

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Harvest 2013

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Turn your  
Barbecues into

# Autumn Feasts

with Tassel Ridge® 2009 Iowa Marquette



Iowa Quality Wine Consortium  
Certified Iowa Wine

**Savor** the aromas of dried figs,  
blackberry, and baking spices.

**Taste** the hints of blackberry, plum, dark  
chocolate, and white pepper.

**Pair** this balanced, dry red wine with steak.

**Serve** at room temperature.



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

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[www.tasselridge.com](http://www.tasselridge.com)

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

Tassel Ridge wines are sold at the Winery and over 400 retailers in Iowa. For a complete list of retailers visit [www.tasselridge.com/retail](http://www.tasselridge.com/retail). Order wine by telephone at 641.672.WINE (9463). We offer shipping within Iowa and to select states. Adult signature required for receipt of wine.

**Tassel Ridge 2009 Iowa Marquette...Simply Extraordinary®**





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# Meet the Tassel Ridge Team



## Adam Nunnikhoven

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Adam Nunnikhoven is our Assistant Vineyard Manager. As Assistant Vineyard Manager, Adam works hard to make sure that the vineyard is taken care of. He works to maintain the vines and keep everything healthy. He also works to help manicure the grounds and facility. Plants have always been a passion of his, and his job as Assistant Vineyard Manager allows him to work with, and fulfill that passion. Adam's favorite part of his job is being outside and working with his team. He also really enjoys having that chance to bring his own touch, along with his passion for horticulture to the winery.

Before working at Tassel Ridge Winery, he worked for The Growing Concern, a landscape company. He graduated from Iowa State University with a degree in Horticulture and is happy to be utilizing his education here at Tassel Ridge Winery.

Adam's favorite Tassel Ridge wine is *Red, White, & Blue*,® and he looks forward to trying more Tassel Ridge wines. In his free time, Adam enjoys working on his parent's farm, as well as spending time with his niece and new nephew. ■



## Jo Runnells

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Jo Runnells is our Tasting Room Manager. Jo works with staff to keep the tasting room running efficiently. As part of her duties, Jo helps keep Tasting Room Staff on track by managing schedules, maintaining inventory, and organizing events. As Tasting Room Manager, she makes sure that there is enough help for special events and that the Tasting Room is maintained. Jo's favorite part of her job is that she gets to interact and talk with different people. She enjoys learning their stories.

Before working at Tassel Ridge, Jo owned and operated three Breadeaux Pizza restaurants for ten years. She also spent ten years working for Monroe County Soil and Water Conservation, providing conservation for farmers. In her free time, Jo likes to spend time with her grandkids, as well as enjoying camping and the outdoors.

Her favorite Tassel Ridge wine so far is *Candlelight*, but lately she has been romancing *Oskyfizzante*® *Pink*. ■

# SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

## Editor in Chief

Bob Wersen

## Writers

Hayley Scheuring  
Bob Wersen

## Photographers

Jene Cain  
Ann Drummond

## Design

Deb Hamilton

## Contributors

Ann Drummond  
Amelia McGrath  
Kim Northcutt  
Sharman Wersen

## Publisher

Tassel Ridge Winery

## Address

1681 220<sup>th</sup> Street  
Leighton, IA 50143

## Fax

800.645.5360

## E-mail

info@tasselridge.com

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This edition of *Simply Extraordinary* starts off with grilling ideas and the Tassel Ridge wines that pair with grilled foods. Our focus is on helping you identify the right wine regardless of whether the meat being grilled is anything from chicken to sausages to beef.

Some people seem to think that machine harvested fruit is inferior to hand harvested grapes. In our article on grape harvesting, we present the case that machine harvesting leads to better

quality fruit, in part because harvesting is done when the fruit is ripe and ready for harvest and not when we get the necessary labor.

Most wine is packaged in bottles. Here, we describe some of the thought behind each of the bottles we use at Tassel Ridge Winery. We include considerations such as marketability of the final product and the weight of the bottle.

We are building a new greenhouse to cover our terrace. This will make our guests more comfortable when they visit during cool days in early April, hot evenings in the summer, and in the autumn when it can be cool again. It will include a wood-fired pizza oven.

Barrels for ageing wine undergo a fascinating manufacturing process that starts with selecting the right oak stave and continues with the combination of these staves and two heads into a completed barrel. The details are outlined for you in this article.

Some of our guests drive considerable distances to get to Tassel Ridge Winery and they are interested in other things to do when they get to Southeast Iowa. The Dumont Museum is a little known but very interesting place to visit and it is only 26 miles east of the Winery.

Finally, people attending our dinners sometimes like ideas on places to stay in the area around the Winery. In this edition, we feature Horns Ferry Hideaway which offers rustic but elegant lodging in a very attractive location.

Enjoy the magazine. We look forward to seeing you at the Winery!

Bob Wersen, CSW  
Tassel Ridge Winery Founder and Owner

# BIG Reds,





# COOL *Whites,* HOT *Grill*

By Bob Wersen

*Warm weather makes it very pleasant to be outside and that frequently includes grilling beef, pork, chicken, sausage, fish, and even vegetables.*

*Tassel Ridge® Winery offers several wines that will complement grilled meats and veggies.*



When pairing a wine with a particular meat dish, it is very important to consider the preparation and particularly the herbs and spices used in rubs, marinades, and grilling sauces. For example, chicken or pork prepared with little or no spices might pair best with a white or rosé wine, but rub those meats with big spices and herbs and you'll want at least a light bodied red wine.

Steak sauces present some special wine pairing challenges because they almost all contain sugar. Taste almost anything sweet and then drink some dry red wine and the wine will appear to be sour! Dry wines don't have measurable amounts of sugar in them so when you follow something sweet with a dry wine, all you taste is the acid in the wine. If you are going to use a sweet steak sauce, you will want to select a big red wine with little or no oak ageing. A sweet red wine like *Candleglow® Red* would balance the sweet steak sauce.

Chicken with little or no seasoning will pair best with a dry white wine such as the *American Chardonnay* or a rosé like the *2012 Iowa Marquette Rosé*. Season the chicken with a fully flavored seasoning and you will want to pair it with the *2012 Iowa Marquette Rosé* and possibly a light bodied dry red wine such as *Ẓinfull Red* or *Pizzeria & Pasta Too!®*.

As with chicken, the seasoning used in grilled pork dishes will drive the decision about which wine to pair with the meat. With little or no seasoning, *American Chardonnay* or the *2012 Iowa Marquette Rosé* will work nicely. Fully flavored seasoning will make the *2012 Iowa Marquette Rosé* or a light bodied dry red wine such as *Ẓinfull Red* or *Pizzeria & Pasta Too!* good choices.

Sausages are just like chicken and pork: the fuller the flavor, the bigger

the wine should be. So, a bratwurst with its mild flavors calls for a wine like the *2012 Iowa Marquette Rosé*, whereas a fully flavored Italian sausage would work better with *American Syrah* or *In the Dark*, both of which are medium bodied wines.

Beef has lots of flavor. Add a marinade or a flavorful rub and you have meat that calls out for a big red wine. If you are interested in

serving an all-Iowa meal, the *2009 Iowa Marquette* or the *2008 Iowa St. Croix* might be good choices for you. *In the Dark* and *American Syrah* are also contenders if you want a wine that is medium bodied.

Beef steak, regardless of whether it is filet, top sirloin, or a rib-eye usually has flavorful fat, and if the steak has even a small amount of char from grilling, it calls out for a really big dry

## GRILL THIS





red wine. Consider our *American Merlot* or the *2009 Iowa Marquette* for one of life's great experiences.

Grilled fish is usually very light in flavor. Swordfish is very tasty with *American Chardonnay*, and it's great when topped with a papaya salsa and paired with *Iowa White Blossom* from Tassel Ridge. Grilled halibut is a nice alternative to swordfish. Chilean sea bass has a lot of natural fat that goes

well with the *American Chardonnay*. Grilled salmon has so much flavor that the *2012 Iowa Marquette Rosé* might be a good alternative.

By themselves, many grilled vegetables are challenging to pair with wine. But, since they are usually part of a meal that includes meat of some sort, you can stick to whatever you are pairing with the meat and get some reasonable pairings. One exception is Iowa

sweet corn. It pairs beautifully with *Candlelight* from Tassel Ridge.

All of my wine suggestions so far, with the exception of *Candlelight*, have been dry wines. If you prefer a sweet wine and red seems like the best pairing with what you plan to eat, consider *Candleglow® Red*. This is a sweet wine, but it offers traditional dry red wine flavors. It is a nice compromise for the pairing that includes a dry red wine. ■

## → DRINK THAT



# Grape Harvesting with a Mechanical Harvester *at Tassel Ridge Winery*

By Bob Wersen



*The Tassel Ridge Korvan 3016 Harvester picks 1 ½ acres per hour.*



Sometime in mid-August every year, we begin harvesting at Tassel Ridge. We use a Model 3016 mechanical harvester made by Korvan, a company that is located in the Northwestern corner of Washington State.

Our Korvan harvester is about the size of a grain combine (and cost almost as much). It straddles a row of vines and shakes the fruit off. The berries fall down onto plastic plates that are slanted such that the berries roll into plastic boxes that are about three times the size of shoe boxes. The plastic boxes are hooked up much like a Ferris wheel so that they travel along a chain that takes

the vines and down to the bin and cart that is being pulled by a tractor in the next row.

Not surprisingly, the decision to purchase a mechanical harvester was originally driven by our need to harvest our grapes at the time they are at the peak of ripeness. Because we can mechanically harvest at a rate of about 1.5 acres per hour, we can get most of our grape varieties harvested in a few hours. We have more Edelweiss planted than any other variety but we can harvest all of our 17 acres of Edelweiss in about twelve hours with the mechanical harvester. It would take us about five days with a 25 person

crew to do the same job manually, assuming we could find 25 people right when we needed them.

When our grapes are ripe, they need to be harvested immediately because the flavors don't improve with more time on the vine. In addition, an impending storm may dictate a maximum

effort to get a crop harvested quickly. Because we can mechanically harvest under lights, we are able to move quickly even at night.



*Harvest starts at 3 a.m. when the grapes are cool.*

While the original reason for purchasing a mechanical harvester was to get fruit harvested on a timely basis, we also knew we'd enjoy significantly lower harvesting costs that are as little as 10% of hand harvesting.

The big surprise is that we are finding that we get better quality fruit with mechanical harvesting than we did with manual harvesting. First, we harvest fruit when it is right at the peak of development and we can hit our targets because we can harvest quickly. Second, we have much less foreign material with the grapes so our harvest is cleaner.

We are enthusiastic about the benefits of mechanical harvesting. We have improved fruit quality, we harvest when fruit is at its peak quality, and we have significantly reduced our costs. ■



*Grapes drop into the Macrobin and our "leafers" remove the occasional leaf or rakis from the grapes.*

them to the top of the harvester where they are turned over so that they dump the berries onto a wire mesh conveyor. The conveyor carries the grapes over



*Our harvest team usually includes five people: one driving the Korvan, two driving tractors, and two "leafers."*



# Bottles

## & the Story About How They Are Selected

By Hayley Scheuring

**W**hat's in a bottle?

A bottle is the vessel that keeps wine safe during transportation, stocking, and while on display. It adds to the image of the wine and carries forward several long-time traditions. Bottles are simple and durable, but with different sizes, shapes, and colors, they indicate much more.





*When it comes to wine,* there are five main types of bottles. Each bottle type has a different shape and typically holds a specific type of wine. The type of bottle that a wine is stored in can often be a visual indicator of what wine the bottle houses.



**1** The most common style of wine bottle is the Bordeaux bottle. The Bordeaux bottle is all body with a little neck. It has more shoulder, and depending on the color, holds different types of wine. At Tassel Ridge, the Bordeaux bottle has been used to bottle several different wines. Flint or clear Bordeaux style bottles are used to bottle Tassel Ridge rosés, and *Red, White, & Blue*®. The flint color of the bottle is picked specifically to show off the color and vibrancy of these wines. The Bordeaux style bottle in antique green has been used to bottle the *Robert Duncan*® *Iowa Cuvée 512* and other dry red wines. These bottles are all easy to store, and fit conveniently into most wine bottle holders.



**2** The Burgundy type bottle is quite different in that it has a broad base and a long, tapered neck. Amber Burgundy bottles usually contain Chardonnays and dark green Burgundy bottles usually contain Pinot Noir. Occasionally, other dry whites can be found in Burgundy bottles. The shape of Burgundy bottles makes them difficult to stack on their sides.

**3** Another bottle that has a broad base is the bottle for carbonated or sparkling wine. These bottles hold all of Tassel Ridge's carbonated wines such as the *Oskyfizzante*® *Pink*. They come in clear and green. The color of the bottle is dependent upon the color and vibrancy of the wine that will go into the bottle. Much like the Bordeaux bottle, the color of the carbonated bottle is used to accentuate the color and vibrancy of the wine. One big difference in a carbonated wine is that it will have a punt or indentation in the bottom of the bottle. The punt adds weight to the bottle while adding strength that is important considering that the fizzy wine will be exerting at least three atmospheres (45 pounds per square inch) on the bottle.





4 The opposite of the burgundy and carbonated bottles in physical shape is the hock style bottle. The hock bottle is tall and slender. This bottle is particularly appealing visually and typically green in color. Although the hock style bottle is typically green, it can be used to hold white wines. At Tassel Ridge, the hock style bottle is used in two different colors. The green hock bottle is used to hold *American Dry Riesling* while the blue hock bottle is used to bottle the *Iowa Edelweiss*. These bottles defy the typical rule of using the color of the bottle to enhance the beauty and bring out the color of the wine inside. This defiance is simply a tradition.



5 Each bottle type is typically based off of long standing tradition. The baby futura style bottle is one of those traditions. These bottles are much more slender than all of the other bottle types because the dessert wines which they contain have a much higher alcohol content and more residual sugar. At Tassel Ridge Winery, a flint or clear baby futura bottle is used to bottle the dessert wine, *Iowa Prairie Snow*®. The *Chocolate Granfinalé*™ by Tassel Ridge is also bottled in the baby futura, but in one that is green in color.

In addition to the five most important bottle types, Tassel Ridge uses two different seasonal bottles: a tree-shaped bottle that is offered prior to the Christmas holidays and a heart-shaped bottle that is available about three weeks before Valentine's Day. These all have a capacity of 0.5 litre and are popular as gifts.



While many aspects of different bottles are long standing in tradition, some changes have emerged, while other traditions have come back into play. New environmentally friendly actions have been adapted for some bottles. These actions are being taken to reduce the carbon footprint that bottling has on the environment. The weight of bottles, the use of the punt, and screw-top caps, are all methods being used to make bottles better for the environment. Bottles are becoming lighter in weight. For example, the punt is being eliminated in some cases in order to reduce weight. The reduced weight cuts down on transportation costs and fuel

emissions, which cuts down on the carbon footprint made transporting the wine. The Liquor Control Board of Ontario in Canada has already begun enforcing regulations regarding weight limits on bottles for transport. Tassel Ridge Winery is working to minimize the carbon footprint made by bottles by shifting to flat bottom bottles with no punt.

The next time you stop to purchase a bottle of Tassel Ridge wine, take a look at the bottle and see if you can decipher the tradition, color, and shape that went behind the decision to package that wine in that specific bottle. ■

# Terrace Greenhouse

COMING  
SOON!

We are building a new Terrace Greenhouse enclosure at Tassel Ridge Winery that will allow us to host dinner events from early April to late October of each year. The Terrace Greenhouse is located just north of the Tasting Room where our terrace was formerly located. The greenhouse structure is mostly glass with an aluminum structure so visitors will still have the feeling of being visually outside but without having to brave winds, cold, or heat. The roof of the greenhouse has movable shades that can be rolled into place when it is hot outside. There will be fans along the ridge pole to keep the air moving inside. We have two 15 ton capacity air conditioners to keep it comfortable when it is hot outside.

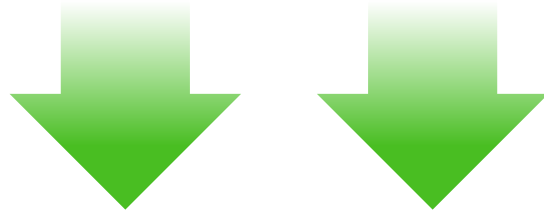
We will build another outdoor terrace just north of the new Terrace Greenhouse.







Before



After





*Floor and walls are poured.*



*Greenhouse is framed.*

We've also provided for a covered walkway from the kitchen trailer so that our chefs can move food into either the greenhouse or through the greenhouse into the visitors' gallery without being rained or snowed on.

The big news is that the greenhouse will have a wood-fired pizza oven. That should provide a hint as to our cuisine next season.

So, when is the greenhouse going to be completed and open for use?

Originally, the completion date was to be late June. I've given up trying to predict the new completion date, but we are making steady, but slow progress. We have to take some of the responsibility for the delays.

We spent too much time last winter and spring figuring out exactly what we wanted. By the time we had everything figured out; our contractor had gotten very busy at a time when experienced construction personnel are very hard to find in Iowa. Then, we made changes and additions (air conditioning) as we went along.

We expect to furnish the space with bar-size butcher block tables and comfortable stacking chairs.

Check our progress out on your next visit to the Winery. ■



*Basic supporting structure of pizza oven.*



*Greenhouse glass is now installed.*



*North entrance to greenhouse during construction of pizza oven.*



# Candleglow® Red:

## A Sweet Red Wine with Big Red Wine Flavors

*Candleglow® Red* was created for those wine consumers that like the big flavors in dry red wines, but still want some sweetness in their wine. It turns out that this is a rapidly growing segment in the wine market both nationally and here in Iowa.

*Candleglow Red* can be paired with grilled meat like steaks, pork chops, chicken, and even sausages. And, when these meats are served with grilling sauces, *Candleglow Red* works even better. The reason is that most grilling sauce is sweet and a dry red wine will taste sour when consumed with a grilling sauce.

Made from Foch and St. Croix grapes grown in our Mahaska County vineyards, *Candleglow Red* offers hints of cherry and raspberry with a balanced sweetness. This wine complements big steaks or other grilled meats such as pork chops, chicken, and sausages. As an appetizer, it also works very well with soft cheeses like cheese curds or young mozzarella.

*Candleglow Red* is a crowd pleaser.  
Try it at your next party! ■



# Barrels:

## An Important Tool in Winemaking, an Important Part of Wine Culture

By Bob Wersen

**W**hen one thinks about winemaking, two things seem to stand out for most people: first, the idea of people stomping grapes with their feet, and second, barrels used to age wine. While we don't get our feet wet at Tassel Ridge Winery, we do use a few types of barrels.

Barrels are one of the older food storage containers. It is hard to imagine how the earliest attempts by Portuguese navigators to circumnavigate Africa in the late 15<sup>th</sup> Century could have taken place without barrels to carry food, drink, and stores.

Since microbial management was not well understood in the 15<sup>th</sup> Century and therefore water was not usually fit to drink, barrels usually contained brandy or rum. Frequently, these barrels of spirits were used as ballast in the holds of ships that set forth from Lisbon to travel first south, then around the Cape of Good Hope, and finally north along the Southeast African coast before heading in a northeasterly direction across the Indian Ocean for Southern India. Because alcohol is an anti-microbial, the contents of these barrels became the beverage of choice on long ocean voyages.

Along the way, winemakers learned that new barrels made of oak imparted flavors and other desirable characteristics to wine that was stored in them. Today, many dry red and some white wines are aged in oak barrels in order to extract

aromas and flavors that are described as baking spice, smoke, vanilla, and even pepper depending on the wine.

Making barrels is no trivial pursuit.

The process starts with cutting staves from oak logs and then ageing them for 24–36 months until they have moisture levels in the range of 12–18%.

The cooper selects 28–29 staves that, when laid side-by-side, will yield a total barrel circumference of 215 centimeters (cm). A Bordeaux barrel has a 215cm circumference, whereas a Burgundy barrel has a circumference of 226cm.

Staves are positioned with one end in a ring. A second ring is slipped on and pounded into place with a wedge. The top ring is pounded into place. The barrel is now called a rose. It is wetted down with a hose and then placed over a fire that will thoroughly heat it up.

A cable is placed around the big end of the barrel and is tightened over about 15 minutes. A ring is placed over the bottom end as the staves are pulled in by the cable. The barrel is now placed back on a hotter fire for 40–45 minutes in order to have the wood memorize its new shape. The fire temperature this time is 500–550°F.

To toast the inside of the barrel, the top of the barrel is covered with a head in order to raise the temperature inside the barrel. A highly skilled cooper can tell by the smell of the toasting oak what the

level of toast is however in production, temperatures are measured with an infrared thermometer and toasting times are monitored with an accurate clock so that the results are repeatable.

The heads are then fabricated and installed, the bung drilled, and the rings are removed and the oak planed to remove any fabrication marks. The rings used during fabrication are replaced with new rings and the barrel is filled with water and pressure tested. Finally, one head is laser etched with the barrel statistics and the logo of the Winery.

So, how does a winemaker working with cold climate grapes select a barrel?

The first consideration is that since cold climate grapes don't contain much natural grape tannin, high tannin oak might be desirable. French oak usually contains more tannin than does American oak. And, medium and wide grain oak staves offer lots of tannins. The cold climate winemaker might specify medium grain French oak for the staves. Since a heavy toast destroys tannins, the cold climate winemaker might specify a medium toast.

But, while tight grain staves offer low tannins, they do offer high aromatics. The winemaker might specify a medium grain French oak barrel with a tight grain French oak head. The two heads represent 30% of the inside surface of the barrel so the winemaker would be getting a balance between high tannins and high aromatics, both of which enhance the value of the wine being aged in the barrels. ■

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*The photos on pg. 19 feature Francis Durand, Master Cooper from Tonnellerie Radoux in Santa Rosa, California, and Dan Brick from Brick Packaging who presented a barrel making seminar in July, 2012, at Tassel Ridge Winery.*





Top left: The first ring is put in place. Middle-left: The second ring is positioned with a hammer and wedge. Bottom-left: The barrel is thoroughly heated. Top-right: The cable is tightened around the opposite end. Bottom-right: The bottom two rings are installed and the barrel is ready for the final toast





# *A Day for Dreaming*

## at the Dumont Museum in Sigourney, Iowa

By Hayley Scheuring

*This is the first of a series of articles about attractions and things to do in the area when you come to Tassel Ridge Winery. Sigourney, Iowa, is about 26 miles east of Tassel Ridge Winery.*

Imagine stepping into a world filled with adventure. A place that has a room full of collectable tractors, another room packed with Roy Rogers memorabilia, unique Barbies and other collectables, all surrounding an incredibly intricate train display. No need to imagine, Helen and Lyle Dumont have created just the place.

The Dumont Museum, located in Sigourney, Iowa, offers a display of the lifetime collection of Lyle and Helen Dumont. The 24,000 sq. ft. museum holds over 100 restored tractors, horse drawn equipment, buggies, gas engines, toys, dolls, dishes, and a Roy Rogers memorabilia collection. The diversity of the items gives family members of all ages something to enjoy. Every turn holds a new surprise, and a different story. When walking through the museum, you can let your imagination run and create your own stories for the objects around you, or you can get lost in the stories told by Lyle and Helen.

Lyle has been a collector his entire life. He kept all his toys from childhood, collected stamps and coins as a child *and* while in high school. After returning from the Army and marrying Helen, he collected and restored a couple of



old cars. From there, his collection and interests grew to gasoline engines, tractors, and many different kinds of farm toys. In the late 60's Lyle and Helen started to attend auctions and would purchase numerous collectibles that struck their interest. Sleighs, carriages, wagons, surrey's and various farm implements as well as antique farm tractors were among those items.

In the last few years, Lyle has spent his time imagining, planning, and building the imaginary world that makes up his train display. Every scene has moving parts, lights, and special effects. The soccer players in one scene actually kick the ball and move it around the field. A car crash lights up the side of a highway in another scene. A fire department swoops into action when

a building begins to burn, with real smoke billowing from its windows. You could spend hours taking in each and every scene within the display. Lyle hand-wired and dreamed up each part section by section, and when viewing the display you will get caught up in your own dream.

Step into Lyle and Helen's world, one of adventure and amazing stories. The Museum is open May–October on weekends 10 a.m.–5 p.m. and during the week by appointment. Tours are welcome anytime with reservations. Call 641.622.9937 to make a reservation. The Dumont Museum is located at 20595 255<sup>th</sup> St., Sigourney, IA 52591. ■



# Make a Holiday

## *of your next visit to Tassel Ridge Winery*

By Hayley Scheuring

Envision a scenic view, soothing nature sounds, and a cabin tucked elegantly in the woods for your next vacation getaway. The Horns Ferry Hideaway in Knoxville, Iowa is home of two luxury cabins that can offer you just that. Just minutes outside of both Pella and Knoxville, Horns Ferry Hideaway is the perfect place to have a country escape while still enjoying the attractions of the surrounding area. Horns Ferry Hideaway, named after nearby Horns Ferry Bridge, gives access to the 23 mile Volksweg trail and Lake Red Rock.

When you aren't hiking around the lake, or exploring the nearby attractions, it is easy to relax in the luxury cabins. Each cabin has an open, studio layout and offers a family room area, bedroom area, and full kitchen. One cabin has a king-sized bed and a twin-sized sleeper sofa, offering room for three people. The other cabin is furnished with a king-sized bed and a queen-sized sleeper sofa, offering enough room for four people. The cabins also feature a whirlpool tub, a fully equipped kitchen, and satellite television with home theater system. You can relax on a fully furnished, screened-in porch, while using the gas grill and soaking in the amazing view of the woods. If you are in the mood for bird watching, the cabins are just adjacent to the Gladys Black Bald Eagle Refuge.



When staying at Horns Ferry Hideaway, it is easy to make a trip to visit Tassel Ridge Winery. About a 25 minute drive from the cabins, the trip to Tassel Ridge Winery could include a visit to the historic downtown shops of Pella, all of which add to the outdoor adventure that a vacation at the cabins has to offer. The Horns Ferry Hideaway has a standard Sunday-Saturday rate of \$125 per night, with special three

and seven night packages that include gift certificates to local restaurants and grocery stores. For more information, visit the Horns Ferry Hideaway website at [www.hornsferryhideaway.com](http://www.hornsferryhideaway.com), or call 641.780.9440.

Next time you want to get away, plan a trip to visit Tassel Ridge Winery and then escape into the woods by staying at Horns Ferry Hideaway in Knoxville, Iowa. ■





The Marquette harvest started at 2 a.m. on August 21, 2013.



Harvested grapes are conveyed to Macrobins travelling on a cart in the next row.



The harvester picks about 97% of the fruit.



Row 32 in Meadowcreek South is planted to Marquette.



Adam Nunnikhoven has to steer a straight line while keeping one eye on the trailer that is receiving grapes.



Denise Vande Stroet and Brandon Deppe remove leaves and other "material other than grapes."



Harvested grapes are loaded into the refrigerated truck for transport to the Winery.



Jonita Boyer applying tannin to the just harvested fruit.



Jonita Boyer getting the last of the grapes from a Macrobin.



The object of our affections: a bunch of Marquette grapes.



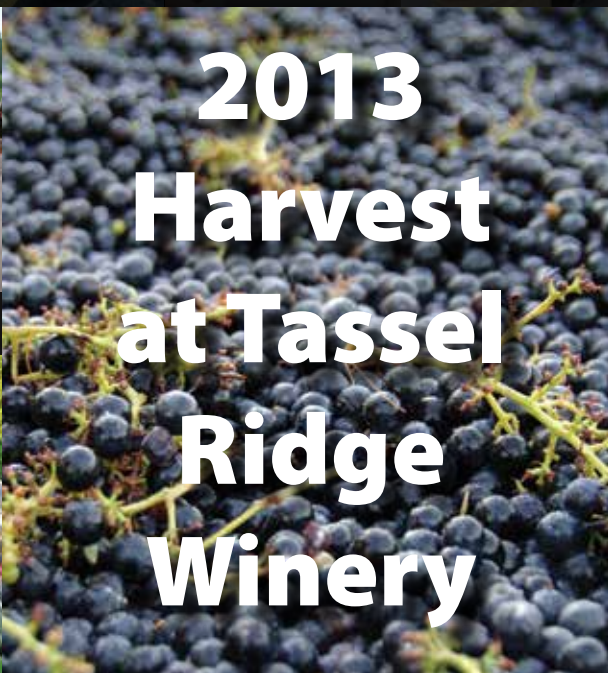
Adam Nunnikhoven controls his speed carefully to maintain the conveyor's position above the receiving bin.



The harvester driver has a clear view of the harvesting process.



Marquette grapes travel in a steady stream to the Macrobins below.



# 2013 Harvest at Tassel Ridge Winery

Marquette grapes in a freshly machine harvested Macrobin.



The destemmer separates the rachis from the individual grapes.



The "must" (crushed grapes, juice, skins, and seeds) is pumped into a tank.



Lew Fellows weighs the Macrobin of grapes.



The grapes are dumped into the receiving hopper of the elevator.



The elevator carries the grapes up above the destemmer-crusher.



Must is visible through a sight glass.





# Tassel Ridge Winery

## September, October, & November

### 2013 Events

Tassel Ridge Wines... *Simply Extraordinary*®

## September

**Friday, September 27**—Wine & Burger Night  
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

It's off to the Winery! Tonight's burger is a St. Croix Barbecue Burger topped with Tassel Ridge *Iowa St. Croix* Barbecue Sauce served on a Toasted Bun with a side of House Potato Wedges and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *2008 Iowa St. Croix*). For dessert, cool off with Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine.

Advance prepaid, non-refundable reservations required by Wednesday, September 25. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).

## October

**Friday, October 4**—Wine & Burger Night  
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

It's off to Italy! Tonight's burger is a Turkey Florentine Burger made with Sweet Onions, Spinach, and Swiss Cheese and topped with Tomato, Fresh Spinach, and Swiss Cheese served on a Whole Wheat Bun with a side of Pasta Salad and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *American Chardonnay*). For dessert, indulge in Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine.

Advance prepaid, non-refundable reservations required by Wednesday, October 2. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).



**Saturday, October 12**

Special Saturday Wine & Burger Night!  
6:00–8:00 p.m.—Burgers served until 7:30 p.m.

It's off to the Aegean Sea! Tonight's burger is Chef Heather's Greek Isles Burger made with Capers, Kalamata Olives, and Feta Cheese topped with Hummus served on a Whole Wheat Bun with a side of Greek Orzo Pasta Salad and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *In the Dark*). For dessert, indulge in Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine.

Advance prepaid, non-refundable reservations required by Wednesday, October 9. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).



**Friday, October 18**—Wine & Burger Night  
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

It's off to the Tassel Ridge Winery Steakhouse! Tonight's burger is a Steakhouse Burger made with Horseradish, Parmesan Cheese, and Garlic topped with Swiss Cheese, Onions, Lettuce, and Tomato served on a Toasted Bun with a side of House Potato Wedges and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *American Syrah*). For dessert, indulge in Chocolaterie Stam's refreshing Wine Gelato made with a specially selected Tassel Ridge wine.

Advance prepaid, non-refundable reservations required by Wednesday, October 16. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).

## Friday, Saturday, & Sunday October 11, 12, & 13

Oskeyfizzante® Cranberry Release Weekend

9:00 a.m.–6:00 p.m.—Friday

10:00 a.m.–6:00 p.m.—Saturday

12:00–6:00 p.m.—Sunday

Oskeyfizzante® Cranberry will be on sale beginning Friday, October 11, at the Winery. A seasonal, fizzy wine, it packs a tart cranberry punch with a smooth and sweet finish. Serve it as an aperitif; pair it with traditional holiday foods; or enjoy it as dessert. Oskeyfizzante® Cranberry is great for holiday celebrations and toasts!

Oskeyfizzante® Cranberry will also be available at select retailers beginning October 15.

## Saturday, October 26

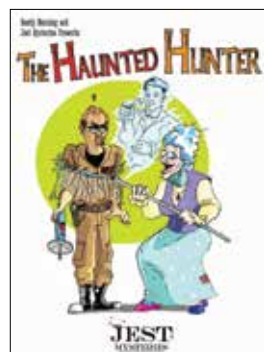
Wine Dinner & Murder Mystery

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating & Show

Tassel Ridge Winery is the place to be for wine, dinner, and mystery, when Jest Murder Mystery Co. presents “The Haunted Hunter!” During the show, enjoy a three-course dinner beginning with a Mixed Baby Green Salad with Pears, Dried Cranberries, Sliced Almonds, and Balsamic

Vinaigrette paired with Tassel Ridge Candlelight followed by a Grilled Iowa Chop topped with Blue Cheese Butter served with Garlic Mashed Potatoes and Seasoned Green Beans paired with Tassel Ridge Zinfull Red. For dessert, a trio of Chocolaterie Stam Bonbons made especially for Tassel Ridge Winery with Tassel Ridge Finalé dessert wines will be paired with Tassel Ridge Oskeyfizzante® Pink.



Here's a sneak peek at “The Haunted Hunter:”

*The rumor is true! Word on the street is that this place is Haunted! That's right! . . . And lots of famous sleuths, detectives, and ghost hunters from around the world will be here 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 prepaid, non-refundable reservations required by Wednesday, October 23. Call the Winery at 641.672.WINE (9463) to make reservations.

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

## Friday, Saturday, & Sunday November 1, 2, & 3

Christmas Tree Wine Bottle Release Weekend

9:00 a.m.–6:00 p.m.—Friday

10:00 a.m.–6:00 p.m.—Saturday

12:00–6:00 p.m.—Sunday

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

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



## November

### Thursday, November 21

2013 Iowa Nouveau Release Party  
with Van at Tassel Ridge

3:00–6:00 p.m.

Nouveau, the first wine of the season, is traditionally released in France on the third Thursday in November. In keeping with that tradition, Tassel Ridge Winery will be releasing our 2013 Iowa Nouveau on Thursday, November 21. Join Van from WHO Radio at Tassel Ridge Winery for the celebration. We'll be serving brat bite samples along with tastes of the Tassel Ridge 2013 Iowa Nouveau.

Purchase a bottle of Tassel Ridge 2013 Iowa Nouveau and receive a complimentary limited-edition 2013 Iowa Nouveau Poster by Gin Lammert. Gin, who also created the 2011 and 2012 Iowa Nouveau Posters, will be at the Winery to sign posters. Come meet the artist and get a signed poster!



## Thursday, Friday, Saturday, & Sunday November 21, 22, 23, & 24

2013 Iowa Nouveau Release Weekend

9:00 a.m.–6:00 p.m.—Thursday & Friday

10:00 a.m.–6:00 p.m.—Saturday

12:00–6:00 p.m.—Sunday

Complimentary Brats served Saturday & Sunday 12:00–2:00 p.m.

Celebrate the arrival of the Tassel Ridge 2013 *Iowa Nouveau*, our first wine from the 2013 harvest. On Saturday and Sunday between 12:00 and 2:00 p.m., we're serving complimentary Brats...great paired with 2013 *Iowa Nouveau*!

Tassel Ridge 2013 *Iowa Nouveau* (pronounced [new-vo]) is a light, fruity wine that is traditionally the first wine of the season. Made entirely from grapes grown in Mahaska County, Iowa, Tassel Ridge 2013 *Iowa Nouveau* pairs well with vegetable and beef soups and stews and traditional holiday meals.

Purchase a bottle of Tassel Ridge 2013 *Iowa Nouveau* during release weekend and receive a complimentary limited-edition 2013 *Iowa Nouveau* poster.

## Saturday, November 23

2013 Iowa Nouveau Celebration Dinner

6:00 p.m.—Wine tasting

6:30 p.m.—Dinner seating

Celebrate the release of the Tassel Ridge 2013 *Iowa Nouveau* with a three-course dinner that begins with a Green Salad paired with Tassel Ridge *Candlelight* followed by Beef Nouveau made and paired with 2013 *Iowa Nouveau*. For dessert, a trio of Chocolaterie Stam bonbons made with Tassel Ridge Finalé dessert wines will be paired with Tassel Ridge *Oskyfizzante® Pink*. During dinner, Winery Owner, Bob Wersen, will explore the history of Nouveau and describe the process used to make the Tassel Ridge 2013 *Iowa Nouveau*. Buy a bottle of 2013 *Iowa Nouveau* at this event, and you will receive a complimentary 2013 *Iowa Nouveau* poster. This is a celebration you won't want to miss, so mark your calendar now!

Advance prepaid, non-refundable reservations required by Wednesday, November 20. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$35 per person, plus tax—Harvest Club Member & 1 Guest Price: \$30 per person, plus tax (includes dinner, wine paired with each course, recipe card, and gratuity).

### Watch for Details on these Upcoming Events

Friday, November 1—Wine & Pasta Night

Sunday, November 3—Holiday Cooking Demo

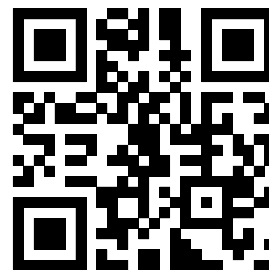
Saturday, November 9—Thanksgiving Wine Dinner

Friday, November 15—Wine & Pasta Night

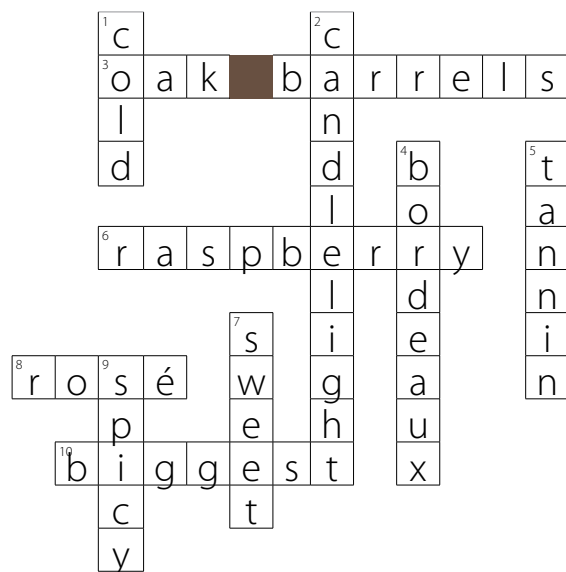
Friday & Saturday, November 29 & 30—Mulled Wine

Watch for additional events in the next issue of *Simply Extraordinary*.

Scan the QR Code to the right with your smart phone to go directly to our events page online.



### Test Your Wine Knowledge—Spring 2013 Answers



1. Which of these does NOT contribute any tannin to the wine?

b. Yeast used in fermenting the wine

2. The U.S. has a treaty with the European Union that restricts the right of wineries to use certain European place names on their labels.

a. True

3. A great wine to pair with salad is:

c. *Candlelight*

4. Which aroma or flavor is usually NOT associated with rosé?

b. Leather

5. Cold climate grapes produce lots of tannin?

b. False

6. Tannin in red wine is NOT important for the following reason:

b. Tannin reinforces sweetness, reducing the need for additional sugar



# Tassel Ridge Winery Restaurant & Retail Locations

<b>Albia</b>	Albia Brewing Company • 11 Benton Ave. E Hy-Vee Food Store • Hwy. 34 W Jim & Charlie's Affiliated Foods • 121 N Clinton St.	<b>Cedar Rapids (cont.)</b>	Super Target • 3400 Edgewood Dr. SW Fareway Food Store • 305 S 18 <sup>th</sup> St. Hy-Vee Food Store • 609 N 18 <sup>th</sup> St. J & K Market • 113 W Van Buren St. Joe's Quick Shop • 1023 S Main St. Hy-Vee Food Store • 2001 Court Ave.	<b>Dubuque (cont.)</b>	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. Target Store • 3500 Dodge St.
<b>Algona</b>	Fareway Store • 1905 Hwy. 18 E Hy-Vee Wine & Spirits • 1500 Hwy. 169 N	<b>Chariton</b>	Hy-Vee Food Store • 2001 Court Ave.	<b>Dunlap</b>	Wendts Pots & Pansies • 122 Iowa Ave.
<b>Alton</b>	A-Town Liquor • 212 10 <sup>th</sup> St.	<b>Charles City</b>	Hy-Vee Food Store • 901 Kelly St. Hy-Vee Gas Station • 901 Kelly St.	<b>Dyersville</b>	Finest Grains • 365 16 <sup>th</sup> Ave. SE
<b>Altoona</b>	Fareway Food Store • 620 SE 8 <sup>th</sup> St. Hy-Vee Food Store • 100 8 <sup>th</sup> St. SW Kum & Go • 101 8 <sup>th</sup> St. SW Target Store • 3414 8 <sup>th</sup> St. SW	<b>Cherokee</b>	Fareway Store • 205 W Bluff St. Hy-Vee Food Store • 1300 N 2 <sup>nd</sup> St. Hy-Vee Food Store • 1200 S 16 <sup>th</sup> St.	<b>Dysart</b>	Custom Creations • 319 Main St.
<b>Ames</b>	AJ's Liquor • 4518 Mortensen Rd., Ste. 109 Aunt Maude's • 547 Main St. Char's • 3100 S Duff Ave. Chocolaterie Stam • 230 Main St. Cyclone Liquors • 626 Lincoln Way Dahl's Foods • 3121 N Grand Ave. Fareway • 3619 Stange Rd. Hy-Vee Drugstore • 500 Main St. Hy-Vee Wine & Spirits • 3609 Lincoln Way Hy-Vee Wine & Spirits • 640 Lincoln Way Target Store • 320 S Duff	<b>Clarinda</b>	Super Foods • 325 Central Ave. W	<b>Eagle Grove</b>	Eagle Grove Greenhouse • 102 S Iowa Ave.
		<b>Clarion</b>	Lake Coffee & Ice Cream • Hwy. 18 Plaza 210 Ste. D Quick Shop • 904 N 8 <sup>th</sup> St.	<b>Eddyville</b>	Eddyville Market & Deli • 121 Walnut St. Backwoods Gallery • 1282 Edgington Ave.
		<b>Clear Lake</b>	Clinton Floral • 1912 Manufacturing Dr. Hy-Vee Wine & Spirits • 901 4 <sup>th</sup> St.	<b>Eldora</b>	Harvest Time • 129 N Main St. The Archive • 104 1 <sup>st</sup> St. NW
		<b>Clinton</b>	Dahl's Foods • 8700 Hickman Rd. Dahl's Foods • 15500 Hickman Rd. Fareway Store • 10151 University Ave.	<b>Elkader</b>	Fareway • 2008 12th St. Saxton's Greenhouse • 2103 19 <sup>th</sup> St.
		<b>Clive</b>	Fareway Store • 10151 University Ave.	<b>Emmetsburg</b>	Heartland Americana • 16 S 6 <sup>th</sup> St. Hy-Vee Wine & Spirits • 2608 Central Ave.
		<b>Conrad</b>	Something to Share • 127 N Main St.	<b>Evansdale</b>	Cobblestone Creek • 3445 Lafayette Rd.
		<b>Coon Rapids</b>	Ribbons & Roses • 509 Main St.	<b>Fairfield</b>	Hy-Vee Wine & Spirits • 1300 W Burlington Ave.
		<b>Coralville</b>	Hy-Vee Wine & Spirits • Lantern Park Plaza Target Store • 1441 Coral Ridge Ave.	<b>Fayette</b>	Touch of Elegance • 140 S Main St.
<b>Anamosa</b>	Scooter's Bar & Grill • 10537 Shaw Rd.	<b>Corning</b>	Hy-Vee Food Store • 300 10 <sup>th</sup> St.	<b>Floyd</b>	218 Fuel Express • 68 Monroe St.
<b>Ankeny</b>	Dahl's Food Store • 1802 N Ankeny Blvd. Fareway Store • 109 SE Oralabor Rd. Fareway Store • 3205 N Ankeny Blvd. Hy-Vee Drugstore • 849 S Ankeny Blvd. Hy-Vee Wine & Spirits • 410 N Ankeny Blvd. I-35 Spirits • 113 SE Delaware Ave. Kum & Go • 1025 E 1 <sup>st</sup> St. Kum & Go • 1825 N Ankeny Blvd. Super Target • 2135 SE Delaware Ave.	<b>Corydon</b>	Hy-Vee Food Store • 303 E Jefferson St.	<b>Fontanelle</b>	Nodaway Valley Market • 304 4 <sup>th</sup> St.
		<b>Council Bluffs</b>	Hy-Vee Food Store • 1745 Madison Ave. Hy-Vee Wine & Spirits • W 757 Broadway Savannah Filmore • 19257 Conifer Lane Target • 3804 Metro Dr.	<b>Ft. Dodge</b>	Hy-Vee Food Store • 115 South 29 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1511 2 <sup>nd</sup> Ave. Karen's Wine & Spirits • 328 2 <sup>nd</sup> Ave. S Party Productions • 1919 1st Ave. N Target Store • 2910 1 <sup>st</sup> Ave. S Haley's Comet • 1736 Ave. G Hy-Vee Food Store • 2606 Ave. L Quicker Liquor • 1414 48th St., Ste. 1 Under the Sun • 739 Ave. G
		<b>Creston</b>	Fareway Store • 105 E Adams St. Hy-Vee Food Store • 600 Sheldon St.	<b>Ft. Madison</b>	
<b>Aplington</b>	Busy Day Mini Mall • 915 Pariott St.	<b>Davenport</b>	Camp McClellan Cellars • 2302 E 11 <sup>th</sup> St. Hy-Vee Wine & Spirits • 1823 E Kimberly Rd. Hy-Vee Wine & Spirits • 2351 W Locust St. Hy-Vee Food Store • 2200 W Kimberly Rd. Hy-Vee Food Store • 2351 W Locust St. Hy-Vee Food Store • 4064 East 53 <sup>rd</sup> St. Super Target • 5225 Elmore Ave.	<b>Garner</b>	Garner Greenhouse • 755 W 3 <sup>rd</sup> St.
<b>Arnolds Park</b>	Great Spirits, Wine & Liquor • 72 Nonna Hwy. 71 Home-ology • 248 Hwy. 71 Yesterday's Catering • 131 W Broadway St. After 5 Somewhere • 704 W 7 <sup>th</sup> St. Fareway • 301 Poplar St. Hy-Vee Wine & Spirits • 1630 E 7 <sup>th</sup> St. The Present Company • 317 Broadway St.	<b>Decorah</b>	Bella on Main • 37 Main St.	<b>Glenwood</b>	Newman's Thriftway • 900 S Locust St.
		<b>Denison</b>	Donlon Health Mart Pharmacy • 201 Water St. Hillside Grille Steakhouse • 169 Oakridge Dr. Hy-Vee Wine & Spirits • 1426 Broadway Chocolaterie Stam • 2814 Ingersoll Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 <sup>rd</sup> St. Dahl's Foods • 3425 Ingersoll Ave. Dahl's Foods • 4343 Merle Hay Rd. Dahl's Foods • 4121 Fleur Dr. Fareway Store • 100 E Euclid Ave. Fareway Store • 3000 SE 22 <sup>nd</sup> St. Gateway Market • 2002 Woodland Dr. Hy-Vee Drug Store • 4100 University Ave. Hy-Vee Food Store • 2540 E Euclid Ave. Hy-Vee Food Store • 3424 MLK Jr. Pkwy. Hy-Vee Food Store • 1107 Army Post Rd. Hy-Vee Wine & Spirits • 2310 Hubbell Ave. Hy-Vee Wine & Spirits • 3221 SE 14 <sup>th</sup> St. Hy-Vee Wine & Spirits • 3424 Martin Luther King Dr. Hy-Vee Wine & Spirits • 4605 Fleur Dr. Ingersoll Wine & Spirits • 3500 Ingersoll Ave. Last Stop Beverage Shop • 2839 E University Ave. Target Store • 5901 Douglas Ave. Tursi's Latin King Restaurant • 2200 Hubbell Ave. Mt Hamill Tap • 1467 155th Ave.	<b>Gowrie</b>	Jamboree Foods • 1119 Market St.
<b>Atlantic</b>	After 5 Somewhere • 704 W 7 <sup>th</sup> St. Fareway • 301 Poplar St. Hy-Vee Wine & Spirits • 1630 E 7 <sup>th</sup> St. The Present Company • 317 Broadway St.	<b>Des Moines</b>	Hy-Vee Food Store • 2200 W Kimberly Rd. Hy-Vee Food Store • 2351 W Locust St. Hy-Vee Food Store • 4064 East 53 <sup>rd</sup> St. Super Target • 5225 Elmore Ave.	<b>Greenfield</b>	Fareway • 212 SW Kent St.
<b>Audubon</b>	The Present Company • 317 Broadway St.			<b>Grimes</b>	Fareway • 351 Gateway Dr. Kum & Go • 1950 Princeton Dr. Spirits and More • 109 N 1 <sup>st</sup> St. Suite B Fareway Store • 1020 Spring St. Hy-Vee Food Store • 320 W St. South Kum & Go • 715 Lang Creek Dr. McNally's Foods • 1021 Main St. The Peppertree • 1014 3 <sup>rd</sup> Ave. Stylish Living • 612 E Ave.
<b>Bedford</b>	Hy-Vee Food Store • 1604 Bent St.			<b>Grinnell</b>	Homestead Foods • 200 State St. Produce Too • 1026 South 5th Ln. Fareway • 309 Central Ave. W Liquor Barn • 721 Central Ave. W Northside One Stop • 1208 4 <sup>th</sup> St. NE The Country Store • 2111 23 <sup>rd</sup> St. Iowa Wines & More • 506 Market St. The Basket Bowtique • 758 N Center Point Rd.
<b>Belle Plaine</b>	Country Foods • 1206 7 <sup>th</sup> Ave.			<b>Hiawatha</b>	Personal Touch Designs • 1510 8 <sup>th</sup> St.
<b>Belmond</b>	Fareway • 115 2 <sup>nd</sup> Ave. SE			<b>Hull</b>	Hy-Vee Wine & Spirits • 1011 13 <sup>th</sup> St. N Scatter Joy • 626 Sumner Ave.
<b>Bettendorf</b>	Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.			<b>Humbolt</b>	
<b>Bloomfield</b>	Keith's Food Store • 207 E Locust St.			<b>Ida Grove</b>	Food Pride • 200 Oak Grove Dr.
<b>Bonaparte</b>	Bonaparte Pottery • 411 1 <sup>st</sup> St.			<b>Independence</b>	Fareway Food Store • 1400 3 <sup>rd</sup> Ave. SE Wapsi Wine Cellar • 111 1 <sup>st</sup> St. E
<b>Boone</b>	Fareway Store • 1711 Hawkeye Dr. Hy-Vee Wine & Spirits • 1111 8 <sup>th</sup> St. BJ's Stop Off • 206 E Fountain St.			<b>Indianola</b>	Hy-Vee Wine & Spirits • 910 Jefferson Way Bread Garden Market • 225 S Linn St. Fareway Store • 2530 Westwinds Dr. Fareway Store • 2765 Commerce Dr. Hy-Vee Drugstore • 310 N 1 <sup>st</sup> Ave. Hy-Vee Food Store • 812 S 1 <sup>st</sup> Ave. Hy-Vee Wine & Spirits • 1720 Waterfront Dr.
<b>Brighton</b>	BJ's Stop Off • 206 E Fountain St.			<b>Iowa Falls</b>	Hy-Vee Wine & Spirits • 713 S Oak St.
<b>Brooklyn</b>	Seaton's Flag Foods • 122 E Front St.			<b>Johnston</b>	Dahl's Foods • 5440 NW 86 <sup>th</sup> St. Ray's Long Branch Bar & Grill • 102 E Main St.
<b>Burlington</b>	Fareway Store • 920 Lawrence St. Hy-Vee Food Store • 939 Angular St. Hy-Vee Wine & Spirits • 3140 Agency St. Smokin' Joe's • 110 S Roosevelt Ave. Target Store • 525 S Gear Ave. The Iowa Store • 400 Front St.			<b>Kalona</b>	BP • 302 1 <sup>st</sup> St. POB 653
				<b>Keokuk</b>	Hy-Vee Catering • 3111 Main St. Hy-Vee Food Store • 3111 Main St.
<b>Carroll</b>	Fareway • 709 Monterey Dr. Hy-Vee Wine & Spirits • 905 Hwy. 30 West	<b>Donnellson</b>	Quick Time Convenience Store • 203 W Main St.		
<b>Cedar Falls</b>	Hy-Vee Food Store • 6301 University Ave. Hy-Vee Wine & Spirits • 5925 University Ave. Target Store • 214 Viking Plaza Dr.	<b>Dows</b>	Ray's Long Branch Bar & Grill • 102 E Main St.		
<b>Cedar Rapids</b>	Benz Beverage Depot • 501 7th Ave. SE Hy-Vee Drugstore • 1520 6 <sup>th</sup> St. SW Hy-Vee Drugstore • 2001 Blairs Ferry Rd. Hy-Vee Drugstore • 2405 Mt. Vernon Rd. SE Hy-Vee Food Store • 1843 Johnson Ave. NW Hy-Vee Food Store • 279 Collins Rd. NE Hy-Vee Food Store • 4035 Mount Vernon Rd. SE Hy-Vee Wine & Spirits • 3235 Oakland Rd. NE Hy-Vee Wine & Spirits • 5050 Edgewood Rd. NE NewBo City Market • 1100 3rd St SE Super Target • 1030 Blairs Ferry Re. NE	<b>Drakesville</b>	Champagne at Mystique Casino • 1855 Greyhound Park Dr. Chocolaterie Stam • 269 Main St.		

<b>Keokuk</b> <i>(cont.)</i>	Keokuk Spirits • 1013 Main St.	<b>Oakland</b>	Blossoms • 512 Dr VanZee Rd.	<b>Sioux City</b> <i>(cont.)</i>	Target • 5775 Sunnybrook Dr.
<b>Keosauqua</b>	Whispering Pines • 18356 222 <sup>nd</sup> St.	<b>Olds</b>	Saint Avenue BP • 302 E School Ave.	<b>Spencer</b>	The Hen House • 403 Grand Ave.
<b>Keota</b>	Wooden Wheel Vineyards • 1179 Hwy. 92	<b>Onawa</b>	Fiesta Foods • 1002 11 <sup>th</sup> St.		Hy-Vee Food Store • 819 Grand Ave.
<b>Knoxville</b>	Fareway Store • 1308 S Lincoln St.		On Ur Wa RV Park • 1111 28 <sup>th</sup> St.	<b>St. Ansgar</b>	Thymeless Treasurers • 108 S Washington St.
	Founders • 113 E Main St.	<b>Orange City</b>	Fareway • 512 8 <sup>th</sup> St. SE	<b>State Center</b>	Remarkable Rose Floral • 122 W Main St.
	Hy-Vee Food Store • 809 W Rock Island St.		Vanden Hull Fine Meats & Locker • 117 Central Ave. NE	<b>Storm Lake</b>	Al's Liquors • 215 W Milwaukee St.
	Kline's Quick Time • 319 E Main St.	<b>Osage</b>	Osage Kwik Serve • 115 Main St.		Elements • 1701 W Milwaukee Ave.
	Round Window Liquor • 703 W Pleasant St.	<b>Osceola</b>	Fareway Food Store • 215 S Main St.		Fareway • 731 Seneca St.
	Swamp Fox • 116 N 2 <sup>nd</sup> St.		The Harvest Barn • 2721 US Hwy. 34		Hy-Vee Food Store • 1250 Lake Ave.
<b>Lake Mills</b>	Main Attractions • 221 W Main St.	<b>Oskaloosa</b>	Hy-Vee Food Store • 510 W McLane St.	<b>Stratford</b>	Stratford Food Center • 829 Shakespeare Ave.
<b>Lake View</b>	Wooden Oar General Mercantile • 313 Main St.		C B Liquor • 1202 A Ave. E	<b>Stuart</b>	Hometown Foods • 607 South Division St.
<b>Lamoni</b>	Hy-Vee Food Store • 720 E Main St.		Casey's General Store • 901 S Market St.	<b>Sully</b>	Casey's Store West • 807 1 <sup>st</sup> St.
<b>LaPorte City</b>	The Olde Kountry Kottage • 212 Main St.		Fareway Store • 311 3 <sup>rd</sup> Ave. W.	<b>Sutherland</b>	Menagerie • 114 W 2 <sup>nd</sup> St.
<b>Laurens</b>	Heart N Home • 140 N 3 <sup>rd</sup> St.		Hy-Vee Food Store • 110 S D St.	<b>Tama</b>	Twin Town Liquor • 104 W Hwy 30
<b>Lawler</b>	Bucky's • 603 Hwy 24 East		The Legend • 345 Richmond Ave.	<b>Toledo</b>	Fareway Food Store • S County Line Rd.
<b>Le Claire</b>	Grasshoppers • 208 N Cody Rd.		Peanut Pub • 206 Rock Island Ave.	<b>Trenor</b>	Pickle Barrel Market • 2 N Eyberg Ave.
<b>Le Mars</b>	Cork It • 769 Prospect St.		Peppertree • 2274 Hwy. 63	<b>Urbandale</b>	Fareway Food Store • 8450 Meredith Dr.
	Fareway • 115 Plymouth St. NW	<b>Ottumwa</b>	Wigg's Country Store • 1308 A Ave. E		Hy-Vee Wine & Spirits • 8601 Douglas Ave.
	Hy-Vee Wine & Spirits • 1201 12 <sup>th</sup> Ave. SW		Fareway Food Store • 1325 Albia Rd.		Super Target • 11148 Plum Dr.
<b>Logan</b>	6 Pack & A Rib Rack • 308 East 7 <sup>th</sup> St.		Hy-Vee Drug Town • 1140 N Jefferson St.		Urban Liquor • 6401 Douglas Ave., Suite A
	Logan Country Store • 121 W 7 <sup>th</sup> St.		Hy-Vee Food Store • 2453 N Court St.	<b>Van Horn</b>	Cornerstone Apothecary • 122 Main St.
<b>Lone Tree</b>	BP • 122 E Devoe St.		Hy-Vee Wine & Spirits • 1025 N Quincy Ave.	<b>Vincent</b>	Mrs. T's Mercantile • 100 Arthur St.
<b>Lynville</b>	Linden House Inn & Restaurant • 202 East St.		Quick Shop Liquor • 405 S Madison Ave.	<b>Vinton</b>	L Marie Boutique • 915 W 4 <sup>th</sup> St.
	Zip N' • 502 East St.		Roe's Restaurant • 221 N Wapello St.	<b>Walnut</b>	Antique City Amoco • 2101 Antique City Dr.
<b>Manchester</b>	Widner Drug Store • 111 S Franklin St.		The Legend • 345 Richmond Ave.	<b>Wapello</b>	Jack & Jill • 503 Hwy 61 S
<b>Manilla</b>	Manilla Country Store • 347 Main St.	<b>Panora</b>	Hometown Foods • 601 E Main	<b>Washington</b>	Fareway Store • 301 N. Marion Ave.
<b>Manning</b>	Main Street Liquor • 316 Main St.	<b>Parkersburg</b>	Brother's Market • 707 Hwy 57		Hy-Vee Food Store • 528 Hwy. 1
<b>Mapleton</b>	Mapleton Greenhouse • 602 Main St.	<b>Pella</b>	Applebee's • 1600 Washington St.		Hy-Vee Wine & Spirits • 1004 W Madison St.
<b>Marengo</b>	Big G's • 310 W Dillon St.		Casey's General Store • 744 Washington St.		The Wine & Spirits • 106 W 2 <sup>nd</sup> St.
	Cornerstone Apothecary • 1099 Court Ave.		Casey's Store West • 2421 Washington St.	<b>Waterloo</b>	Hy-Vee Food Store • 1422 Flammang Dr.
<b>Marion</b>	Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E		Central College Catering • 812 University St.		Hy-Vee Food Store • 400 University Ave.
<b>Marshalltown</b>	Designz by Dawn • 35 W State St.		Fareway Store • 2010 Washington St.		Hy-Vee Wine & Spirits • 2126 Kimball Ave.
	Fareway Store • 102 West Anson St.		George's Pizza • 628 Franklin St.		Hy-Vee Wine & Spirits • 2181 Logan Ave.
	Hy-Vee Drugstore • 1706 S Center St.		Hy-Vee Wine & Spirits • 512 E Oskaloosa St.		Hy-Vee Wine & Spirits • 2834 Ansborough Ave.
	Hy-Vee Wine & Spirits • 802 S Center St.	<b>Perry</b>	Silver Lining • 733 Franklin St.		Super Target • 1501 E San Marnan Dr.
<b>Mason City</b>	Hy-Vee Drug Store • 875 4 <sup>th</sup> St. SW		Hy-Vee Food Store • 1215 141 <sup>st</sup> St.	<b>Waukee</b>	Rube's Steakhouse • 3309 Ute Ave.
	Hy-Vee Food Store East • 551 S Illinois Ave.	<b>Pleasant Hill</b>	Hy-Vee Food Store • 4815 Maple Dr.	<b>Waukon</b>	Waukon Greenhouse • 27 Spring Ave.
	Hy-Vee Wine & Spirits • 2400 4 <sup>th</sup> St. SW		Kum & Go • 5970 Morning Star Ct.	<b>Waverly</b>	Hy-Vee Wine & Spirits • 1311 4 <sup>th</sup> St. SW
	Super Target • 3450 4 <sup>th</sup> St. SW	<b>Pleasantville</b>	Pleasantville Grocery • 105 W Monroe St.	<b>Webster City</b>	Fareway • 942 2 <sup>nd</sup> St.
<b>Melcher</b>	City Floral • 104 SE A St.	<b>Prairie City</b>	Prairie City Foods • 120 E Jefferson St.		Hy-Vee Wine & Spirits • 823 2nd St.
<b>Milford</b>	Okoboji Avenue Liquor Inc. • 1610 Okoboji Ave.	<b>Raddiffe</b>	It's All Good • 213 Isabella St.		Romancing the Home • 707 2 <sup>nd</sup> St.
<b>Missouri Valley</b>	C & K Country Store • 614 E Erie St.	<b>Red Oak</b>	Fareway • 811 Broadway St.	<b>Wellman</b>	Freeman Foods • 268 8 <sup>th</sup> Ave.
<b>Monroe</b>	Monroe Foods • 216 N Monroe St.		Hy-Vee Wine & Spirits • 1605 Broadway St.	<b>W. Burlington</b>	L & F Trading • 550 S Gear Ave.
	Monroe Liquor • 105 W Sherman St.	<b>Riverside</b>	Riverside Travel Mart • 3070 Hwy. 22 E	<b>W. Des Moines</b>	Biaggi's Ristorante Italiano • 5990 University Ave.
<b>Montezuma</b>	Super Valu • 201 S Front St.	<b>Rock Rapids</b>	Todd's Station • 209 S Union St.		Dahl's Foods • 1208 Prospect Ave.
<b>Monticello</b>	Brier Rose Boutique • 408 E 1st St.	<b>Rock Valley</b>	Interior Motives by Val • 2714 14 <sup>th</sup> St.		Dahl's Foods • 5003 EP True Pkwy.
	Great Pastimes • 228 N Main St.	<b>Rockwell City</b>	Jubilee Foods • 319 Court St.		Hy-Vee Drugstore • 1010 60 <sup>th</sup> St.
<b>Moravia</b>	Rathbun Lakeshore Grille • 12633 Resort Dr.		Southside Grocer • 219 Court St.		Hy-Vee Food Store • 1700 Valley West Dr.
	Rathbun Marina • 21646 Marina Pl.	<b>Sac City</b>	Sac Liquor Store • 619 E Main St.		Hy-Vee Food Store • 1990 Grand Ave.
<b>Mount Ayr</b>	Hy-Vee Wine & Spirits • 402 Hayes St.	<b>Schleswig</b>	Schleswig Spirits • 108 2 <sup>nd</sup> St.		Hy-Vee Wine & Spirits • 1725 Jordan Creek Pkwy.
<b>Mt. Pleasant</b>	Hy-Vee Drugstore • 129 S Jefferson St.	<b>Sergeant Bluff</b>	Helle Hometown Varsity • 300 First St.		Hy-Vee Wine & Spirits • 51st & Mills Civic Pkwy.
	Hy-Vee Wine & Spirits • 1700 E Washington St.	<b>Sheldon</b>	Fareway • 2603 Park St.		Ingersoll Wine Merchants • 1300 50 <sup>th</sup> St.
	Main Street Frame & Art • 107 N Main St.		Hy-Vee Food Store • 115 N 5 <sup>th</sup> Ave.		Kum & Go • 141 S Jordan Creek Pkwy.
<b>Muscatine</b>	Fareway Store • 2100 Cedar Plaza Dr.	<b>Shellsburg</b>	Devine Decadents • 109 Pearl St.		Kum & Go • 196 S 50 <sup>th</sup> St.
	Hy-Vee Food Store • 2400 Second Ave.	<b>Shenandoah</b>	Fareway • 1007 S Fremont St.		Kum & Go • 745 S 51 <sup>st</sup> St.
	Hy-Vee Wine & Spirits • 522 Mulberry Ave.		Hy-Vee Food Store • 500 S Fremont St.		Super Target • 5405 Mills Civic Pkwy.
<b>Nevada</b>	Good Times Liquor • 519 L Ave.	<b>Shueyville</b>	The Secret Cellar • 1202 Curtis Bridge Rd.		Target Store • 1800 Valley West Dr.
	Sports Bowl • 1229 12 <sup>th</sup> St.	<b>Sigourney</b>	BP/Cobb Oil • 805 E Jackson St.		Two Rivers Grille • 1250 Jordan Creek Pkwy.
	The Liquor Cabinet • 835 6 <sup>th</sup> St., #1		K & L Foods • 118 S Main St.		Wines of Iowa • 411 Railroad Pl.
<b>New Sharon</b>	East Market Grocery • 114 E Market St.	<b>Sioux Center</b>	TNT Liquor • 110 S Main St.	<b>West Point</b>	Corner Tap • 300 4th St.
<b>Newton</b>	Fareway Food Store • 120 N 3 <sup>rd</sup> Ave. E		Fareway • 115 1st Ave. NW		Brad's Pad • 210 8 <sup>th</sup> St.
	Hy-Vee Wine & Spirits • 1501 1 <sup>st</sup> Ave. E, # 124		Fareway Store • 4016 Indian Hills Dr.		Tri-State Outdoor Products • 1519 Hwy. 218
	Newton KOA • 1601 E. 36 <sup>th</sup> St.	<b>Sioux City</b>	Hy-Vee • 1951 S Main Ave.	<b>West Union</b>	Old Mill Floral • 311 N Pine St.
	Pit Stop Liquor • 1324 1 <sup>st</sup> Ave.		Charlie's Wine & Spirits • 507 W 19th St.	<b>Williamsburg</b>	Kum & Go • 2177 M Ave.
	Sugar Grove Vineyard • 6602 Ginger Ave.		Fareway • 4016 Indian Hills Dr.	<b>Windsor Heights</b>	Hy-Vee Wine & Spirits • 7101 University Ave.
<b>North Liberty</b>	Corridor Convenience • 620 Meade Dr.		Fareway • 4040 War Eagle Dr.		Wine & Spirits Gallery • 7690 Hickman Rd.
<b>Northwood</b>	The Barn Boutique • 4705 Wheelerwood Rd.		Fareway • 4267 Sergeant Rd.	<b>Winterset</b>	Fareway • 719 W Hwy. 92
<b>Norwalk</b>	Fareway Food Store • 1711 Sunset Dr.		Get Funky Gifts & More • 4295 1/2 Sergeant Rd.		
	Kum & Go • 2991 Sunset Dr.		Hy-Vee Food Store • 2827 Hamilton Blvd.		
	Kum & Go • 530 North Ave.		Hy-Vee Food Store • 3301 Gordon Dr.		
	Scott's Foods • 1120 Sunset Dr.		Hy-Vee Food Store • 4500 Sergeant Rd.		

## Main Street Frame and Art

In Mt. Pleasant, Iowa there is a shop where people can get Tassel Ridge wines while taking care of all their custom framing needs. Main Street Frame and Art offers a delightful array of items for people of all ages. The owner, Rhonda, makes an effort to find items that appeal to her customers. She also looks for items that are not found anywhere else in Mt. Pleasant. Besides looking for unique items, when deciding what to sell in her store, she takes customer requests. Rhonda also works from a “try it before you buy it” philosophy. Because of this, Rhonda keeps samples of Tassel Ridge wine on hand and ready for tastings.

Rhonda learned everything about the framing business from the previous owners, over several years of employment. Now, Rhonda and her husband make custom, made-to-order frames. Besides framing needs, Main Street Frame and Art creates gift baskets for special occasions. Next time you are celebrating a holiday, stop by Main Street Frame and Art in Mt. Pleasant to get a precious picture custom framed, and a gift basket with some Tassel Ridge wine for your loved one. Main Street Frame and Art is located at 107 N. Main Street, Mt. Pleasant, IA. They can be reached at 319.385.7505. ■



*Main Street Frame and Art carries a wide selection of Tassel Ridge wines.*

## Savannah Filmore

Savannah Filmore is a boutique and home décor store located in Council Bluffs, Iowa. They carry a collection of gifts for any age, and any occasion. Owner Diane Hathaway says that she “likes to think they have the perfect wedding, anniversary, baby, and birthday gift for each and every person.” Among the purses, pictures, vases, and glass pieces, Savannah Filmore hosts a large selection of Iowa wines. Diane says that they “enjoy their affiliation with Tassel Ridge Winery, and have customers that stop in on a regular basis to purchase Tassel Ridge wines.” Among the favorites are *Red*, *White*, & *Blue*®, *Sweet Roxie Red*®, and the *2009 Iowa Frontenac Rosé*. She enjoys the *Oskyzfizzante*® *Pink*, especially around the holidays. Tassel Ridge wines pair well with the other accessories in the store, to make the perfect gift.

Next time you are in the Council Bluffs area, stop into Savannah Filmore to pick up your favorite Tassel Ridge wine. While you’re there, pick up another bottle,



*At Savannah Filmore, the sign says it all.*

and check out a variety of wine accessories to make a complete gift for a friend. Savannah Filmore is located at 19257 Conifer Lane Council Bluffs, IA 51503. They can be reached at 712.388.0010. ■



# Simply Quizzical

1. Among 15<sup>th</sup> Century explorers, barrels were used to store

- a. Food
- b. Water
- c. Spirits
- d. All of the above

2. When pairing a wine with a meat dish, it is important to consider the affect of the herbs and spices in rubs, marinades, and grilling sauces.

- a. True
- b. False

3. Tassel Ridge dessert wines are packaged in the following type of bottle:

- a. Burgundy
- b. Hock
- c. Futura or Bellissima
- d. Bordeaux

4. A mechanical harvester allows Tassel Ridge to harvest when grapes are at their peak of flavor.

- a. True
- b. False

5. Winemakers usually want a barrel with a heavy toast.

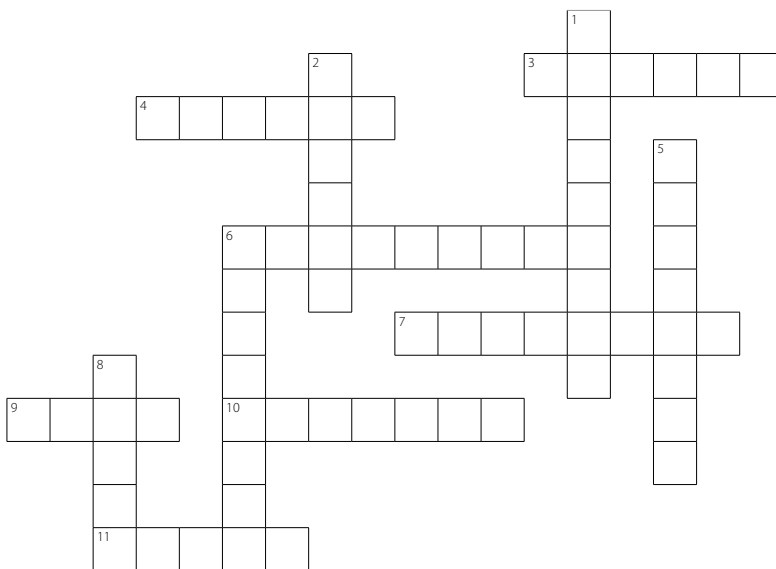
- a. True
- b. False

6. The temperature of the fire used to help the oak staves memorize their shape is

- a. 212°F
- b. 350°F
- c. 500–550°F
- d. 850°F

## The Extraordinary

### C R O S S W O R D

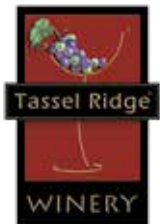


#### Across

- 3 The temperature of the fire used to help the oak \_\_\_\_\_ memorize their shape is 500–550°F
- 4 The winemaker will usually select a \_\_\_\_\_ toast on a barrel
- 6 Consider the herbs and spices in rubs, grilling sauce and \_\_\_\_\_ when pairing a wine with a meat dish
- 7 This bottle is all body with a little neck
- 9 This bottle is tall and slender
- 10 Tight grain oak will offer low \_\_\_\_\_ but high aromatics.
- 11 *Candleglow® Red* will balance a \_\_\_\_\_ steak sauce

#### Down

- 1 Machine harvesting of grapes involves the use of a \_\_\_\_\_ that is about the size of a combine
- 2 Tassel Ridge dessert wines are packaged in this type of bottle
- 5 This bottle typically houses Chardonnays and Pinot Noir
- 6 The target \_\_\_\_\_ level of oak used to make barrels is 12–18%
- 8 We can harvest at a rate of about 1.5 \_\_\_\_\_ per hour



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



Find us on Facebook  
<http://www.facebook.com/tasselridgewinery>



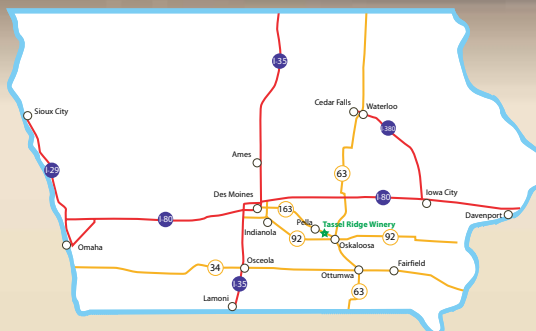
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1681 220th Street  
Leighton, IA 50143  
641.672.WINE (9463)  
[www.tasselridge.com](http://www.tasselridge.com)

#### **Winery Tours & Tasting:**

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



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



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