

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

Fall 2012



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# Turn your Meals into Fine Feasts

with Tassel Ridge® Red Wines



**2012 Iowa Nouveau** is a light, fruity red that is nice with vegetable and beef stews and soups.

**Pizzeria & Pasta Too!®** is a dry red that is spectacular with spicy pizza and pasta with spicy tomato-based sauces.

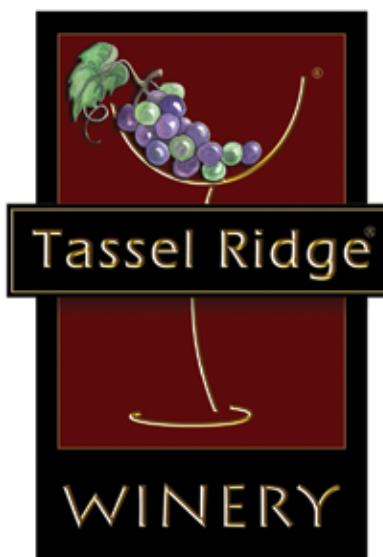
**Zinfull Red** is a dry red made from Zinfandel grapes that works superbly with grilled meats.

**In the Dark** is a big, full-bodied, dry red that pairs wonderfully with beef and other full-flavored meats.



**American Syrah** is a mellow, dry red that complements grilled meats.

**2008 Iowa St. Croix** is a dry red that showcases steaks and other grilled meats.



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 red wines of Tassel Ridge ... *Simply Extraordinary®*



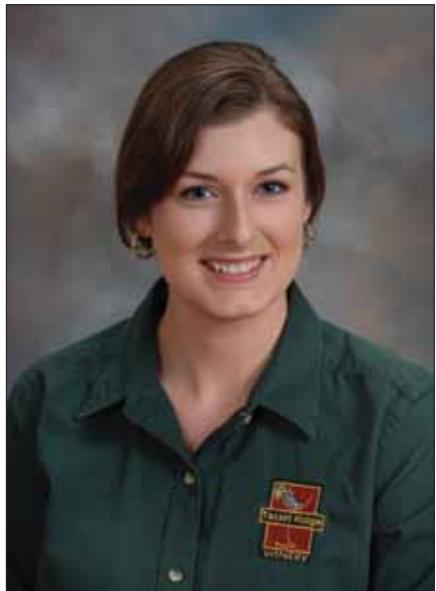
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# Meet the Tassel Ridge Team



## Merriah Meisner

Merriah is one of our Sales Representatives, responsible for the Central Iowa/Des Moines metro area. She began her career at Tassel Ridge Winery as a part time tasting Ambassador in May of 2011. She enjoys being a part of the wine industry and meeting new people. She remembers the day well when she “landed” her first account all on her own. This new account, AJ’s Liquor, in Ames also held a class in which Merriah was able to teach their staff about the wines that they carry.

Merriah’s personal favorite is *Iowa LaCrescent*, for its “fantastic nose.” A favorite pairing is the *Oskyfizzante® Pink* with our Chef Linda’s Molten Chocolate Cake.

Prior to joining Tassel Ridge Winery, Merriah earned a degree in Business Management from the University of Iowa and has worked in human resources as well as a harvest intern in California. It was her time as a harvest intern that unlocked her passion for the wine industry. ■



## Mike Dolejsi

Mike is our Sales Representative who serves the northeast part of Iowa; mostly north of Interstate 80 and east of Interstate 35. He has been a Sales Representative with us since January of this year and has really enjoyed developing relationships with his accounts. One of his most memorable moments was when he made his first sales call with a brand new account; the meeting went so well that it resulted in an order of five cases! Needless to say, he was thrilled! Mike has both a

favorite white and red wine. His favorite Tassel Ridge white is *Candlelight* and Tassel Ridge red is *In the Dark*. He enjoys pairing *In the Dark* with our Chef Linda’s Cajun burgers.

Prior to joining Tassel Ridge, Mike received a Marketing degree from Iowa State University and worked as a Sales Associate for Cities Edge Motorsports in Shakopee, Minnesota. ■

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

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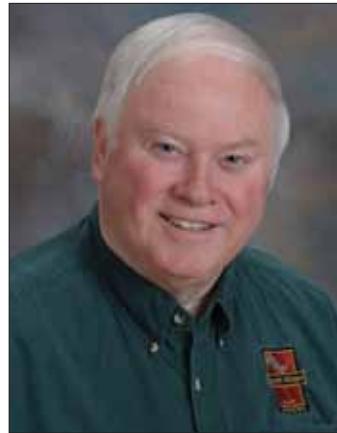
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Fall is the time when people find many reasons to get together and entertaining goes into high gear. Recognizing that a growing number of people are choosing to drink wine, we created six recipes with suggested Tassel Ridge wines that we are sure will delight your guests.

And, with fall comes football and tailgating. With the five recipes included in our article on tailgating foods and the wines that complement them, people may attend the game for your food and not the action on the field! These recipes range from simple finger foods to food ideas that will take more time to prepare. But boy, are they good!

The first question most people ask this time of year is "how was the harvest?" We provide the whole story on page 14.

Our 2012 catalog will start on page 20. It will provide you with ideas for holiday giving centered on Iowa wines.

Tassel Ridge has been busy winning medals over the past few months and on page 15, we outline the awards we've won.

Our murder mysteries are VERY popular. On page 16, we offer an article describing a spectator's perspective of the event in July. She and her husband had a great time and judging from the feedback we get from attendees, they aren't alone.

The Cheese Maker's Inn in Pella is the object of our article on page 19. Several of the guests at our dinner events have mentioned that they wish they'd planned to spend the night close to the Winery so we are featuring places that we think are appropriate.

Our events program for fall 2012 is on page 25. We scaled back our events program temporarily to give us an opportunity to get better organized and to improve the program. We will have a small number of events on an interim basis and these will be announced in the Tassel Ridge Winery e-letter. You can subscribe to the e-letter by going to [tasselridgewinery.com](http://tasselridgewinery.com) and clicking "Join Our E-list Today!" in the lower right corner of the page.

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. Michele Smothers, the Tassel Ridge Winery Retail Sales Coordinator, can be reached at 641.673.5000 and she will be happy to get the ball rolling!

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

Best regards,

A handwritten signature in black ink, appearing to read "Bob".

Bob Wersen, CSW  
Tassel Ridge Winery Founder and Owner

# Holiday ENTERTAINING

*What gets a party off to a great start?*

Outstanding wines paired with just the right appetizers stimulate good conversation and lead to memorable events. Fall is the perfect time to talk about holiday entertaining and here we have six easy-to-make appetizers with Tassel Ridge wines that have been selected to make them all taste better. *Salud!*

## Bacon Wrapped Water Chestnuts

### Ingredients:

- 16 oz sliced bacon
- 2 8-oz cans whole water chestnuts, drained
- 1 8-oz jar barbecue sauce (We suggest Stonewall Kitchen Maple Chipotlé Sauce)

### Directions:

Preheat oven to 350°F. Cut bacon slices into thirds. Wrap water chestnuts in bacon and secure with toothpicks. Place water chestnuts in 9X13 inch pan. Bake uncovered for 15 minutes and then drain grease. Pour barbecue sauce over bacon wrapped water chestnuts and bake uncovered for an additional 20 minutes. Makes about 24 pieces.

**Wine recommendation:** Tassel Ridge American Syrah



# Spicy Bacon Wrapped Breadsticks

**Ingredients:**

**1/4 cup** lightly packed brown sugar

**3 Tbsp** chili powder

**1 pinch** cayenne pepper (optional)

**12 slices** thin cut bacon

**24 long thin breadsticks (grissini)**

**Directions:**

Preheat oven to 350°F. Combine brown sugar, chili powder, and cayenne (if using) in a shallow pan. Set pan aside. Cut bacon in half lengthwise. Wrap one piece of bacon around each bread stick barber pole style. Roll each bread stick in brown sugar mixture. Place bread sticks in a single layer on a cooling rack. Place rack on a foil lined 15X10X1 inch jelly-roll pan. Bake for 25 to 30 minutes. Let cool for 10 to 15 minutes. Serve at room temperature. Makes 24 bread sticks.

**Wine recommendation: Tassel Ridge Pizzeria & Pasta Too!®**



## Beef Crostini

**Ingredients:**

- 2 lbs beef petite shoulder tender
- salt and pepper to taste
- 2 Tbsp Canola oil
- 2 Tbsp fresh chives, cut into  
2½ inch pieces
- 1 whole baguette French bread
- olive oil

**Directions:**

Season beef tender with salt and pepper. Heat Canola oil in sauté pan. Add beef and sear on all sides. Roast in 400°F oven to medium-rare or medium doneness. Carve into thin slices. Slice baguette on an angle into one inch slices. Toast bread slices at 450°F for about 5 minutes. Top with thinly sliced beef and horseradish cream sauce. Garnish with fresh chives. Yield:

## Horseradish Cream Sauce

**Ingredients:**

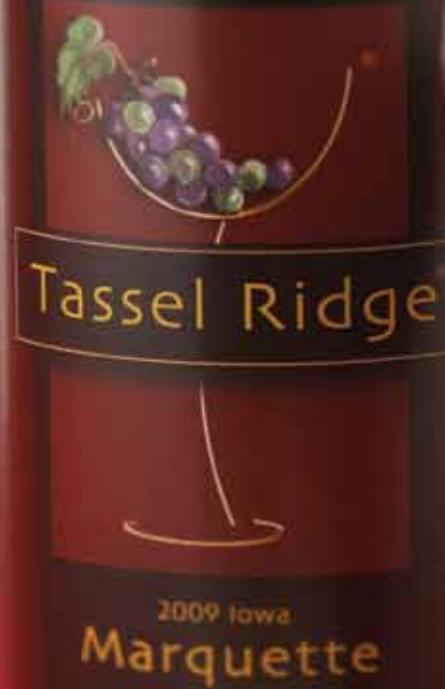
- 1 8-oz sour cream
- 1 Tbsp prepared horseradish

**Directions:**

Combine sour cream and horseradish in a medium bowl until well blended. Cover and refrigerate until ready to use. Makes about 24 pieces.

**Wine recommendation:**

Tassel Ridge 2009 Iowa Marquette



**Bruschetta Pinwheels**

**Ingredients:**

- 2 cans Pillsbury Crescent Creations or Crescent Rolls
- 1 14-oz can diced tomatoes with basil and garlic
- 1 cup basil pesto
- 1 cup shredded mozzarella cheese
- 1 cup shredded Parmesan cheese, plus additional for topping

**Directions:**

Unroll one can of dough on sheet of wax paper. Spread  $\frac{1}{2}$  cup pesto onto dough. Top with  $\frac{1}{2}$  can diced tomatoes. Sprinkle with  $\frac{1}{2}$  cup mozzarella and  $\frac{1}{2}$  cup Parmesan cheeses. Roll into log and refrigerate 1 hour. Repeat with second can of crescent dough and remaining ingredients. Remove logs from refrigerator and cut into  $\frac{1}{2}$  inch slices. Place slices on parchment lined jelly roll pan. Bake 15 to 20 minutes in 450°F oven or until golden brown. Sprinkle with additional Parmesan cheese. Return to oven an additional minute or two or until cheese is melted. Serve hot or at room temperature. Makes about 24 pieces.

**Wine recommendation:** Tassel Ridge Pizzeria & Pasta Too!®



## Brat Bites

### Ingredients:

- 1 lb ground brat meat (you can use brat patties or ask your grocer to grind brat meat)
- 2 pkgs Athen's Mini Fillo Shells
- ½ cup shredded mozzarella
- 2 Tbsp stone ground mustard
- 1 shallot, finely chopped

### Directions:

Heat oven to 350°F. Brown meat and shallots. Drain meat/shallot mixture. Add shredded mozzarella cheese and stone ground mustard to meat/shallot mixture and mix thoroughly. Fill fillo shells and bake 5 to 10 minutes until hot and bubbly. Serve shells with a side of stone ground mustard. Makes about 30 pieces.

**Wine recommendation: Tassel Ridge  
Iowa Nouveau or Pizzeria & Pasta Too!®**

**Bruschetta with Tomato and Basil**

**Ingredients:**

- 6–7 large ripe Roma tomatoes, finely diced
- 6–8 large basil leaves, thinly sliced, plus extra for garnish
- 2 garlic cloves, minced
- 1 tsp balsamic vinegar
- 1 Tbsp extra virgin olive oil
- Parmesan cheese
- salt and pepper
- 1 whole baguette French bread
- ¼ cup olive oil

**Directions:**

Place tomatoes (and their juices), basil, balsamic vinegar, garlic, oil, salt, and pepper in a large bowl. Slice baguette on a diagonal into about  $\frac{1}{2}$  inch thick slices. Toast baguette slices in oven at 450°F for about 5 minutes. Top bread slices with Bruschetta, freshly grated Parmesan cheese, and fresh basil. Makes about 24 pieces.

**Wine recommendation: Tassel Ridge Zinfull Red**

# TAILG



# ATING DONE RIGHT

*The right wine paired with the right food, makes both taste better*



By Bob Wersen

Tailgating calls for crowd-pleasing foods and wines that are specifically selected to pair with those foods regardless of whether you tailgate in the stadium parking lot or in the comfort of the media room at your home. We provide five recipes here that range from simple brats to French Dip Nouveau and recommend wines for each recipe. These recipes and the wines we propose will make you the winning tailgate host or hostess regardless of which team wins the game!

## Asian Burgers With Ginger-Lemon Aioli

### Ginger-Lemon Aioli Ingredients:

- 1/4 cup light mayonnaise
- 1½ Tbsp fresh chives or green onion tops, finely chopped
- 1½ tsp fresh lemon juice
- 1½ tsp soy sauce
- 1 tsp dark sesame oil
- 1/8 tsp ground red pepper (optional)

### Burger ingredients:

- 1 lb ground beef
- salt and pepper to taste
- 2 Tbsp soy sauce
- 4 sesame seed buns

### Toppings:

Shredded napa cabbage or lettuce, bell pepper strips, and bean sprouts

### Directions:

Combine ginger-lemon aioli ingredients in small bowl. Refrigerate until ready to use. Prepare four beef patties and season with salt and pepper to taste. Place patties on grill over medium, ash covered coals. Grill uncovered 11 to 13 minutes to medium doneness (160°F internal temperature). Turn occasionally and baste with soy sauce during last five minutes of grilling. About two minutes before burgers are done, place buns cut side down on grill. Grill until lightly toasted. Serve on toasted buns and top with aioli and toppings. Serves four.

**Wine recommendation: Tassel Ridge 2011 Iowa Marquette Rosé**



## Shredded Beef Sliders with Iowa St. Croix BBQ Sauce

### Beef Slider Ingredients:

- 4 lbs chuck beef roast
- salt and pepper to taste
- cocktail buns

### Directions:

Season roast with salt and pepper liberally on all sides. Place roast in slow cooker and cook on low for approximately 8 hours. Shred beef and add Iowa St. Croix barbecue sauce. Serve on cocktail buns with additional Iowa St. Croix barbecue sauce. Makes 12 sandwiches.

### Iowa St. Croix Barbecue Sauce Ingredients:

- 1¼ cup Tassel Ridge Iowa St. Croix
- ½ cup beer
- ½ cup ketchup
- ¼ cup molasses
- 2 Tbsp soy sauce
- 1 Tbsp Dijon mustard
- 1 tsp chili powder
- 1 tsp kosher salt

### Directions:

Whisk all ingredients together and bring to a boil. Simmer on low for 30 minutes.

**Wine recommendation:**  
**Tassel Ridge 2008 Iowa St. Croix**



## Brats With American Dry Riesling

### Ingredients:

- 2 cups Tassel Ridge American Dry Riesling
- 1 whole onion, quartered
- 1 Tbsp whole peppercorns
- 8 brats
- 8 brat buns, toasted

### Directions:

Pour American Dry Riesling into sauce pan. Add brats, quartered onion, and whole peppercorns. Simmer approximately 20 minutes. Remove brats and brown on grill until internal temperature reaches 165°F. Serves 8.

**Wine recommendation:**  
**Tassel Ridge American Dry Riesling**



## French Dip Nouveau

**Ingredients:**

- 4–6 lbs rump roast
- 1 pkg onion soup mix
- 2 cans beef broth
- 6 oz Tassel Ridge *Iowa Nouveau*
- 6 oz water
- 2 tsp sugar
- ¼ tsp garlic powder

**Directions:**

Place rump roast in slow cooker. Mix all other ingredients together and pour over roast. Cook on low for 8 to 10 hours. Shred meat and serve on French bread or hoagie buns. Strain juice through cheese cloth to make au jus for dipping. Makes 16 to 24 sandwiches.

**Wine recommendation:** Tassel Ridge *Iowa Nouveau*.



## Grilled Chicken Tacos

**Ingredients:**

- 3 medium tomatoes, chopped
- ¼ cup lime juice
- 1 cup water
- 1 tsp salt
- 2 lbs skinless, boneless chicken thighs
- ½ cup chopped cilantro
- 2 Tbsp vegetable oil
- 1 tsp paprika
- 1 tsp dried parsley
- 1 pkg shredded cheddar cheese
- 1 jar salsa verde
- ½ cup chopped onion
- 2 avocados, diced
- 2 tomatoes, diced
- 12 corn tortillas, warmed

**Directions:**

In a blender, puree the tomatoes with the lime juice, water, and salt. Pour the puree into a large resealable plastic bag and add the chicken. Refrigerate overnight. Preheat grill. Remove chicken from marinade and pat dry. Brush with oil and sprinkle on paprika and parsley. Grill over moderate high heat, turning occasionally, until lightly charred and cooked thoroughly, about 15 minutes. Remove from grill and let stand ten minutes. During standing time, wrap tortillas in foil and warm on grill, flipping once. Cut the chicken into strips and serve with the warm tortillas, topped with the cheese, salsa verde, onions, avocados, tomatoes, and cilantro. Serves six.

**Wine recommendation:**  
Tassel Ridge  
*Oskyfizzante® White* or  
Tassel Ridge *Candlelight*

# 2012 Grape Harvest at Tassel Ridge Was Very Small

By Bob Wersen

The 2012 grape harvest at Tassel Ridge was disappointingly small. We grow eleven different cold climate grape varieties and harvest quantities were down across the board.

So, what happened? Here is a timeline for this season's grape growing events:

- Early March, the weather warms up unseasonably. By early April, buds on some varieties are well formed and are four to six weeks earlier than normal.
- April 10 and 11, 2012, we had frost events both nights with temperatures down to 25°F for about three hours each night. We experienced 90% primary bud loss on Marquette, LaCrescent, and significant damage to Edelweiss. Other grape varieties were not far enough along to be significantly damaged by the frost.
- Warmer than usual weather continues and vines bud and flower early.
- Veraison achieved in early July, about three weeks early.
- July is the hottest month in Iowa history with many days above 95°F for several hours.
- We start harvest on August 7, the earliest date in our short history (the previous earliest date was August 16).

Normally, we expect to harvest about 165 tons. We knew that the harvest would be lighter this year and in fact, based on a July 15 vineyard survey, we projected a harvest of 147 tons. But, the total harvest came in at just over 48 tons! We don't think the drought had much impact on us because we were drip irrigating three of our four vineyards but we do think the April frosts and the heat in July did have a significant impact. In general, berry size was smaller at harvest than usual but about normal when we did our July 15 survey. In addition, the berries did not juice as much as they have in the past. It may be that we irrigated enough (about four gallons per vine per week) to keep the vines going but not enough to provide sufficient water to the grapes themselves. It seems more likely that the heat



Foch grapes are almost ready for harvest.

photo by Jene Cain

and low humidity just sucked the moisture out of the vines leaving little for berry development.

From a quality perspective, we were much happier. Juice chemistries were the best we've ever seen with lower than normal Titratable Acidity, appropriate pH, and good sugars. And, most grape varieties yielded good aromatics and flavors.

So, we think we are going to be making less but better wine from this year's harvest. ■

# Tassel Ridge Winery Wins Awards in Three Competitions

By Bob Wersen

Tassel Ridge wines won medals in three competitions this summer.



Tassel Ridge Winery won two medals for its wines in the 2012 Indy International Competition in Indiana. This is a tough competition. 2600 different wines were submitted for the judges to consider.



**Gold**

American Pink Catawba



**Silver**

2011 Iowa Steuben

Tassel Ridge Winery won the following medals for its wine at the Cold Climate Wine Competition in the Twin Cities during the weekend of August 17–19, 2012. This competition allows ONLY wines made from cold climate grapes. The winning wines were:



**Silver**

2011 Iowa LaCrescent



**Bronze**

Blackberry Wine



**Bronze**

2011 Iowa Brianna

Tassel Ridge Winery won eight medals at the recent 2012 Mid-American Wine Competition in Ankeny. These wines are among our most popular and many are available at retailers all over Iowa.



**Gold**  
Oskyfizzante®  
Pink



**Silver**  
2011 Iowa  
Brianna



**Silver**  
2011 Iowa  
LaCrescent



**Silver**  
Iowa Prairie  
Snow®



**Silver**  
Star Spangled  
White®



**Bronze**  
2009 Iowa  
Marquette



**Bronze**  
2008 Iowa  
St. Croix



**Bronze**  
2011 Iowa  
Steuben



All Aboard the Gigantic...

for a **Gigantic** good time!

By Kari DeBruin

*When I received my page assignment for this edition of Simply Extraordinary, I was extraordinarily excited to find out that I was to attend and then simply share my experience of the Jest Murder Mystery Company's "Death of a Blackheart" murder mystery show and the always fantastic Tassel Ridge Winery dinner.*

**A**s the murder date loomed closer, I have to admit, I was a bit nervous about which role I would be assigned in the drama. You see, I'm much more comfortable behind the computer, rather than on 'stage.' However, my nerves were immediately calmed when I stepped

into the Tassel Ridge Winery tasting room and was greeted by a friendly maiden, in full costume. I watched as she mingled with the other guests and made her way through the crowd. While the guests were treated to a wine sampling, the fair maiden, Misty Rivers, made her rounds once again, only this

time she was discussing character roles with each guest. Gauging the outgoing from the shy, she smartly filled the cast.

I was given the role of Tawny, a mermaid. And, although I was apprehensive, I was assured that I was simply part of a chorus of mermaids



that swooned over Captain Jack

Blackheart. When the word 'Blackheart' was spoken, I, and the chorus of mermaids would have to simply utter some swooning sound of affection. Ok, I could handle that. Plus, if I forgot my part, it was written out for me on the back of my name tag!

My husband, who is even more uncomfortable on 'stage' than I am, was given the role of a pirate. Also relieved to find that he was part of a chorus, he would simply have to say "Argh!" every time the word 'pillage' was spoken. Now, we were both relieved! With nerves calmed, we decided to sample another flavor at the tasting bar and watch as the rest of the roles were dispersed to the mingling crowd.

Once the production was cast, we were seated at beautifully decorated tables and treated to a delicious first course

## Jest Mysteries

In 1999, a talented writer and actor decided to take his gifts and create a better, funnier murder mystery show. Drawing from his experience, Randy Manning developed a formula that "combined funnier actors, funnier writing and more audience participation." This blueprint led Manning to create Jest Murder Mysteries and the results were fantastic scripts, talented casts and sold out shows.

What began as a small murder mystery provider has grown into the largest in the St. Louis area and quite possibly in the United States—providing shows across the country including locations in St. Louis, Chicago, Kansas City, Des Moines, Boston, Providence, Los Angeles, Tampa, Memphis, Phoenix, Miami. They of course travel to other locations to perform for special parties, corporate events and much more.

Manning has written several different murder mystery shows—so variety is not a problem. Jest Mysteries offers:

A Fist Full of Hollers! (Western)

Clueless! (Traditional Mystery)

A Dickens of a Killing! (Holiday)

The Comic Book Killer! (Superheroes)

Muurder in Maaaybury! (Mayberry)

Bullets in the Bathtub! (1920's Gangster)

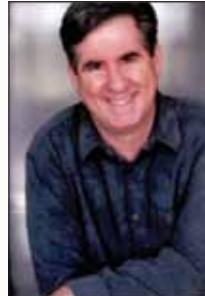
Death of a Blackheart! (Pirate)

The Christmas Killer! (Holiday)

The Haunted Hunter (Ghostly)



Jest Mysteries began performing at Tassel Ridge Winery about three years ago, performing nearly three shows per year. They are always entertaining, engaging and fun—a definite favorite of our guests. Two of Jest Mystery's actors have been performing the shows since Tassel Ridge began hosting these events. Actors Dan Chase and Carol Palmer both joke that they now consider Leighton, Iowa and Tassel Ridge Winery to be their home base.



Dan Chase is well known for both his directing and his performing—having done both in many locations around the Midwest over the last 35 years. In Death of a Blackheart! Chase performed the role of 3 different characters! He played Captain Obadiah Benjamin Tuse (aka Ob Tuse), Captain Jack Blackheart and the Crawdad hunter.



Carol Palmer is a triple threat, renowned for her abilities to sing, act and dance. She has performed on numerous stages in the Des Moines area and alongside her husband, Dan Chase in the Jest Murder Mysteries. Together, Carol and Dan have a 17 year old daughter, Madeline, who also loves to perform. In Death of a Blackheart! Palmer played the role of Misty Rivers.

For more information on Jest Mysteries, Randy Manning, Dan Chase and Carol Palmer, visit [www.tasselridge.com](http://www.tasselridge.com)

of romaine salad, an assortment of homemade breads, herbed butter, and one of my personal Tassel Ridge Winery favorites, *Candlelight*. As we munched our salads, we chatted with our tablemates...I was pleased to find out that I was not only seated with my pirate husband, but also Peter Pan and a table full of fellow mermaids! This night was getting better and better.

Soon, the Captain entered and we were off on our excursion aboard the Gigantic. Immediately, all of us were captivated by the Captain and maiden Misty Rivers. During the voyage we were engrossed in a brilliantly dynamic performance which was both well scripted and wonderfully improvisational. The performers never knew what the audience characters would do or say—creating an absolutely electric environment. And, even though we were robbed by Captain Jack Blackheart, we couldn't help but smile as this outrageously funny, interactive mystery kept us engaged, laughing and in anticipation of what was to come. As the story

*'And, even though  
we were robbed  
by Captain Jack  
Blackheart, we  
couldn't help  
but smile as this  
outrageously funny,  
interactive mystery  
kept us engaged,  
laughing and in  
anticipation of what  
was to come.'*



*Captain Jack Blackheart entertains his audience at Tassel Ridge Winery.*

contagious. The script was so smartly written and side-splittingly performed that even the death scene was hilarious.

With our bellies full, we worked together to try to solve the mystery, with the bravest of all characters completely ad-libbing their alibis to the audience. Once the murder was solved, quirky awards were given to the best actors of the evening and we said our goodbyes to our fellow cast-mates.

The murder mystery event was something in itself, but when matched with an absolutely delicious meal, it became a truly unique and wonderful experience. In between scenes, we were delighted by Chef Linda's delicious Caribbean inspired dinner of grilled jerk pork with tropical fruit salsa, Bahama vegetable medley and seasoned rice paired with a choice of Tassel Ridge *Iowa Edelweiss* or *Iowa White Blossom*. Later, our third course was the fantastic *Star Spangled White*® cake, paired of course, with Tassel Ridge *Star Spangled White*®. I overheard some of the "Lost Boys" and pirates talking about how they loved the tender pork while some of the mermaids and fair maidens at the next table raved about the deliciously moist cake.

While disembarking the Gigantic, my pirate and I had decided that we will be attending another Tassel Ridge Murder Mystery dinner. If you missed the boat on this one, don't worry, Jest mysteries will be back next year for more performances.

To learn more about Jest Mysteries and its actors, Dan Chase and Carol Palmer, make sure to check out our companion article. ■



# The Cheese Maker's Inn

Writing and Photography by Bob Wersen

After attending a dinner event at Tassel Ridge Winery, you may wish you'd planned to spend the night somewhere close to the Winery. Or, you might want to make a weekend experience of the event and spend some time exploring the countryside around the Winery.

One very interesting and comfortable place to stay is The Cheese Maker's Inn in Pella. The Cheese Maker's Inn is a Dutch-themed bed and breakfast located about 14 miles from Tassel Ridge Winery. It is owned by the Bandstra family who also own Frisian Farms, hand crafters of outstanding artisanal Gouda cheese.

The house was originally the Bandstra family home and was the center of a farming operation that spanned 400 acres. Most of the land was sold off



*One of the bedroom suites at The Cheese Maker's Inn.*

over the years. About ten years ago, the house was completely renovated and on the second floor, four rooms each with its own private bath were created. Each of these very comfortable rooms has its own distinct personality because it was decorated by a different member of the family.

Valerie Bandstra is the innkeeper of the Cheese Maker's Inn and she offers wine

and cheese flights as well as dinners on Saturday nights with advance reservations (minimum two dinners). The Inn is available for private parties, birthdays, anniversaries, and weddings. It is perfect for "girl's weekend" getaways. The location offers a country feel but since it is right at the edge of Pella, it is very convenient to the Vermeer Windmill, the Volksweg Bike Trail, and other tourist sites in Pella.

Consider booking a Tassel Ridge Winery murder mystery or other themed dinner and then stay at the Cheese Maker's Inn for the night. A wedge of Frisian Farms Gouda and a bottle of wine are the perfect nightcap.

Check out The Cheese Maker's Inn at [www.cheesemakersinn.com](http://www.cheesemakersinn.com) and call 641.628.1448 or 641.780.0524 for reservations. ■



## Give a Gift of Award-Winning Iowa Wine

### Entertain with Iowa Red Wine

- 2009 Iowa Marquette – dry red wine with well-integrated tannins; hints of cherry, blackberry, and spices on the palate; made from Marquette grapes; fermented and aged in new French oak; then aged in French, Eastern European, and American oak. \$25
- In the Dark – big, full-bodied, dry red wine with plum, dark cherry, light spices, and hints of vanilla nose; plum and dark cherry palate; light spices finish; made from St. Croix, Syrah, and Merlot grapes. \$20
- American Merlot – dry red wine with red and black fruit and oak nose; cherry and blackberry palate. \$20
- Zinfull Red – medium-bodied, dry red wine with blackberry jam, plum, and black pepper nose; raspberry, cherry, and spice palate; made from Zinfandel grapes. \$20
- American Syrah – dry red wine with light oak, plum, and baking spices nose; black raspberry, plum, baking spices, and white pepper palate. \$20
- 2008 Iowa St. Croix – dry red wine with pepper, plum, and black cherry nose; plum and black cherry palate; subtle oak and baking spices finish; made from St. Croix grapes. \$20
- Pizzeria & Pasta Too!® – very fruity, dry red wine with hints of plum and black cherry nose; plum palate; made from Sabrevois grapes. \$13
- 2012 Iowa Nouveau – light and fruity red wine; first wine of the season; best consumed soon after purchase. \$14 (*available November 14*)

### As a Gift or with Dinner, Tassel Ridge Dry Whites

- Iowa White Blossom – dry white wine with citrus, tropical fruit, including pineapple, nose; pineapple, nectarine, and white peach palate; hints of green apple finish; made from Edelweiss grapes. \$14
- American Chardonnay – dry white wine with tropical fruit and grapefruit nose; citrus and hints of apple palate; subtle oak and soft creamy vanilla finish. \$14
- American Dry Riesling – dry white wine with green apple, citrus, and peach nose; green apple, citrus, and melon palate. \$13

### Share Semi-sweet and Sweet Whites

- Candlelight – semi-sweet, light white wine with tropical fruit nose; citrus notes palate; crisp, clean finish; made from Chardonnay grapes. \$13
- 2009 Iowa Edelweiss – semi-sweet white wine with ripe pineapple nose; hints of mandarin orange, pear, and pineapple palate; made from Edelweiss grapes. \$14
- Prelude – semi-sweet white wine with citrus, pear, nectarine, banana, and tropical fruit notes; made from St. Pepin and Muscat grapes. \$15
- 2011 Iowa Brianna – sweet white wine with apricot, peach, kiwi, and star fruit nose; pear, apple, and apricot palate \$15
- 2011 Iowa LaCrescent – semi-sweet, white wine with tropical fruit, peach, pear, and grapefruit nose; tropical fruit, peach, and citrus palate; made from LaCrescent grapes. \$15
- Star Spangled White® – sweet white wine with pineapple, melon, and pear nose; candied pineapple and pear palate; made from Edelweiss grapes. \$11

## Tassel Ridge Samplers



### Try Cool Rosés & Sweet Reds with Spicy Dinners

**Tickled Pink** – semi-sweet rosé with strawberry, plum, and red currant nose; strawberry, citrus, plum, spice, and red currant palate; made from Zinfandel grapes. \$11

**2009 Iowa Fontenac Rosé** – light, fruity, semi-sweet wine with plum, cherry, raspberry, and white pepper nose; cherry and raspberry palate; made from Frontenac grapes. \$13

**American Pink Catawba** – semi-sweet, fruity rosé with pineapple and other tropical fruit aromas; green apple and citrus flavors; made from Catawba grapes. \$13

**Sweet Roxie Red®** – refreshing, sweet, fruity red wine with cherry and citrus nose; sweet cherry and candied fruits palate; made from Marquette and Muscat grapes. \$13

**2011 Iowa Steuben** – light, fruity, semi-sweet, easy-drinking style rosé; cherry and apple notes, hint of cinnamon nose; cherry and apple flavors palate; slightly spicy, tangy finish; made from Steuben grapes. \$14

**Candleglow® Red** – sweet red blend bursting with silky cherry and luscious raspberry aromas; made from St. Croix, Marquette, and Merlot grapes. \$14

**Red, White, & Blue®** – traditional, sweet Concord blend with strong grape flavors reminiscent of grape jelly. \$11

### Indulge with Dessert and Iced Wines

**Finalé Blackberry** – dessert wine with flavors reminiscent of blackberry jam. \$17

**Finalé Raspberry** – dessert wine with a rush of tart raspberry aroma and flavor. \$17

**Finalé Iowa Red** – dessert wine with black cherry, allspice, and black licorice nose; plum, black cherry, and black licorice palate. \$17

**Finalé Premier Red** – dessert wine with jammy flavors. \$17

**Chocolate Granfinalé™** – dessert wine with generous chocolate notes and a rich, warming finish. \$20

**Iowa Prairie Snow®** – sweet, iced wine with apple, pear, and nectarine nose; honey, apple, pear, and peach palate; made from grapes picked at the peak of perfection and frozen after harvest. \$29

### Try Something Fruity

**Blackberry Wine** – brimming with mellow berry flavors reminiscent of old fashion blackberry jam. \$14

**Cranberry Wine** – packs a tart cranberry punch with a smooth and sweet finish. \$14

### Celebrate with Something Fizzy

**Oskyfizzante® White** – semi-sweet, fruity, fizzy white wine with grapefruit, kiwi, and stony fruit nose; kiwi, peach, and citrus palate; made from Muscat grapes. \$14

**Oskyfizzante® Pink** – refreshing, sweet, fruity, fizzy wine with tropical fruit aromas, including pineapple and lychee; green apple and citrus on the palate. \$14

**Oskyfizzante® Cranberry** – fizzy wine that packs a tart cranberry punch with smooth and sweet finish. \$14 (*seasonal—available November 2*)



### Edelweiss Sampler: \$78.00

(2 bottles each)

Iowa White Blossom, 2009 Iowa Edelweiss, Star Spangled White®



### Iowa Wine Sampler: \$194.40

(2 bottles each)

2011 Iowa Brianna, Pizzeria & Pasta Too!®, 2008 Iowa St. Croix, 2009 Iowa Edelweiss, Iowa Prairie Snow®, Finalé Iowa Red

### Red Wine Sampler: 104.00

(1 bottle each)

2012 Iowa Nouveau, Pizzeria & Pasta Too!®, In the Dark, American Syrah, 2008 Iowa St. Croix, Finalé Premier Red

# Baskets make Memorable Gifts

Looking for a perfect, easy-to-give gift? Look no further than our selection of gift baskets. We've assembled Tassel Ridge® wines and complementary gift items into a variety of themed baskets. These are just a few—visit the winery to see the entire selection. (basket designs may vary)

## Wine & Pasta for Dinner

### Pizzeria & Pasta Too!®

Dry red wine with hints of plum and black cherry on the nose and plum on the palate

#### Stonewall Kitchen Roasted Garlic Basil Sauce

16 oz. jar

#### Vineyard Pasta

14 oz.

#### Colander

Gift basket and handy in the kitchen

\$43



## Red Wine Lover's

## Night in Tuscany

### In the Dark

Dry red wine with plum, dark cherry, light spices, and hints of vanilla, made from St. Croix, Syrah, and Merlot grapes

### Iowa St. Croix

Dry red wine with pepper, plum, and black cherry notes and subtle oak and baking spices finish

### Vinturi Aerator Bottle Coaster Drip Rings (2)

\$119



### Pizzeria & Pasta Too!®

Dry red wine with hints of plum and black cherry on the nose and plum on the palate

#### Tassel Ridge Winery Traditional Italian Dipping Oil

12 oz. jar

#### Stonewall Kitchen Roasted Garlic Basil Sauce

16 oz. jar

#### Gil's Gourmet Tiramisu Chocolate Caramels

3.5 oz. box

#### Vineyard Pasta

14 oz. box

\$59



Wine-a-Rita mixes turn wine into a fun frozen wine cocktail. The Wine and Wine-a-Rita baskets below make great hostess gifts!



## So Cosmo!

### American Dry Riesling

Dry white wine with green apple, citrus, and peach nose and green apple, citrus, and melon on the palate

### Wine-a-Rita CosmoRita Mix

Makes 12 6-oz. servings

\$36

## Think Pink!

### 2009 Iowa Frontenac Rosé

Semi-sweet, fruity wine with cherry and raspberry on the nose and palate

### Wine-a-Rita Wine Glacé

Makes 12 6-oz. servings

\$36



## Just Peachy!

### Oskyfizzante® White

Semi-sweet, fruity, fizzy white wine with grapefruit, kiwi, and stony fruit nose and kiwi, peach, and citrus on the palate

### Wine-a-Rita Peach Bellini Mix

Makes 12 6-oz. servings

\$37



## Super Señorita

### Candlelight

Semi-sweet, light white Chardonnay with tropical fruit nose and citrus notes on the palate

### Wine-a-Rita Señorita

Makes 12 6-oz. servings

\$36



# A Gift that Lasts all Year—A Harvest Club Membership

## 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 of any of the four wines in the three selections for 60 days after the Harvest Club Shipment
- Shipments include tasting notes, wine and food pairing recommendations, and/or recipes
- Members receive discounts on Tassel Ridge Winery events and/or invitations to special Harvest Club Member 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 Selections

The **On the Dry Side** selection is great for individuals who 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.



# Dress up Wine Gifts!

## Gift Crates

A gift of Tassel Ridge® Iowa wine delivered in an elegant wooden crate makes a long-lasting impression. Available in 12-bottle and 3-bottle sizes, you can mix the wines of your choice in either size crate. The 3-bottle crate can also be packed with two bottles of wine and two Tassel Ridge Winery logo wine glasses.

### 12-Bottle Gift Crate (crate alone)

**\$45.00**—Prices below include crate and wine with 10% case discount.

### 3-Bottle Gift Crate (crate alone) \$20.00—

Prices below include crate and wine.

### 2-Bottle Gift Crate (crate alone) \$20.00—

Prices below include crate, two bottles of wine, and two Tassel Ridge Winery logo wine glasses.



(12) Tickled Pink	\$163.80
(12) Red, White, & Blue®	\$163.80
(12) Blackberry	\$196.20.
(12) Zinfull Red	\$261.00

(3) Red, White, & Blue®	\$53.00
(3) Blackberry	\$62.00
(3) 2012 Iowa Nouveau	\$62.00
(3) In the Dark	\$80.00

(2) Tickled Pink, (2) wine glasses	\$52.00
(2) Red, White, & Blue®, (2) wine glasses	\$52.00
(2) 2012 Iowa Nouveau, (2) wine glasses	\$58.00
(2) In the Dark, (2) wine glasses	\$70.00

**Note:** Iowa Edelweiss, American Dry Riesling, Oskyfizzante® (all varieties), Finalé (all varieties), Chocolate Granfinale™, and Iowa Prairie Snow bottles do not fit in the 3-bottle or 12-bottle crates.

## Gift Bags

Sized to hold standard wine or champagne bottles, gift bags add a festive touch to your gift of wine. We can put a bottle of wine in a gift bag, package it in a single-bottle carton, and ship it within Iowa and to selected states for you. Give us your mailing list, and we'll do the rest!

**Taffeta**—green, gold, red \$6.75 (bag only) Visit the winery to see the entire gift bag selection.

## Order now!

### Tassel Ridge Winery

1681 220th Street  
Leighton, IA 50143

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

### Winery Hours:

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



### Purchasing Wine & Gifts:

Order wine and gifts by telephone at 641.672.WINE (9463). Tassel Ridge wines are also 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).

### Shipping Information:

We offer shipping within Iowa and to select states via UPS. Adult signature is required for receipt of wine. The price to ship one bottle of wine in Iowa is \$17–21, two bottles of wine is \$19–22, and the price to ship a 12-bottle case is \$27–30. The price to ship two bottles of wine elsewhere is \$16–22, and the price to ship a 12-bottle case is \$25–35. Normal delivery time is one day from the date of shipment to most Iowa addresses and an additional 2–4 days to other addresses in the US.

Give us a call, and we'll get your order on its way to you or your gift recipient.

# Tassel Ridge Winery Fall 2012 Events

## Friday, Saturday, & Sunday, November 2, 3, & 4

Oskyfizzante® Cranberry & Christmas Tree Wine Bottle Release Weekend

9:00 a.m.–6:00 p.m.—Friday

10:00 a.m.–6:00 p.m.—Saturday

12:00–6:00 p.m.—Sunday

Oskyfizzante® Cranberry and Tassel Ridge Christmas Tree Wine Bottles will be on sale beginning Friday, November 2, only at the Winery.

Oskyfizzante® Cranberry is a seasonal, fizzy wine that packs a tart cranberry punch with a smooth and sweet finish. Serve it as an aperitif. Pair it with traditional holiday foods or enjoy it as dessert. Oskyfizzante® Cranberry is great for holiday celebrations and toasts!

Two different wines are available in the Christmas Tree Bottles—*Cranberry Wine* in a frosted bottle and *Star Spangled White*® in a green bottle. These special bottles make festive gifts and are an elegant way to celebrate at holiday get-togethers.



Oskyfizzante® Cranberry and the Christmas Tree bottles are available ONLY at the Winery and quantities are limited. Get your bottles before they're gone!

## Thursday, November 15

2012 Iowa Nouveau Release Party with Van and Bonnie at Tassel Ridge Winery  
3:00–6:00 p.m.

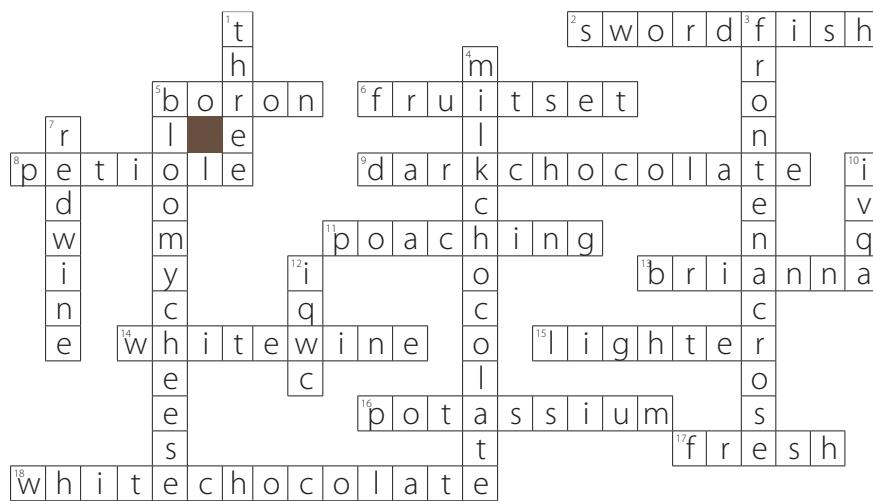
Nouveau, the first wine of the season, is traditionally released in France on the third Thursday in November. In keeping with that tradition, Tassel Ridge will be releasing our 2012 *Iowa Nouveau*, on Thursday, November 15. Join Van and Bonnie from WHO Radio at Tassel Ridge Winery for the celebration. We'll be serving brat bite samples along with tastes of the Tassel Ridge 2012 *Iowa Nouveau*.



Purchase a bottle of Tassel Ridge 2012 *Iowa Nouveau* and receive a complimentary limited-edition 2012 *Iowa Nouveau* Poster by Gin Lammert. Gin, who also created the 2011 *Iowa Nouveau* Poster, will be at the Winery to sign posters. Come meet the artist and get a signed poster!

The Tasting Room will be ready for the holidays and filled with ideas for wine and wine-related holiday gifts, and our staff will be happy to share suggestions for holiday wine and food pairings.

## Test Your Wine Knowledge—Summer 2012 Answers



1. Fish is usually paired with light bodied white and rosé wines. a. True
2. To qualify to use the Iowa Quality Wine Consortium seal, a wine must b. pass both a laboratory chemical analysis and a sensory evaluation.
3. All cheeses are best paired with dry white wines. b. False
4. Grapes growing in Iowa require regular annual applications of Nitrogen. b. False
5. The Tassel Ridge wines that best complement milk chocolate are d. Cranberry or Oskyfizzante® Pink
6. How do we determine if grapevines are getting proper amounts of nutrients? c. We take petiole samples about August 1 and have them analyzed.

# Tassel Ridge Winery Restaurant & Retail Locations

<b>Adel</b>	Kum & Go • 409 Kinick Dr.
<b>Albia</b>	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>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 Aunt Maude's • 547 Main St. Char's • 3100 S Duff Ave. Chocolaterie Stam • 230 Main St. Cyclone Liquors • 626 Lincoln Way Dahl's Foods • 3121 N Grand Ave. Fareway • 3619 Strange 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.
<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>Bedford</b>	Hy-Vee Food Store • 1604 Bent St.
<b>Belle Plaine</b>	Country Foods • 1206 7 <sup>th</sup> Ave.
<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.
<b>Brooklyn</b>	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>	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 Rd. NE Hy-Vee Food Store • 1843 Johnson Ave. NW 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.
<b>Centerville</b>	(cont.) 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. <b>Clive</b> Dahl's Foods • 8700 Hickman Rd. Dahl's Foods • 15500 Hickman Rd. Fareway Store • 10151 University Ave. Kum & Go • 15600 Hickman Rd. <b>Conrad</b> Something to Share • 127 N Main St. <b>Coon Rapids</b> Ribbons & Roses • 509 Main St. <b>Coralville</b> Hy-Vee Wine & Spirits • Lantern Park Plaza Target Store • 1441 Coral Ridge Ave. <b>Corning</b> Hy-Vee Food Store • 300 10 <sup>th</sup> St. <b>Corydon</b> Hy-Vee Food Store • 303 E Jefferson St. 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>Denison</b> Hy-Vee Wine & Spirits • 1426 Broadway <b>Des Moines</b> Chocolaterie Stam • 2814 Ingersoll Ave. Court Avenue Brewing Co. • 309 Court Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 <sup>rd</sup> St. Dahl's Foods • 3425 Ingersoll Ave. Dahl's Foods • 4343 Merle Hay Rd. Dahl's Foods • 4121 Fleur Dr. Des Moines Social Club • 1408 Locust Ave. Fareway Store • 100 E Euclid Ave. Fareway Store • 3000 SE 22 <sup>nd</sup> St. Gateway Market • 2002 Woodland Dr. Hy-Vee Drug Store • 4100 University Ave. Hy-Vee Food Store • 2540 E Euclid Ave. Hy-Vee Food Store • 3424 MLK Jr. Pkwy. Hy-Vee Food Store • 1107 Army Post Rd. Hy-Vee Wine & Spirits • 2310 Hubbell Ave. Hy-Vee Wine & Spirits • 3221 SE 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 3424 Martin Luther King Dr. Hy-Vee Wine & Spirits • 4605 Fleur Dr. Ingersoll Wine & Spirits • 3500 Ingersoll Ave. Last Stop Beverage Shop • 2839 E University Ave. 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 • 400 S Locust St.
<b>Dubuque</b>	(cont.) 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. <b>Dunlap</b> Wendts Pots & Pansies • 122 Iowa Ave. <b>Dyersville</b> Finest Grains • 365 16 <sup>th</sup> Ave. SE <b>Dysart</b> Custom Creations • 319 Main St. <b>Eagle Grove</b> Eagle Grove Greenhouse • 102 S Iowa Ave. <b>Eddyville</b> Eddyville Market & Deli • 121 Walnut St. <b>Eldora</b> Backwoods Gallery • 1282 Edgington Ave. <b>Elkader</b> Harvest Time • 129 N Main St. The Archive • 104 1 <sup>st</sup> St. NW POB 994 <b>Emmetsburg</b> Saxon'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. <b>Fairfield</b> Hy-Vee Wine & Spirits • 1300 W Burlington Ave. <b>Fayette</b> Touch of Elegance • 140 S Main St. <b>Fontanelle</b> Nodaway Valley Market • 304 4 <sup>th</sup> St. <b>Ft. Dodge</b> Hy-Vee Food Store • 115 South 29 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1511 2 <sup>nd</sup> Ave. Karen's Wine & Spirits • 328 2 <sup>nd</sup> Ave. S Party Productions • 1919 1 <sup>st</sup> 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>Glenwood</b> Newman's Thriftway • 900 S Locust St. <b>Gowrie</b> Jamboree Foods • 1119 Market St. <b>Grimes</b> Kum & Go • 1950 Princeton Dr. The Görtz Gallery • 408 1 <sup>st</sup> St. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B <b>Grinnell</b> Fareway Store • 1020 Spring St. Hy-Vee Food Store • 320 W St. South Kum & Go • 715 Lang Creek Dr. McNally's Foods • 1021 Main St. The Peppertree • 1014 3 <sup>rd</sup> Ave. <b>Grundy Center</b> Stylish Living • 612 E Ave. <b>Guttenberg</b> Produce Too • 1026 South 5th Ln. <b>Hampton</b> 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>Humboldt</b> Hy-Vee Wine & Spirits • 1011 13 <sup>th</sup> St. N Scatter Joy • 626 Sumner Ave. <b>Humeston</b> Widdledotties • 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 • 1111 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> Camp David • 119 Main St. Hy-Vee Wine & Spirits • 713 S Oak 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 Northglen Dr. Kum & Go • 6130 NW 86 <sup>th</sup> St.

# Tassel Ridge Winery Restaurant & Retail Locations

**Johnston (cont.)** Mojos • 6163 NW 86<sup>th</sup> St.

**Kalona** BP • 302 1<sup>st</sup> St. POB 653

**Keokuk** Hy-Vee Food Store • 3111 Main St.

**Keota** Wooden Wheel Vineyards • 1179 Hwy. 92

**Knoxville** Fareway Store • 1308 S. Lincoln St.

Founders • 113 E Main 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 2<sup>nd</sup> St.

**Lake Mills** Main Attractions • 221 W Main St.

**Lake View** Wooden Oar General Mercantile • 313 Main St.

**Lamoni** Hy-Vee Food Store • 720 E Main St.

**LaPorte City** The Olde Kountry Kottage • 212 Main St.

**Laurens** Heart N Home • 140 N 3<sup>rd</sup> St.

**Lawler** Bucky's • 603 Hwy 24 East

**Le Claire** Grasshoppers • 208 N Cody Rd.

**Le Mars** Cork It • 769 Prospect St.

Hy-Vee Wine & Spirits • 1201 12<sup>th</sup> Ave. SW

**Logan** 6 Pack & A Rib Rack • 308 East 7<sup>th</sup> St.

Beaver Hut Pub • 307 E 7th St.

Logan Country Store • 121 W 7<sup>th</sup> St.

**Lone Tree** BP • 122 E Devoe 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.

**Manning** Main Street Liquor • 316 Main St.

**Mapleton** Mapleton Greenhouse • 602 Main St.

**Marengo** Big G's • 310 W Dillon St.

Cornerstone Apothecary • 1099 Court Ave.

**Marion** Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E

**Marshalltown** Designz by Dawn • 35 W State St.

Fareway Store • 102 West Anson St.

Hy-Vee Drugstore • 1706 S Center St.

Hy-Vee Wine & Spirits • 802 S Center St.

**Mason City** Hy-Vee Drug Store • 875 4<sup>th</sup> St. SW

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

**Melcher** City Floral • 104 SE A St.

**Milford** Okoboji Avenue Liquor Inc. • 1610 Okoboji Ave.

**Missouri Valley** C & K Country Store • 614 E Erie St.

Foodland Supermarket • 407 W Huron St.

**Monroe** Monroe Liquor • 105 W Sherman St.

**Montezuma** Super Valu • 201 S Front St.

**Monticello** Brier Rose Boutique • 408 E 1<sup>st</sup> St.

Great Pastimes • 228 N Main St.

**Moravia** Honey Creek Resort Gift Shop • 12633 Resort Dr.

Louie's Lakeside • 21646 Marina Pl.

Rathbun Lakeshore Grille • 12633 Resort Dr.

Rathbun Marina • 21646 Marina Pl.

**Mount Ayr** Hy-Vee Wine & Spirits • 402 Hayes St.

**Mt. Pleasant** Hy-Vee Drugstore • 129 S Jefferson St.

Hy-Vee Wine & Spirits • 1700 E Washington St.

Main Street Frame & Art • 107 N Main St.

**Muscatine** Fareway Store • 2100 Cedar Plaza Dr.

Hy-Vee Food Store • 2400 Second Ave.

Hy-Vee Wine & Spirits • 522 Mulberry Ave.

**Nevada** 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

**New Sharon** East Market Grocery • 114 E Market St.

**Newton** Beckman Gallery • 118 N. 2<sup>nd</sup> Ave.

Fareway Food Store • 120 N 3<sup>rd</sup> Ave. E.

Hy-Vee Wine & Spirits • 1501 1<sup>st</sup> Ave. E, # 124

Newton KOA • 1601 E. 36<sup>th</sup> St.

**Newton (cont.)** Pit Stop Liquor • 1324 1<sup>st</sup> Ave.

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 11<sup>th</sup> St.

**Orange City** Woudstra Meat Market & Locker • 117 Central Ave. NE

**Osage** Osage Kwik Serve • 115 Main St.

**Osceola** Fareway Food Store • 215 S Main St.

The Harvest Barn • 2721 US Hwy. 34

Hy-Vee Food Store • 510 W McLane St.

**Oskaloosa** 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

**Ottumwa** Fareway Food Store • 1325 Albia Rd.

Hy-Vee Drug Town • 1140 N Jefferson St.

Hy-Vee Food Store • 2453 N Court St.

Hy-Vee Wine & Spirits • 1025 N Quincy Ave.

Kum & Go • 2508 N Court St.

Quick Shop Liquor • 405 S Madison Ave.

Roe's Restaurant • 221 N Wapello St.

The Legend • 345 Richmond Ave.

**Panora** Hometown Foods • 601 E Main

**Parkersburg** Brother's Market • 707 Hwy 57

**Pella** 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 St.

Fareway Store • 2010 Washington St.

Hy-Vee Wine & Spirits • 512 E Oskaloosa St.

Kum & Go • 744 Washington St.

**Perry** Hy-Vee Food Store • 1215 141<sup>st</sup> St.

**Pleasant Hill** Hy-Vee Food Store • 4815 Maple Dr.

Kum & Go • 5970 Morning Star Ct.

**Prairie City** Prairie City Foods • 120 E Jefferson St.

**Red Oak** Hy-Vee Wine & Spirits • 1605 Broadway St.

**Riverside** Riverside Travel Mart • 3070 Hwy. 22 E

**Rock Valley** Interior Motives by Val • 2714 14<sup>th</sup> St.

**Rockwell City** Jubilee Foods • 319 Court St.

**Sac City** Sac Liquor Store • 619 E Main St.

**Schleswig** Schleswig Spirits • 108 2<sup>nd</sup> St.

**Sergeant Bluff** Helle Hometown Variety • 300 First St.

**Sheldon** Hy-Vee Food Store • 115 N 5<sup>th</sup> Ave.

**Shellsburg** Devine Decadents • 107 Pearl St.

**Shenadoah** Hy-Vee Food Store • 500 S Fremont St.

**Shueyville** The Secret Cellar • 1202 Curtis Bridge Rd.

**Sigourney** TNT Liquor • 110 S Main St.

**Sioux Center** Fareway • 115 1<sup>st</sup> Ave. NW

**Sioux City** Charlie's Wine & Spirits • 507 W 19th St.

Get Funky Gifts & More • 4295 1/2 Sergeant Rd.

Hy-Vee Food Store • 2827 Hamilton Blvd.

Hy-Vee Food Store • 3301 Gordon Dr.

Hy-Vee Food Store • 4500 Sergeant Rd.

Target • 5775 Sunnybrook Dr.

**Spencer** The Hen House • 403 Grand Ave.

Hy-Vee Food Store • 819 Grand Ave.

**St. Ansgar** Thymeless Treasures • 108 S Washington St.

**State Center** Remarkable Rose Floral • 122 W Main St.

**Storm Lake** Al's Liquors • 215 W Milwaukee St.

Elements • 1701 W Milwaukee Ave.

Hy-Vee Food Store • 1250 Lake Ave.

**Stratford** Stratford Food Center • 829 Shakespeare Ave.

**Sully** Casey's Store West • 807 1<sup>st</sup> St.

**Sutherland** Menagerie • 114 W 2<sup>nd</sup> St.

**Tama** Twin Town Liquor • 104 W Hwy 30

**Toledo** Fareway Food Store • S County Line Rd.

**Trenor** Pickle Barrel Market • 2 N Eyberg Ave.

**Urbandale** Fareway Food Store • 8450 Meredith Dr.

Hy-Vee Wine & Spirits • 8601 Douglas Ave.

Kum & Go • 12041 Douglas Pkwy.

Super Target • 11148 Plum Dr.

Urban Liquor • 6401 Douglas Ave., Suite A

**Van Horn** Cornerstone Apothecary • 122 Main St.

**Vincent** Mrs. T's Mercantile • 100 Arthur St.

**Vinton** L'Marie Boutique • 915 W 4<sup>th</sup> St.

**Walnut** Antique City Amoco • 2101 Antique City Dr.

**Wapello** Jack & Jill • 503 Hwy 61 S

**Washington** Fareway Store • 301 N. Marion Ave.

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.

**Waterloo** Fareway Store • 40 San Marnan Dr.

Hy-Vee Wine & Spirits • 2126 Kimball Ave.

Hy-Vee Wine & Spirits • 2181 Logan Ave.

Hy-Vee Wine & Spirits • 2834 Ansborough Ave.

Super Target • 1501 E San Marnan Dr.

**Waukee** Kum & Go • 350 SE University Ave.

Rube's Steakhouse • 3309 Ute Ave.

**Waukon** Waukon Greenhouse • 27 Spring Ave.

**Waverly** Hy-Vee Wine & Spirits • 1311 4<sup>th</sup> St. SW

**Webster City** Fareway • 942 2<sup>nd</sup> St.

Lena's Liquor • 1544 Superior St.

Romancing the Home • 707 2<sup>nd</sup> St.

**Wellman** Freeman Foods • 268 8<sup>th</sup> Ave.

**W. Des Moines** Biaggi's Ristorante Italiano • 5990 University Ave.

Dahl's Foods • 1208 Prospect Ave.

Dahl's Foods • 5003 EP True Pkwy.

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.

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.

Target Store • 1800 Valley West Dr.

Two Rivers Grille • 1250 Jordan Creek Pkwy.

Wines of Iowa • 411 Railroad Pl.

**West Point** Corner Tap • 300 4<sup>th</sup> St.

Brad's Pad • 210 8<sup>th</sup> St.

**West Union** Old Mill Floral • 311 N Pine St.

**Williamsburg** Kum & Go • 2177 M Ave.

**Windsor Heights** Hy-Vee Wine & Spirits • 7101 University Ave.

Wine & Spirits Gallery • 7690 Hickman Rd.

# Oskaloosa Fareway

The Oskaloosa Fareway Store may be best known for its great full-service meat department and fresh produce, but it also offers a fine selection of Iowa wines and spirits. Wine and Spirits manager, Nathan Nelson, has stocked the shelves of the Oskaloosa Fareway with a great variety, including Tassel Ridge wines. Located on an end cap in the produce section, you will find many of our customer favorites including *Red, White, & Blue*<sup>®</sup>, *Tickled Pink*, and *Iowa Edelweiss*. If you have a different favorite, don't worry, Fareway offers many of our other varieties too! Also present is a fun assortment of the Wine-a-Rita mixes that we use in our tasting room to create delicious icy wine drinks. The recipes are right on the box, so you will know which bottle of Tassel Ridge wine to take home when making your favorite wine-a-rita!

So, the next time you are making out your Fareway grocery list, don't forget to include your favorite Tassel Ridge wines. The Oskaloosa Fareway is located at 311 3rd Avenue West. Hours are Monday through Saturday 8 a.m. to 9 p.m.; closed on Sundays. If you would like more information, please call 641.673.7288. ■



## Get Funky Gifts & More

Get Funky Gifts & More is a fun, unique store nestled in the Regency Plaza Shopping Center in Sioux City, Iowa. Perfectly located next to Fareway and across from Red Lobster, this store has something for everyone. There are gift items for children, teens, men and women. Wendy Wright started the store in 2010 out of frustration...she never seemed to be able to find the unique, perfect gift items she was looking for...so, she decided to find them herself and offer them to others. She offers a unique variety of inventory, which changes weekly. Items consist of toys, games, jewelry, purses, handbags, novelty items, food items, wine glasses and wine. Tassel Ridge wines are among the wines that are offered, and have been a favorite since June of 2011. Some of the customers' favorites are *Red, White, & Blue*<sup>®</sup>, *Pink Catawba*, and *Star Spangled White*<sup>®</sup>. *Pink Catawba* is Wendy's favorite as well.



If you are looking for fun, unique items and great wines, visit Get Funky Gifts & More, at 4273 Sergeant Road, in Sioux City, Iowa. For more information, call 712.224.3760 or visit [www.getfunkygifts.com](http://www.getfunkygifts.com). Hours are Monday through Saturday 11 a.m. to 7 p.m.; Saturday 10 a.m. to 5 p.m. ■

# Simply Quizzical

**1. An acre of cold climate grapes should yield how many tons of grapes?**

- a. 10
- b. 1
- c. 3
- d. a fraction of a ton

**2. The 2012 harvest of cold climate grapes will be known for:**

- a. very high yields
- b. very low harvest and variable grape quality
- c. harvest about average in tonnage
- d. very late harvest

**3. Which of these grapes is a cold climate red grape?**

- |                       |            |
|-----------------------|------------|
| a. St. Croix          | b. Merlot  |
| c. Cabernet Sauvignon | d. Fermint |

**4. Which of these grapes is a cold climate white grape?**

- |               |               |
|---------------|---------------|
| a. Airen      | b. Riesling   |
| c. Chardonnay | d. LaCrescent |

**5. Which two of these cold climate grape varieties does Tassel Ridge have the most acres planted?**

- |              |              |
|--------------|--------------|
| a. Edelweiss | b. Sabrevois |
| c. Marquette | d. St. Pepin |

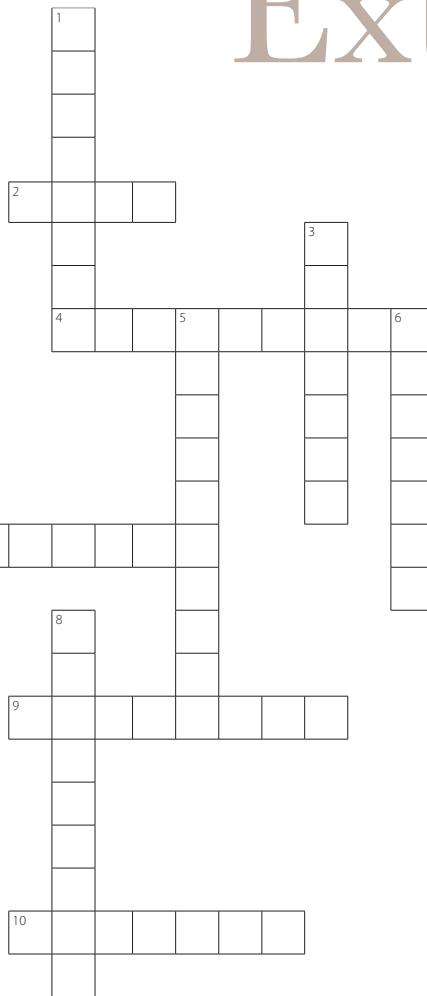
**6. Tassel Ridge grows two varieties that are not cold climate grapes. One is a French American hybrid and the other is a Labrusca. Which are they?**

- |              |              |
|--------------|--------------|
| a. Foch      | b. La Crosse |
| c. Frontenac | d. Steuben   |

## The Extraordinary Crossword

C R O S S W O R D

Grape varieties growing at Tassel Ridge Winery



### Across

- 2 the family name of a World War I French General of the Armies and a grape that makes a red wine
- 4 an alpine flower found in Austria and Switzerland and a grape that makes a white wine
- 7 a village in the Canadian province of Quebec and a grape that makes a light red wine
- 9 a 17th Century Governor of French Canada, a grape developed at the University of Minnesota, and a grape that makes a red wine
- 10 An American Revolutionary War general of German birth, a Labrusca grape that makes a spicy pink wine

### Down

- 1 also name of town in Southwestern Wisconsin and a grape that makes a white wine
- 3 popular girl's name and a grape that makes a white wine
- 5 also name of town in Southeastern Minnesota and a grape that makes a white wine
- 6 an island in the US Virgin Islands; also a tributary of the Mississippi River that forms part of the boundary between Minnesota and Wisconsin, and a grape that makes a red wine
- 7 a grape that makes a Riesling-like white wine, a lake in the Mississippi River between Minnesota and Wisconsin
- 8 a town in Northeastern Iowa, a 17th Century French explorer, and a grape that makes a red wine

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.



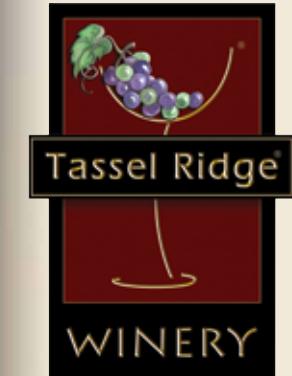
**Tassel Ridge Winery**  
1681 220th St.  
Leighton, IA 50143



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<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®**