known for her custom portrait, landscape, and still life drawings and paintings. She has works in both private and corporate art collections throughout the United States, Europe, and Japan. After spending more than 15 years working exclusively in black and white with graphite and ink, Gin began experimenting with soft pastels in 1995. In 2001, she began to exchange the medium of pastels for oils, and she now works exclusively in these two mediums.

Since the beginning of her art career, Gin has taught basic drawing techniques to students through private lessons and group workshops. She recently expanded these lessons to include her signature style of painting with pastels and oils.

Gin currently resides in Pulaski, IA. Her artwork may be viewed online at: <http://www.ginlammert.com> and <http://www.lammertfineart.blogspot.com>.

## MAY

### Sunday, May 1—Cooking Demonstration “Summer Entertaining with Tassel Ridge Wine”

1:00–3:00 p.m.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest: \$5 per person, plus tax (includes appetizer and wine sampling and take-home recipe cards)



Looking for some great summer entertaining recipes? Join our Chef, Linda DeJong, and our Certified Wine Educator, Steve Richardson, as they share some great Tassel Ridge wine and food pairings that are sure to make your summer entertaining a hit! Enjoy samples of Linda’s creations paired with Tassel Ridge wines and receive take-home recipe cards. Space is limited, so make your reservations now!

Advance reservations required by Wednesday, April 27. Contact the Winery at 641.672.WINE for reservations.

### Sunday, May 8—Celebrate Mother’s Day with Brunch at Tassel Ridge Winery

**Brunch Seating Times: 11:00 a.m. and 1:00 p.m.**

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

**Children 5-10:** \$15 per child, plus tax; **Children 4 and under:** Free (includes brunch, milk or juice, and gratuity)

This Mother’s Day, celebrate with the family at Tassel Ridge Winery’s Annual Mother’s Day Brunch. Dine in our tent overlooking the vineyards and enjoy a glass of Tassel Ridge *Oskyfizzante® White* with our sumptuous buffet:

- Crisp Romaine Salad with Fresh Strawberries & Raspberry Vinaigrette
- Frittata with Spinach, Potatoes, & Leeks
- Glazed Ham
- Roasted Baby Red Potatoes



- Baked Cinnamon French Toast
- Assorted Savory and Sweet Breads
- Ice Tea

For dessert, savor an apple crostata with cinnamon crème paired with Tassel Ridge award-winning *Iowa Prairie Snow* iced wine.

After lunch, play a game of bocce ball, croquet, or Baggo (bean bag toss) on our beautiful lawn. Our tasting room and gift shop will be open regular Sunday hours for wine tasting and browsing.

This event sells out fast! Advance reservations required by Wednesday, May 4. Contact the Winery at 641.672.WINE for reservations.



### Thursday, May 12—Girls’ Night Out “May Fiesta” at Tassel Ridge Winery

6:00–8:00 p.m.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes appetizers, Sangria samples, 1 Tassel Ridge Señorita frozen wine drink, and gratuity)

Bring the girls for a “May Fiesta” at Tassel Ridge Winery. We’re serving up some great Mexican appetizers for you to enjoy with a Tassel Ridge *Candlelight* Señorita frozen wine drink.



Steve Richardson, our Certified Wine Educator, will be in our tent demonstrating how to make some great Sangria, and he will have samples and take-home recipe cards for you.

Advance reservations required by Thursday, May 5. Contact the Winery at 641.672.WINE for reservations.

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**Saturday & Sunday, May 14 & 15—**  
Celebrate Tassel Ridge Winery's 5<sup>th</sup> Anniversary

**Saturday:** 10:00 a.m.–6:00 p.m.

**Sunday:** 12:00–6:00 p.m.

**Grapemobile Tours:** 1:00 p.m.; 2:00 p.m.; & 3:00 p.m.

**Winery Tours:** Conducted on the hour



Join us at Tassel Ridge Winery as we celebrate our 5<sup>th</sup> Anniversary. Enjoy complimentary Grapemobile tours, winery, tours, wine tasting, and our special Tassel Ridge *Oskyzfizzante*® Red cupcakes. Try samples of gourmet food items featuring our Stonewall Kitchen products. The first 75 visitors each day will receive a commemorative Tassel Ridge 5<sup>th</sup> Anniversary wine glass.

**Saturday, May 14—**Wine Dinner Celebrating Tassel Ridge Winery's 5<sup>th</sup> Anniversary

**Wine Tasting:** 7:00 p.m.

**Dinner Seating:** 7:30 p.m.

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

Enjoy a relaxing evening of food and wine in our tent overlooking the vineyards as we celebrate Tassel Ridge Winery's 5<sup>th</sup> Anniversary. A three-course dinner starting with a California Salad, paired with Tassel Ridge *Candlelight*, will feature a



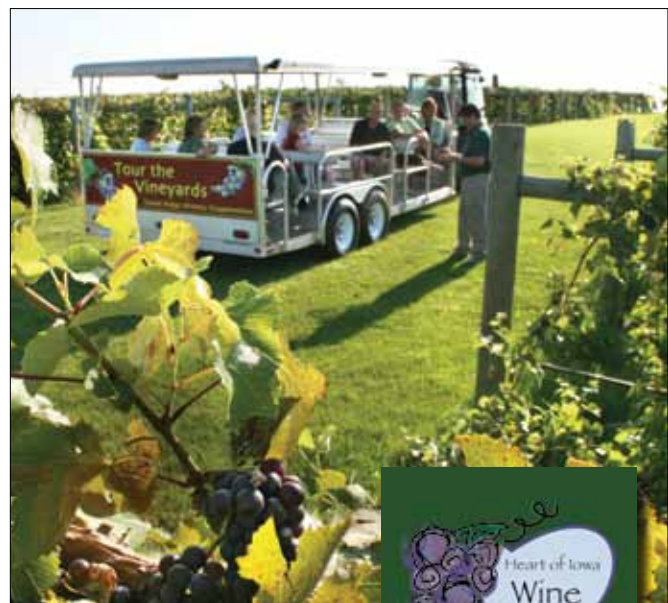
Grilled Pork Loin with a *Finalé* Blackberry Reduction, Roasted Garlic Baby Reds, and Green Beans with Bacon Vinaigrette paired with Tassel Ridge 2008 Iowa St. Croix. For dessert, Blackberry-Lemon Upside Down Cake will be paired with Tassel Ridge 2010 Iowa LaCrescent.



Advance reservations required by Wednesday, May 11. Contact the Winery at 641.672.WINE for reservations.

**Saturday, June 4—**Heart of Iowa Wine Trail Passport Holders Ride the Tassel Ridge Grapemobile Free

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



Heart of Iowa Wine Trail 2011 Passports are available at Tassel Ridge Winery for \$25 each. The Passport is your map and guide to the 14 member wineries in Central Iowa. Each winery, located within about 60 miles of Des Moines, provides a different winery experience. All offer wine tastings. Many have tours, picnic areas, gift shops, entertainment, and places to sit and enjoy a glass of wine (see winery listings in Passport for details).



# JUNE

## Sunday, June 5—Iowa Inspired Wine Pairing Dinner Featuring Executive Chef Anthony of Mojos on 86<sup>th</sup> in Johnston

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating

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

Mojos on 86<sup>th</sup> and Tassel Ridge Winery have partnered to offer a unique dining experience at Tassel Ridge Winery. The innovative menu features Tassel Ridge wines paired with six specially created courses showcasing Iowa producers and products. Mojos on 86<sup>th</sup> takes pride in partnering with local producers to bring fresh ingredients right to your table. This evening at Tassel Ridge will be no exception with course descriptions by Chef Anthony Johnson, wine pairings by Tassel Ridge Vineyard Manager & Certified Wine Educator, Steve Richardson, and featured producers joining in throughout the dinner.

The six-course dinner will feature Iowa products based on availability:

- Bulgur Wheat Tabouli Salad, sweet pickled peppers, house-made mozzarella, balsamic reduction in a pastry cup paired with Tassel Ridge *Oskyfizzante® Red*.
- Johnson Farm Gazpacho, shirred De Bruin Brothers (of Oskaloosa) quail egg, Tassel Ridge 2008 Iowa Brianna poached walleye, cracked black pepper paired with Tassel Ridge 2008 Iowa Brianna.
- Sheeder Farms Chicken Trios Façon—basil and house-cured bacon wrapped breast medallions, Butcher Crick Farm ground cherry sauce; braised hind quarters, apple risotto, crispy parsnips; and pâté paired with Tassel Ridge 2008 Iowa St. Croix.
- Sangria Sorbet featuring Tassel Ridge 2008 Frontenac Rosé.



- La Quercia Coppa wrapped Wirth Farms Lamb Loin, grilled Turtle Farm asparagus, caramelized shallot quinoa, chocolate sauce paired with Tassel Ridge *American Syrah*.
- Berry Patch Rhubarb Crisp, pear ice cream and caramelized pear paired with Tassel Ridge *Iowa Prairie Snow*.

Advance reservations required by Sunday, May 29. Contact the Winery at 641.672.WINE for reservations.



### More about Mojos on 86<sup>th</sup> in Johnston and Executive Chef Anthony Johnson:

Mojos on 86<sup>th</sup> continues to receive praise from both critics and patrons for their innovative dishes and their commitment to local

products. From wineries to Executive Chef Anthony's father, Mojos has relationships with nearly thirty Iowa producers and features them prominently throughout Mojos menus.

The Mojos team is always looking for new ways to enhance the dining experience, increase wine knowledge, and promote the local food culture. The restaurant does this by offering a variety of pairing dinners and other special menus and events. For more information, visit their website at [www.mojoson86th.com](http://www.mojoson86th.com).

Executive Chef Anthony began his culinary career at the Skean Block in his hometown of Albia, Iowa. He later attended the DMACC Culinary Program (now Iowa Culinary Institute) where he participated in the 20<sup>th</sup> Anniversary French Chef Exchange Program, one of his most treasured experiences. Chef Anthony held positions at Tournament Club of Iowa (TCI) and Centerplate at Reiman Gardens before joining the team at Mojos on 86<sup>th</sup>.

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### Thursday, June 9—Girls' Night Out "Wine & Cheese 101"

6:00–8:00 p.m.

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes wine and cheese samples, 1 glass of your favorite Tassel Ridge wine, and gratuity)



Want to make your next gathering a hit? Join us for Wine & Cheese 101!

Are Wine and cheese a natural pairing? Yes, but pairing wine and cheese is not as simple as you think. There are thousands of different cheeses, and each has distinctive flavors and textures. Explore

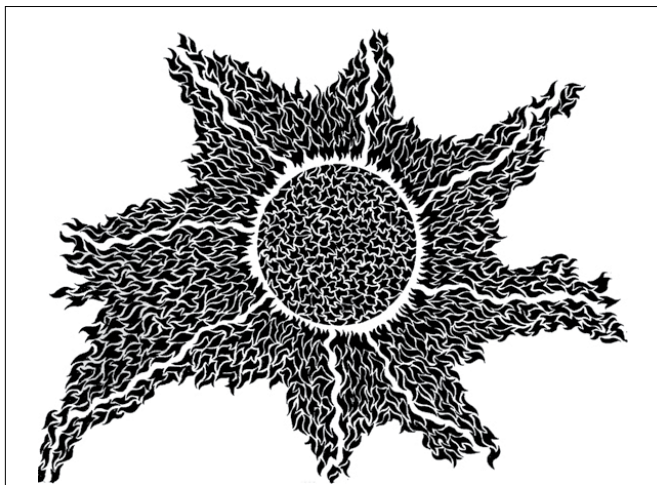
different cheeses and find out why they are different and how their differences affect the wines you pair with them. The perfect wine and cheese pairing is a challenge, but our Certified Wine Educator, Steve Richardson, will help you meet the challenge as he pairs several Tassel Ridge wines with a variety of cheeses.

Advance reservations required by Thursday, June 2. Contact the Winery at 641.672.WINE for reservations.

### Saturday, June 11—Michael Hammond Exhibit of India Ink Art

12:00–4:00 p.m.

Michael Hammond, a native of Pella, has been drawing and creating since he was a small child. His personal interest in creativity led him to film and digital photo/video camera work and production and audio recording and production.



Michael's work also includes pencil and marker drawing and illustrations, India inking, painting in watercolor and acrylic, clay figure making, and digital art. Currently, he is learning to airbrush. His use of this variety of creative media has earned him the nickname "Multi-media Michael!"

Michael is an Associate Artist and Designer at Art 101 in Knoxville. He earned an Associates Degree in Visual Design from Collins College in Tempe, Arizona.

### Sunday, June 19—Celebrate Father's Day with Lunch at Tassel Ridge Winery

Lunch served: 12:00 p.m.

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

Children 5–10: \$15 per child plus tax; Children 4 and under: Free (includes lunch, milk or juice, and gratuity)

This Father's Day, treat Dad to a special barbecue buffet at Tassel Ridge Winery. Lunch, in our tent overlooking the vineyards, features Beef Brisket with our Special 2008 Iowa St. Croix Barbecue Sauce, Roasted Garlic Red Skinned Mashed Potatoes, and Sauteed Green Beans with Bacon and Sweet Onions all paired with Tassel Ridge 2008 Iowa St. Croix. For dessert, enjoy a warm Dark Chocolate Molten Lava Cake paired with Tassel Ridge Finalé Iowa Red.



After lunch, play a game of bocce ball, croquet, or Baggo (bean bag toss) on our beautiful lawn. Our tasting room and gift shop will be open regular Sunday hours for wine tasting and browsing.

Make reservations early, as seating is limited. Advance reservations required by Wednesday, June 16. Contact the Winery at 641.672.WINE to make reservations.

**Saturday, June 25**—Julie Ver Steegh Exhibit of Charcoal Conté & Watercolors

12:00–4:00 p.m.

Julie Ver Steegh celebrates subjects in a wide variety of media including watercolor, block printing, colored pencil, conté crayons, and pen and ink. She selects her medium by studying the light and texture of the subject at hand. Her current favorite is watercolor because the paint serves as a partner in the creative process, moving and growing to add to the overall vision. Julie’s work is influenced by her fascination for Renaissance and Impressionist art, and a love for her native Iowa.



Julie studied Visual Communications at Northeast Missouri State University in Kirksville and received her BA in Art from Central College in Pella. Julie resides southwest of Oskaloosa and supports her artist’s habit with a full-time job as a graphic designer.

**Saturday, June 25**—Summer Barbecue at Tassel Ridge Winery

6:00 p.m.—Wine & Cheese Reception

6:30 p.m.—Dinner Seating

Price: \$25 per person, plus tax—Harvest Club Member & 1 Guest Price: \$20 per person, plus tax (includes dinner, 2 glasses of wine, and gratuity)

To kick-off the beginning of summer, we’re throwing a summer barbecue at Tassel Ridge Winery. Join us in our tent



overlooking the vineyards for dinner featuring a Maytag Blue Cheese and Caramelized Onion Sirloin Burger served with Roasted Red Potato Salad paired with Tassel Ridge *In the Dark*. And let’s not forget dessert, an Almond Pound Cake with Apples and Cinnamon Crème paired with Tassel Ridge *Iowa Prairie Snow* iced wine. Come enjoy our beautiful summer weather and our award-winning wines.

Advance reservations required by Thursday, June 23. Contact the Winery at 641.672.WINE for reservations.



**Away from the Winery:**

**Thursday, June 16**—Iowa Inspired Wine Pairing Dinner at Mojos on 86th Featuring Tassel Ridge Wines

6:00 p.m.

Location: 6163 Northwest 86<sup>th</sup> Street, Johnston

Menu & Price: Visit Tassel Ridge at [www.tasselridge.com](http://www.tasselridge.com) or Mojos at [www.mojoson86th.com](http://www.mojoson86th.com) for details.

Join Tassel Ridge Winery at Mojos on 86<sup>th</sup> for a wine and food pairing dinner featuring Tassel Ridge wines. Contact Mojos on 86<sup>th</sup> for reservations at 515.334.3699.



**Friday & Saturday, June 17 & 18**—Winefest Des Moines

6:00–9:00 p.m.

Location: Capital Square/Nollen Plaza, 3<sup>rd</sup> & Locust, Downtown Des Moines  
Cost: Sips and the City, \$40 per person; The Grand Tasting: \$65 per person.

Join Tassel Ridge Winery at Winefest Des Moines and enjoy fine wines, gourmet food, and urban culture. Attend Sips and the City on Friday, and/or The Grand Tasting on Saturday. For event information and tickets, visit [www.winefestdesmoines.com](http://www.winefestdesmoines.com).

**Saturday, June 18**—All Iowa Wine Festival

4:00–9:00 p.m.

Location: Adel Stage and Pavilion, Corner of Main and 10<sup>th</sup> Streets in Adel  
Price: \$15 per person (includes entry to festival grounds, a commemorative wine glass, a coupon of \$5 off a bottle of wine, and 10 wine samples)

Tassel Ridge Winery, along with other Iowa wineries, will be sampling and selling select wines.

Great wine, food, and music makes this central Iowa’s premiere summer Iowa wine event.

# Tassel Ridge Winery Restaurant & Retail Locations

- Adel** Kum & Go • 409 Kinick Dr.
- Albia** Accents Floral & Gifts • 20 Washington Ave. E  
Hy-Vee Food Store • Hwy. 34 W  
Jim & Charlie's Affiliated Foods • 121 N Clinton St.
- Algona** Fareway Store • 1905 Hwy. 18 E  
Hy-Vee Wine & Spirits • 1500 Hwy. 169 N  
The Daily Bread • 814 Roan St.
- Altoona** Fareway Food Store • 620 SE 8th St.  
Hy-Vee Food Store • 100 8th St. SW  
Kum & Go • 101 8th St. SW  
Target Store • 3414 8th St. SW
- Ames** Black Market Pizza • 2610 Northridge Pkwy.  
Char's • 3100 S Duff Ave.  
Chocolaterie Stam • 230 Main St.  
Coe's Floral & Gifts • 619 Northridge Pkwy.  
Cyclone Liquors • 626 Lincoln Way  
Fareway • 3619 Stange Rd.  
Hy-Vee Drugstore • 500 Main St.  
Hy-Vee Wine & Spirits • 3609 Lincoln Way  
Hy-Vee Wine & Spirits • 640 Lincoln Way  
Target Store • 320 S Duff
- Animosa** Scooter's Bar & Grill • 10537 Shaw Rd.
- Ankeny** Caught by Surprise • 113 N Ankeny Blvd.  
Dahl's Food Store • 1802 N Ankeny Blvd.  
Fareway Store • 109 SE Oralabor Rd.  
Fareway Store • 3205 N. Ankeny Blvd.  
Hy-Vee Drugstore • 849 S Ankeny Blvd.  
Hy-Vee Wine & Spirits • 410 N Ankeny Blvd.  
I-35 Spirits • 113 SE Delaware Ave.  
Kum & Go • 1025 E 1st St.  
Kum & Go • 1825 N Ankeny Blvd.  
Kum & Go • 1910 SW White Birch Cr.  
On the Waterfront Seafood Market  
• 2414 SE Tones Dr.  
Spirits Boulevard • 1802 SE Delaware Ave. #112  
Super Target • 2135 SE Delaware Ave.
- Anthon** Sioux Valley Spirits • 116 E Main St.
- Aplington** Busy Day Mini Mall • 409 10th St.
- Arnolds Park** Touché of Okoboji • 37 Lake St. Queens Ct.
- Atlantic** After 5 Somewhere • 704 W 7th St.  
Hy-Vee Wine & Spirits • 1630 E 7th St.
- Bedford** Bedford Floral • 412 Main St.  
Hy-Vee Food Store • 1604 Bent St.
- Belle Plaine** Country Foods • 1206 7th Ave.
- Bettendorf** Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.
- Bloomfield** Cobble Stone Inn • 504 S Washington  
Keith's Food Store • 207 E Locust St.
- Bonaparte** Bonaparte Pottery • POB 15
- Boone** Fareway Store • 1711 Hawkeye Dr.  
Hy-Vee Wine & Spirits • 1111 8th St.  
Seven Oaks Resort • 1086 222nd Dr.
- Brooklyn** Lake View Bed & Breakfast • 1770 380th Ave.  
Seatons Flag Foods • 122 E. Front St.
- Burlington** Fareway Store • 920 Lawrence St.  
Hy-Vee Wine & Spirits • 3140 Agency St.  
Target Store • 525 S Gear Ave.
- Carroll** Cork n Bottle • 1004 N US Hwy 71  
Hy-Vee Wine & Spirits • 905 Hwy. 30 West
- Cedar Falls** Barmuda Group Restaurants  
• 900 Technology Pkwy.  
Fareway Store • 214 Magnolia Dr.  
Hy-Vee Wine & Spirits • 5925 University Ave.  
Target Store • 214 Viking Plaza Dr.
- Cedar Rapids** Benz Beverage Depot • 501 7th Ave. SE  
Clarion Hotel • 525 33rd Ave. SW  
Hy-Vee Drugstore • 1520 6th St. SW  
Hy-Vee Drugstore • 2001 Blairs Ferry Rd.  
Hy-Vee Drugstore • 2405 Mt. Vernon Rd. SE  
Hy-Vee Drugstore • 505 Boyson Rd. NE  
Hy-Vee Food Store • 1843 Johnson Ave. NW  
Hy-Vee Wine & Spirits • 5050 Edgewood Rd. NE
- Cedar Rapids (cont.)** Super Target • 1030 Blairs Ferry Re. NE  
Super Target • 3400 Edgewood Dr. SW
- Centerville** Fareway Food Store • 305 S 18th St.  
Hy-Vee Food Store • 609 N 18th St.  
J & K Market • 113 W Van Buren St.  
Joe's Quick Shop • 1023 S Main St.
- Chariton** Get Mugged • 100 N Grand St.  
Hy-Vee Food Store • 2001 Court Ave.
- Charles City** Otto's Oasis • 1313 Gilbert St.
- Cherokee** Hy-Vee Food Store • 1300 N 2nd St.
- Clarinda** Hy-Vee Food Store • 1200 S 16th St.
- Clarion** Super Foods • 325 Central Ave. W
- Clear Lake** Fareway Store • 910 Hwy. 18 W  
Lake Coffee & Ice Cream • Hwy 18 Plaza 210 Ste D  
Quick Shop • 904 N 8th St.
- Clinton** Hy-Vee Wine & Spirits • 901 4th St.
- Clive** Best Western Inn & Suites • 1450 NW 118th St.  
Dahl's Foods • 8700 Hickman Rd.  
Dahl's Foods • 15500 Hickman Rd.  
Fareway Store • 10151 University Ave.  
John & Nick's Prime Rib & Steak  
• 15970 Hickman Rd.  
Kum & Go • 15600 Hickman Rd.  
Red Rossa-Napoli Pizza • 12695 University Ave.
- Colfax** Wishes • 9 E Howard St.
- Coralville** Brown Deer Golf Club • 1900 Country Club Dr.  
Coralville Marriott Hotel & Conference Center  
• 300 E 9th St.  
Hy-Vee Wine & Spirits • Lantern Park Plaza  
Target Store • 1441 Coral Ridge Ave.  
Vesta • 849 Quarry Rd.
- Corning** Hy-Vee Food Store • 300 10th St.
- Corydon** Hy-Vee Food Store • 303 E Jefferson St.  
Mac's Liquor • 220 E Jefferson Hwy. 2 East  
Hy-Vee Food Store • 1745 Madison Ave.  
Savannah Filmore • 19257 Conifer Lane  
Target • 3804 Metro Dr.
- Council Bluffs** Hy-Vee Food Store • 600 Sheldon St.
- Creston** Hy-Vee Food Store • 2302 E 11th St.
- Davenport** Camp McClellan Cellars • 2302 E 11th St.  
Hy-Vee Wine & Spirits • 1823 E Kimberly Rd.  
Hy-Vee Food Store • 2200 W Kimberly Rd.  
Hy-Vee Food Store • 4064 East 53rd St.  
Super Target • 5225 Elmore Ave.
- Dayton** Bella on Main • 37 Main St.
- Decorah** Donlon Health Mart Pharmacy • 201 Water St.
- Denison** Hy-Vee Wine & Spirits • 1426 Broadway
- Des Moines** 801 Steak & Chop House • 801 Grand Ave.  
Alba Restaurant • 524 E 6th St.  
B & B Restaurant and Bar • 2714 Beaver Ave.  
Baratta's • 2320 Union St.  
Chicago Speakeasy • 1520 Euclid Ave.  
Chocolate Story Book • 1000 Grand Ave.  
Chocolaterie Stam • 2814 Ingersoll Ave.  
Christiani's Catering • 1150 E Diehl Ave.  
Christopher's • 2816 Beaver Ave.  
Dahl's Foods • 1320 E Euclid Ave.  
Dahl's Foods • 1819 Beaver Ave.  
Dahl's Foods • 3400 E 33rd St.  
Dahl's Foods • 3425 Ingersoll Ave.  
Dahl's Foods • 4343 Merle Hay Rd.  
Dahl's Foods • 4121 Fleur Dr.  
Des Moines Social Club • 1408 Locust Ave.  
Fareway Store • 100 E Euclid Ave.  
Fareway Store • 3000 SE 22nd St.  
Gateway Market • 2002 Woodland Dr.  
Good Sons • 2815 Beaver Ave.  
Greenbriar Restaurant & Bar • 5810 Merle Hay Rd.  
Hy-Vee Drug Store • 4100 University Ave.  
Hy-Vee Food Store • 2540 E Euclid Ave.  
Hy-Vee Food Store • 3424 MLK Jr. Pkwy.  
Hy-Vee Food Store • 1107 Army Post Rd.
- Des Moines (cont.)** Hy-Vee Wine & Spirits • 2310 Hubbell Ave.  
Hy-Vee Wine & Spirits • 3221 SE 14th St.  
Hy-Vee Wine & Spirits • 4605 Fleur Dr.  
Ingersoll Wine & Spirits • 3500 Ingersoll Ave.  
Last Stop Beverage Shop • 2839 E University Ave.  
Lime Lounge • 2706 Ingersoll Ave.  
Okoboji Grill • 6050 SE 14th St.  
Tally's Restaurant Bar & Catering  
• 2712 Beaver Ave.  
Target Store • 5901 Douglas Ave.  
T.G.I. Friday's • 3340 Westown Pkwy.  
The Black Cat Café • 3701 Ingersoll Ave.  
Tursi's Latin King Restaurant • 2200 Hubbell Ave.
- De Soto** Kum & Go • 1203 Guthrie St.
- DeWitt** Meant To Be • 810 6th Ave.
- Drakesville** Quick Time Convenience Store • 203 W Main St.
- Dubuque** Champagne at Mystique Casino  
• 1855 Greyhound Park Dr.  
Dubuque Welcome Center • 300 Main St.  
Hy-Vee Food Store • 400 S Locust St.  
Hy-Vee Food Store • 2395 NW Arterial  
Hy-Vee Food Store • 3500 Dodge St.  
I Luv Foods • 535 Hill St.  
Pepper Sprout • 378 Main St.  
Target Store • 3500 Dodge St.
- Dunlap** Wendts Pots & Pansies • 122 Iowa Ave.
- Dyersville** Finest Grains • 365 16th Ave. SE
- Dysart** Custom Creations • 319 Main St.
- Eddyville** Eddyville Market & Deli • 121 Walnut St.
- Eldora** Backwoods Gallery • 1282 Edgington Ave.
- Elkader** Willow Creek Wine & Garden • 104 1st St. NW
- Fairfield** Adela's • 301 S Main St.  
Hy-Vee Drugstore • 507 W Burlington Ave.  
Hy-Vee Food Store • 2100 W Burlington Ave.  
Top of the Rock Grille • 113 W Broadway Ave.
- Fayette** Touch of Elegance • 140 S Main St.
- Ft. Dodge** Hy-Vee Food Store • 115 South 29th St.  
Hy-Vee Wine & Spirits • 1511 2nd Ave.  
Karen's Wine & Spirits • 328 2nd Ave. S  
Target Store • 2910 1st Ave. S
- Ft. Madison** Hy-Vee Food Store • 2606 Ave. L  
Under the Sun • 739 Ave. G
- Garner** Garner Greenhouse • 755 W 3rd St.
- Grimes** Spirits and More • 109 N 1st St. Suite B  
Kum & Go • 1950 Princeton Dr.  
The Görtz Gallery • 408 1st St.
- Grinnell** 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 Depot Restaurant • 1013 3rd Ave.
- Hampton** Fareway Store • 309 Central Ave. W  
Liquor Barn • 721 Central Ave. W  
Northside One Stop • 1208 4th St. NE
- Harlan** Harlan Country Store • 2111 23rd St.  
Iowa Wines & More • 506 Market St.
- Haverhill** Haverhill Social Club • 210 1st St.
- Hiawatha** Farmer's Daughter's Market • 495 Miller Rd.  
The Basket Bowtique • 758 N Center Point Rd.
- Humbolt** Scatter Joy • 626 Sumner Ave.
- Humeston** Widdledottles • 205 Broads St.
- Huxley** Ballard Creek Market • 608 N Hwy. 69  
The Basket Boutique • 612 N Hwy. 69
- Ida Grove** Murray's Jewelers • 510 2nd St.
- Independence** Fareway Food Store • 1400 3rd Ave. SE
- Indianola** Hy-Vee Wine & Spirits • 910 Jefferson Way  
Xpress Liquor • 1201 N Jefferson Way
- Iowa City** Bread Garden Market • 225 S Linn St.  
Devotay • 117 N Linn St.  
Fareway Store • 2530 Westwinds Dr.  
Fareway Store • 2765 Commerce Dr.

- Iowa City** (cont.) Giovanni's • 109 E College St.  
Hy-Vee Drugstore • 310 N 1st Ave.  
Hy-Vee Food Store • 812 S 1st Ave.  
Hy-Vee Wine & Spirits • 1720 Waterfront Dr.  
Joseph's Steakhouse • 212 S Clinton St.  
Motely Cow Café • 160 N Linn St.  
The Stained Wine Room • 5385 Gilbert St.
- Iowa Falls** Hy-Vee Wine & Spirits • 713 S Oak St.  
Q2 • 502 Washington St.
- Jefferson** Printer's Box • 107 E Linolnway St.
- Jewell** Michelle's Food & Spirits • 621 Main St.
- Johnston** Casa di Vino • 8805 Chambrey Blvd., #250  
Dahl's Foods • 5440 NW 86th St.  
Hy-Vee Food Store • 5750 Merle Hay Rd.  
Kum & Go • 5225 NW 86th St.  
Kum & Go • 5800 Northglenn Dr.  
Kum & Go • 6130 NW 86th St.  
Mojos • 6163 NW 86th St.
- Keokuk** Delightfully Tasteful Bistro • 300 Main St.  
Hy-Vee Food Store • 3111 Main St.
- Knoxville** Fareway Store • 1308 S. Lincoln St.  
Hy-Vee Food Store • 809 W Rock Island St.  
Kline's Quick Time • 319 E. Main St.  
Round Window Liquor • 703 W Pleasant St.  
Swamp Fox • 116 N 2nd St.
- Lake Mills** Main Attractions • 221 W Main St.
- Lake View** Wooden Oar General Mercantile • 313 Main St.
- LaPorte City** The Olde Kountry Kottage • 212 Main St.
- Laurens** Heart N Home • 140 N 3rd St.
- Lawler** Bucky's • 603 Hwy 24 East
- Le Claire** Grasshoppers • 208 N Cody Rd.
- Le Mars** Cork It • 769 Prospect St.
- Logan** Logan Country Store • 121 W 7th St.
- Lynville** Linden House Inn & Restaurant • 202 East St.  
Zip N' • 502 East St.
- Manchester** Widner Drug Store • 111 S Franklin St.
- Manilla** Manilla Country Store • 347 Main St.
- Mapleton** Mapleton Greenhouse • 602 Main St.
- Marion** Fareway Store • 3300 10th Ave.  
Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E  
Temptations Fine Candies • 1026 7th Ave.
- Marshalltown** Hy-Vee Wine & Spirits • 802 S Center St.
- Mason City** Fareway • 400 N Delaware Ave.  
Hy-Vee Drug Store • 875 4th St. SW  
Hy-Vee Food Store East • 551 S Illinois Ave.  
Hy-Vee Wine & Spirits • 2400 4th St. SW  
Super Target • 3450 4th St. SW
- Melcher** City Floral • 104 SE A St.
- Minburn** The Tack Room • 25518 195th St.
- Monona** The Bannister • 100 W Center St.
- Monroe** Monroe Liquor • 105 W Sherman St.
- Montezuma** Marcia's Vineyard • 200 Main St.  
Super Valu • 201 S Front St.
- Monticello** Brier Rose Boutique • 408 E 1st St.
- Moravia** Honey Creek Resort Gift Shop • 12633 Resort Dr.  
Rathbun Lakeshore Grille • 12633 Resort Dr.  
The Preserve Golf Shop • 12633 Resort Dr.
- Mt. Air** Hy-Vee Wine & Spirits • 402 Hayes St.
- Mt. Pleasant** Hy-Vee Drugstore • 129 S Jefferson St.  
Hy-Vee Wine & Spirits • 1700 E Washington St.  
Main Street Frame & Art • 107 N Main St.
- Muscatine** Fareway Store • 2100 Cedar Plaza Dr.  
Hy-Vee Food Store • 2400 Second Ave.
- Nevada** Branding Iron Restaurant • 835 6th St.  
Good Times Liquor • 519 L Ave.  
The Liquor Cabinet • 835 6th St., #1
- New Sharon** East Market Grocery • 114 E Market St.
- Newton** Beckman Gallery • 118 N. 2nd Ave.  
Fareway Food Store • 120 N 3rd Ave. E  
Fore Seasons Golf & Practice Center  
• 6232 Hwy 574 S
- Newton** (cont.) Hy-Vee Wine & Spirits • 1501 1st Ave. E, # 124  
Rolling Acres RV Park • 1601 E. 36th St.  
Sugar Grove Vineyard • 6602 Ginger Ave.
- North Liberty** Corridor Convenience • 620 Meade Dr.
- Northwood** The Barn Boutique • 4705 Wheelerwood Rd.
- Norwalk** Fareway Food Store • 1711 Sunset Dr.  
Kum & Go • 2991 Sunset Dr.  
Kum & Go • 530 North Ave.  
Scott's Foods • 1120 Sunset Dr.
- Oakland** Blossoms • 512 Dr VanZee Rd.
- Olds** Saint Avenue Stop • 302 E School Ave.
- Onawa** Fiesta Foods • 1002 11th St.
- Orange City** Wouldstra Meat Market & Locker  
• 117 Central Ave. NE
- Osage** Osage Kwik Serve • 115 Main St.
- Osceola** Fareway Food Store • 215 S Main St.  
Terrible's Convenience Store • 777 Casino Dr.  
The Harvest Barn • 2721 US Hwy. 34
- Oskaloosa** C B Liquor • 1202 A Ave. E  
Cork & Bottle • 309 A Ave. W  
Fareway Store • 311 3rd Ave. W.  
Hot Stone Steak & Pasta Grill • 404 S 17th St.  
Hy-Vee Food Store • 110 S D St.  
Kum & Go • 901 S Market St.  
Peppertree • 2274 Hwy. 63  
Wigg's Country Store • 1308 A Ave. E
- Ottumwa** Appanoose Rapids Brewing Co. • 332 E Main St.  
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.  
Ottumwa Country Club • 304 E Golf Ave.  
Ottumwa Hotel • 107 E 2nd St.  
Quick Shop Liquor • 405 S Madison Ave.  
Roe's Restaurant • 221 N Wapello St.
- Panora** Hometown Foods • 601 E Main
- Parkersburg** Brother's Market • 707 Hwy 57
- Pella** Applebee's • 1600 Washington St.  
Bos Landen Golf Resort • 2411 Bos Landen Dr.  
Cammie's Place • 804 E 1st St.  
Casey's Store West • 2421 Washington St.  
Fareway Store • 2010 Washington St.  
Hy-Vee Wine & Spirits • 512 E Oskaloosa St.  
Kaldera's • 1205 Washington St.  
Mixing Studio • 804 E 1st St.
- Perry** Hy-Vee Food Store • 1215 141st St.  
Perry Spirits & Ale • 509 1st Ave.  
Times Remembered Tea Room • 1020 Otley Ave.
- Pleasant Hill** Hy-Vee Food Store • 4815 Maple Dr.  
Kum & Go • 5970 Morning Star Ct.  
Okoboji Grill • 1225 Copper Creek Dr.  
Cinder House • 116 W Jefferson St.
- Prairie City** Hy-Vee Wine & Spirits • 1605 Broadway St.
- Red Oak** Riverside Travel Mart • 3070 Hwy. 22 E
- Riverside** Flower Village • 216 1st Ave.
- Rock Rapids** Jubilee Foods • 319 Court St.
- Rockwell City** Ruthven Meat Processing • 1701 Railroad St.
- Ruthven** Homestead Farmer's Market • 2924 Rolf Ave.  
Sac Liquor Store • 619 E Main St.
- Sac City** Helle Hometown Variety • 406 4th St.
- Sergeant Bluff** Hy-Vee Food Store • 115 N 5th Ave.
- Sheldon** Hy-Vee Food Store • 500 S Freemont St.
- Shenandoah** The Secret Cellar • 1202 Curtis Br Rd.
- Shueyville** TNT Liquor • 110 S Main St.
- Sigourney** Hy-Vee Food Store • 3301 Gordon Dr.  
Hy-Vee Food Store • 4500 Sergeant Rd.  
Target • 5775 Sunnybrook Dr.
- Sioux City** Hy-Vee Food Store • 819 Grand Ave.
- Spencer** Thymeless Treasurers • 108 S Washington St.
- St. Ansgar** Remarkable Rose Floral • 122 W Main St.
- State Center** Al's Liquors • 215 W Milwaukee St.  
Elements • 1701 W Milwaukee Ave.  
Hy-Vee Food Store • 1250 Lake Ave.
- Storm Lake** Mandy's Bistro • 516 Broad St.  
Twin Town Liquor • 104 W Hwy 30
- Story City** Fareway Food Store • S County Line Rd.
- Tama** Fareway Food Store • 8450 Meredith Dr.  
Hy-Vee Wine & Spirits • 8601 Douglas Ave.  
Kum & Go • 12041 Douglas Pkwy.  
Sample House • 7611 Douglas Ave.  
Super Target • 11148 Plum Dr.  
The Machine Shed • 11151 Hickman Rd.  
Urban Liquor • 6401 Douglas Ave., Suite A  
Urbandale Golf & Country Club • 4000 86th St.
- Toledo** Mrs. T's Mercantile • 100 Arthur St.
- Urbandale** L Marie Boutique • 915 W 4th St.  
Antique City Amoco • 2101 Antique City Dr.  
Jack & Jill • 503 Hwy 61 S
- Vincent** Fareway Store • 301 N. Marion Ave.  
Heritage Gallery • 2193 Lexington Blvd.  
Hy-Vee Food Store • 528 Hwy. 1  
Hy-Vee Wine & Spirits • 1004 W Madison St.  
The Wine & Spirits • 106 W 2nd St.
- Vinton** Fareway Store • 40 San Marnan Dr.  
Hy-Vee Wine & Spirits • 2126 Kimball Ave.  
Hy-Vee Wine & Spirits • 2181 Logan Ave.  
Steamboat Gardens • 1740 Falls Ave.  
Super Target • 1501 E San Marnan Dr.
- Walnut** Kum & Go • 350 SE University Ave.  
Rube's Steakhouse • 3309 Ute Ave.
- Wapello** Waukon Greenhouse • 27 Spring Ave.  
Hy-Vee Wine & Spirits • 1311 4th St. SW
- Washington** Lena's Liquor • 1544 Superior St.  
Romancing the Home • 707 2nd St.  
Freeman Foods • 268 8th Ave.
- Waterloo** Dahl's Foods • 1208 Prospect Ave.  
Dahl's Foods • 5003 EP True Pkwy.  
Flemings • 150 S Jordan Creek Pkwy.  
Heart Of Iowa Market Place • 211 5th St.  
Hy-Vee Drugstore • 1010 60th St.  
Hy-Vee Food Store • 1700 Valley West Dr.  
Hy-Vee Food Store • 1990 Grand Ave.  
Hy-Vee Wine & Spirits • 1725 Jordan Creek Pkwy.  
Hy-Vee Wine & Spirits • 51st & Mills Civic Pkwy.  
Ingersoll Wine Merchants • 1300 50th St.  
Kum & Go • 141 S Jordan Creek Pkwy.  
Kum & Go • 196 S 50th St.  
Kum & Go • 5308 University Ave.  
Kum & Go • 5969 Ashworth Rd.  
Kum & Go • 745 S 51st St.  
SA Petro Mart • 136 1st St.  
Super Target • 5405 Mills Civic Pkwy.  
Target Store • 1800 Valley West Dr.  
The Wine Experience • 101 Jordan Creek Pkwy.
- Waukeg** Brad's Pad • 210 8th St.
- Waukon** Old Mill Floral • 311 N Pine St.
- Waverly** Kum & Go • 2177 M Ave.
- Webster City** Hy-Vee Wine & Spirits • 7101 University Ave.  
Wine & Spirits Gallery • 7690 Hickman Rd.
- W. Des Moines** Copper Cow Restaurant • 101 N John Wayne Dr.  
Le Collage • 107 N John Wayne Dr.
- West Point** Northern Prairie Chevre • 1247 310th St.
- West Union**
- Williamsburg**
- Windsor Heights**
- Winterset**
- Woodward**

# Tassel Ridge Winery Gift Shop Offers Great Gift Ideas

The Tassel Ridge Winery Gift Shop is loaded with fun gift ideas and some of them can be gifts for you! We offer a wide variety of uniquely designed wine racks that will invite comments from all who see them.



Our eight different dipping oils are the basis for quick entertaining. All you need is a bottle of dipping oil, a loaf of French bread, and a bottle of wine. It couldn't be simpler! We offer the following dipping oils: Traditional Italian, Roasted Garlic, Spice It Up, Herb It Up, Jalapeno & Cilantro, Provence, Normandy, and Tomato Basil.

# Simply Quizzical

Iowa was a leader in grape production in the early 1900's. Where did Iowa rank in annual production?

- a. 12th    b. 6th    c. 1st    d. 8th

One ton of grapes will produce approximately how many bottles (750 ml) of wine?

- a. 250    b. 500    c. 800    d. 1000

Which of the following refers to the climate within a single vineyard?

- a. Microclimate    b. Macroclimate  
c. Mesoclimate    d. Monoclimate

Which of the following is NOT an acid found in grapes at harvest?

- a. Tartaric    b. Malic    c. Carbonic    d. Citric

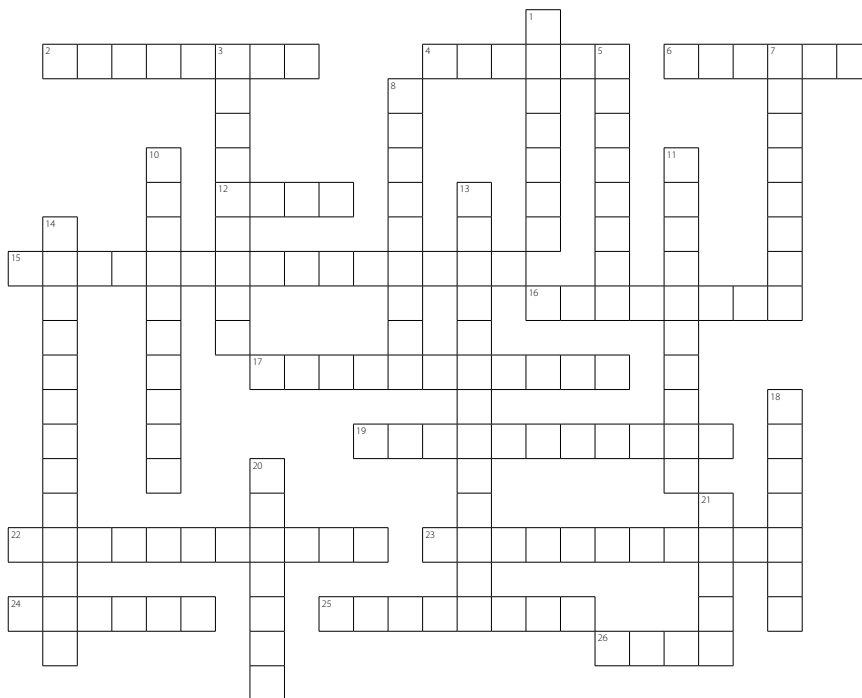
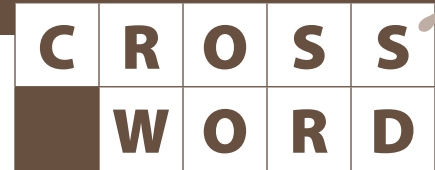
Humans are most sensitive to which of these tastes:

- a. Sour    b. Bitter    c. Sweet    d. Salt

Which of the following red cold climate grape varieties is a sister to St. Croix?

- a. Marquette    b. Frontenac  
c. Sabrevois    d. Marechal Foch

# The Extraordinary



### Down

- 1 Increases the number of fruits on each vine
- 3 Requires early harvest for wine use
- 5 Grape used in *Red, White, & Blue*®
- 7 Home of Tassel Ridge Winery
- 8 A grape that is a bird favorite
- 10 Visit us to take a . . .
- 11 An imperfect flower
- 13 Tassel Ridge Wines are simply . . .
- 14 Period of time between frost dates
- 18 Commonly used as table grapes and in jellies, jams, and wine
- 20 The end of a full cycle of development
- 21 *Rockets* \_\_\_\_\_ *Rosé*™

### Across

- 2 The start of a full cycle of development
- 4 Used for the storing, fermenting and aging wine
- 6 An enclosed space or room used for storage
- 9 The ripening process
- 12 Tassel Ridge Winery phone number: 641.672.???? (9463)
- 15 Workshop on Saturday, April 16
- 16 French-\_\_\_\_\_hybrid
- 17 Take a ride in our vineyards on the . . .
- 19 Type of varieties grown at Tassel Ridge Winery
- 22 The location for guests to sample Tassel Ridge Winery wines
- 23 Join this and get Tassel Ridge Winery "VIP" access
- 24 Used for holding wine generally made of glass
- 25 An area planted with cultivated grapevines
- 26 A part of the vine that requires pruning

For answers to the quiz and crossword this month, please go to [tasselridge.com/answers](http://tasselridge.com/answers).



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



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<http://www.facebook.com/tasselridgewinery>



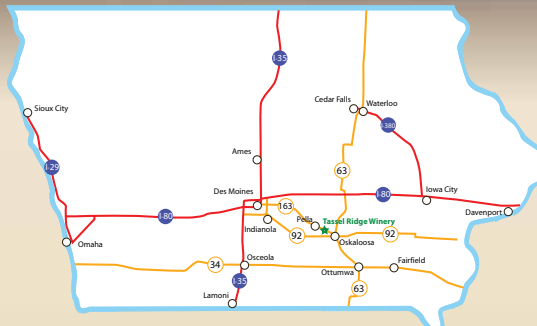
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<http://twitter.com/tasselridge>



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



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*Tassel Ridge Wines...Simply Extraordinary*