

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Summer 2011



LOOK!
The Tassel Ridge
Events Program
is now Inside.
See Pg. 21

Visit Tassel Ridge Winery and Vineyards



Ride the Grapemobile through the vineyards and learn about grape growing.

Tour the winery and learn about wine-making from crush through fermentation to bottling.

Taste award-winning wines ranging from dry to sweet including fizzy, fruit, dessert, and an iced wine.

Picnic on the terrace or spacious lawn and enjoy the views of the vineyards and picturesque farmland.

Shop for local cheese, chocolate, dipping oils, bread, wine-related items and accessories, and more . . .

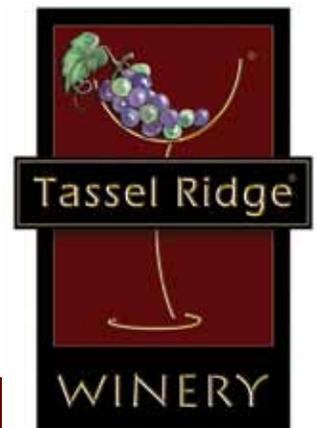
Visit www.tasselridge.com to see a schedule of special wine and food pairing events.



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

641.672.WINE (9463)
www.tasselridge.com

Winery Tours and Tasting:
Monday–Friday, 9 a.m.–6 p.m.
Saturday, 10 a.m.–6 p.m.
Sunday, Noon–6 p.m.



Tassel Ridge Winery...Simply Extraordinary™



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Meet the Tassel Ridge Team



Stevie Nelson is a Sales Representative for the Greater Des Moines Metro area and surrounding counties. She began part time in the Tasting Room in 2008 and moved into her current position in 2009.

Stevie provides Tassel Ridge Winery wines to our existing retailers and

Stevie Nelson

provides individualized customer service. She works to acquire new retailers and participates in various wine tasting events and wine club functions. In addition to her role as a Sales Representative, Stevie serves on the Tassel Ridge Strategic Planning Team, the Winery Production Planning Team and the Ambassador Selection Committee.

Stevie is passionate about wine and the magic of proper wine and food pairings. She enjoys teaching others through our Wine Club. Stevie is continuing to study for the Certified Specialist of Wine certification.

Stevie's favorite Tassel Ridge wine is *In the Dark*. Referring to it as her "book wine," she says that it is the ultimate pairing with a good book, her two cats and her favorite chair. Her favorite food and wine pairings are *Oskyzfizzante® Pink* with Hot Molten Lava Cake and *Iowa LaCrescent* with Key Lime or Meyer Lemon tarts.

Prior to coming to Tassel Ridge Winery, Stevie served in US Air Force as an Air Traffic Controller. She discovered her passion for wine while stationed in Germany. She enjoyed traveling throughout Europe—visiting as many wineries and vineyards as possible in each country.



Anne Hafar is part of our Tasting Room Staff. She supports and executes the winery's philosophy of delighting customers through tours, wine education, and guides the customer through the process of determining his/her own taste profile, through wine tasting activities. Anne provides an

Anne Hafar

overall great experience for our customers.

While growing up in California, Anne joined her father and brother on trips to Napa Valley. These experiences fueled her passion for wine and she began to explore the "how" and the "why" of winemaking. Anne has taken classes and has read several books on the subject. Through her efforts, she has acquired a thorough knowledge of the winery and its wines.

Anne enjoys meeting the customers, finding out where they are from, and discussing wine. Her favorite Tassel Ridge wine is *Prelude*. She calls it

her "sitting on the patio with friends watching the sun go down" wine. Her favorite Wine-A-Rita is the Berry Pom-A-Rita.

She also enjoys the hustle and bustle of harvest and sharing the experience with our guests, particularly by serving the actual grapes that are being processed. Anne especially enjoys the tour buses. She says that the people are always fun and they always leave happy.

Anne has lived in Oskaloosa, IA for the last 21 years. Before joining the Tasting Room Staff at Tassel Ridge Winery, she managed a local motel for 8 years.

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

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Hot summer days make cold beverages especially popular. And who could have guessed that wine would be the major ingredient in some great cool summer beverages? Our lead article beginning on page 4 tells all!

Warm weather also traditionally heralds the arrival of grilling season. Our article beginning on page 17 about pairing grilled foods with Tassel Ridge wines provides a guide to selecting the perfect

wine to complement the most commonly grilled meats. We've even included a recipe for a barbecue sauce made with our *Iowa St. Croix* wine.

Tassel Ridge Winery recently celebrated the fifth anniversary of its opening to the public. Thanks to you, we've come a long way in five years, and we look forward to a future filled with opportunities to bring you wines based on grapes we grow in our vineyards.

One issue that is essential to making the best wines possible from our cold climate grapes is to know WHEN we should harvest. The conventional wisdom that we should let fruit hang and wait for acid levels to drop and sugar levels to rise just doesn't work well with the varieties we grow here. So, when is our fruit at its best? The article beginning on page 8 addresses research underway at Iowa State University that is intended to help us determine the optimum time to harvest.

Our summer events program starts on page 21. Check it out for information on dinners, tours, artist exhibitions, and other fun activities at the Winery.

Finally, if you want to be certain of receiving your own personal copy of *Simply Extraordinary* in the future, please fill out the enclosed card. If you visit Tassel Ridge Winery and present the completed card, we will give you a nice gift in return.

Best regards,

Bob Wersen, CSW
Tassel Ridge Winery Founder and Owner



Hot days, Cool Drinks

By Kari DeBruin

It's summer time... which means it's time to make sensational summer drinks! We have some *Simply Extraordinary* recipes for you to enjoy during the hot days of summer. These fun, easy to make, frozen wine drinks are guaranteed to cool you down. Whether you want to sit back and relax on your deck, entertain a few guests or host a full-blown Mexican fiesta, we have the wine and mixes you need!

There are five different Wine-A-Rita drinks that we create at Tassel Ridge Winery; all of which are made with our Tassel Ridge wines and Wine-A-Rita mixes, sold by Wine Glacé. The recipes are very simple and require just one bottle of wine, one box of mix, some ice and a blender.

With the recipes on the box, you will find these drinks are as simple as they are tasty. You can put the equal parts of wine and mix directly into the blender; however, we recommend combining the ingredients in a pitcher or shaker first. Doing so allows the mix to dissolve—avoiding a grainy and course Wine-A-Rita. Once the mix is dissolved, pour it into the blender, add ice, and blend until it reaches your desired consistency. Remember to start with less ice—you can always add more! Next, pour the finished Wine-A-Rita in a glass and garnish. One full bag of mix and one bottle of wine will provide twenty-four, six ounce servings of Wine-A-Ritas. You can adapt the recipe to serve a grand party or a party of one.

Now that you know how simple these drinks are to make, you won't want to let summer pass you by without trying these simply extraordinary summer sippers!

Wine Glacé



The Wine Glacé is the perfect thirst-quenching frozen drink. This berry flavored mix is the “first born” and name sake of the company. The light purple and red colored drink pairs well with a variety of our wines.

For a light flavor, mix Wine Glacé with our *Tickled Pink* or our *Iowa Frontenac Rosé*. Or, for the true sweet tooth, mix it

with our *Red, White, & Blue*[®]. The cherry and plum flavors of Wine Glacé pair well with appetizers, light picnic foods, and cheese and crackers. They can also be served to cool down the zing of spicy wings or to enhance burgers off the grill. Top off this fun drink with a strawberry or cherry garnish.

Peach Bellini



It's well known that the famous Harry's Bar in Venice gets the glory for creating the Bellini, but now you get the joy of mixing and tasting this delicious crowd favorite!

Similar to a true champagne infused Italian Bellini, this very peachy drink is a hit when served with our bubbly, *Oskyfizzante*[®] *White*.

A peach garnish enhances the peachy pink colors of this sweet and tart drink. The Peach Bellini pairs well with light snacks.

Cosmorita

You don't have to be fighting the crowds or the streets of Manhattan to enjoy this version of the Big Apple's classic Cosmo. This frozen cocktail is best paired with *Candlelight* for a sweet flavor, or if you prefer, our *American Dry Riesling*.



This bright pink drink can be adorned with cranberries, raspberries, apples, or a lemon or lime twist. Try serving it in a Martini glass for a real Cosmo feel.

The cranberry and apple flavors of the Cosmorita complement grilled chicken, picnic fare, or crunchy salty snacks.

Señorita

This bright green drink will have you saying 'hola' to a new favorite. The citrusy crowd pleaser is a fantastic blend of margarita and wine.



Lightened by the taste of *Candlelight*, this delicious recipe will give you a taste of Mexico without the sunburn! The citrus lime flavor and color looks beautiful served in a sugar rimmed margarita or martini glass. Garnish with a slice of lime to really dress it up! Serve the Señorita with chips and salsa, Mexican or Creole dishes.

Berry Pom-A-Rita

This light pink drink is the newest mix from Wine Glacé.

Pair it with *American Pink Catawba* or *Sweet Roxy Red*[™] for a healthy surge of pomegranate and blueberry flavors.



Garnish with blueberries or raspberries, and this sweet and tart drink not only gives you a hearty dose of antioxidants, it will tickle your taste buds with its cotton candy sweetness!

We invite you to try one or all of these sensational summer sippers. All you need is your choice of Tassel Ridge wine, Wine-A-Rita mix, some ice and a blender! With five flavors to choose from, we know you will find your perfect summer drink! Whether you're relaxing alone or hosting a party, there are plenty of flavors and recipes to enjoy. You can dress them up, dress them down, serve them with food or serve them alone. These simple recipes + simple ingredients = simply extraordinary summer drinks. ■



Sangria

is a
Crowd Pleaser
on Hot Summer Days

Sangria is a wine-based beverage that is especially popular on hot summer days. It usually works beautifully with enchiladas, tacos, burritos, and other Mexican dishes or it can be served alone as a delicious beverage.

We include three sangria recipes here. The first is based on a rosé or blush wine. The second uses a white wine. And, the third includes a red wine. Try all three of the recipes and decide which you like the best! Or, organize a party, make all three sangria recipes, and have a taste-off!

Blush Sangria Featuring Tassel Ridge *Tickled Pink*

Ingredients:

1 Bottle Tassel Ridge *Tickled Pink*
¼ cup brandy
2 Tablespoons raspberry liqueur
¼ cup simple syrup,
or more if needed
1½ cups raspberries
1½ cups quartered strawberries
1 sliced lemon
1½ cups seltzer

Directions:

Combine all liquid ingredients except for seltzer. Stir well. Add fruit and chill for at least one hour before serving. Add seltzer just before serving.

Simple Syrup:

Combine equal parts sugar and water in sauce pan. Cook over low heat until clear, then boil for one minute. Cool before adding to Sangria.

White Peach Sangria Featuring Tassel Ridge *Candlelight*

Ingredients:

1 Bottle Tassel Ridge *Candlelight*
¼ cup brandy
¼ cup Triple Sec
¼ cup simple syrup, or more if needed
1 15-oz. can peaches (100% juice),
pureed until smooth
1 sliced orange
2 sliced green apples
1 sliced lemon
2 peaches (pitted and sliced thin)
1½ cups seltzer

Directions:

Combine all liquid ingredients except for seltzer. Stir well. Add fruit and chill for at least one hour before serving. Add seltzer just before serving.

Simple Syrup:

Combine equal parts sugar and water in sauce pan. Cook over low heat until clear, then boil for one minute. Cool before adding to Sangria.

Red Sangria Featuring Tassel Ridge *2010 Iowa Nouveau*

Ingredients:

1 Bottle Tassel Ridge
2010 Iowa Nouveau
¼ cup brandy
¼ cup Triple Sec
¼ cup simple syrup,
or more if needed
2 sliced oranges
1 sliced green apple
1½ cups seltzer

Directions:

Combine all liquid ingredients except for seltzer. Stir well. Add fruit and chill for at least one hour before serving. Add seltzer just before serving.

Simple Syrup:

Combine equal parts sugar and water in sauce pan. Cook over low heat until clear, then boil for one minute. Cool before adding to Sangria.



◀ **Woozies**

Keep your wine cool on a hot summer day.
(\$10-12 each)



▶ **Picnic Stix** for glasses and bottles (\$14 each)



◀ **Customized Wine Gift Baskets**
(from \$30)

Winery Gift Shop Ideas for *Summer*



▶ **Tassel Ridge logo T-shirt and bottle**
(\$20)



▶ **Wine-A-Rita Mixes**
Refreshing summer drinks
(\$11 each)



▶ **Insulated Picnic Basket** (\$80)
◀ **Insulated Picnic Back Pack** (\$40)



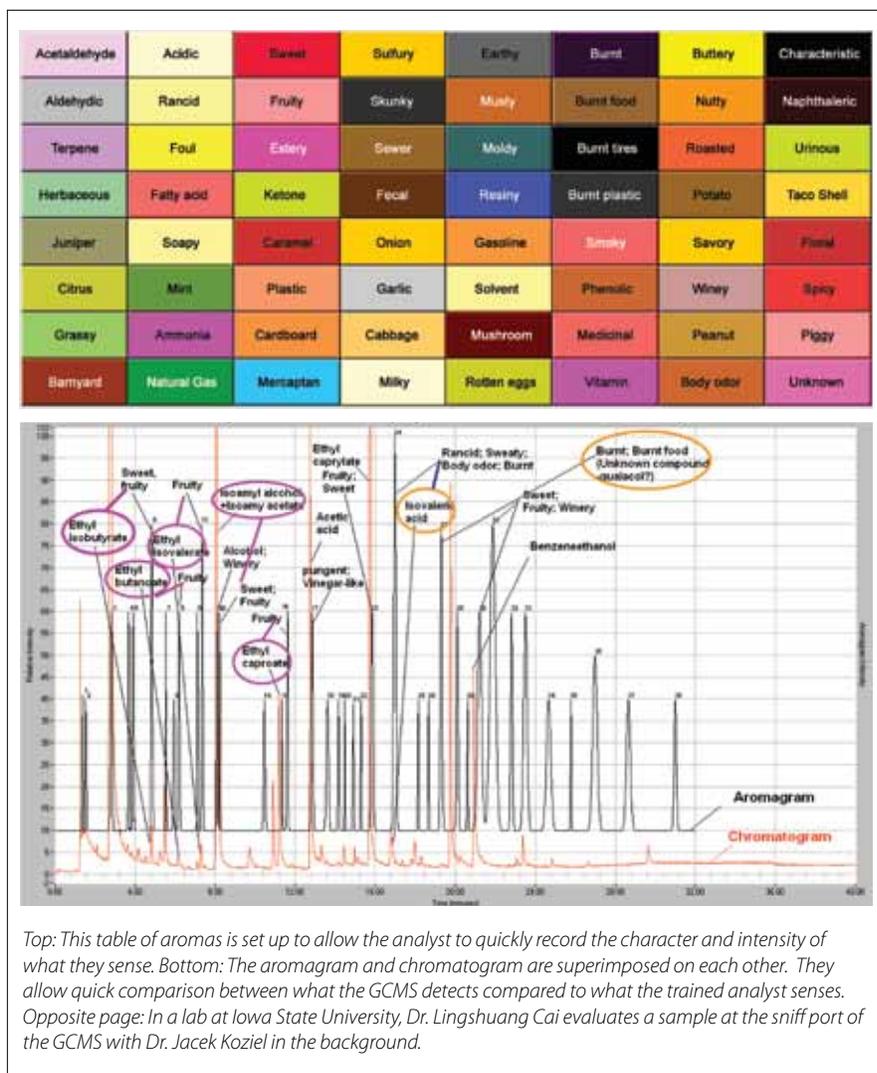


Securing A Sweet Harvest

By Kari DeBruin
Photos by Hannah Pothoven

Harvesting grapes is an essential step in the process of winemaking. The timing of harvest is determined by the ripeness of the grape. Ripeness is typically measured by the sugar and acid within the grape with respect to the type of wine the winemaker is producing. Cold climate grape varieties frequently tend to produce low amounts of sugar while producing lots of acid. The traditional method for dealing with low sugar and high acid is to let the grapes hang on the vine for a longer period of time, allowing sugar to accumulate and acid levels to fall. While this works with *Vitis Vinifera* varieties that are grown in California, we are learning that the grapes here in Iowa, “shut down” after they become physiologically ripe. This means that the sugar does not increase, nor do the acids drop. Therefore, if we can’t rely on sugar to define ripeness, what are we to do?

Iowa winemakers have an invaluable resource right here in Iowa. Iowa State University, located in Ames, Iowa, started a Midwest Grape & Wine Industry Institute in September 2006. This one-of-a kind institute is a direct result of Iowa’s growing grape and wine industry. Dr. Murli Dharmadhikari is the director of the Institute. One of his goals is to conduct research in enology, the science of wine and wine making. An area in which he and his team are concentrating is in the area of ripeness research. This research provides Iowa wineries help in determining peak



ripeness by testing the chemical and aromatic compounds of wines. Each wine and therefore, each grape variety, has its own chemical and aromatic fingerprint; utilizing the Iowa State wine lab helps identify the “good” and the “bad” compounds that may be throwing off the taste or smell of a wine. The chemical analysis helps the winemaker look at the process of winemaking

(harvest time, sugar, fermentation cycle, etc.) in a more holistic way.

Although most labs can provide a chemical analysis, the Iowa State lab conducts both a chemical and a sensory analysis using a GCMS machine (Gas Chromatograph, Mass Spectrometer)

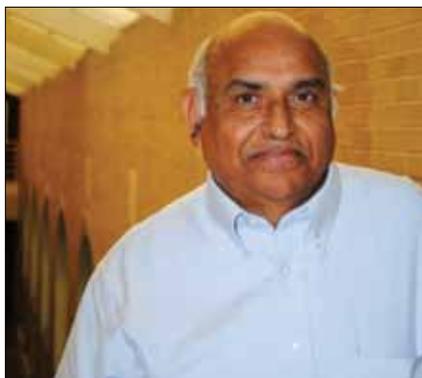
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and sniff port. This machine simultaneously detects chemicals and aromas. First a sample is extracted. The Iowa State lab uses a solid-phase micro extraction, or SPME, sample technique which uses a fiber polymer material that absorbs the aromatic gases from the headspace of the sample. The headspace is the air between the wine and the top of the container. The sample is then inserted into the GCMS. A visual automated analysis of wine headspace gases is evaluated and charted as each compound is represented and contributed to the aroma. A trained analyst uses the sniff port to document and categorize the aromatic experiences. This research provides the classic chemical analysis of separating the compounds that make up the wine and a sensory analysis of what the consumer is experiencing by smell or taste.

To gain a better understanding of this research, I visited the Iowa State wine lab and was able to see first-hand the work that Dr. Dharmadhikari, Dr. Jacek Koziel and Dr. Lingshuang Cai are conducting. In an interview on May 26, 2011, Dr. Dharmadhikari spoke with me regarding the critical harvesting of Iowa grapes, his ripeness research and how the Iowa State wine lab uses science to help Iowa winemakers.

Q: Dr. Dharmadhikari, how would you define the harvesting problem?

A: Harvesting grapes is a complicated decision and is traditionally based on sugar and acid content of the fruit. It also depends on the type and style of wine to be made. For example, in the case of sparkling wine, the fruit is harvested at lower (18–19%) sugar content than for making table wine.



*Dr. Murli Dharmadhikari,
Director of Midwest Grape & Wine Industry Institute*

Generally, during ripening, the sugar accumulation (and acid reduction) in fruit coincides with flavor accumulation. In such a case, harvesting fruit on the basis of sugar will also yield a flavorful wine. However, in a situation where sugar and flavor do not reach a peak at the same time, a decision to harvest fruit on sugar basis may not yield a flavorful wine. Under such a scenario it may be important to harvest fruit based on flavor rather than the sugar content as traditionally done.

Introduction of new cold climate grape varieties has spawned a rapidly expanding wine industry in Iowa. These varieties are new and very little is known about their aroma profile and the pattern of sugar and flavor development during ripening. Research is being launched at Iowa State to study the fruit composition with special reference to sugar and flavor accumulation during ripening. The knowledge gained from this research would enable grape growers to use either sugar and or flavor as the indicator to make harvest decision.

Q: How, then, do you define ripeness?

A: The definition of ripeness is not simple. It depends on

chemical composition of fruit at ripeness, and type and style of wine that a winemaker wants to make.

Traditionally, a combination of various fruit constituents such as sugar, acidity, color and flavor is used to define ripeness and determine the time to harvest.

Q: We know many labs can do chemical analysis, but tell us how your research is different; more specifically, how does the use of a GCMS aid in measuring ripeness?

A: GCMS can help us measure the flavor profile of a variety being investigated. This means it can help us identify the flavor compounds and their contribution to wine's aroma. It can also help identify any new odorous chemicals that have not been identified before.

If we can discover the typical aroma compound that is a characteristic of a variety, then we can use this compound as a marker to make harvest decision. For example, we know that terpenes are responsible for the muscat like (floral and fruity) aroma in Muscat, Riesling and Gewurztraminer grapes. So we can track terpenes accumulation in fruit and when it reaches a desirable level, decide to harvest and make wine.

Q: What is the role of the sniff port?

A: It is a device attached to GCMS which allows the operator to detect the odor of the compound that is being separated and identified by the GCMS, simultaneously. For example, if the GCMS identifies the presence

of a compound amyl acetate, the operator sitting at the sniff port can smell amyl acetate and identify the odor as “banana-like.”

The other advantage of the sniff port is that an operator can recognize an odor and then look at the mass spectrometer to identify a new compound responsible for the aroma.

Q: How is the output of the GCMS interpreted?

A: GCMS produces a chromatogram that consists of a series of peaks, representing the chemical compounds. It can identify the chemical compounds and also determine the quantity of the compounds present.

Q: Let’s say that at peak flavor, sugar is low and acid levels are high. What can be done in the cellar during winemaking to correct low sugar and high acid levels?

A: First we should base harvest decision primarily on the flavor accumulation to a desirable (optimum) point.

If the sugar is low, we can add enough sugar (within legal limits), concentrate, or reserved juice to raise the sugar content to a desired level, say 21–22 Brix (sugar level). With new technology we can also remove water (using a reverse osmosis membrane filter) and increase sugar content.

As to lowering acidity in the cellar, when acidity in the fruit is substantially high, we have several choices. These include physical, chemical and biological de-acidification techniques, either

individually or in combination. The hard part is to deal with a situation when both the acid and pH are high. This calls for doing lab trials and for finding a combination of techniques to lower acidity without increasing pH to an unacceptable level.

This is an area for advanced research; to develop a new grape variety with acceptable acidity level, or find a new yeast that can convert malic acid to ethanol, or to develop technology using nano-filtration or electro dialysis to selectively remove excess malic acid from the must.

Q: Will your ripeness research apply to all cold climate grapes or just to aromatic white grapes?

A: It can be applied to all cold climate grapes that we can grow in Iowa. All grapes contain various (desirable and less desirable) flavors. Research and better understanding of flavor chemistry will help improve the quality of Iowa wines and allow us to develop new types and styles of wines. This in turn will give us a competitive edge in the market place.

Q: Lastly, what could be done in the vineyard to get more sugar and less acid in the grapes?

A: This too is an area for grape research. To begin, we need to match the variety to a suitable site. Next we need to research the best viticultural practices in order to develop quality fruit. To get more sugar, and especially to lower acidity, we should focus on vineyard practices dealing with canopy management techniques

(exposing fruit to sunlight), crop load adjustment, lowering potassium uptake through rootstock selection and nutrition/irrigation management.

Dr. Dharmadhikari and his staff are passionate about the work they are doing in the Midwest Grape & Wine Industry Institute. I left the Iowa State lab with a greater sense of the role science can play in winemaking. Gone are the nostalgic and sometimes comical visions of putting the harvested grapes in a barrel, and then stomping on them...this is serious work. Harvesting grapes is complex and is usually based on the sugar and acid content of the fruit. It is also determined by the type and style of the wine that the winemaker is going to make. Research and better understanding of flavor chemistry will help improve the quality of Iowa wines and allow new types and styles of wines to be developed. With the introduction of new cold climate grape varieties, there has been tremendous growth in the Iowa wine industry. However, because these Iowa varieties are new, there is much to learn about their aroma profile and the pattern of sugar and flavor development during the ripening process. The wisdom acquired from this research will allow grape growers to use either sugar and/or flavor as the indicator to make a harvesting decision.

Prior to my visit with Dr. Dharmadhikari and his staff, I had never thought of scientists playing a role in my favorite wine; but I’m sure glad they do. ■

Dharmadhikari, Murli. Personal Interview. 26 May 2011

The Journey from Bud



By Steve Richardson

From Bud Break to Veraison

In the Midwest, our cold-hardy grape varieties lie dormant from shortly after the first killing frost in the fall until middle to late April; when the buds are stimulated by warmth and sunshine to begin their short but active growing season. As the buds break, small leaves unfold, along with small flower clusters containing several hundred flowers per cluster. The main axis of the cluster is referred to as the rachis, and the individual flowers form on the pedicel or cap stem. The part of the rachis connecting the shoot to the first branch of the cluster is called the peduncle. The top of the flower is covered by a cap, formed by the uniting of five green petals. The cap falls off the flower at bloom, which generally occurs four weeks after bud break in our varieties.

Most wine grape varieties have perfect or hermaphroditic flowers that have

functioning pistils and stamens. One of our varieties, St. Pepin, has female or pistillate flowers that contain short stamens. Stamens produce pollen that is generally sterile. Therefore, other varieties having perfect flowers, such as LaCrosse or Brianna, must be planted in adjoining rows to pollinate the St. Pepin.

During bloom, grains of pollen collect on the stigma, which under favorable conditions, results in germination. Fertilization normally occurs two or three days after pollination, and the ovary then develops into the grape berry.

A few days after the bloom period, the unfertilized pistils, which may comprise up to 60 percent of the flowers, fall or shatter from the cluster. This shatter is important and expected. Otherwise, too many berries would form and the clusters would become too compact. However, if cold and rainy weather dominates during bloom, too few

berries may form and the cluster will not fill properly. The berries that do not fall from the cluster after the blooming period are said to have set, and therefore this stage is referred to as berry set. The flower clusters now begin to look like grape clusters with tiny and widely-spaced berries. Barring damage from weather or disease, the yield at harvest has been established.

The green stage of berry growth now begins. During Stage I, the size of the berries increase rapidly, and the amount of sugar in the berries remains low and the acidity is high. This is followed by Stage II, which is a relatively short period, when the berry does not grow measurably but starts to accumulate sugar. Then Stage III begins, when the final swell of the berry takes place, accompanied by softening and coloration. The commencement of Stage III is commonly referred to as veraison. Acid levels begin to decrease, while sugars increase rapidly, until

Break to Harvest

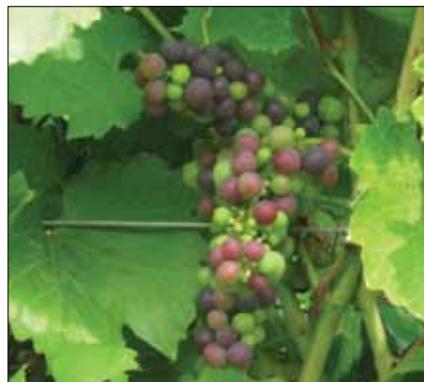


the grapes are mature and harvested. Veraison in our Mahaska County vineyards normally occurs in the last week of July. Harvest typically begins for our earliest ripening varieties, Brianna and Edelweiss, during the third week of August. Other varieties follow suit, and harvest is typically completed by the middle of September.

Veraison to Harvest—The Ripening has Begun

Veraison—to a grape grower, it is the time of year when the fruits of your labor, pun intended, begin to show their color—second pun intended. By definition, veraison is the beginning of ripening, when the berries start to turn color (red if a dark-skinned grape and translucent or yellow if a white variety), and the sugar content increases dramatically while the acidity level in the grapes decreases significantly. The vines concentrate all their efforts in producing and transferring sugar to

the berries, solely for the purpose of ripening seeds and ensuring their future survival. Our use for the stored sugar reserves in the grape berries interrupts the natural processes, but the end product is the ultimate beverage—wine. The harvest is set, barring adverse weather conditions, such as excessive rain or hail, or the unanticipated onslaught of an uncontrollable disease. The vineyard crew has toiled throughout the growing season, by pruning, de-suckering, thinning, combing, spraying and otherwise caring



A bunch of grapes during veraison.

for the vines, always looking forward to the apex—harvest.

After veraison, the different grape varieties are watched closely, and when harvest appears to be within 7–10 days, berry samples are obtained and delivered to the winemaker for analysis. Two rows of each variety, some of which are located in multiple vineyards, are selected and marked as the sampling rows. The sampling is generally carried out by the vineyard manager, who walks between the two selected rows and takes individual berry samples from clusters that are selected without visual analysis, in order that the berries chosen are not picked based on appearance. Fruit is taken from both the east and west sides of the rows, to take into account the different exposure from the sun. The sample, accordingly, contains berries from different parts of the clusters, and berries of differing

Continued on Page 14

ripeness and maturity. If the clusters are visually observed, there is a natural tendency to select only the ripest, and the sample will not indeed be random.

Different varieties have different size berries, so the number of berries gathered for analysis ranges from 100 for Edelweiss, which has large berries, to 150 for Marquette, which has much smaller berries. The sample is immediately delivered to the winery, where the fruit is crushed manually to produce enough juice for laboratory analysis. Tassel Ridge Winery is equipped with a Mettler Toledo Autotitrator, which measures the levels of total acidity and pH in the juice, and a refractometer is utilized to measure the Brix or sugar level. The initial readings will likely show low levels of sugar and pH, and high levels of total acidity. The results are noted, and



The autotitrator measures total acidity and pH in the wine.

samples are then gathered from the designated rows every few days. Then, when the levels begin to approach the target values established for each variety, another element is analyzed, not by machine or other instrument, but by the palates of both the vineyard manager and the winemaker. Does the juice have the desired flavor profile for its variety? When it does, and all



The Korvan harvester shakes the grapes from the vines and drops them in the bins behind the tractor in the next row.

of these relevant and crucial elements come together, acceptable to both the vineyard manager and winemaker, it is time to harvest that variety. The identical process is accomplished for each variety, until all grapes have made their way to the winery.

At Tassel Ridge Winery, the first few harvests were accomplished by hand. A large crew of temporary workers was assembled, and the ripe fruit was picked by using grape knives to sever the cluster from the vine. The clusters were carefully placed in 30-quart plastic tubs, taking care not to crush the grapes, and then transferred to macro bins (capable of holding 1,000 lbs of grapes) loaded in pickup beds, for delivery to the winery for crush and processing. This method worked well until the vines reached maturity and yields increased dramatically. This was especially true for our Edelweiss. Tassel Ridge Winery has over 17 acres of this variety, and it is a variety with a significant *Vitis Labrusca* heritage. If allowed to over-ripen, the Edelweiss fruit develops strong “foxy” flavors, much like Concord or Catawba. As a result, it is crucial that once the sugar level reaches approximately 14 degrees Brix (the percentage of sugar in the juice),

the grapes are harvested immediately, and the harvest window is a mere two or three days. With 17 acres, this was nearly physically impossible. This factor, among others, led to the decision to acquire a mechanical harvester. In the summer of 2009, Tassel Ridge Winery purchased a Oxbow Korvan Model 3016XL grape harvester, which is capable of harvesting approximately 1.5 acres per hour. The Edelweiss, as well as all other varieties, could now be harvested quickly and at the absolute peak of fruit quality. Not to mention the fact that a crew of four can efficiently complete this formerly labor-intensive task.

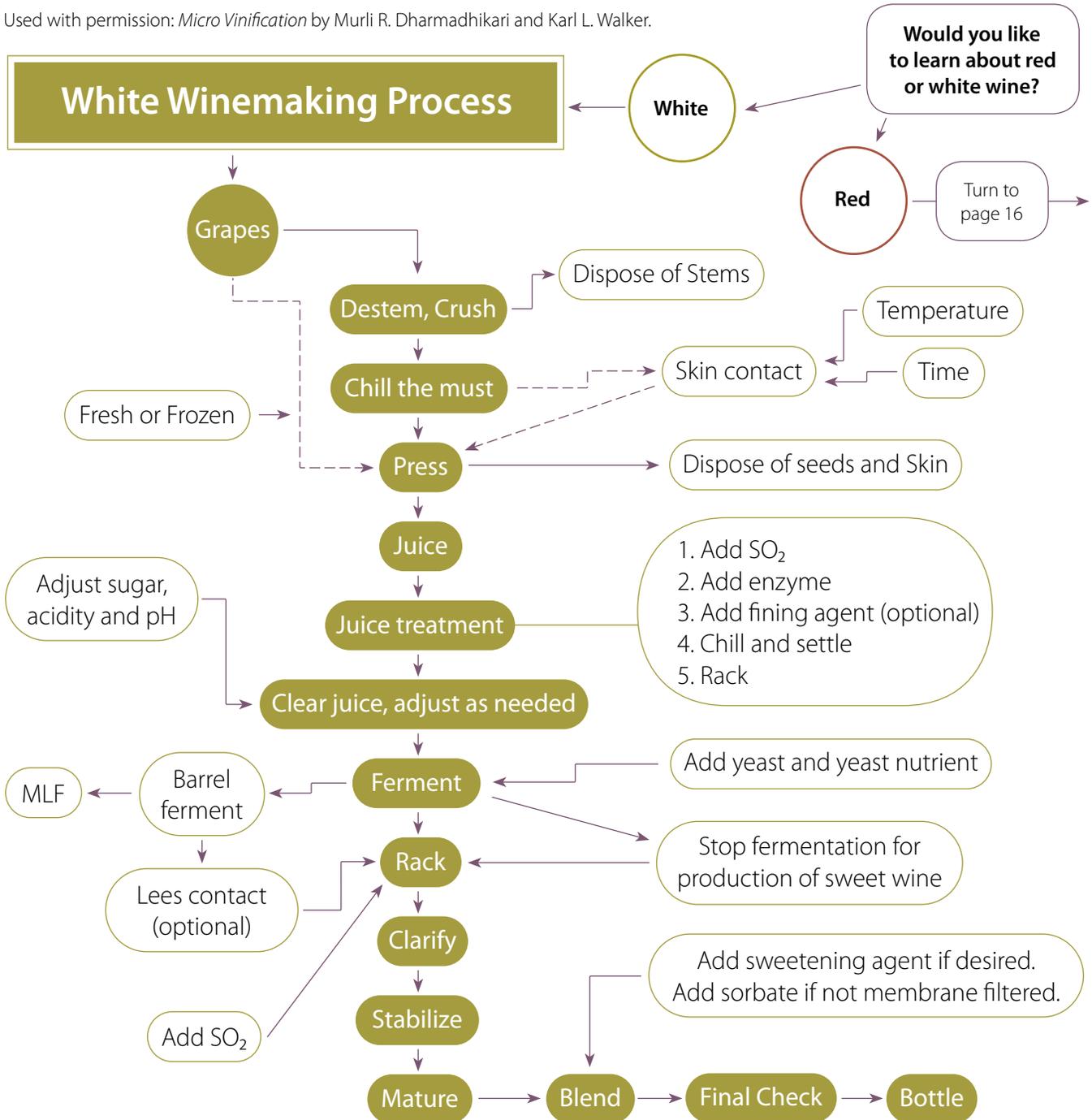
The process of winemaking now begins at the winery, and if all has gone well, the vineyard crew has delivered high-quality grapes that will form the foundation for the creation of high-quality wines. In the vineyard, trellises are inspected and repaired, and a few minor clean-up duties are performed. The vines change their focus to storing carbohydrates in their root system to survive the long and cold winter. After the first killing frost, the leaves will drop and the vines will enter their dormant state. March is just around the corner, and it all begins again. ■

The Winemaking Process

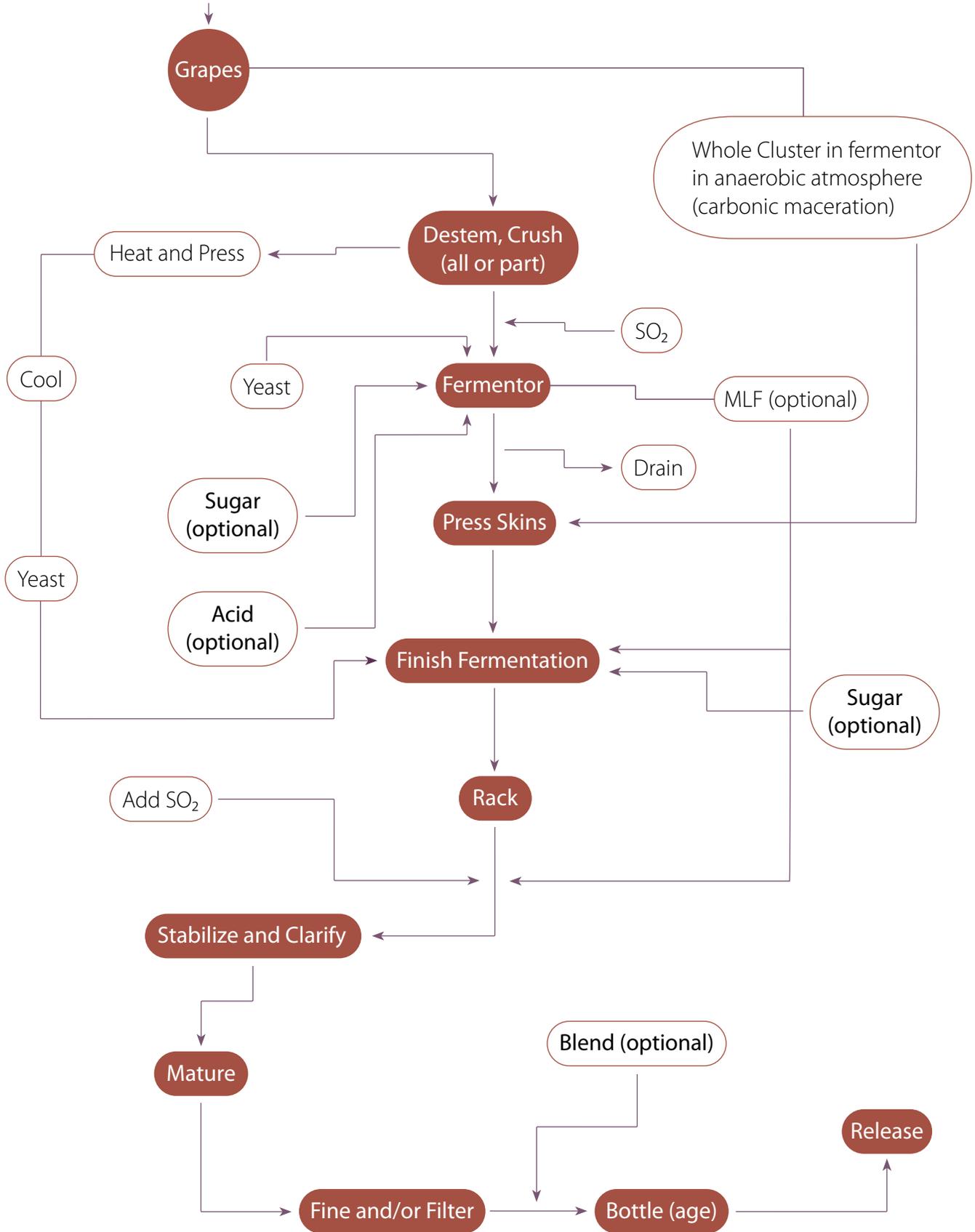
....A Road Map

Visitors to Tassel Ridge Winery frequently ask about the specific steps we take to make wine from grapes. The flow charts here describe the process for making white and red wines (rosés are made like white wines). Future editions of *Simply Extraordinary* will include articles on specific winemaking steps.

Used with permission: *Micro Vinification* by Murli R. Dharmadhikari and Karl L. Walker.



Red Winemaking Process





It's Time for

GRILLING & WINE!



By Steve Richardson
Photos by Derek Whittington

Summer is the time to dust off the grill, light the fire, and let grilling begin. Beer may be the choice of many, but when it comes to an accompaniment with food, nothing does it like wine. A few adjustments are necessary when wine is served outdoors in our hot and humid climate, such as chilling your white wine a few degrees cooler and keeping it on some extra ice, and using a chilling sleeve on your reds to keep them at an appropriate temperature, but the end results will certainly pay off.

At Tassel Ridge Winery, we have an oversized kettle-style grill to prepare lunch and dinner for large groups, and on one recent afternoon, an ultimate “mixed grill” was prepared for our staff. T-bone steak, Iowa chops, salmon,

ahi tuna, chicken, beef ka-kabobs, burgers and brats were grilled to perfection, along with a bacon-wrapped Anaheim pepper stuffed with cream cheese and crabmeat, and stuffed mushrooms sprinkled with cheese.

So what Tassel Ridge wines would pair with this plethora of culinary delights?

Let's start with the steak. *In the Dark* is the definitive answer. This medium-bodied red wine is a blend of St. Croix, Marechal Foch, and Syrah, with the St. Croix, a fruit forward variety, dominating the blend, and the Syrah adding a touch of peppery spice that will take a great steak and make it even better.

Speaking of St. Croix, there is no better Iowa varietal wine from Tassel Ridge Winery when it comes to pork. Whether you serve it simply seasoned with salt and pepper, or you notch it up with spices or barbecue sauce, the fruit forward character of this wine will definitely heighten your gastronomic experience.

What about the seafood on the grill? The ahi tuna is a meaty fish, and is often served rare to medium rare with a sesame seed crust. A light to medium bodied red with fruitiness and acidity will work perfectly, and in the Tassel Ridge Winery's arsenal, that means *Pizzeria & Pasta Too!*. This

bright and crisp red is made from 100 percent Sabrevois grapes grown in our Mahaska County vineyards, and as its name suggests, we typically think of pizza and tomato-based dishes with this wine. However, the richness of the ahi tuna contrasts perfectly with the fruitiness and acid displayed in this light-bodied red wine.

The salmon and chicken breast were basted with butter, and when butter is playing a major role in any dish, think Tassel Ridge *Candleglow White*, a chardonnay with a hint of oak that will highlight the light smokiness from the grill. And in any dish where butter is in the forefront, even grilled corn-on-the-cob slathered with gobs of butter, *Candleglow White* will heighten the experience.

What if we spice it up a little bit, adding that stuffed Anaheim pepper on the side, or by adding a bit of red pepper flakes or cumin to the seasoning of our favorite meat? Tassel Ridge *Candlelight*, a semi-sweet chardonnay, creates a perfect balance when paired with spicy dishes. *Candlelight* also is a great pair with summer salads.

The beef and vegetable ka-bob can be paired with a number of red wines, such as *American Syrah*, *Zinfull Red*, or *2008 Iowa St. Croix*. Open a bottle of each, give them a try, and make up your own mind which is your favorite. The burgers and brats call out for Tassel Ridge *Iowa Nouveau*. Our first wine of the year made entirely from Iowa Marechal Foch and St. Croix. This is a light-bodied fruity red wine that is a perfect accompaniment to simple, straight forward dishes.

Marinades are an important part to anyone's grilling repertoire. If you are a fan of Italian dressing for your pork or chicken dishes, Tassel Ridge *Iowa White Blossom* will be the wine of choice. This dry citric wine made from 100 percent Edelweiss has crisp acidity and just enough tropical fruit flavor to carry the day.

To get you started, recipes follow with a wine pairing recommendation. So light that grill and open your favorite bottle of Tassel Ridge wine. Always keep this adage in mind: "I love to cook with wine, and sometimes I even add it to the food." Enjoy! ■

QUICK REFERENCE *Steve's Wine Pairing Suggestions*

	Steak	Pork	Tuna Steaks	Salmon/Chicken	Anaheim pepper	Beef and Vegetable Ka-bob	Burgers/Brats	Marinades		
<p>If you're grilling this</p> <p>Try this Tassel Ridge Wine</p>										
	<i>In the Dark</i>	<i>2008 Iowa St. Croix</i>	<i>Pizzeria & Pasta Too!</i>	<i>Candleglow White</i>	<i>Candlelight</i>	<i>American Syrah, Zinfull Red, or 2008 Iowa St. Croix</i>	<i>Iowa Nouveau</i>	<i>Iowa White Blossom</i>		



Grilled Tuna With Tomato and Cucumber Salad



¼ cup extra virgin olive oil,
plus more for brushing
2 Tablespoons red wine vinegar
Salt and freshly ground pepper
2½ pounds tomatoes, cut into
½ inch dice
2 scallions, thinly sliced
1 large cucumber—peeled, seeded
and sliced crosswise
¼ inch thick
1 small red onion, thinly sliced
1 cup torn basil leaves
1½ Tablespoons Dijon mustard
1½ Tablespoons balsamic vinegar
1 Tablespoon hot water
Four 6-oz. tuna steaks
2 teaspoons black sesame seeds

Light a grill. In a large bowl, whisk the ¼ cup of olive oil with the red wine vinegar and season with salt and pepper. Add the tomatoes, scallions, cucumber, red onion, and basil. Toss to coat. Refrigerate the tomato and cucumber salad.

In a small bowl, whisk the mustard with the balsamic vinegar and blend in the hot water. Season with salt and pepper. Set the balsamic dressing aside.

Brush the tuna steaks with olive oil and season with salt, pepper and the black sesame seeds. Grill the tuna over high heat until the steaks are lightly charred on the outside and rare inside, about 2 minutes per side. Transfer the tuna steaks to a carving board.

Mound the tomato and cucumber salad on serving plates. Thickly slice the tuna steaks and transfer the tuna to the plates. Drizzle the grilled tuna with the balsamic dressing and serve.

Make ahead. The salad can be refrigerated for up to 2 hours.

Makes 4 servings.

WINE SUGGESTION—*Pizzeria & Pasta Too!*® or *In the Dark*.

GRILLED HALIBUT WITH CITRUS PEARL SAUCE

- 2 navel oranges
- 1 large grapefruit
- 1 lime
- ½ cup Tassel Ridge *Iowa White Blossom*
- Four 6-ounce halibut filets, skin removed
- 1 Tablespoons extra virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 1 Tablespoon cold unsalted butter

Using a sharp knife, peel one of the navel oranges, removing all of the bitter white pith, then cut in between the membranes to release the sections into a bowl. Using a fork, gently break up the sections into pearls; you will need 2 tablespoons. Repeat with two sections of the grapefruit to yield two tablespoons of grapefruit pearls. Juice the remaining orange and grapefruit to yield ½ cup each of juice.

In a small skillet, simmer the orange juice, grapefruit juice and wine over moderately high heat until they are reduced by half, about 10 minutes.

Light a grill. Brush the fish with olive oil and season with salt and pepper. Grill over high heat until just cooked through, 5 minutes per side. Transfer to plates.

Bring the reduced juice to a boil and add the citrus pearls. Remove from the heat and whisk in the 1 tablespoon of olive oil, then the butter. Season with salt. Spoon over the fish and serve.

WINE SUGGESTION—*Iowa White Blossom*.



WINE-BASTED SHORT RIBS

- ½ cup Tassel Ridge *2008 Iowa St. Croix*
- 1 teaspoon dried thyme, crushed
- ½ teaspoon garlic salt
- ½ teaspoon lemon pepper
- 2 lbs beef plate short ribs, cut in serving-sized pieces



In a large Dutch oven combine wine, thyme, garlic, salt, lemon pepper, and ½ cup water. Add rib pieces. Cover and simmer just till tender, 1¼ to 1½ hours. Drain, reserving liquid.

Place ribs over slow coals. Grill till done, 15 to 25 minutes, turning ribs occasionally and brushing with wine mixture.

Makes 4 servings.

WINE SUGGESTION—*2008 Iowa St. Croix*.

CHILI BURGER PATTIES

- 2–1½ lbs ground beef
- ¾ cup chili sauce
- 4 teaspoons prepared mustard
- 4 teaspoons prepared horseradish
- 4 teaspoons Worcestershire sauce
- 2 Tablespoons chopped onion
- 2 teaspoons salt
- Dash pepper
- 12 hamburger buns, split and toasted

In mixing bowl, thoroughly combine ground beef, chili sauce, prepared mustard, horseradish, Worcestershire sauce, chopped onion, salt and pepper, mix well. Form into 12 patties.

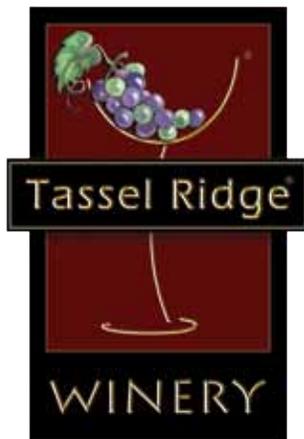
Grill over medium-hot coals for 5 minutes. Turn patties and grill till desired doneness, about 4 minutes longer.

Serve grilled patties on hamburger buns.

Serves 12.

WINE SUGGESTION—*Iowa Nouveau*.





Tassel Ridge Winery Summer 2011 Events

*Enjoy Summer Time
with Tassel Ridge Wines*

Tassel Ridge Wines...Simply Extraordinary™

July

Saturday, July 30—Catch the Aloha Spirit at Tassel Ridge Winery's Hawaiian Luau!

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating



Grapevines are not exactly palm trees, but our Hawaiian buffet featuring roast suckling pig and other Hawaiian dishes paired with select Tassel Ridge wines will make it seem like there's a soft Hawaiian breeze blowing through our tent overlooking the vineyards. Put on your Hawaiian clothes and enjoy an evening of wine, food, fun, and summer weather at Tassel Ridge Winery.

Advance reservations required by Thursday, July 21. Contact the Winery at 641.672.WINE for reservations.

Price: \$45 per person, plus tax—Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (includes Hawaiian Buffet Dinner, 2 glasses of wine, and gratuity)

August

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

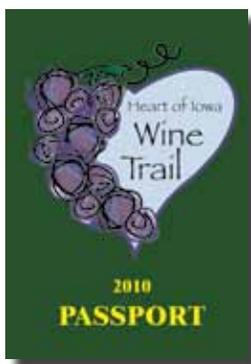
Friday, August 5—Wine & Burger Night at Tassel Ridge Winery

5:30-7:30 p.m.

This Friday, we're featuring an Italian Sirloin Burger topped with melted mozzarella and Tomato & Herb Bruschetta served on a grilled Ciabatta Roll with House Fries, a freshly-baked Cookie, and a glass of Tassel Ridge wine (we suggest *Pizzeria & Pasta Too!*®). Advance reservations required by Thursday, August 4. Contact the Winery at 641.672.WINE for reservations.

Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10 per person, plus tax (includes dinner, take-home recipe card, 1 glass of wine, and gratuity)





Saturday, August 6—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.

Friday, August 12—Wine & Burger Night at Tassel Ridge Winery

5:30–7:30 p.m.

Who says a burger has to be beef? This Friday, we're featuring a Jamaican Jerk Turkey Burger with Papaya-Mango Salsa served with House Fries, a freshly-baked Cookie, and a glass of Tassel Ridge wine (we suggest 2008 Iowa Edelweiss).

Advance reservations required by Thursday, August 11. Contact the Winery at 641.672.WINE for reservations.

Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10 per person, plus tax (includes dinner, take-home recipe card, 1 glass of wine, and gratuity)



Friday, August 19—Wine & Burger Night at Tassel Ridge Winery

5:30–7:30 p.m.

This Friday, let us whisk you off to the Caribbean with a Caribbean Grilled burger with Chipolte Pepper Sauce served with House Fries, a freshly-baked Cookie, and a glass of Tassel Ridge wine (we suggest 2008 Iowa St. Croix).

Advance reservations required by Thursday, August 18. Contact the Winery at 641.672.WINE for reservations.

Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10 per person, plus tax (includes dinner, take-home recipe card, 1 glass of wine, and gratuity)



Saturday, August 20—Murder Mystery Caribbean Wine Dinner at Tassel Ridge Winery

6:30 p.m.—Wine tasting
7:30 p.m.—Dinner seating



Enjoy a three-course Caribbean inspired dinner paired with select Tassel Ridge wines along with a murder mystery, "Death of a Blackheart," presented by Randy Manning's Jest Mysteries. It's sure to be an evening of great wine, food, and fun!

Here's a sneak peak at "Death of a Blackheart!"

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

"Argggghhhhhh!"

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

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

You'll meet lots of fun characters at this show. In fact, audience members will get to play the fun characters in this show chock full of "Fair Maidens," "Lost Boys," "Rival Pirates," and more. One thing for sure, if you've ever wanted to stand up and shout out Argggghhhh, "Death of a Blackheart" is the show for you!

Our murder mystery events sell out fast, so make your reservation soon! Advance reservations required by Wednesday, August 17. Call the Winery at 641.672.WINE to make reservations.

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

Friday, August 26—Wine & Burger Night at Tassel Ridge Winery

5:30–7:30 p.m.

Imagine America's favorite food with a Mediterranean spin. This Friday, we're featuring a Mediterranean Burger topped with Hummus served with House Fries, a freshly-baked Cookie, and a glass of Tassel Ridge wine (we suggest Tassel Ridge *Pizzeria & Pasta Too!*®).

Advance reservations required by Thursday, August 25. Contact the Winery at 641.672.WINE for reservations.

Price: \$15 per person, plus tax—Harvest Club Member & 1 Guest Price: \$10 per person, plus tax (includes dinner, take-home recipe card, 1 glass of wine, and gratuity)



Date to be Announced—Red Wine Lover's Event at Tassel Ridge Winery

4:00–6:00 p.m.



Join us for the first post-bottling tasting of the Tassel Ridge 2009 *Marquette* and the Tassel Ridge 2008 *Merlot*. Release dates for these wines are projected to be sometime in December or January, so take this opportunity to taste their progress as they develop in the bottles. They've been tasted from the barrels—now let's see how they taste from the bottles!

Following the tasting of these two new wines, enjoy samples of our other red wines paired with specially created appetizers.

Advance reservations required by Thursday, August 25. Contact the Winery at 641.672.WINE for reservations.

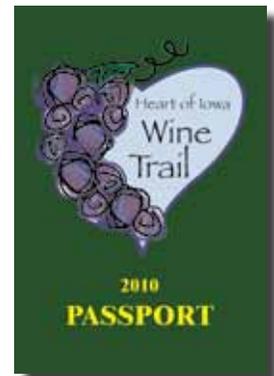
Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax (includes appetizers, wine sampling, and gratuity)

September

Saturday, September 3—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.



Sunday, September 11—Wine & Italian Food Pairing Dinner at Tassel Ridge Winery

5:30 p.m.—Wine Tasting

6:00 p.m.—Dinner Seating

A three-course Italian dinner begins with a Caesar Salad with Parmesan Crisps and Homemade Croutons paired with Tassel Ridge *American Chardonnay* followed by Penne Puttanesca, made with a Spicy Sauce of Tomatoes, Olives, and Capers, paired with Tassel Ridge *Pizzeria & Pasta Too!*® For dessert, enjoy Tiramisu paired with *Chocolate Granfinalé™* dessert wine.

Advance reservations required by Wednesday, September 7. Contact the Winery at 641.672.WINE for reservations.

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

Saturday, September 24—Joan Fall
Photography Exhibition at Tassel Ridge Winery
12:00-4:00 p.m.



We are pleased to welcome Joan Fall to Tassel Ridge Winery. Joan began taking photographs of flowers after a niece admired a photograph of her Asiatic Lilies. Joan's love of flowers began while growing up with a "green thumb" mother and grew stronger after several years of cultivating her own garden. Learning more about flowers, weeding, thinning, and rearranging her gardens became her therapy. It seemed only natural to preserve the beauty of all these flowers in photographs. Joan currently lives in Ottumwa, IA.

October

Saturday, October 1—OktoberWineFest
Hayride & Wine Dinner through the Vineyard
6:00 p.m.—Hayride through vineyard
7:00 p.m.—Wine Tasting
7:30 p.m.—Dinner Seating



Sip our special Mulled Wine featuring Tassel Ridge 2008 Iowa Frontenac Rosé and take a hayride through our vineyards as fall signals to the vines that it's time to prepare for winter.

Return to the winery to sample award-winning Tassel Ridge wines at our Tasting Bar. Then enjoy a German-themed dinner served in our tent. Wiener Schnitzel (a tender, thin slice of veal lightly breaded and pan-fried), German Fried Potatoes, and Red Cabbage will be paired with Tassel Ridge *American Dry Riesling*, and a decadent Apple Strudel with Vanilla Sauce will be paired with Tassel Ridge *Iowa Prairie Snow*™ iced wine for dessert. Advance reservations required by Wednesday, September 28. Contact the Winery at 641.672.WINE for reservations.

Price: \$45 per person, plus tax—Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (includes hayride, dinner, 2 glasses of wine, and gratuity)

Friday, October 21—Wine Dinner & Murder Mystery

6:30 p.m.—Wine Tasting
7:00 p.m.—Dinner Seating & Show

Tassel Ridge Winery is the place to be for wine, dinner, and mystery when Jest Mysteries Entertainment presents "The Haunted Hunter!"

During the show, enjoy a three-course dinner beginning with a Mixed Baby Green Salad with Dried Cranberries, Glazed Pecans, Blue Cheese Crumbles, and Raspberry Vinaigrette paired with



Tassel Ridge *Candlelight* and followed by a Grilled Pork Chop with Parmesan-Maytag Blue Cheese Butter, a Vegetable Medley, and Garlic Mashed Potatoes paired with Tassel Ridge *Zinfull Red*. For dessert, a sinfully rich Dark Chocolate Cake will be paired with Tassel Ridge *Finalé Blackberry* dessert wine.

Here's a sneak peek at "The Haunted Hunter:"

The rumor is true! Word on the street—This place is Haunted! That's right! . . . And lots of famous sleuths, detectives, and ghost hunters from around the world will be there to catch a glimpse of our famous, (and elusive), ghost "Billy," (better known as "Billy, the Spook").

Gee! If someone gets "whacked," we'll have plenty of detectives to solve the crime, won't we!

Everyone plays a part! You could be "Sherlock Homes" "Miss Garble," or even one of the "Hardly Boys."

Our murder mystery events sell out fast, so make your reservation soon! Advance reservations required by Wednesday, October 19. Call the Winery at 641.672.WINE to make reservations.

Price: \$50 per person, plus tax—Harvest Club Member & 1 Guest Price: \$45 per person, plus tax (includes show, dinner, 2 glasses of wine, and gratuity)

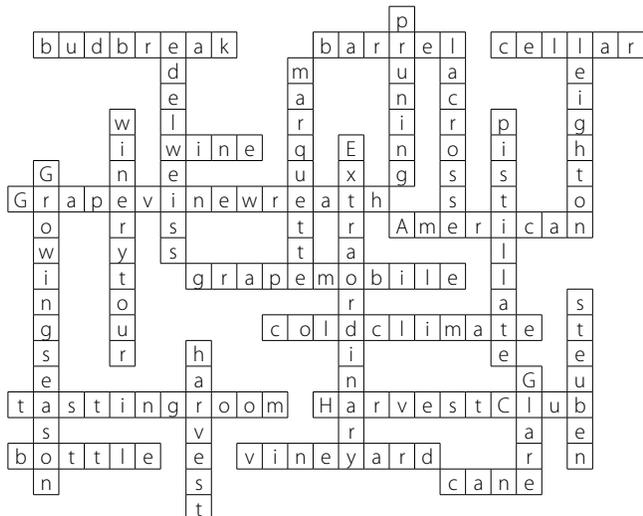


Take a Virtual Vineyard Tour



Take a helicopter tour of the four Tassel Ridge Vineyards in Mahaska County. We grow 11 cold climate varieties on 66 acres of vines. 54 acres will produce grapes in 2011 and the rest will come into production in 2012 and 2013. Fasten your seat belts and go to www.tasselridge.com/tours.htm or scan the QR Code to the left with your smart phone to take the tour.

Test Your Wine Knowledge—Spring 2011 Answers



Iowa was a leader in grape production in the early 1900's. Where did Iowa rank in annual production? b. 6th

One ton of grapes will produce approximately how many bottles (750 ml) of wine? c. 800

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

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

Humans are most sensitive to which of these tastes: b. Bitter

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

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 & Carlie'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.
- Alton** Ron's Liquor Store • 212 10th St.
- Altoona** Fareway Food Store • 620 SE 8th St.
Hy-Vee Food Store • 100 8th St. SW
Kum & Go • 101 8th St. SW
Target Store • 3414 8th St. SW
- Ames** Black Market Pizza • 2610 Northridge Pkwy.
Char's • 3100 S Duff Ave.
Chocolaterie Stam • 230 Main St.
Coe's Floral & Gifts • 619 Northridge Pkwy.
Cyclone Liquors • 626 Lincoln Way
Dahl's Foods • 3121 N Grand Ave.
Fareway • 3619 Stange Rd.
Hy-Vee Drugstore • 500 Main St.
Hy-Vee Wine & Spirits • 3609 Lincoln Way
Hy-Vee Wine & Spirits • 640 Lincoln Way
Target Store • 320 S Duff
- Animosa** Scooter's Bar & Grill • 10537 Shaw Rd.
- Ankeny** Dahl's Food Store • 1802 N Ankeny Blvd.
Fareway Store • 109 SE Oralabor Rd.
Fareway Store • 3205 N. Ankeny Blvd.
Hy-Vee Drugstore • 849 S Ankeny Blvd.
Hy-Vee Wine & Spirits • 410 N Ankeny Blvd.
I-35 Spirits • 113 SE Delaware Ave.
Kum & Go • 1025 E 1st St.
Kum & Go • 1825 N Ankeny Blvd.
Kum & Go • 1910 SW White Birch Cr.
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.
- Audubon** The Present Company • 317 Broadway St.
- Avoca** Avoca Liquor • 158 South Elm
- Bedford** Hy-Vee Food Store • 1604 Bent St.
- Belle Plaine** Country Foods • 1206 7th Ave.
- Bettendorf** Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.
- Bloomfield** Cobble Stone Inn • 504 S Washington
Keith's Food Store • 207 E Locust St.
- Bonaparte** Bonaparte Pottery • 411 1st St.
- Boone** Fareway Store • 1711 Hawkeye Dr.
Hy-Vee Wine & Spirits • 1111 8th St.
Seven Oaks Resort • 1086 222nd Dr.
- Brooklyn** Lake View Bed & Breakfast • 1770 380th Ave.
Seatons Flag Foods • 122 E. Front St.
- Burlington** Fareway Store • 920 Lawrence St.
Hy-Vee Wine & Spirits • 3140 Agency St.
Target Store • 525 S Gear Ave.
- 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
Quick Shop • 904 N 8th St.
- Clinton** Hy-Vee Wine & Spirits • 901 4th St.
- Clive** Dahl's Foods • 8700 Hickman Rd.
Dahl's Foods • 15500 Hickman Rd.
Fareway Store • 10151 University Ave.
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
- Council Bluffs** Hy-Vee Food Store • 1745 Madison Ave.
Hy-Vee Wine & Spirits • W 757 Broadway
Savannah Filmore • 19257 Conifer Lane
Target • 3804 Metro Dr.
- Creston** Hy-Vee Food Store • 600 Sheldon St.
- Davenport** Camp McClellan Cellars • 2302 E 11th St.
Hy-Vee Wine & Spirits • 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.
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.
Hy-Vee Wine & Spirits • 2310 Hubbell Ave.
Hy-Vee Wine & Spirits • 3221 SE 14th St.
Hy-Vee Wine & Spirits • 4605 Fleur Dr.
- Des Moines (cont.)** Ingersoll Wine & Spirits • 3500 Ingersoll Ave.
Last Stop Beverage Shop
• 2839 E University 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.
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.
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
- Estherville** Heartland Americana • 16 S 6th St.
- Fairfield** Adela's • 301 S Main St.
Hy-Vee Wine & Spirits • 1300 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** Haley's Comet • 1736 Ave. G
Hy-Vee Food Store • 2606 Ave. L
Under the Sun • 739 Ave. G
- Garner** Garner Greenhouse • 755 W 3rd St.
- Gladbrook** Day in the Sun • 404 2nd St.
- Grimes** Kum & Go • 1950 Princeton Dr.
The Görtz Gallery • 408 1st St.
Spirits and More • 109 N 1st St. Suite B
- 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.
- Hampton** Fareway Store • 309 Central Ave. W
Liquor Barn • 721 Central Ave. W
Northside One Stop • 1208 4th St. NE
- Harlan** The Country Store • 2111 23rd St.
Iowa Wines & More • 506 Market St.
- 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.
- 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.
Giavanni'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.
The Liquor House • 425 S Gilbert St.
Motely Cow Café • 160 N Linn St.

- Iowa City** (cont.) 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** Mischelle'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.
- Kalona** BP • 302 1st St. POB 653
- Keokuk** Delightfully Tasteful Bistro • 300 Main St.
Hy-Vee Food Store • 3111 Main St.
- Keota** Wooden Wheel Vineyards • 1179 Hwy. 92
- Knoxville** Fareway Store • 1308 S. Lincoln St.
Hy-Vee Food Store • 809 W Rock Island St.
Kline's Quick Time • 319 E. Main St.
Round Window Liquor • 703 W Pleasant St.
Swamp Fox • 116 N 2nd St.
- Lake Mills** Main Attractions • 221 W Main St.
- Lake View** Wooden Oar General Mercantile • 313 Main St.
- Lamoni** Hy-Vee Food Store • 720 E Main St.
- LaPorte City** The Olde Kountry Kottage • 212 Main St.
- Laurens** Heart N Home • 140 N 3rd St.
- Lawler** Bucky's • 603 Hwy 24 East
- Le Claire** Grasshoppers • 208 N Cody Rd.
- Le Mars** Cork It • 769 Prospect St.
- Logan** Logan Country Store • 121 W 7th St.
- Lynville** Linden House Inn & Restaurant • 202 East St.
Zip N' • 502 East St.
- Manchester** Widner Drug Store • 111 S Franklin St.
- Manilla** Manilla Country Store • 347 Main St.
- Mapleton** Mapleton Greenhouse • 602 Main St.
- Marengo** Cornerstone Apothecary • 1099 Court Ave.
- Marion** Fareway Store • 3300 10th Ave.
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** Super Valu • 201 S Front St.
- Monticello** Brier Rose Boutique • 408 E 1st St.
- Moorhead** Seasons of the Heart • 100 1st St.
- Moravia** Honey Creek Resort Gift Shop • 12633 Resort Dr.
Rathbun Lakeshore Grille • 12633 Resort Dr.
The Preserve Golf Shop • 12633 Resort Dr.
- Mount Ayr** Hy-Vee Wine & Spirits • 402 Hayes St.
- Mt. Pleasant** Hy-Vee Drugstore • 129 S Jefferson St.
Hy-Vee Wine & Spirits • 1700 E Washington St.
Main Street Frame & Art • 107 N Main St.
- Muscatine** Fareway Store • 2100 Cedar Plaza Dr.
Hy-Vee Food Store • 2400 Second Ave.
- Nevada** 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
Hy-Vee Wine & Spirits • 1501 1st Ave. E, # 124
Newton KOA • 1601 E. 36th St.
Sugar Grove Vineyard • 6602 Ginger Ave.
- North Liberty** Corridor Convenience • 620 Meade Dr.
- Northwood** The Barn Boutique • 4705 Wheelerwood Rd.
- Norwalk** Fareway Food Store • 1711 Sunset Dr.
Kum & Go • 2991 Sunset Dr.
Kum & Go • 530 North Ave.
Scott's Foods • 1120 South Ave.
- 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.
Kum & Go • 744 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.
- Prairie City** Cinder House • 116 W Jefferson St.
- Red Oak** Hy-Vee Wine & Spirits • 1605 Broadway St.
- Riverside** Riverside Travel Mart • 3070 Hwy. 22 E
- Rock Rapids** Flower Village • 216 1st Ave.
- Rock Valley** Interior Motives by Val • 2714 14th St.
- Rockwell City** Jubilee Foods • 319 Court St.
- Ruthven** Ruthven Meat Processing • 1701 Railroad St.
- Sac City** Homestead Farmer's Market • 2924 Rolf Ave.
Sac Liquor Store • 619 E Main St.
- Schleswig** Schleswig Spirits • 108 2nd St.
- Sergeant Bluff** Helle Hometown Variety • 300 First St.
- Sheldon** Hy-Vee Food Store • 115 N 5th Ave.
- Shenandoah** Hy-Vee Food Store • 500 S Freemont St.
- Shueyville** The Secret Cellar • 1202 Curtis Br Rd.
- Sigourney** TNT Liquor • 110 S Main St.
- Sioux City** 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.
- Spirit Lake** Market Community Co-op • 1610 Hill Ave.
- St. Ansgar** Thymeless Treasurers • 108 S Washington St.
- State Center** Remarkable Rose Floral • 122 W Main St.
- Storm Lake** Al's Liquors • 215 W Milwaukee St.
Elements • 1701 W Milwaukee Ave.
Hy-Vee Food Store • 1250 Lake Ave.
Twin Town Liquor • 104 W Hwy 30
- Tama** Twin Town Liquor • 104 W Hwy 30
- Toledo** Fareway Food Store • S County Line Rd.
- Urbandale** Fareway Food Store • 8450 Meredith Dr.
Hy-Vee Wine & Spirits • 8601 Douglas Ave.
Kum & Go • 12041 Douglas Pkwy.
Sample House • 7611 Douglas Ave.
Super Target • 11148 Plum Dr.
The Machine Shed • 11151 Hickman Rd.
Urban Liquor • 6401 Douglas Ave., Suite A
Urbandale Golf & Country Club • 4000 86th St.
- Van Horn** Cornerstone Apothecary • 122 Main St.
- Vincent** Mrs. T's Mercantile • 100 Arthur St.
- Vinton** L Marie Boutique • 915 W 4th St.
- Walnut** Antique City Amoco • 2101 Antique City Dr.
- Wapello** Jack & Jill • 503 Hwy 61 S
- Washington** Dodici's • 122 S Iowa Ave.
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.
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.
- Waukee** Kum & Go • 350 SE University Ave.
Rube's Steakhouse • 3309 Ute Ave.
- Waukon** Waukon Greenhouse • 27 Spring Ave.
- Waverly** Hy-Vee Wine & Spirits • 1311 4th St. SW
- Webster City** Lena's Liquor • 1544 Superior St.
Romancing the Home • 907 2nd St.
- Wellman** Freeman Foods • 268 8th Ave.
- W. Des Moines** 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.
- West Point** Brad's Pad • 210 8th St.
- West Union** Old Mill Floral • 311 N Pine St.
- Williamsburg** Kum & Go • 2177 M Ave.
- Windsor Heights** Hy-Vee Wine & Spirits • 7101 University Ave.
Wine & Spirits Gallery • 7690 Hickman Rd.
- Winterset** Copper Cow Restaurant • 101 N John Wayne Dr.
Le Collage • 107 N John Wayne Dr.

Mrs. T's Mercantile



What started out as a simple inquiry at the Treasurer's office regarding the vacant former home of Farmers Savings Bank and Clover Farm Store, turned into a tax-sale gamble, and the launch of a new career. With a foundation of twenty-two years of fabric retail experience and a lot of hard work, Tanya Harrison has created a beautiful, unique shop in the once abandoned building.

Located in the heart of Vincent, Iowa, Mrs. T's Mercantile houses an assorted collection of items to entertain the sewer, quilter, fashionista and wine connoisseur. Once inside, you'll see the charming "Soup and Sip" café, large varieties of fabric, sewing accessories and equipment, jewelry, handbags and the following Tassel Ridge Wines: *Red, White, & Blue*®, *Blackberry, Rockets Glare Rose*® and *Prelude*.

Mrs. T's also offers sewing machine repair services. Sewing and quilting classes are offered as well as monthly charm swaps and a quilt block of the month.

So, whatever your delight, Mrs. T's Mercantile has what you need...a charming café, large varieties of fabric, sewing accessories and equipment, jewelry, handbags and Tassel Ridge Wines.

Mrs. T's Mercantile is located at 100 Arthur Street, Vincent, Iowa. Open Tuesday through Saturday, 9 a.m. to 3 p.m. Lunch from 11 a.m. to 1:30 p.m. Menu changes daily. For more information call 515.356.2230 or email mrstsmmerc@wccta.net.



Görtz Haus

Betty Görtz-Odgaard had a desire to start an art and frame shoppe in which she could showcase her pastel art works and the works of other Central Iowa Artists. It took her almost three years to find a building that met her needs. She was drawn to the beloved gorgeous stone building that was once the home of St. Peter Lutheran Church. The congregation had outgrown the facility and moved to a new location. The old church was scheduled to be torn down, to make way for a gas station. Betty's perseverance and successful bid saved the building. She spent 100 days renovating the space and opened in 2002.

The stunning stained glass windows, open floor plan and beautiful balcony gave Betty a great space to present her new frame shoppe, floral shoppe, art gallery and bistro. The Görtz Haus chefs bake fresh bread every morning and have created a unique menu of entrees, and gourmet sandwiches, soups, salads, pastas and quiche.

If you are interested in original works of art, home decor, floral decorations, lunch or hosting an event, visit the Görtz Haus at 408 East 1st Street in Grimes, IA. Business hours are Monday-Saturday, 9-5; Lunch is served Monday-Saturday, 11-2:30; and dinner Tuesday-Friday 5-8:30. Görtz Haus also hosts weddings and special events. Phone 515.986.3340 or email info@gortzhausgallery.com for more information.

Simply Quizzical

1. The correct sequence of grape development is:

- a. bud break, veraison, flowering, berry growth, fruit set, harvest
- b. bud break, flowering, fruit set, berry growth, veraison, harvest
- c. fruit set, flowering, bud break, veraison, berry growth, harvest
- d. flowering, bud break, fruit set, berry growth, veraison, harvest

2. Veraison is:

- a. when flowers form on the vine
- b. when fruit first sets on the vine
- c. the first indication that grapes are ready to harvest
- d. when the berries start to ripen

3. Most grape varieties are hermaphroditic meaning that they self pollinate.

- a. True
- b. False

4. The decision of when to harvest is usually based on the sugar and acid levels in the grapes.

- a. True
- b. False

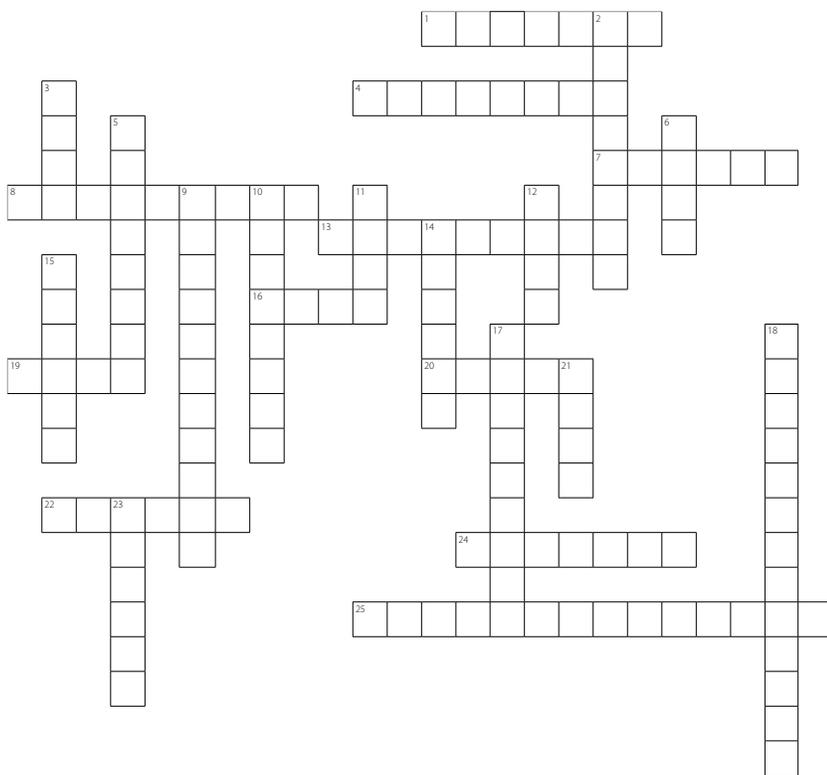
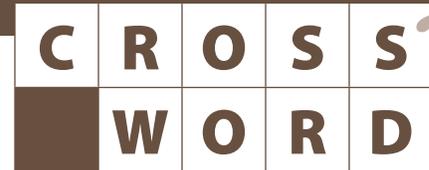
5. A pistillate grape variety

- a. only produces sweet wines
- b. produces very alcoholic wine
- c. has an imperfect flower so that a variety that ripens at the same time must be planted along side.
- d. produces very heavy crop loads.

6. Grapes grown in Iowa produce

- a. very large grape bunches.
- b. only sweet wines.
- c. a wide variety of both sweet and dry wines.
- d. red wine only.

The Extraordinary



Down

- 2 The wine mix version of the margarita
- 3 The number of Wine-A-Rita mixes available
- 5 The part of the rachis connecting the shoot to the first branch of the cluster
- 6 The machine used in the Iowa State wine lab
- 9 One of the berry flavors in the Berry Pom-A-Rita
- 10 Location of sorting, de-stemming, and crushing grapes
- 11 The Tassel Ridge team member that loves harvest time
- 12 Variety of grapes grown in Iowa; _____ climate
- 14 The aroma of Muscat
- 15 Home of the first Bellini
- 17 The wine mix drink that feels like the "big city"
- 18 Dr. Murli _____, the Director of the Midwest Grape & Wine Industry
- 21 Sour or biting to the taste; chemical compound
- 23 The Tassel Ridge team member that served in the Air Force

Across

- 1 The process or period of gathering in crops
- 4 The onset of ripening
- 7 The main axis of the cluster
- 8 The air between the wine & the top of the container
- 13 Allows lab analyst to detect wine aromas
- 16 A sample technique
- 19 The Midwest Grape and _____ Institute
- 20 A pleasing or foul odor
- 22 Where you can go to get purses, jewelry, food and wine
- 24 The location of Mrs. T's Mercantile
- 25 Perfect flowers

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



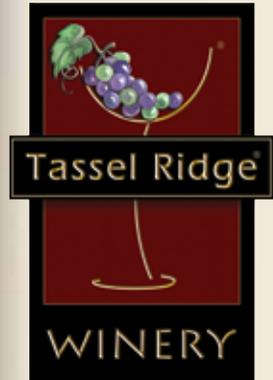
Tassel Ridge Winery
1681 220th St.
Leighton, IA 50143



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



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



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

Winery Tours & Tasting:

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

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



Find us on Facebook



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