

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Winter 2013

Enhance your Elegant Dinner

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*with Robert Duncan®
Iowa Cuvée 512*

From FROZEN GRAPES to a *Nectar-like Wine*

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Iowa Prairie Snow® with
succulent fruit desserts

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Iowa research team addresses
low tannins in cold climate grapes

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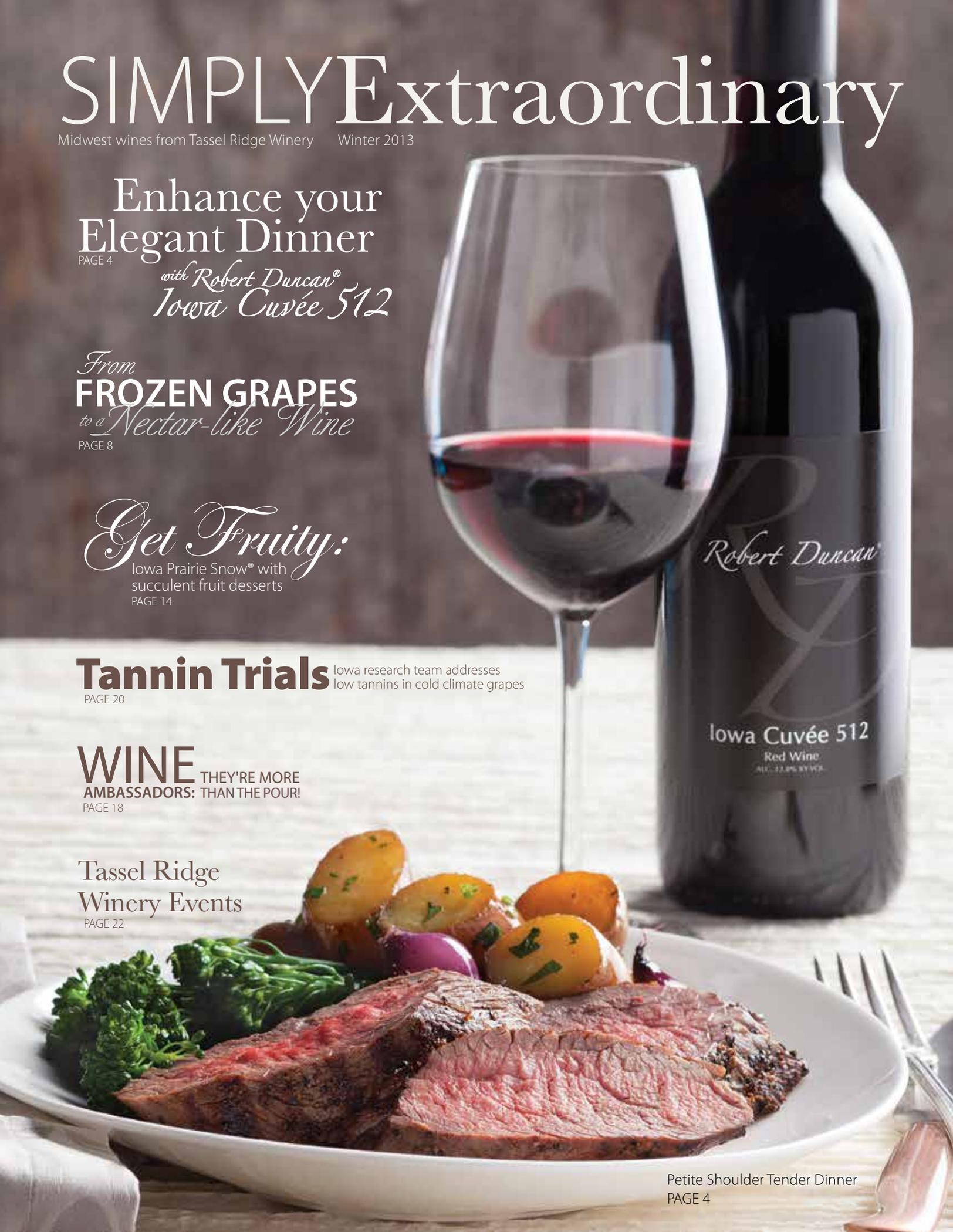
WINE THEY'RE MORE AMBASSADORS: THAN THE POUR!

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New from Tassel Ridge® Winery...

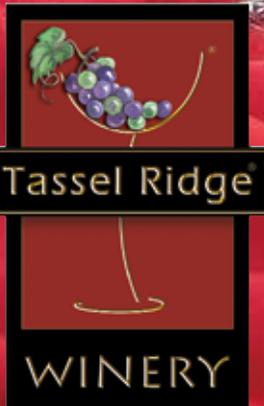
*Robert Duncan®
Iowa Cuvée 512*

Savor the aromas of
blackberry, black currant,
and black cherry.

Taste the hints of
raspberry, coffee bean,
and baking spices.

Pair this balanced, dry red
wine with grilled beef or
salmon or beef stew.

Serve at room temperature.



1681 220th St., Leighton, IA 50143 • Between Pella and Oskaloosa on Hwy. 163
641.672.WINE (9463) • www.tasselridge.com

Robert Duncan® Iowa Cuvée 512 is sold only at Tassel Ridge Winery. We offer shipping within Iowa and to select states. You may order from the winery at 641.672.9463. An adult signature is required for receipt of wine.

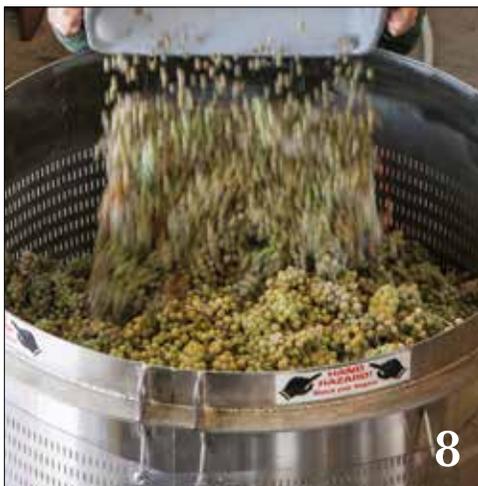
Tassel Ridge Robert Duncan® Iowa Cuvée 512... *Simply Extraordinary®*



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Meet the Tassel Ridge Team



BG is one of our Sales Representatives, responsible for the Central Iowa/Des Moines metro area. He began

BG Campbell

his career at Tassel Ridge in 2011 as one of our part time Ambassadors in 2011. He remembers the tasting he conducted at the North Ottumwa Hy-Vee in December 2011. He sold 30 bottles of wine and was amazed at how popular Tassel Ridge wines are.

BG's goal is to build relationships with retailer management that lead to customer satisfaction and the sale of more Tassel Ridge wine. He has enjoyed the public relations part of his job. He sees his challenge as the need

to connect our quality products with successful retailers.

His favorite Tassel Ridge wine is the *2009 Iowa Marquette*. He serves it with grilled burgers and steaks. His second choice is *Iowa Edelweiss* served with seafood, chicken, and salads.

Prior to joining Tassel Ridge, BG worked as a golf pro affiliated with the PGA. He was the teaching pro at the Oskaloosa golf course. For 14 years, he was the PGA Golf Pro at Kiva Dunes Golf Club in Gulf Shores, Alabama. ■



Heather has been a part time member of our Tasting Room staff since July 2012. She takes great pleasure in guiding

Heather Nelson

the customer to a wine that is good for them and in the process, makes their experience at Tassel Ridge enjoyable and memorable. Heather likes it when somebody comes in and kind of knows what they like but they let her pick out a wine and they really like it.

She really likes to work events because "Nobody's in a bad mood" when they come out for a nice dinner. She says, "I bring food. I bring wine. And, I bring good service." Heather especially likes working food preparation demonstrations with Chef Linda. She has learned that when waiting for the

next step in a demonstration, she has to interact with the audience. She says "it is like a performance." Heather's other outlet for her desire to perform is with the Oskaloosa Community Theatre.

Her favorite Tassel Ridge wine is *Iowa Edelweiss* with a spicy chili. She also thinks that *Iowa LaCrescent* would work with chili, too.

Before coming to Tassel Ridge Winery, Heather taught high school and college level English. She is currently enrolled in the Culinary Arts Program at Indian Hills Community College. ■

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

Editor in Chief

Bob Wersen

Writers

Kari DeBruin
Hayley Scheuring
Bob Wersen

Photographers

Jene Cain
Kari DeBruin

Design

Deb Hamilton

Contributors

Ann Drummond
Amelia McGrath
Sharman Wersen

Publisher

Tassel Ridge Winery

Address

1681 220th Street
Leighton, IA 50143

Fax

800.409.0082

E-mail

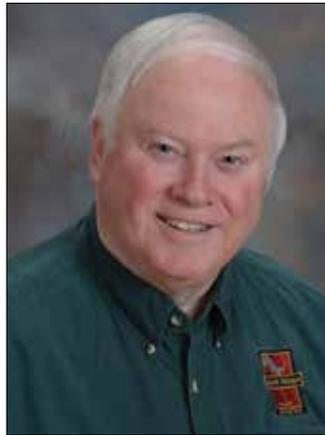
info@tasselridge.com

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This edition of *Simply Extraordinary* features a little known cut of beef, a petite shoulder tender, that is very tasty and yet is economical. Most important it pairs nicely with dry red wine. In fact, we are introducing the perfect dry red wine to pair with this cut of beef, our *Robert Duncan® Cuvée 512*. This luxurious wine is a blend of three grapes grown in our Mahaska County vineyards and Muscat. It reminds me of the elegant, restrained red wines of both the Loire and Rhone Valley's in France.

Every nice dinner needs a dessert wine and our article beginning on page 8 outlines how our *Iowa Prairie Snow®* is produced each year. The article starting on page 14 offers a suggestion for serving *Iowa Prairie Snow* and recipes for two different desserts that will complement *Iowa Prairie Snow*.

One of the easiest ways for Iowa wine lovers to come in personal contact with Tassel Ridge Winery is to attend a tasting of Tassel Ridge wines in a local retailer. These tastings are usually hosted by a member of our team of Ambassadors who host tastings all over Iowa. The article beginning on page 18 will introduce you to five of our seventeen Ambassadors. And, maybe you are looking for a part time position in the Iowa wine industry. Check the article out for information on how to become a Tassel Ridge Ambassador yourself.

The article beginning on page 20 addresses research that is being conducted by a team from Iowa State University under the leadership of Dr. Murli Dharmadhikari to help improve red wines made in Iowa.

Our events program for the winter of 2013 begins on page 22 and features some great events that will give you a chance to pair Iowa wines with excellent food.

Our list of retailers follows on page 26. 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.

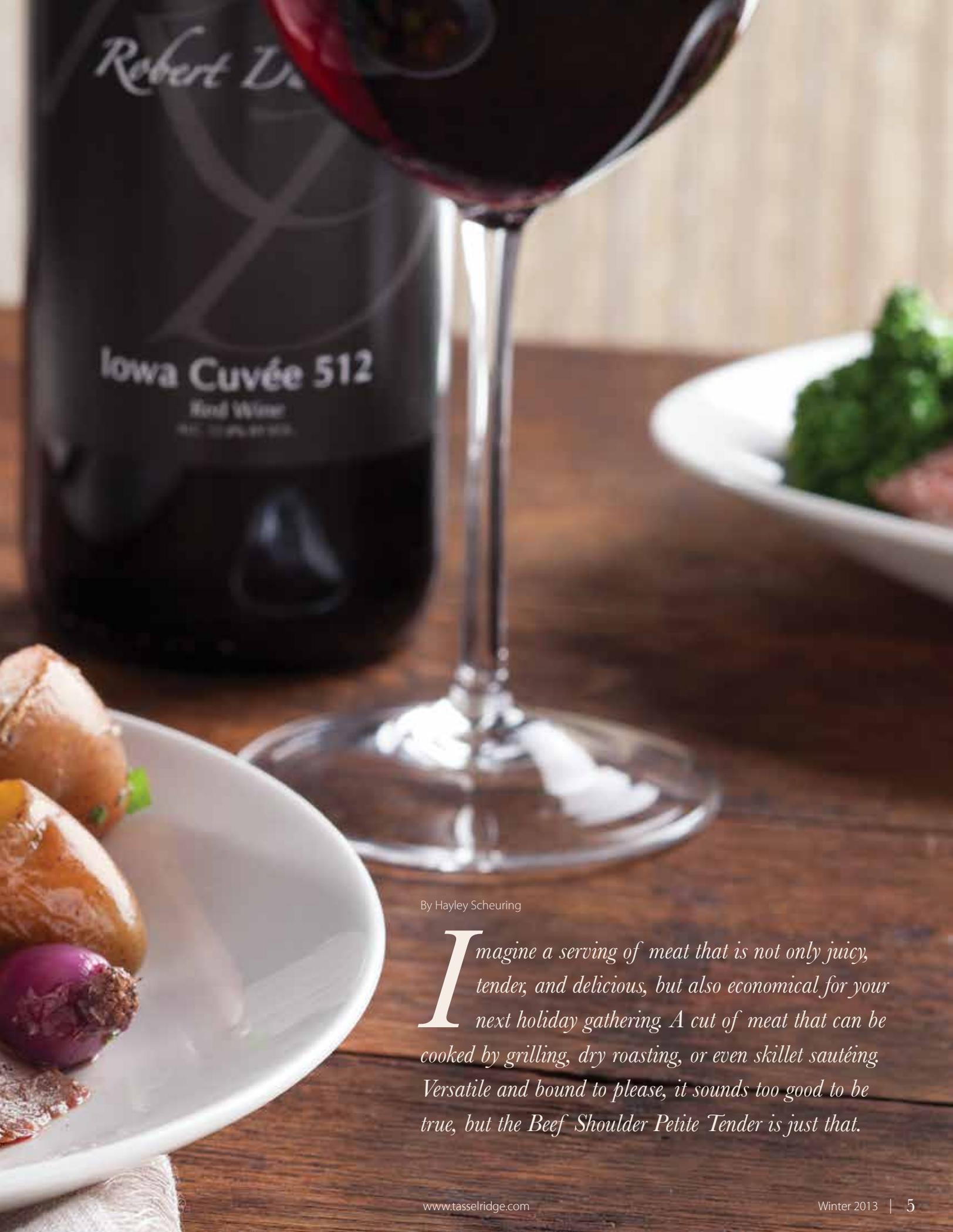
Happy New Year and best regards,

Bob Wersen, CSW
Tassel Ridge Winery Founder and Owner

Enhance your Elegant Dinner

*with Robert Duncan[®]
Iowa Cuvée 512*



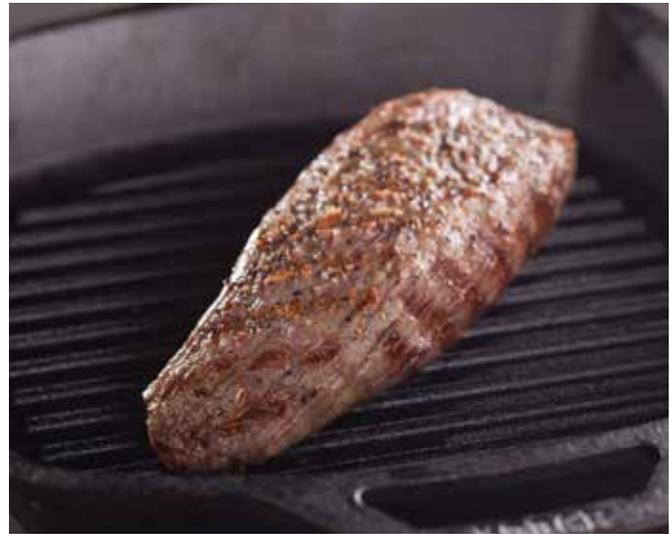


By Hayley Scheuring

Imagine a serving of meat that is not only juicy, tender, and delicious, but also economical for your next holiday gathering. A cut of meat that can be cooked by grilling, dry roasting, or even skillet sautéing. Versatile and bound to please, it sounds too good to be true, but the Beef Shoulder Petite Tender is just that.



The Petite Shoulder Tender is ready to be grilled.



The Tender has been grilled on all sides and is showing that it is just about cooked.

The beef industry has recently identified several muscles within the shoulder, which have been previously underutilized, that can be isolated and cut into steaks. These steaks are both tender and flavorful. On the shoulder, and near the top of the blade is where the Beef Shoulder Petite Tender comes from. It offers versatility in its preparation options, and mimics upscale plate presentations, such as the beef tenderloin or filet mignon, but at a much lower cost, which is around \$6.69 lb. This single cut of meat can be treated and prepared like a roast, and can also be grilled to please those wanting a steak dinner. Both options offer results that are bound to impress—one of the most impressive ways of preparing the Beef Shoulder Petite Tender is grilling and topping with a savory wine-reduction sauce.

This method can be completed using a charcoal, or gas grill—even a George Foreman for those apartment dwellers—or with a broiler. To begin, the tender should be cleaned and trimmed of silverskin. The silverskin, or fatty strands, are minimal and can be shaved using a knife. Once cleaned, season the tender with ground black

pepper and kosher salt. Preheat the grill to a medium/high temperature, and begin the wine-reduction sauce.

For the sauce, simply brown shallots in olive oil and add some garlic. Once browned, add a bit of beef stalk, water and simmer with a dry red wine. The sauce alone will fill the kitchen with the aroma of a five-star restaurant.

When the grill is properly heated, it is time to sear the tender until brown. Sear markings should be visible, and the meat will keep its tubular shape as each side takes its turn receiving imprints from the grill. The desired internal temperature should reach 140°F, and one should remember to always check the temperature at the fattest part of the cut. As it cooks, the tender will maintain shape, but begin to get taut.

A helpful hint as to what consistency the meat should take on is to compare it to the fatty part of your palm where it connects to your thumb. When making a fist that section of your palm tightens some, this is how the tender should change in consistency as it cooks.

Once the tender has reached the proper consistency, and the internal

temperature is 140°F, remove from heat. Set the tender aside on a wood cutting board. Tent the tender by placing a piece of tin-foil, creased in the middle, over the tender. By doing so, the tender locks in the juices. It should sit for 10–15 minutes.

As the tender sits to absorb and retain its juices, the sauce can be attended to. At this point, the sauce is mixed, browned, and ready. The last step is to strain the sauce. Straining the sauce heightens the flavor perfectly. Once strained, the sauce is ready. All that is left is to cut the tender into desired portions—one usually feeds between two and three people depending on appetites—and apply the sauce. Pour the strained sauce over the cut and it is ready to eat. The end result is very tender, thick but easy to chew, and juicy.

Now that you have the perfect holiday meal, the Petite Beef Shoulder Tender, you can up the ante by pairing it with the perfect wine to impress your guests. Tassel Ridge Winery's *Robert Duncan® Iowa Cuvée 512* is a fine, dry, red wine made from grapes grown in Iowa that will enhance your dinner to its fullest potential. ■

Robert Duncan® Iowa Cuvée 512

The new dry red blend from Tassel Ridge Winery

By Hayley Scheuring

The *Robert Duncan® Iowa Cuvée 512* is the most recent new wine release from Tassel Ridge Winery. It is a dry red blend made from three different red grapes grown in our Mahaska County Vineyards, and Muscat which we purchase as juice. Each of the red varieties, St. Croix (41%), Foch (38%), and Marquette (13%), brought different flavor components to the blend and Muscat (8%) increased the fruitiness on the palate.

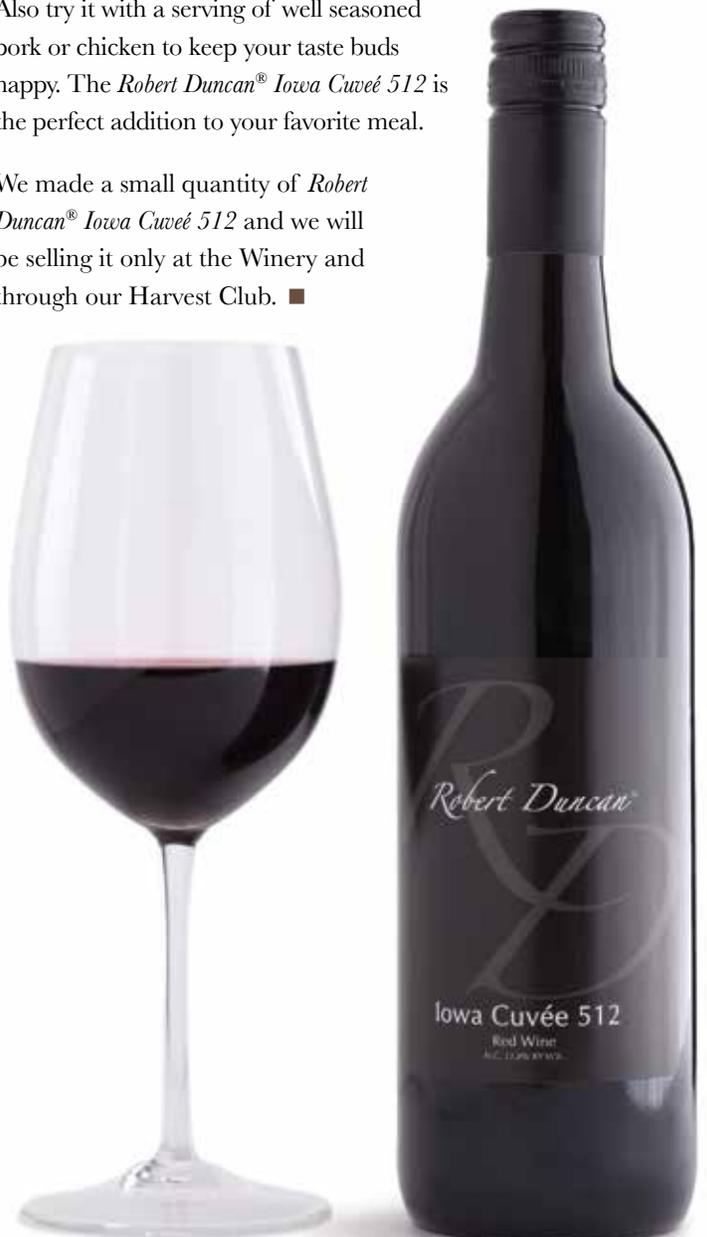
The *Robert Duncan® Iowa Cuvée 512* is a pleasure for your palate. With a hint of blackberry, the wine brings out the juicy goodness of any grilled red meat, and also pairs well with grilled salmon, or a beef stew. If you are looking for an appetizer, try sipping it while munching on some mild goat cheese. The *Robert Duncan® Iowa Cuvée 512* is a young red wine that incorporates a plethora of subtle, yet enticing flavors. This dry red offers hints of blackberry, black currant, black cherry, raspberry, coffee bean, and the perfect pinch of baking spices.

The process for *Robert Duncan® Iowa Cuvée 512* began by ageing wine from all of the grape varieties used in making this blend. The 2011 Foch was aged in oak in our medium toast Radoux barrels. It was put into the barrel on January 1, 2012 and taken out of oak for wine production on July 20, 2012. The St. Croix and Marquette were aged in our medium toast Radoux barrels starting on October 11, 2011 and were removed for blending on the same day the Foch was removed from the barrel.

The next step was cold stabilization. To initiate the cold stabilization process, the tank was chilled to 25.0°F. Cream of tartar was used to assist with the process of bitartrate crystallization and stabilization. The cream of tartar does not dissolve in the wine. Its purpose is to attract the bitartrate in the wine. The wine was then filtered and the bottling process began.

While we recommend the *Robert Duncan® Iowa Cuvée 512* as an outstanding wine to pair with the Beef Shoulder Petite Tender, you may want to try it with pasta and fully flavored tomato-based sauce. This pairing will be an evening delight. Also try it with a serving of well seasoned pork or chicken to keep your taste buds happy. The *Robert Duncan® Iowa Cuvée 512* is the perfect addition to your favorite meal.

We made a small quantity of *Robert Duncan® Iowa Cuvée 512* and we will be selling it only at the Winery and through our Harvest Club. ■



From
FROZEN
to a
GRAPES
Nectar-like Wine
Iowa Prairie Snow® is a product of careful winemaking and modern technology

By Hayley Scheuring

The box of berries glistens as ice crystals catch hold of the light and begin to melt, like the first few snowflakes of the season. Berries wait firm and frozen, ready to be turned from white grapes into a wine whose name says it all—*Iowa Prairie Snow®*. The process of making *Iowa Prairie Snow®* wine is one that is unique, and as elegant as the name it reflects. Each step is taken with care in order to produce the perfect juice.

This is how it begins:

The process starts with all of the white grape varieties we currently grow. These would be: Brianna, La Crosse, St. Pepin, La Crescent, and Edelweiss. The coating of ice crystals that blanket the boxes of grapes will have begun to transform into droplets of water as we give the grapes a few minutes to thaw. The grapes remain firm in order to maintain the correct equation for the perfect yield amount. From the box, the grapes are then transferred to the basket press where the pressing cycle begins.

The pressing process depends on the initial level of sugar in the fruit. Once determined, the process begins by adding pressure—to 4.0 bar and is

Right: Jonita Boyer makes last adjustments to the basket press. Bottom: Lew Fellows removes the bins of frozen grapes from the freezer.





pressed for 10 minutes. After this initial pressing, it is time to take a sample of the product, check the temperature, and measure the amount of fermentable sugars. It is pressed, tested, and the process is repeated until the brix drops into the mid twenties, or the juice gets bitter.

At this point, the frozen berries have been transformed into the perfect juice. The juice is pumped from the basket press into a collection tank, such as one that holds 500–1000 liters. Once the juice has been collected in the tank, it is again time to test the juice for the amount of fermentable sugar. Each test is valuable to the process,



Top left: Partially thawed grapes are dumped into the press basket. Top right: The basket is now full and grapes are ready to press. Middle: Lew Fellows takes a sample of the first juice to measure the total amount of sugar. Bottom: Juice flows through the strainer on the top of the powered sump.

as all of the desired numbers must be reached for every step in order to produce the best possible final product.

Once the desired numbers have been reached, it is time to focus on yeast rehydration and the acclimatization procedure. Because *Iowa Prairie Snow*[®] is an 'iced wine' the process is specific and pertains particularly to wines of the ice variety.

Ice wine is made from grapes that are left to hang on the vine until the first night with a hard freeze. The grapes are immediately harvested that night and pressed while they are still frozen.

Iced wine is made from grapes that are picked when they are at their best and then mechanically frozen. Once our harvest is done, a basket press is used to press the frozen grapes.

The "hockey puck" of pressed grapes is ready for removal from the press. It will be mulched and then applied to our fields as a source of Nitrogen and organic matter.



Iowa Prairie Snow[®]

Iowa Prairie Snow[®] is a sweet, iced wine made from grapes picked at the peak of perfection and frozen after harvest. With its concentrated notes of apple, pear, and nectarine on the nose followed by honey, apple, pear, and peach on the palate, *Iowa Prairie Snow*[®] is best sipped with or as dessert. *Iowa Prairie Snow*[®] pairs well with apple tarts and lemon desserts. Serve well chilled. Store at 55°F.

In both cases, the juice will be about 40% sugar and the juice will have very concentrated fruit flavors. Tassel Ridge chooses to make iced wine because in Iowa, fruit that is left to hang until a first heavy frost in November or December will be consumed by rot and fungus.

The wine is almost ready. We inoculate the wine with yeast and add yeast nutrients to start the fermentation.

We stop the fermentation when the alcohol level reaches 11% with some residual sugar remaining. We chill down the tank to stop fermentation. The temperature of the tank will drop to between 25°F and 30°F. The tank will cool for one to two days, after which we pump the wine off any solids remaining in the bottom of the tank. We check the wine chemistry, and then cold stabilize the wine by first chilling

the wine to 25°F and then adding Cream of Tartar. Lastly, we test by freezing the wine to make sure it is in fact cold stable.

The final step before bottling is to filter the *Iowa Prairie Snow*®.

From a frozen grape, to a succulent juice, *Iowa Prairie Snow*® is made with precision, patience, and elegance. ■

Top left: Jim Carmichael maneuvers the forklift to remove the pressed grapes. Bottom left: Lew Fellows positions a Macrobin to receive the pressed grapes. Top and bottom right: Constant cleaning is one essential step in fine wine production.



Tassel Ridge Wines... *for Valentine's Day gifts & celebrations!*



The Wines of Tassel Ridge...*Simply Extraordinary*®

Leighton, IA • www.tasselridge.com

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. 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. *Sweethearts Rosé* is only available at Tassel Ridge Winery. We cannot ship this wine.



Get Fruity:
Iowa Prairie Snow® with
succulent fruit desserts

*I*owa Prairie Snow® is the perfect addition to any fruity dessert. Whether you are serving a slice of fruit pie or a berry tart, Iowa Prairie Snow® will emphasize the flavor and make your taste-buds smile with satisfaction. It can be sipped anytime, and can be appreciated by even the most wary wine drinker. This wine can be paired with a treat, become the perfect ingredient to your favorite sweet recipe, or savored as a treat itself. Iowa Prairie Snow® is a sweet, iced wine made from grapes picked at the peak of perfection and frozen after harvest. With its concentrated notes of apple, pear, and nectarine on the nose followed by honey, apple, pear, and peach on the palate, Iowa Prairie Snow® is best sipped with or as dessert.



Turn Iowa Prairie Snow® into a dessert of its own by manipulating the glass. Dipping the wine glass in cinnamon-infused honey adds texture and alters the flavor into a delectable treat. The cinnamon and honey add warmth, and make the drink thicker, like a sticky, sweet icing, as it passes through the lips and slicks the tongue. This trick is simple, and takes wine drinking to the next level.

Iowa Prairie Snow®

Enjoy in a wine glass rimmed with cinnamon-infused honey:

Ingredients:

- 1 cup honey
- ½ tsp ground cinnamon

Directions:

Heat a saucepan on low. Pour in honey and add cinnamon. Stir until well blended. Move the mixture into a container—this can set up to two days. When ready to use, pour the honey mixture onto a flat saucer. Using a chilled, dry wine glass slowly dip the glass and turn to lightly coat the rim. It is important that the glass is chilled, otherwise the honey mixture will run. Tip right side up and fill with Iowa Prairie Snow®. Enjoy.

While Iowa Prairie Snow® can be turned into its own special treat, it also can enhance your dessert in other ways. Iowa Prairie Snow® is best paired with combinations involving apple or peach. The wine will enhance the flavor, turning age old favorites into a new dessert experience. Two great recipes to pair with Iowa Prairie Snow® are our award winning apple tart, or our blackberry and peach custard. Not only is Iowa Prairie Snow® a good wine to sip with your dessert, it's also the perfect ingredient for your apple tart.

Chef Linda's Award-Winning Apple Tart

Ingredients:

- 3 cups all purpose flour
- 2½ tsp salt
- ½ cup shortening
- ½ cup butter, unsalted
- ½ cup, plus 3 Tbsp cold white wine (Iowa Prairie Snow®)

Directions:

Mix the flour, salt, and lard in a large bowl with a fork until crumbly. Add ½ cup plus 3 tablespoons of cold white wine. Shape into a ball, cover and refrigerate for one hour. Split in half, flour your surface, and roll out the dough into desired size. Place apple filling in the center. Turn the ends up towards the center—pinching the edges together. It will have an opening in the center and appear rustic. Brush the tarts with an egg wash. Bake at 425°F for 18–20 minutes until crust is golden brown and apples are tender.

Apple filling Ingredients:

- 2 apples, peeled, cored, and thinly sliced
- 4 Tbsp sugar
- ½ tsp cinnamon

Directions:

In a bowl, mix the sugar and cinnamon together. Toss the apples, coating them well. Divide the apples evenly on the rounds. Approximately 2 8-inch round tarts.

Tip: The secret to making this flaky crust is using chilled butter and chilled wine.

When you're feeling peachy, or if apple isn't for you, the blackberry and peach custard tart will satisfy your sweet-tooth, and will only be heightened while sipping on a glass of *Iowa Prairie Snow*[®].

Blackberry and Peach Custard Tart

Ingredients for Tart Dough:

2 cups cake flour
 ½ tsp salt
 ½ cup unsalted butter
 4 Tbsp ice water

Directions:

Measure all ingredients. Pour cake flour and salt onto a hard surface. Cut in butter with fingers, or use a bench scraper until the butter is the size of small peas. Make an indent in the center of the flour mixture and add the ice water. Incorporate the water into the flour with the bench scraper being careful not to over work the mixture. Gather the dough into a pile. Using the palm of your hand, press the dough away from you about 6 or 7 times to incorporate the butter



Tip: For easy removal of tart, use a tart pan with a removable bottom or line the pan with parchment paper.

into the flour. Form dough into a flat disc shape and wrap with plastic wrap. Refrigerate the dough for approximately 45 minutes or up to 3 days. Roll the dough out into the shape of tart pan. If the dough is refrigerated for longer than an hour, use a rolling pin to pound out the dough a few times—this will temper the butter before rolling it out. Trim the dough around the tart pan, using a fork pierce the bottom of the dough. Return dough to the refrigerator at least 30 minutes to harden before adding the filling.

Ingredients for tart filling:

1 cup whole milk
 ¼ tsp vanilla extract
 ¼ cup sugar
 ⅛ tsp salt
 3 Tbsp corn starch
 1 egg
 2 Tbsp unsalted butter
 6 oz frozen blackberries
 6 oz frozen peaches
 granulated sugar for dusting

Directions:

Combine ⅛ cup of sugar, salt, cornstarch, and egg in a medium-sized, heatproof bowl. Whisk vigorously. In a saucepan bring milk, vanilla, and remaining sugar to a boil, stirring constantly so milk doesn't burn on the bottom of the pan. When the milk has just reached a boil, remove from heat and slowly pour into the egg mixture, while whisking constantly to prevent the eggs from scrambling. Return the mixture to the saucepan and bring to a boil, stirring constantly for 2 minutes. Pour custard into a heat-proof bowl and stir until the steam has dissipated. Cover directly with plastic wrap. Stir in the softened butter until well incorporated. Thaw the blackberries and peaches on a dry or paper towel. Lightly pat the fruit with the towel before transferring to the custard mixture. Chop peaches into bite sizes. Fold in peaches. Gently fold in the blackberries. Spread into the chilled tart shell. Sprinkle granulated sugar on top of custard mixture. Bake the tart at 350°F for 50 minutes to one hour, until crust begins to turn golden brown. Transfer to a cooling rack. Serve warm or at room temperature with a dollop of cream. Serves 6–8.

Iowa Prairie Snow[®] can be enjoyed anytime and by anyone. It can enhance any meal by providing the perfect blend to an after-dinner experience. Whether you enjoy it simply as a glass of wine, a new twist on dessert, an ingredient in your favorite treat, or as an enhancement to drink with one of your fruity favorites, *Iowa Prairie Snow*[®] is bound to please. ■



IN MEMORIAM



Steve Richardson

(April 16, 1952—December 11, 2012)

Tassel Ridge Winery and the Iowa wine industry lost an enthusiastic, knowledgeable, and respected grape grower and wine expert in December. His official title at Tassel Ridge Winery was Vineyard Manager, but he brought much more to our organization. Steve was a Certified Wine Educator, and he enthusiastically mentored nearly two dozen Tassel Ridge employees as they studied for the Certified Specialist of Wine examinations. He guided the creation of menus and especially the food and wine pairings. And, Steve provided valuable feedback to our cellar team as they created new wines.

Steve taught wine appreciation courses at Indian Hills Community College and served in an advisory capacity for the culinary arts program at Indian Hills. He was an attorney who practiced law in Bloomfield, Iowa, until he became the Vineyard Manager at Tassel Ridge in April 2007.

Steve had been married to his wife, Jane, for forty years when she passed away in late June 2012.





By Kari DeBruin

Our Ambassador program is designed to give customers throughout the state of Iowa an opportunity to sample our wines. Through hosting wine tasting events, our Ambassadors pour samples of our wines, discuss their flavor profiles, recommend food pairings, and suggest occasions for which they are best served. The Ambassadors host statewide wine tasting events at our retailer's locations, special events and festivals.

As a guest at our wine tasting, you will quickly learn that our Wine Ambassadors are well trained, courteous and professional, adaptable to a variety of venues, retailers and customers. They are instrumental in strengthening the relationship between

the retailers and the winery. And, if that isn't enough, as their manager Michele Smothers likes to put it, our Ambassadors are "super awesome rock stars!" Ambassadors are able to share with you the "back story" of our wines and winery, let you know about upcoming special events and can help you sign up for our e-newsletter and magazine.

Currently, we have seventeen Ambassadors that host events throughout the state of Iowa, sampling a wonderful variety of all of our wines and with a special focus on trying to grow interest in both our dry red and white wines.

In this edition, we'd like to introduce you to a few of our Ambassadors:

Laurie Gabhart

Laurie Gabhart is an Ambassador in Northwest Iowa, operating within a 60 mile radius of her home in Sioux Center. She



began her career with Tassel Ridge in the summer of 2012 and enjoys meeting new people and introducing them to Tassel Ridge wines. She has enjoyed seeing repeat customers come back to her tastings. One weekend, she saw the same woman at a wine tasting on a Friday night in Sheldon and on the next day in Sioux City. To Laurie's delight, this repeat customer had tried and purchased the *Red, White, & Blue*[®] and loved it. Laurie enjoys several of our varieties, but her personal favorite is *Iowa Steuben*.

Kathy Hamilton



Kathy Hamilton is our Ambassador in the Davenport/Bettendorf/LeClaire/Iowa City area. She has been with

Tassel Ridge Winery since September 2011 and enjoys talking with guests about the winery and its history. She also loves hearing positive feedback from customers after they sample the wines. She has fun helping people remember our winery—she tells them to "remember the tassel on the corn and *Red, White, & Blue*[®] for the 4th of July."

Although Kathy has several personal favorites, she finds that Tassel Ridge Winery has a wine that goes with any occasion, such as having a get together with family and friends or enjoying

a picnic on a beautiful day with her husband. Her favorite Tassel Ridge wine pairing is *Oskyfizzante® White* with shrimp and salad.

Matt Kompisie



Matt Kompisie is our Ambassador that handles the Greater Des Moines Metro and has been with us since March of 2012. The

people are key in his enjoyment of the job. He enjoys discussing wine, travel stories, his children, and his charming wife (who is also an Ambassador) with tasters who are new (and veteran) to trying Tassel Ridge wine.

Matt's current favorite is the *Iowa Steuben*, but admits that he never really has a favorite because he tries to enjoy them all. His favorite pairing may sound like an ad campaign, however, it is simply any Tassel Ridge Wine + Good Friends.

Roger Mattiussi



Roger has been with us since late spring, 2012. He serves the Des Moines and surrounding areas, but has also hosted tastings

in Boone, Nevada, and Perry. He finds that every wine tasting event is different and unique. He enjoys the different stores he gets to travel to, wines that he gets to sample, and people that he gets to meet—which all make it very exciting and enjoyable. His most

memorable event was at the Ankeny Fareway. From beginning to end, it was very busy, but the management, staff, and customers were a lot of fun to work with. And, by the end of the tasting, he sold 21 bottles of wine!

Roger has two personal favorites: *Rockets Glare Rose®* and the *2009 Iowa Marquette*. He enjoys the sweet smoothness of *Rockets Glare Rose®* and loves to pair the *2009 Iowa Marquette* with a nice, juicy steak.

Beth Thompson



Beth is our Ambassador serving the Waterloo/Cedar Falls territory. Since joining us in the spring

of 2012, Beth has enjoyed watching people taste our wines for the first time, and discovering that they enjoy them so much that they purchase a bottle. During her first wine tasting, she had a couple taste Tassel Ridge *Red, White, & Blue®*; they enjoyed it so much they bought an entire case! For Beth, that was truly a memorable moment.

Beth's personal Tassel Ridge favorite is *Prelude*. She loves to pair it with chocolate. She also enjoys pairing chocolate with our *Oskyfizzante® Pink*.

We are thankful for the role that our Ambassadors play. What they do is much more than pouring wine; they are key in the success of our wines and winery. These men and women are the hands and faces of our company. Their efforts introduce our vintages and our passion to current and future customers. ■

Would you like to become a Tassel Ridge Winery Ambassador?

As an Ambassador, you will have a great part time job with flexible hours, great pay, with all supplies provided. At this time, we are currently looking to expand our Ambassador program and are looking for people in the following locations:

- Algona/Mason City Area
- Cedar Rapids/Iowa City Area
- Council Bluffs
- Ottumwa
- South West Iowa: Red Oak, Creston, and Winterset
- North West Iowa: Spencer and Fort Dodge

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

Scan the QR Code below with your smart phone to go directly to the Tassel Ridge Wine Tasting Calendar, or go to tasselridge.com/wine-tastings-2 on your computer. The Tasting Calendar is updated weekly. Check back regularly for new scheduled tastings.



Tannin Trials

Iowa research team addresses low tannins in cold climate grapes

By Bob Wersen

Iowa's grape growers and winemakers are pioneers in the sense that they are growing grape varieties that are unique to cold climate areas like the Upper Midwest, Northern New York State, and Vermont and then making wine from those grapes. All of these grape varieties were developed through a breeding program after 1950 and have been grown in Iowa for less than 15 years.

By comparison, there are thousands of years of experience growing *Vitis Vinifera* grape varieties and making wine from those varieties. These are the varieties that are common in the rest of the world.

In an attempt to gain a better understanding of fruit composition of cold climate red grapes, several samples of Frontenac, one of the important cold climate varieties used

to make red wines, were analyzed for pigments and tannin concentration. The results of the analysis showed that while pigment levels were found to be comparable to *Vinifera* grapes, the tannin levels were only about 1/10 of levels found in comparable *Vinifera* grapes.

This is a serious wine quality issue because higher tannin levels contribute to color stability, fullness of mouth



Experimental wines are stored in 5 gallon carboys with fermentation locks to prevent air contact with the wine.



Enological tannin used in the tannin research.



Samples collected for lab analysis



Murli and Justin racking wine leaving just dead yeast cells and grape skins and pulp behind.



Justin Weibel is preparing to set up the gravity racking system. No pumps are necessary!



Adding SO₂ to prevent microbial activity



Mr. Murli Dharmadhikari and Rebecca Swegle adding enological tannins to a sample.

feel, weight, body, and ageing potential in a finished red wine.

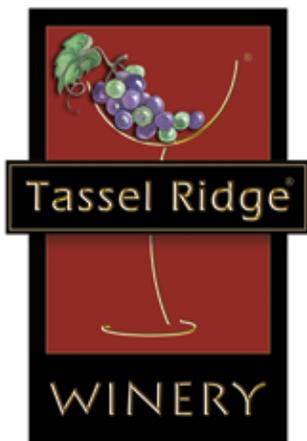
One way to deal with the tannin deficit is to supplement the natural tannins with enological tannins during winemaking. There are two types of enological tannins available to winemakers: wood tannins and grape tannins.

In an effort to better understand the impact that the addition of enological

tannins will have on the quality of Iowa wine, the Midwest Grape and Wine Industry Institute at Iowa State University under the direction of Dr. Murli Dharmadhikari is producing 36 small lots of wine using Frontenac and Marquette grapes and treating them with different combinations of wood and grape tannins. These experiments include five different combinations of wood and grape tannins and one control batch for juice from each grape

variety. The entire experiment is being done in triplicate in order to assure scientific robustness in the experiment design.

All of the wines have now been made and are being settled. They will be finished by the time of the Iowa Wine Growers Association meeting in March. Attendees will be invited to evaluate the wines for sensory attributes including aroma and taste. ■



Tassel Ridge Winery Winter 2013 Events

Tassel Ridge Wines... *Simply Extraordinary*®

February

Saturday & Sunday, February 2 & 3

Chocolate Lovers Cooking Demo
1:00–3:00 p.m.



If you're a chocolate lover, then this event is for you! Indulge in an afternoon of chocolate at Tassel Ridge Winery. Chef Linda DeJong will show you how to make decadent chocolate creations including Flourless Chocolate Cake, Chocolate Pots de Crème Tarts, and Homemade Marshmallows to float in our signature Hot Chocolate made with Tassel Ridge *Finalé Raspberry* dessert wine. Sample the

chocolate creations and take home recipe cards. Advance reservations required by Wednesday, January 30. Contact the Winery at 641.672.WINE (9463) for reservations.

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

Friday & Saturday, February 8 & 9

Valentine's Wine Dinner
6:30 p.m.—Wine Tasting & Cheese Reception
7:30 p.m.—Dinner Seating

Treat your Valentine to a romantic evening at Tassel Ridge Winery. Begin with a wine and cheese reception in our Tasting Room and then enjoy a gourmet three-course dinner. A Mixed Green Salad with *Candlelight* House Dressing will be served with Tassel Ridge *Candlelight* followed by dry aged Prime Rib of Beef au Jus served with Roasted Baby Reds and Seasoned Green Beans paired with *Robert Duncan*® Iowa

Cuvée 512. For dessert, a decadent New York Style Cheesecake with *Chocolate Granfinalé*™ sauce and fresh Blackberries will be paired with Tassel Ridge award-winning *Chocolate Granfinalé*™. Choose from an intimate table for two or a larger table for a group celebration. Advance reservations required by Wednesday, February 6. Contact the Winery at 641.672.WINE (9463) for reservations.

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



Friday, Saturday, & Sunday, February 15, 16, & 17

Wine & Chocolate Weekend
9:00 a.m.–6:00 p.m.—Friday
10:00 a.m.–6:00 p.m.—Saturday
12:00–6:00 p.m.—Sunday

Bring your Valentine to Tassel Ridge Winery for a wine and chocolate pairing experience featuring award-winning Tassel Ridge wines paired with fine European chocolates from Chocolaterie Stam. Discover why wine and chocolate is a match made in heaven! No advance reservations are required. This divine wine and chocolate experience is available anytime during our regular business hours.



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

March

Friday, March 1

Wine & Pasta Night

6:30 p.m.—Wine Tasting

7:00 p.m.—Dinner Seating



Make it a Date Night at Tassel Ridge Winery! Begin with wine tasting in our Tasting Room, and then Chef Linda will prepare your pasta to order. Choose Penne or Angel Hair Pasta and one of our housemade sauces, Chicken Bruschetta or Shrimp Scampi, along with a glass of Tassel Ridge *Pizzeria & Pasta Too!*® or Tassel Ridge *American Chardonnay*. Salad and freshly baked bread will be served with the pasta. Chef Linda's nut-filled biscotti and our *Chocolate Granfinalé*™. Advance reservations required by Wednesday, February 27. Contact the Winery at 641.672.WINE (9463) for reservations.

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

Saturday & Sunday, March 9 & 10

Spring Foods Demos

1:00 p.m.—3:00 p.m.—Saturday

1:00 p.m.—3:00 p.m.—Sunday

Join Chef Linda DeJong as she prepares a red wine reduction for steak using the Tassel Ridge *American Merlot* and an Alfredo Sauce with a crêpe filled with Linda's choice of filling. We will be pairing the steak and red wine reduction with *American Merlot* and the crêpe with the Tassel Ridge *2009 Iowa*



Brianna. You will sample both preparations and take home recipe cards. Advance reservations required by Wednesday, March 6. Contact the Winery at 641.672.WINE (9463) for reservations.

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

Saturday, March 23

Moroccan Inspired Wine Dinner

6:30 p.m.—Wine Tasting

7:00 p.m.—Dinner Seating



Enjoy an evening under a colorful Moroccan-style tent in the Tassel Ridge Winery Visitor's Gallery. A three-course dinner will feature Honey Lamb Kabobs, Couscous Royale with Chicken and a variety of vegetables seasoned to your taste with Harissa Paste, and an array of delicate Moroccan desserts. Each course will be paired with a specially selected Tassel Ridge wine. Advance reservations required by Wednesday, March 20. Contact the Winery at 641.672.WINE (9463) for reservations.

Price \$45 per person, plus tax – Harvest Club Member & 1 Guest Price: \$40 per person, plus tax (includes dinner, wine paired with each course, and gratuity).

Away from the Winery:

Friday, February 15

Des Moines Metro Opera Wine &

Food Showcase

4:30 for VIP Ticket Holders, 5:30 for the Grand Tasting

Location: Downtown Des Moines Marriott

Tickets: \$50 for the Grand Tasting; \$100 for VIP Tickets

Tassel Ridge will be pouring several of its wines at this event. Other Iowa wineries, microbreweries, wine and beer distributors will be pouring and several local restaurants and specialty food providers will be providing hors d'oeuvres and food to pair with your wine.

Book tickets online at www.desmoinesmetroopera.org.

Turn Your Tassel Ridge
Dinner into a

Romantic Weekend

Book a Night at The McNeill Stone Mansion
Bed & Breakfast in Oskaloosa

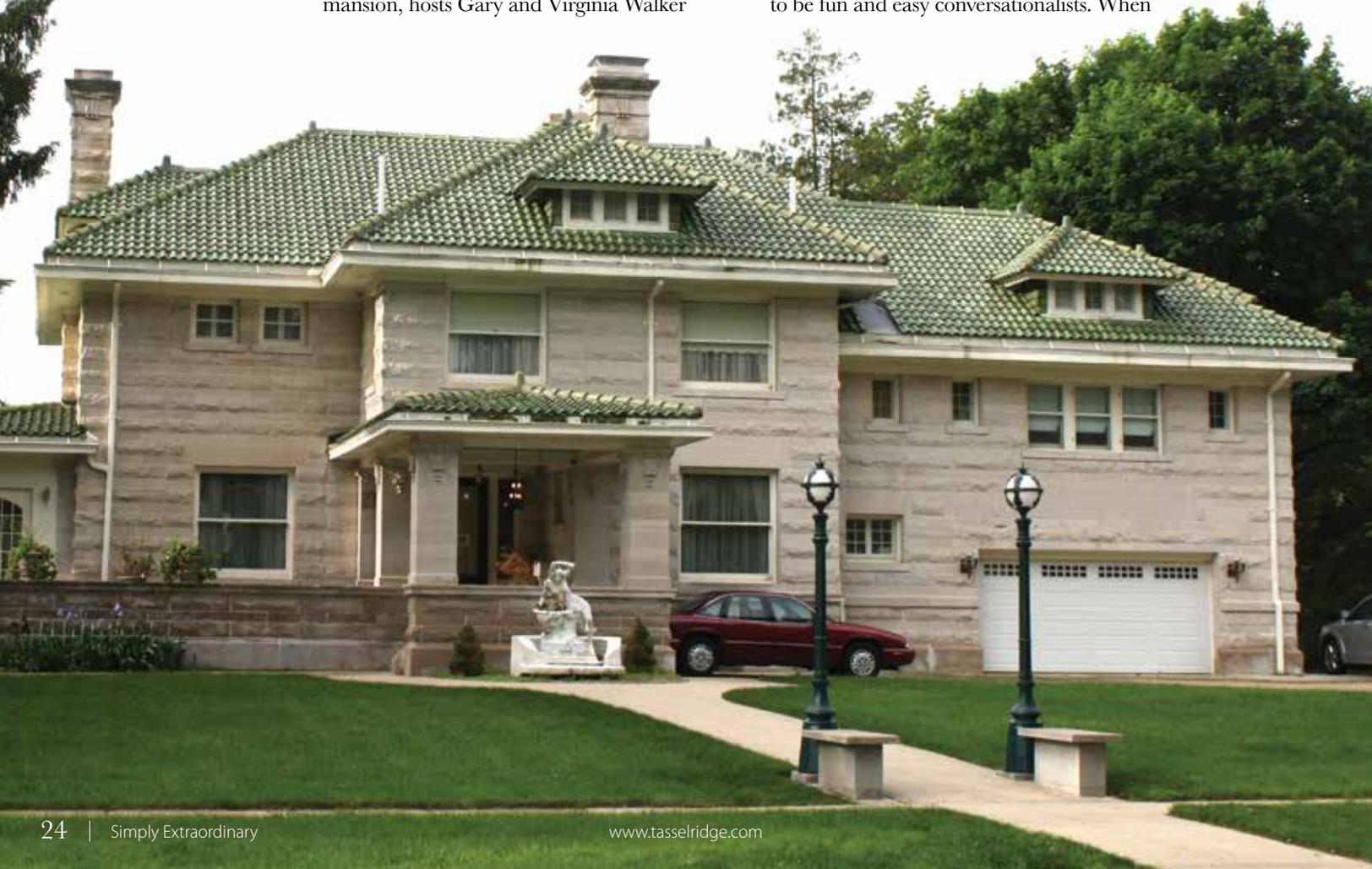
By Kari DeBruin

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

After painstakingly restoring the grand mansion, hosts Gary and Virginia Walker

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

If you enjoy visiting, you will find the Walkers to be fun and easy conversationalists. When



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

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

The Far East Room is full of exotic wood and unusual architecture. The antique queen-size bed is bejeweled with down pillows and deluxe Egyptian cotton sheets and an antique quilt. This room also has a fireplace and a private bath.



The Royal Red Room

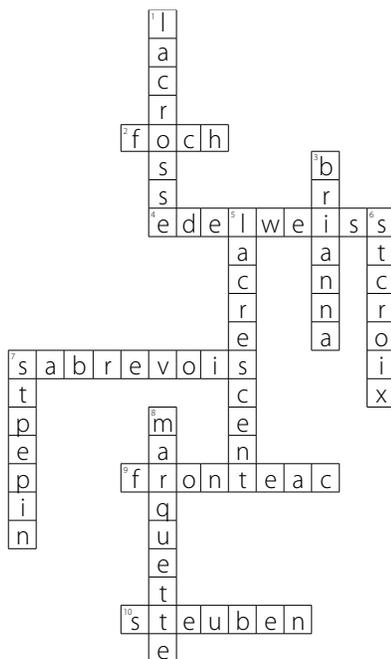
The McNeill Suite is the most popular suite. It offers a king-size canopy bed, draped in gold and ivory, complete with down pillows and elegant Egyptian cotton sheets. In addition to a full bath and shower, this room also offers a luxurious two-person whirlpool.

The Penthouse Suite is located on the third floor in what was originally the Billiards and Ballroom. This suite has a king-size four poster canopy bed,

full bath with a sitting area, jet tub, and separate shower. It also has an adjoining bedroom with a queen-size bed—perfect for times when there are three or four in your group.

For more information about The McNeill Stone Mansion Bed & Breakfast, including history, pictures, pricing and reservation information, visit www.thestonemansion.com or call 641.673.4348. ■

Test Your Wine Knowledge—Fall 2012 Answers



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

c. 3

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

b. very low harvest and variable grape quality

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

a. St. Croix

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

d. LaCrescent

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

a. Edelweiss
c. Marquette

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
d. Steuben

Tassel Ridge Winery Restaurant & Retail Locations

- Adel** Kum & Go • 409 Kinick Dr.
- Albia** 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
- 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** 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 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.
Super Target • 2135 SE Delaware Ave.
- Aplington** Busy Day Mini Mall • 409 10th St.
- Arnolds Park** Great Spirits, Wine & Liquor • 72 Nonna Hwy 71
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.
- 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.
- Brooklyn** Seatons Flag Foods • 122 E Front St.
- Burlington** 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.
- Carlisle** Carlisle Foods • 190 1st St.
- Carroll** Hy-Vee Wine & Spirits • 905 Hwy. 30 West
- Cedar Falls** Hy-Vee Wine & Spirits • 5925 University Ave.
Target Store • 214 Viking Plaza Dr.
- Cedar Rapids** Benz Beverage Depot • 501 7th Ave. SE
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 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
- Centerville** Fareway Food Store • 305 S 18th St.
Hy-Vee Food Store • 609 N 18th St.
J & K Market • 113 W Van Buren St.
- Centerville** (cont.) Joe's Quick Shop • 1023 S Main St.
- Chariton** Hy-Vee Food Store • 2001 Court Ave.
- Charles City** Hy-Vee Food Store • 901 Kelly St.
- Cherokee** Hy-Vee Food Store • 1300 N 2nd St.
- Cincinnati** Cincinnati Zaps • 100 W. Pleasant
- Clarinda** Hy-Vee Food Store • 1200 S 16th St.
- Clarion** Super Foods • 325 Central Ave. W
- Clear Lake** Lake Coffee & Ice Cream • Hwy 18 Plaza 210 Ste. D
Quick Shop • 904 N 8th St.
- Clinton** Clinton Floral • 1912 Manufacturing Dr.
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.
Kum & Go • 15600 Hickman Rd.
- Conrad** Something to Share • 127 N Main St.
- Coon Rapids** Ribbons & Roses • 509 Main St.
- Coralville** Hy-Vee Wine & Spirits • Lantern Park Plaza
Target Store • 1441 Coral Ridge Ave.
- 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** 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 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.
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
• 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.
- De Soto** Kum & Go • 1203 Guthrie St.
- Donnellson** Mt Hamill Tap • 1467 155th Ave.
- Dows** Dows Merchantile • 122 E Ellsworth St.
- Drakesville** Quick Time Convenience Store • 203 W Main St.
Ray's Long Branch Bar & Grill • 102 E Main St.
- Dubuque** Champagne at Mystique Casino
• 1855 Greyhound Park Dr.
Hy-Vee Food Store • 400 S Locust St.
- Dubuque** (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.
- Dunlap** Wendts Pots & Pansies • 122 Iowa Ave.
- Dyersville** Finest Grains • 365 16th Ave. SE
- Dysart** Custom Creations • 319 Main St.
- Eagle Grove** Eagle Grove Greenhouse • 102 S Iowa Ave.
- Eddyville** Eddyville Market & Deli • 121 Walnut St.
- Eldora** Backwoods Gallery • 1282 Edgington Ave.
- Elkader** Harvest Time • 129 N Main St.
The Archive • 104 1st St. NW POB 994
- Emmetsburg** Saxton's Greenhouse • 2103 19th St.
- Estherville** Heartland Americana • 16 S 6th St.
Hy-Vee Wine & Spirits • 2608 Central Ave.
- Fairfield** Hy-Vee Wine & Spirits • 1300 W Burlington Ave.
- Fayette** Touch of Elegance • 140 S Main St.
- Fontanelle** Nodaway Valley Market • 304 4th 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
Party Productions • 1919 1st Ave. N
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.
- Glenwood** Newman's Thriftway • 900 S Locust St.
- Gowrie** Jamboree Foods • 1119 Market 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.
The Peppertree • 1014 3rd Ave.
- Grundy Center** Stylish Living • 612 E Ave.
- Guttenburg** Produce Too • 1026 South 5th Ln.
- Hampton** 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.
- Hiawatha** Farmer's Daughter's Market • 495 Miller Rd.
The Basket Bowtique • 758 N Center Point Rd.
- Humbolt** Hy-Vee Wine & Spirits • 1011 13th St. N
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
Wapsi Wine Cellar • 111 1st St. E
- Indianola** Hy-Vee Wine & Spirits • 910 Jefferson Way
- Iowa City** Bread Garden Market • 225 S Linn St.
Fareway Store • 2530 Westwinds Dr.
Fareway Store • 2765 Commerce Dr.
Hy-Vee Drugstore • 310 N 1st Ave.
Hy-Vee Food Store • 812 S 1st Ave.
Hy-Vee Wine & Spirits • 1720 Waterfront Dr.
The Liquor House • 425 S Gilbert St.
- Iowa Falls** Camp David • 119 Main St.
Hy-Vee Wine & Spirits • 713 S Oak St.
- Johnston** Dahl's Foods • 5440 NW 86th St.
Hyperion Field Club • 7390 NW Beaver Dr.
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.

- Johnston** (cont.) Mojos • 6163 NW 86th St.
Kalona BP • 302 1st 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 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.
 Hy-Vee Wine & Spirits • 1201 12th Ave. SW
Logan 6 Pack & A Rib Rack • 308 East 7th St.
 Beaver Hut Pub • 307 E 7th St.
 Logan Country Store • 121 W 7th 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 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.
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 1st 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 6th Street Market • 1136 6th St.
 Good Times Liquor • 519 L Ave.
 Sports Bowl • 1229 12th St.
 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
 Hy-Vee Wine & Spirits • 1501 1st Ave. E, # 124
 Newton KOA • 1601 E. 36th St.
- Newton** (cont.) Pit Stop Liquor • 1324 1st 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 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.
 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 3rd 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 1st 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 141st 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 14th St.
Rockwell City Jubilee Foods • 319 Court St.
Sac City 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.
Shellsburg Devine Decadents • 109 Pearl St.
Shenandoah Hy-Vee Food Store • 500 S Freemont St.
Shueyville The Secret Cellar • 1202 Curtis Bridge Rd.
Sigourney TNT Liquor • 110 S Main St.
Sioux Center Fareway • 115 1st 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 Treasurers • 108 S Washington St.
State Center Remarkable Rose Floral • 122 W Main St.
Storm Lake Al's Liquors • 215 W Milwaukee St.
- Storm Lake** (cont.) 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 1st St.
Sutherland Menagerie • 114 W 2nd 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 4th 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 2nd 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 4th St. SW
Webster City Fareway • 942 2nd St.
 Lena's Liquor • 1544 Superior St.
 Romancing the Home • 707 2nd St.
Wellman Freeman Foods • 268 8th 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 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.
 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 4th St.
 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.

Ottumwa Fareway

Careful consideration is given when choosing the wine selection at Fareway in Ottumwa. Their current facilities are larger, and offer more space for them to house their wines. This also means that there is a bigger section for local wines, and the Fareway store takes pride in selecting and displaying local wine. When deciding which wines they will stock on their shelves, Shannon Knight takes customer requests to heart. She has taken the opportunity to learn about wine, including what to use different kinds for, and which types pair best with different kinds of foods. When a customer requests a specific flavor profile, she takes the time to help them find the right wine, or orders what they are looking for. In her learning process, Shannon has been to Tassel Ridge Winery and sampled several wines. Her favorite is *Oskyzfizzante® Pink*, and she has a bottle in the fridge which she is ready to sample once her baby is born. Her careful consideration and enthusiasm, along with the overall customer service



Shannon Knight of Ottumwa Fareway

at the Ottumwa Fareway, makes them the perfect place to purchase Tassel Ridge wines. To check them out, head to 1325 Albia Road Ottumwa, IA 52501 and pick up wine for your next meal. ■

Grinnell Hy-Vee



John Johnson of Grinnell Hy-Vee

A variety of clientele and a pivotal location are perks of wine shopping at the Grinnell HyVee. The store is conveniently located and accessed by a multitude of people, from college students, to businessmen, to busy moms, and retirees. When selecting what wines to place on their shelves the store relies heavily on customer requests. They started with a small display of Tassel Ridge wines and quickly sold out. Now, *Red, White, & Blue®* is their number one seller—not just among Tassel Ridge wines or local wines, but overall. John Johnson likes to take customer requests and has enjoyed seeing the evolution of Tassel Ridge wines in the Grinnell HyVee Store. His favorite Tassel Ridge Wine is *Candleglow® White*, but he is anxious to try the *Oskyzfizzante® Cranberry*, as he has heard great things about it. To see their selection, visit them at 320 West Street South, Grinnell, IA 50112. ■

Simply Quizzical

1. Which of these grape varieties is NOT used in *Robert Duncan*[®] *Iowa Cuvée 512*?

- a. St. Croix
- b. Foch
- c. Merlot
- d. Muscat

2. Which of these grape varieties is NOT used in *Iowa Prairie Snow*[®]?

- a. Brianna
- b. Marquette
- c. La Crosse
- d. St. Pepin

3. For which part of the meal will you usually use *Iowa Prairie Snow*[®]?

- a. Aperitif
- b. Main course
- c. With salad
- d. With or as dessert

4. Cold climate grapes have very low levels of what compound?

- a. Tannin
- b. Sugar
- c. Acid
- d. All phenolic compounds

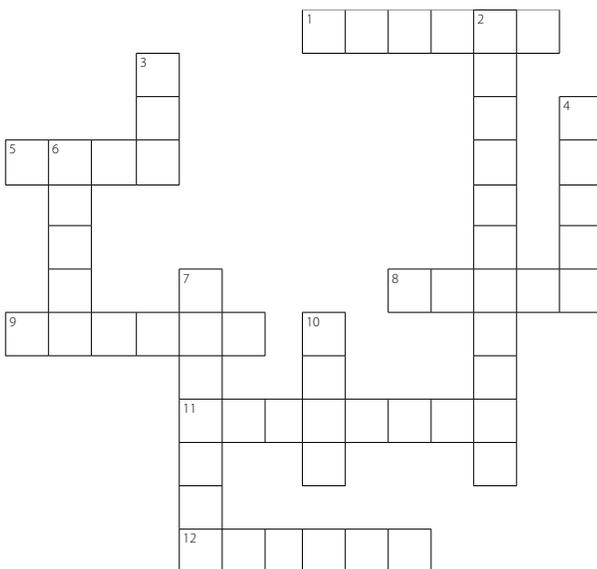
5. *Iowa Prairie Snow*[®] is what kind of wine?

- a. Red
- b. Dry
- c. Iced
- d. Rosé

6. Several of the component wines in the *Robert Duncan*[®] *Iowa Cuvée 512* blend were aged in oak?

- a. True
- b. False

The Extraordinary CROSSWORD

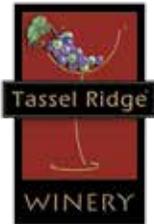


Across

- 1 Which is the white grape variety used in making *Robert Duncan*[®] *Iowa Cuvée 512*?
- 5 *Iowa Prairie Snow*[®] is an ____ wine.
- 8 There are two kinds of Tannins in wine, wood and ____
- 9 *Iowa Prairie Snow*[®] is made in a unique process where the grapes are first ____
- 11 The Petite shoulder tender comes from this part of the steer
- 12 Cold climate grape varieties usually have about the same amount of pigment that *Vitis Vinifera* has but they have very low levels of ____

Down

- 2 Tassel Ridge Winery has 17 ____ that present wine tastings.
- 3 A good wine to consider using with any cut of beef is a dry ____ wine
- 4 *Iowa Prairie Snow*[®] is made from ____ grapes.
- 6 Tannin in red wine is important because it promotes ____ stability
- 7 *Iowa Prairie Snow*[®] is best paired with this part of the meal
- 10 How many grape varieties are used in making *Robert Duncan*[®] *Iowa Cuvée 512*?



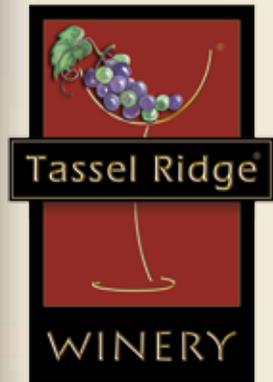
Tassel Ridge Winery
 1681 220th St.
 Leighton, IA 50143



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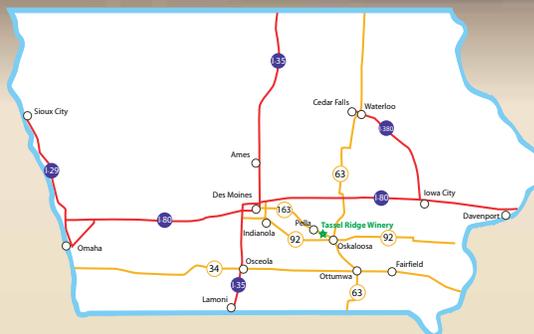
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1681 220th Street
 Leighton, IA 50143
 641.672.WINE (9463)
www.tasselridge.com

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.



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