

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery Fall/Winter 2013

A little *Fizz* & A LOT OF FUN

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Celebrate the Season!

Tassel Ridge® 2013 Iowa Nouveau *the First Wine of the 2013 Harvest*

A light and fruity red wine made from the 2013 harvest of grapes grown in Mahaska County, Iowa.

Pair it with traditional holiday meals or vegetable and beef soups and stews. Go to www.tasselridge.com/winery/recipes/#beefnouveau for the Tassel Ridge Iowa Beef Nouveau recipe (pictured below).

Serve slightly chilled.

Tassel Ridge 2013 Iowa Nouveau...*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.



Tassel Ridge
Iowa Beef Nouveau



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Meet the Tassel Ridge Team



Danielle Bencoter

Danielle Bencoter is one of our sales representatives. She serves the Northeast Iowa region. Danielle works hard to make sure the retailers in her territory have the inventory and knowledge they need to keep customers happy. Her favorite part of the job is talking with retailers and enjoying the beautiful scenery of her territory as she travels from place to place. Before working for Tassel Ridge Winery, Danielle was a home mortgage consultant and a retail consultant. When she is not working, Danielle loves to go shopping, get creative by decorating sugar cookies, and is an avid reader. She is happy to talk books, shoes, and wine with anyone. Danielle's favorite Tassel Ridge wine is *Candleglow® Red*. ■



Greg Walter

Greg Walter is the Assistant Tasting Room Manager here at Tassel Ridge Winery. As Assistant Tasting Room Manager, Greg interacts with visitors, conducts tastings, keeps items stocked, and is an intricate part of the sales process. Although Greg is in charge of several tasks, his favorite part of the job is learning and trying something new each and every day. He likes talking with, and learning from the visitors at the Winery, as well as learning new details about the wine making process from his coworkers. Before working at Tassel Ridge Winery, Greg was a bartender in college, managed an Italian restaurant, and began coaching soccer. When he isn't working hard at the Winery, he is a true family man who likes spending time with his five children. Greg's favorite Tassel Ridge wine is *Iowa White Blossom*. ■

SIMPLY Extraordinary

Midwest wines from Tassel Ridge Winery

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Holiday entertaining creates the perfect moment for fizzy wines, especially when they capture the essence of the holidays. Tassel Ridge Winery offers four different fizzy wines that will complement your aperitifs and dazzle your guests.

Yeast cells are critical to the process of converting juice to wine and how they do their work is a fascinating story. The fact that humankind has been taking advantage of yeast for 6,000 years (most of that time without understanding what yeast was and how it worked) just adds to the interest.

Our new greenhouse is nearly finished. The wood-fired pizza oven is done and is ready to be fired up for a test run. We'll practice making pizzas this winter and be ready to use the greenhouse beginning in April if it is warm enough.

Sweet & Snazzy![™] is our new sweet red wine. It incorporates flavors like plum and cherry that one expects in a dry red wine complemented with sweetness and mouth feel that make the wine very smooth.

When you visit Tassel Ridge Winery next, you may want to allow some time to visit the Merchants' National Bank in Grinnell. This building, now home to the Grinnell Chamber of Commerce and Visitors' Center, is also called the jewel box bank because of its highly finished and unique architecture.

We devoted several pages to ideas for holiday wine and wine related gifts from Tassel Ridge Winery. Our talented tasting room staff is committed to helping you select gifts that your friends and relatives will enjoy.

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

Bob Wersen, CSW
Tassel Ridge Winery Founder and Owner

A little *Fizz* & A LOT OF FUN

By Bob Wersen

***F**izzy wines have become a delectable treat to have with desserts, appetizers, and even to share with meals. The effervescent tones give the wine an extra kick to boost the flavor and change up the typical wine drinking experience.*





Tassel Ridge

Oskeyfizzante,
Cranberry
Carbonated Cranberry Wine

Tassel Ridge

Oskeyfizzante, Red
Carbonated Wine

Tassel Ridge

Oskeyfizzante, Pink
Carbonated Wine

While we consider the bubbles to be a delicious twist, the bubbles in fizzy wines are believed to have originally happened by accident and were once considered to be a wine fault. The bubbles are a result of carbonation, which is the process of dissolving carbon dioxide in a liquid. The carbon dioxide begins under high pressure, and when the bottle is opened it is introduced to a lower pressure

resulting in bubbles being released from the solution. The English were the first to see these bubbles as a desirable trait in wine and studied them to better understand the fizzy-wine making process.

Tassel Ridge Winery produces four fizzy wines. The *Oskyfizzante® Cranberry* is a seasonal wine offered in the fall of each year. Each Tassel Ridge

Oskyfizzante wine is packed with bubbles that provide entertainment on the palate and flavors that satisfy the taste buds. All of the Oskyfizzante wines are perfect for celebrations where the wine is served by itself, but they also pair well with evening meals, appetizers, and desserts.

If you are looking for a sweet fizzy wine, Tassel Ridge Winery offers

Pairing & Recipe Ideas for *Fizzy Wines*

Make: *Oskyfizzante® Iowa White*

With: Mimosa

A Mimosa is simple to make and fun to drink. Start with one half *Oskyfizzante® Iowa White* and one half orange juice and then adjust proportions to taste. Garnish with a strawberry. A mimosa is perfect for brunch or for a holiday party starter.

Pair: *Oskyfizzante® Pink*

With: Milk chocolate

Oskyfizzante® Pink is at its best with milk chocolate. But, beware of filled chocolates because the filling usually includes lots of flavors and additional sugar that may not work well with the wine. Simple, unfilled milk chocolate works best.

Pair: *Oskyfizzante® Red*

With: Spicy Bacon Wrapped Breadsticks

Ingredients:

¼ cup lightly packed brown sugar
3 Tbsp chili powder
1 pinch cayenne pepper (optional)
12 slices thin cut bacon
24 long thin breadsticks (grissini)

Directions:

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



Pair: *Oskyfizzante® Cranberry*

With: Tassel Ridge® Apple-Cranberry Bruschetta

Ingredients:

1 cup fresh, frozen, or dried cranberries
1½ cups Granny Smith apples, chopped
¼ cup brown sugar
2 Tbsp red wine vinegar
2 Tbsp water
½ red onion, thinly sliced
3 garlic cloves, minced
1 Tbsp dried basil
1 tsp dried oregano
1 5-oz. log goat cheese, softened
1 8-oz. French baguette

Directions:

Preheat oven 350°F. Combine cranberries, apples, sugar, vinegar, and water in medium saucepan. Bring to a boil. Add onion and garlic and return to boil. Reduce heat and simmer for 10 minutes or until cranberries pop (or soften if using dried cranberries). Remove from heat and transfer to a clean container. Add basil and oregano. Cool to room temperature. Cut baguette on the bias into 15 slices about ¾-inch thick and brush both sides with oil. Place on a baking sheet and bake for 5 to 10 minutes until toasted. Spread baguette slices with a thin layer of cheese and top with cranberry mixture. Serves 5.

two perfect choices. *Oskyfizzante*[®] *Red* is a refreshing, sweet, fruity, and fizzy red wine. It displays cherry and green apple notes on the nose with cherry and plum on the palate. This fizzy wine would be the perfect accompaniment to your favorite spicy appetizer. Another fizzy wine that pairs well with appetizers is the *Oskyfizzante*[®] *Pink*. *Oskyfizzante*[®] *Pink* is a refreshing, sweet, fizzy wine with tropical fruit aromas including pineapple and lychee, followed by green apple and citrus on the palate. The *Oskyfizzante*[®] *Pink* pairs nicely with milk and white chocolates. Both wines should be served chilled.

For a fizzy wine to pair with brunch, Tassel Ridge offers *Oskyfizzante*[®] *Iowa White*. *Oskyfizzante*[®] *Iowa White* is a fruity, semi-sweet, fizzy wine with grapefruit, kiwi, and stony fruit on the nose and kiwi, peach, and citrus on the palate. Made from grapes grown in our Mahaska County, Iowa vineyards, this fizzy wine is also perfect for any celebratory occasion.

The newest edition to the Tassel Ridge Winery's fizzy wines is the *Oskyfizzante*[®] *Cranberry*. This wine is a fizzy wine that packs a tart cranberry punch with a smooth and sweet finish. You can serve it as an aperitif. It also pairs well with your favorite holiday meals, or with desserts. *Oskyfizzante*[®] *Cranberry* is available on a seasonal basis beginning in mid-October of each year.

While the fizzy wine may have originally been considered a wine fault and a mistake, many would say it was a happy mistake. Pair a fizzy wine with any part of your meal, and use fizzy wines to help celebrate any special occasion. The bubbles are sure to make you smile, and the flavors will make your taste buds happy. ■

Fizzy Wines Are Made by One of Four Different Methods

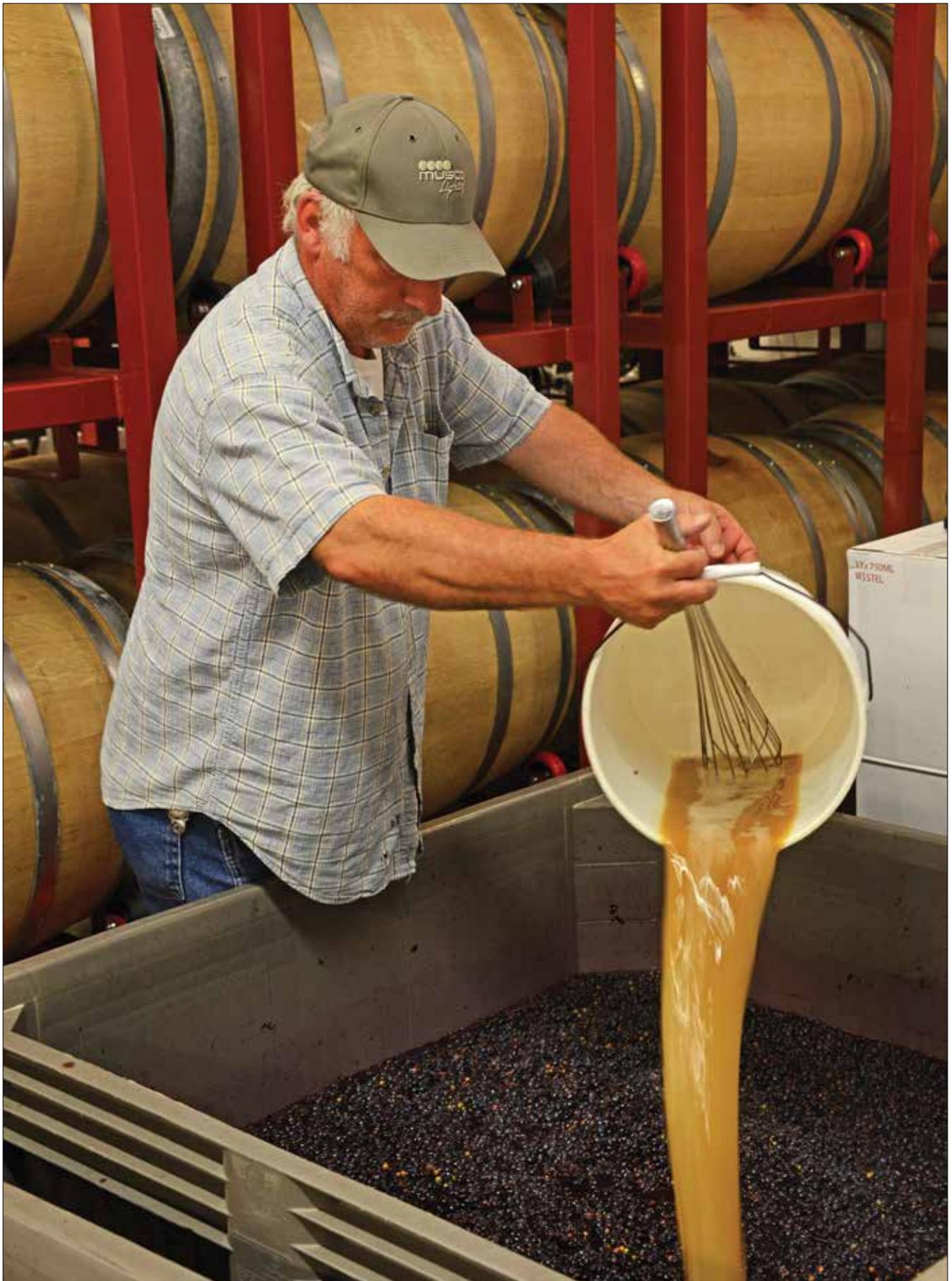
1 There are four major ways to get the bubbles in the wine. The traditional way is to induce a second fermentation in a still wine in its bottle. This involves adding yeast to a wine that has some residual sugar left after the first fermentation. Usually, this wine is left in its bottle for one year to re-ferment. Then, the bottle is handled mechanically to position the dead yeast cells in the neck of the bottle so that they can be removed. A small amount of sweet wine may be added to replace the wine that is lost in removing the dead yeast cells and this added wine is called the “dosage.” Although the traditional method is the most expensive of the four, the bubbles are the smallest and longest lasting. This method is used to produce Champagne in France.

2 A second way to create a fizzy wine is to put the slightly sweet wine into a pressure tank and then add the yeast. This time the second fermentation takes a month or two before the wine is ready to be bottled. This process is called the bulk or Charmat method. This method produces slightly larger bubbles at significantly lower cost. It is commonly used around the world.

3 The third method involves carbonating the wine by injecting carbon dioxide in the same way that soft drinks are carbonated. Carbonation takes about 48 hours and then the wine is bottled under pressure. This is the technique presently used at Tassel Ridge Winery. It is inexpensive, however, the bubbles are large and they dissipate quickly.



4 The fourth method is the transfer method whereby the wine goes through its secondary fermentation in a bottle. Then, the contents of the bottles are transferred to a large stainless steel pressure tank where it is held until the wine is bottled under pressure.



Lew Fellows, Cellar Technician, adds the Opti-Red (a yeast product that will help maintain the color in the red wine) to an open fermenter.

Yeast Cells

and How They Make Wine from Grape Juice

By Bob Wersen

Once the grapes arrive at the Winery from the vineyards, we perform a variety of tasks on our crush pad dedicated to extracting juice from the grapes. When we are making red wine, we crush the fruit and pump the “must,” which is juice with the grape skins and seeds, into the tank for fermentation. But, when we are making white and rosé wines, we will crush the fruit and then pump it into the press where we will separate the juice from the skins and seeds. The juice is then pumped into the tank where it will be fermented.

In order to ferment the juice and turn it into wine, we are going to introduce yeast. The yeast will convert the sugar in the grapes to alcohol (ethanol) and it will produce heat and CO₂ as by-products.

What are yeasts and how do they work?

Yeast are single-celled microorganisms that belong to the fungal kingdom. The fungi are a diverse group of organisms that include yeast, molds and mushrooms. Along with bacteria, they are responsible for the decay of all organic matter.

Most wine yeasts belong to the genus *Saccharomyces*, which means sugar loving. Different strains of this yeast are used in wine making and also in baking and brewing. In fact, when we are rehydrating yeasts, the cellar smells

like we are baking bread. The species *S. cerevisiae* is the most common yeast used in wine making.

You will occasionally hear about wild yeasts used to ferment wine. Actually, all yeasts are naturally occurring so that in one sense, they are all wild. Some of these wild yeasts can produce wine through “natural” fermentations while others have a low alcohol tolerance and can produce off-flavors. Typically commercial yeast is used to avoid this issue. *Saccharomyces cerevisiae*, commercially available yeast, is alcohol tolerant and produces consistent high quality wine. In addition to alcohol and carbon dioxide, yeast also produce various metabolites like glycerol, higher alcohols, esters, organic acids, carbonyl compounds, nitrogen, and sulfur containing compounds, and many others that add interesting flavors to the finished wine.

How do we select the yeast we will use to ferment our juice? Most commercial yeasts are derived from yeasts that exist naturally in vineyards and in wineries. The many available yeasts usually produce the best results with specific grape varieties. We will rely on recommendations made by the yeast suppliers and by the Midwest Grape and Wine Industry Institute at Iowa State University for the specific grape varieties we are working with. The recommendations that they make are based on years of trial and error with

History of Fermentation

6,000 years ago: Recent digs in Greece have uncovered amphorae containing residue from wine that has been carbon dated to about 4,000 B.C.

5,000 years ago: Hieroglyphics suggest that Egyptians used yeast in making both bread and alcoholic beverages.

1680: Anton van Leeuwenhoek was the first to see yeast cells in his microscope but did not know what they were or what they did.

1700's: Lavoisier describes the chemical process that happens in fermentation but does not connect yeast to the process.

1857: Louis Pasteur proves that yeast causes fermentation.

Late 1800's: The yeast species, commonly known as *Saccharomyces cerevisiae*, was first identified in an enology text as *Saccharomyces ellipsoideus* because it was elliptical in shape.

20th Century: 700 different strains of *Saccharomyces cerevisiae* were identified.

20th Century: The exact mechanisms of how yeast converts sugar to alcohol and carbon dioxide were discovered with the Embden-Meyerhof-Parnas pathway.

different yeasts used on various grape varieties. We will pick from several alternative yeast strains and carefully monitor the results. We will ask if we are highlighting the characteristics we like in the juice and suppressing those characteristics that are less attractive.

When we are about to “inoculate” juice to make wine, we take a block of yeast cells that have been freeze-dried and we rehydrate them in warm water. We add nutrients to the juice/must because yeast cells, like humans, can’t survive on sugar alone. And, when yeast cells don’t have all of the proper nutrients, they produce off-flavors and aromas. They

let us know that they are not happy.

After about 20 minutes, the mixture of water, yeast, and yeast nutrients will be bubbling and smelling like a bakery if the yeast are happy. We start the process of acclimating the yeast to the juice because it is colder and more acidic than the water is. We will add about two inches of juice, stir it all up, and wait about 20 more minutes and then repeat that process. We expect to see the final mixture happily bubbling along. Then, we will climb up on the catwalk above the tank and pour the yeast solution into the tank from the top.

Our objective is to introduce enough of the right yeast so that our yeast dominates during fermentation. That typically will amount to about 2 pounds of yeast per 1,000 gallons of must or juice. This is equal to about 4,000,000 yeast cells per milliliter of liquid. (There are about 4,000,000 milliliters in 1,000 gallons).

The yeast would be happiest if they could reproduce and live in the presence of oxygen. Unfortunately, instead of alcohol, they would produce water if they lived in an aerobic environment and that would not interest us. So, once the yeast is added to the juice or must,

Preparing yeast before inoculating juice at Tassel Ridge Winery



The yeast and Opti-Red are both ready at the yeast hydration station.



Lew Fellows starts by mixing a yeast nutrient called DAP or Diammonium phosphate. It is a source of yeast assimilable Nitrogen or YAN.



Next, he measures out the Opti-Red. This is tannin that will help maintain the color in the red wine.



Lew prepares to add the Opti-Red.



We add the yeast to the Go-Ferm



We remove juice that will be added to the yeast and Go-Ferm in order to acclimatize the yeast to the wine gradually.



Lew adds juice to the yeast and Go-Ferm.

the tank is sealed except for an air-lock that allows CO₂ out but it allows no outside air into the tank.

Initially, the yeast cells experience a “lag phase” during which they acclimatize themselves to their new environment. The length of the lag phase is a function of juice temperature, the amount of sulfur dioxide present, and the presence of yeast nutrients. The more favorable the environment for the yeast, the shorter the lag phase will be.

Once the yeast cells find all the necessary ingredients for growth, they enter

the “log phase” where they grow exponentially. Yeast cells reproduce through budding. Even in a sealed tank, some oxygen remains in juice in a dissolved form. The dissolved oxygen stimulates rapid growth. During the first half of a normal fermentation, the yeast cells will bud about five times, increasing in number by 32 times (or 25). This means that the initial 4,000,000 yeast cells per milliliter of juice have now grown to at least 128,000,000 per milliliter. Something akin to crowded living conditions signals the yeast cells to stop dividing and focus on eating! In a healthy fermentation, yeast cells

continue eating sugar in the juice, converting it to alcohol, until the sugar level drops below 1%. At that point, without food, they die.

128,000,000 yeast cells per milliliter may seem like a lot of yeast. But, consider that the average *S. cerevisiae* cell is only 2 to 7 microns in diameter. Compare that to the thickness of a piece of copy paper at about 100 microns. Yeast cells are very small.

In addition to sugar, yeast cells need nitrogen (actually, a specific form of nitrogen that the yeast cells can assimilate), small amounts of oxygen, and micronutrients that include minerals, vitamins, and microprotectors that help the yeast resist stress factors.

The fermentation creates two main byproducts: CO₂ and heat. The CO₂ is vented from the tank but because it is potentially very dangerous to people working in the cellar, we need to make sure that the cellar has a means of exhausting the CO₂ to the outside.

Heat is a more complicated consideration because a higher temperature level helps to extract flavors and color from the skins whereas the lower temperature helps us retain volatile aromatic substances. In a red wine, for example, the winemaker may decide that flavors and color are critical to making a good wine and so will establish temperature set-points to allow fermentation at a temperature in the 70°F to 80°F range. In a white or rosé wine where aromatics are important, the fermentation temperature may be set to range between 60°F to 70°F. Fermentation temperatures at Tassel Ridge Winery are controlled through the use of jackets on the stainless steel tanks. The jackets are filled with chilled water when the tank temperature exceeds the objective. ■



Re-hydrating Go-Ferm, another yeast nutrient, requires water at 100°F.



Low measures out the yeast used to ferment the wine.



We make sure that the temperature of the yeast and nutrient mixture is appropriate for addition to the juice.



Jonita Boyer adds the yeast and nutrient mixture to the tank of juice.

New Greenhouse at Tassel Ridge Winery Nears Completion

By Bob Wersen

The new greenhouse at Tassel Ridge Winery is nearly complete. It is approximately 1,000 square feet, and it includes a wood fired pizza oven. We expect to seat about 40 people.

Just north of the greenhouse, we built another outdoor terrace which has space for four picnic tables. For special occasions, we will be able to put up our 40X40 foot tent to provide some additional space.

The kitchen trailer remained in the same place, and it houses our licensed commercial kitchen. Our chef will now be able to bring food into the Winery along a covered walkway that connects directly to the greenhouse.

The greenhouse will allow us to host informal weekend dining events focused on wine and Neapolitan pizza. We also plan to mix it up a bit and continue to host our popular wine and burger nights. We hope to be able to do pastas and other fun Mediterranean inspired foods in the wood-fired oven after we master pizzas. ■



The pizza oven is ready for action. The next step will be to test fire it and then visit the manufacturer for training.



The inside of the greenhouse. It looks really big with no tables. There is an outdoor terrace just to the north with space for 4 picnic tables.



From the parking lot, the greenhouse looks pretty small. The kitchen trailer is on the right. Now, the chef will have a covered walkway into the Winery.

New from Tassel Ridge® Winery

Sweet & Snazzy!™



Savor the rich cherry and plum notes.

Taste the sweetness balanced by acidity.

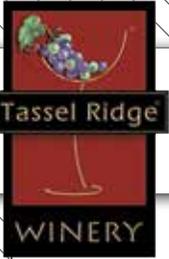
Pair with grilled beef, chicken, or pork.

Serve slightly chilled.

Leighton, IA • www.tasselridge.com

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Tassel Ridge Sweet & Snazzy!™ ...Simply Extraordinary®



GIFT IDEAS

from Tassel Ridge Winery

Sweet Wines



Red, White, & Blue® is a traditional sweet, Concord based-blend with strong grape flavors reminiscent of grape jelly. \$11 per 750 ml bottle



Star Spangled White® is a sweet white wine with pineapple, melon, and pear on the nose and candied pineapple and pear on the palate. This wine is made entirely from Edelweiss grapes grown in our Mahaska County, Iowa, vineyards. \$11 per 750 ml bottle



2012 Iowa Brianna is a sweet white wine with apricot, peach, kiwi, and star-fruit on the nose, and pear, apple, and apricot on the palate. The acidity is perfectly balanced with the level of sweetness for a clean, lingering finish. \$15 per 750 ml bottle



Candleglow® Red is a sweet red blend bursting with silky cherry and luscious raspberry aromas. It is made from St. Croix and Foch grapes grown in our Mahaska County, Iowa, vineyards and Merlot grapes. \$14 per 750 ml bottle



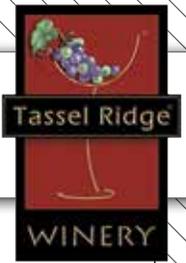
Sweet & Snazzy!™ is a sweet red wine with rich cherry and plum notes balanced by bracing acidity. It is made from Merlot, Catawba, and Muscat grapes. \$14 per 750 ml bottle



Oskyfizzante® Pink is a refreshing, sweet, fizzy wine with tropical fruit aromas including pineapple and lychee, followed by green apple and citrus on the palate. \$14 per 750 ml bottle

Semi-Sweet Wines

GIFT IDEAS
from Tassel Ridge Winery



American Pink Catawba is a refreshing, semi-sweet, fruity rosé with pineapple and other tropical fruit aromas and green apple and citrus flavors on the palate. It is made entirely from Catawba grapes. \$13 per 750 ml bottle



American Steuben is a light, fruity, semi-sweet, easy-drinking style rose with cherry and apple notes and just a hint of cinnamon on the nose and cherry and apple flavors on the palate with a slightly spicy, tangy finish. It is made entirely from Steuben grapes. \$14 per 750 ml bottle



Iowa Edelweiss is a semi-sweet white wine with the aroma of ripe pineapple followed by hints of mandarin orange, pear, and pineapple on the palate. Made entirely from Edelweiss grapes grown in our Mahaska County, Iowa vineyards. \$14 per 750 ml bottle



Iowa La Crescent is a refreshing, semi-sweet white wine with tropical fruit, peach, pear, and grapefruit on the nose and tropical fruit, peach, and citrus on the palate. This wine is made from grapes grown in our Mahaska County, Iowa, vineyards. \$15 per 750 ml bottle

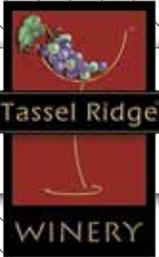


Iowa Frontenac Rosé is a light, fruity, semi-sweet wine with plum, cherry, raspberry, and white pepper on the nose and cherry and raspberry on the palate. This wine is made entirely from Frontenac grapes grown in our Mahaska County, Iowa, vineyards. \$13 per 750 ml bottle



Tickled Pink is a semi-sweet rosé with strawberry and citrus notes on the nose and the palate. It is made from Zinfandel grapes. \$13 per 750 ml bottle





GIFT IDEAS

from Tassel Ridge Winery

Dry Wines



American Chardonnay is a dry white wine that exhibits tropical fruit and grapefruit on the nose with citrus and hints of apple on the palate. One third of this wine was aged in Eastern European oak for four months giving it a long finish with subtle hints of oak and soft creamy vanilla.

\$14 per 750 ml bottle



American Merlot is a dry red wine with red and black fruit and oaky notes on the nose. Deep in color, it has round, chewy tannins with intense flavors of cherry and blackberry and a finish that hints of oak, chocolate, and vanilla.

\$20 per 750 ml bottle



In the Dark is a big, red wine with hints of cherry, plum, and white pepper. It is made from St. Croix, Syrah and Merlot grapes. \$20 per 750 ml bottle



2009 Iowa Marquette is a dry red wine with well-integrated tannins, hints of cherry and blackberry, and spices on the palate. It is made entirely from Marquette grapes grown in our Mahaska County, Iowa, vineyards and fermented and aged in new French oak for one year and then aged in French, Eastern European, and American oak for 11 months. \$25 per 750 ml bottle



2013 Iowa Nouveau a light and fruity red wine, is our first wine of the season. It is made entirely from grapes grown in Mahaska County, Iowa.

\$14 per 750 ml bottle

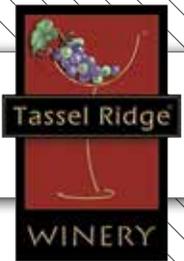


Iowa White Blossom is a dry, white wine that offers aromas of tropical fruits, including pineapple, and citrus. Pineapple, nectarine, and white peach dominate the palate, and the finish hints of green apple. It is made entirely from Edelweiss grapes grown in Mahaska County, Iowa.

\$14 per 750 ml bottle

Gift Packaging

GIFT IDEAS
from Tassel Ridge Winery



Wooden gift boxes

A wooden gift box makes a lasting impact on the recipient. It is simple and elegant. Two sizes are available.

12 bottle box only is priced at \$45 (wine is extra)

3 bottle box only is priced at \$20 (wine and glasses are extra)



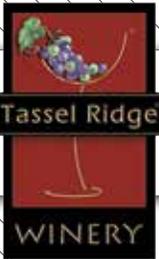
Two bottle shipper

This elegant carton makes a classy way to deliver two bottles of wine. Your gift can also be shipped in the optional cardboard shipper. \$22 with or without the overall shipping package.

Single bottle gift box

This single bottle gift box comes with a gold paper band that makes it very elegant. \$14





GIFT IDEAS

from Tassel Ridge Winery

Gracious Wine Service



Vinturi \$48

Stemware

Flutes for fizzy wines:
\$36 for a set of six

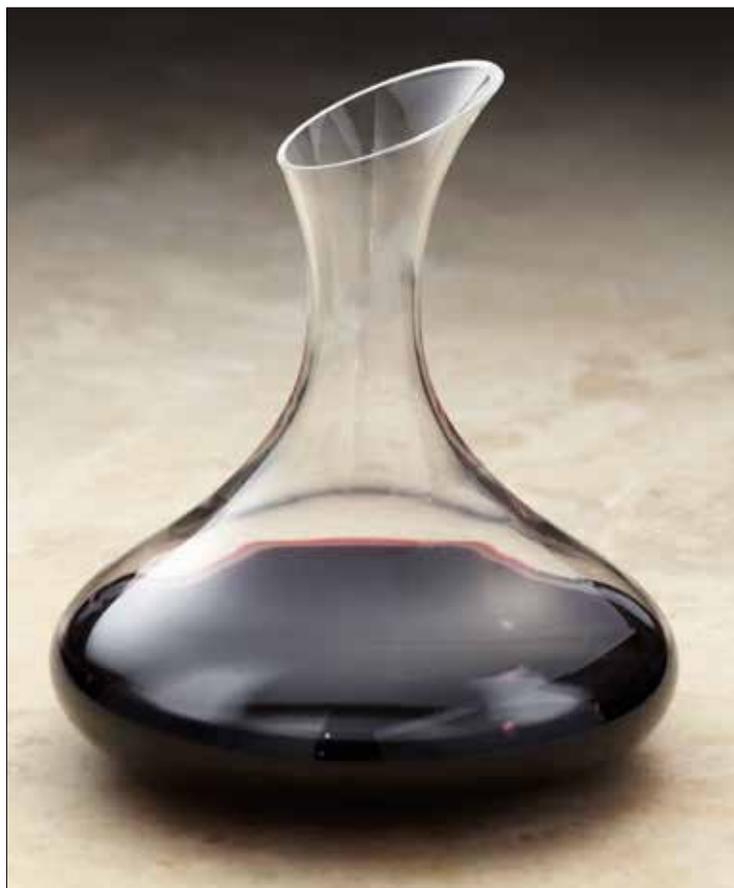
White wine glasses:
\$39 for a set of six

Red wine glasses:
\$39 for a set of six



Bottle Coaster

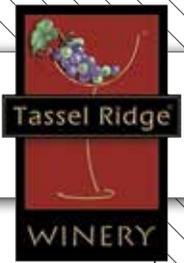
The bottle coaster beautifies your dinner table while protecting it from wine drips at the same time. \$15



Decanter \$40

Chilling Wine

GIFT IDEAS
from Tassel Ridge Winery



Cooper Cooler

This rapid beverage cooler is perfect for the wine lover who also likes to entertain on the spur of the moment. Guests arrive and you can have chilled wine in under six minutes. \$90

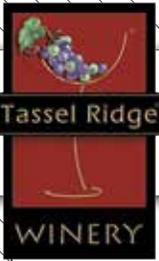
Tassel Ridge Wine Cooler

The Tassel Ridge Wine Cooler will keep your wine cool for 30-45 minutes. It has a double walled plastic body that insulates the chilled bottle, keeping it cool. \$20



Wine thermometer

Measure wine temperature so you can serve it at the correct temperature for maximum enjoyment. \$35



GIFT IDEAS from Tassel Ridge Winery

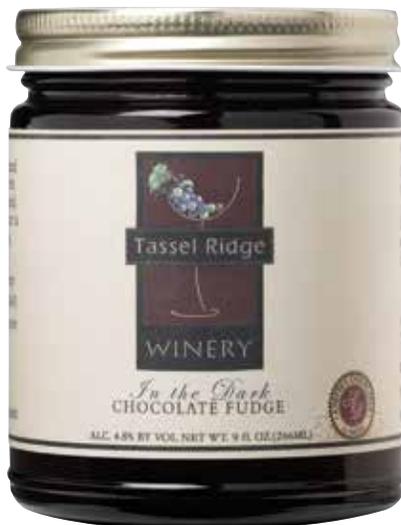
Chocolate, Fudge, and Caramel Sauces, Chocolates



In the Dark Chocolate Sauce

This chocolate sauce is perfect for drizzling over ice cream, cheesecake, or strawberries. It contains *In the Dark* wine that provides a slight fruity impression on the palate. This sauce is 4.8% alcohol by volume.

375 ml bottle, \$18



In the Dark Fudge Sauce

This fudge sauce can be spooned over desserts. It is very rich and contains *In the Dark* wine that provides a slight fruity impression on the palate. This sauce is 4.8% alcohol by volume.

9 fluid ounce bottle, \$10



Pinot Noir Cherries

A big cherry is dipped in chocolate several times to create a treat that is hard to stop eating. 8 ounce bag, \$9

Candlelight Caramel Sauce

This caramel sauce contains Candlelight wine and is very rich. It is thick and can be spooned over desserts. This sauce is 4.8% alcohol by volume.

9 fluid ounce bottle, \$10



Ask about our Tassel Ridge Chocolate Bon Bons with Tassel Ridge Finalé-based fillings. They will be available in December.

Merchants' National Bank

By Hayley Scheuring

Just shy of an hour north of Tassel Ridge Winery lives a historical landmark, and an architectural gem. The Merchants' National Bank Building in Grinnell is a building of beauty, and a sight that everyone can appreciate. Built in 1914 and designed by Louis Sullivan, the building has become known as the Jewel Box Bank, after its intricate design features. Sullivan is considered by many to be the creator of the modern skyscraper, and is known for his innovations in dealing with stylistic issues caused by weight-bearing limits that had previously strained architectural designs. The bank opened on New Year's Day 1915, and cost \$60,000 to build.

The Merchants' National Bank Building was one of a series of small banks designed by Sullivan, and is known for the large cartouche, stained glass windows, extravagant ornamental pieces, and intricate design details that inspire the 'Jewel box' name. Stained glass windows and a colored skylight line the building, casting different hues of light inside. On a sunny day, the light shining through the windows gives the building a magical feel, and can be likened to that of churches. In February of 1916, the bank was featured in an impressive spread in the *Western Architect*, which spanned over eleven pages.

On January 7, 1976, the Merchants' National Bank Building was declared a historic national landmark, and was officially named on the U.S. National Register of Historic Places. The bank



building itself represents a change in history. Sullivan's bank designs helped change the outlook people had on banking as a whole. While the buildings long horizontal bricks gave the sense of security people were used to, the beautiful lighting, tall ceilings, and open atmosphere gave bankers a more pleasant banking experience than the old Grecian designs of the banks they were used to. The building wasn't intimidating, but welcoming for bankers, and all members of the community.

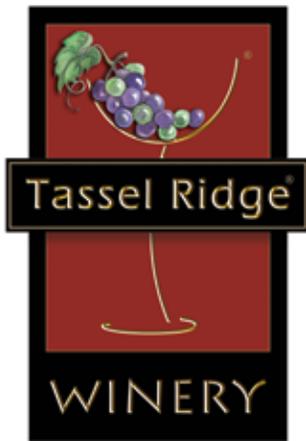


Downtown Grinnell was remodeled in the late 2000's to emphasize the beauty of the building. Downtown sidewalks and planters on each corner of the

intersections surrounding the building now bear the intricate jewel box design that resides over the cartouche.

This architectural delicacy is now home to the Grinnell Area Chamber of Commerce, and is open to the public. Visitors can come and observe the intricate details of the cartouche, molding, and stained glass windows seven days a week free of charge. The building is open for viewing Monday through Friday from 8 a.m.–5 p.m., Saturday from 10 a.m.–4 p.m., and Sunday from 1–4 p.m.

The next time you are looking for an opportunity to site-see in connection with a trip to Tassel Ridge Winery, consider a visit to Grinnell to visit this impressive historical landmark. Located at 833 Fourth Avenue in Grinnell, the Merchants' National Bank Building is more than just a building; it is a true work of art. ■



Tassel Ridge Winery January & February 2014

Tassel Ridge Wines... *Simply Extraordinary*®

January



Saturday, January 18—Wine & Fondue

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating

Warm up at Tassel Ridge Winery while enjoying a three-course Wine & Fondue Dinner for two! Begin with a California Salad and then dip assorted crusty breads into our Signature Cheese Fondue paired with Tassel Ridge *Candlelight*. For dessert, enjoy an assortment of fruit and marshmallows perfect for dipping in Tassel Ridge Winery *In the Dark* Chocolate Sauce. Finally, cap off the evening with a cup of our special Tassel Ridge Hot *Chocolate Granfinalé*™. (Please note that there will be no meat served with this meal.) Advance prepaid, non-refundable reservations required by Wednesday,

Friday, January 10—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 and 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 a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines.

Advance prepaid, non-refundable reservations required by Wednesday, January 8. 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).



January 15. Call the Winery at 641.672.WINE (9463) to make reservations.

Price: \$70 per couple, plus tax—Harvest Club Member Price: \$65 per couple, plus tax (includes dinner, wine, and gratuity).



Sunday, January 19—Bowl Appetizers
1:00–3:00 p.m.

Chef Heather will show you how to make some terrific appetizers that are perfect for any Bowl Party and pair them with specially selected Tassel Ridge Wines. Watch as Chef Heather makes crowd-pleasing Spicy Bacon Wrapped Breadsticks, Bruschetta Pinwheels, and Apple-Jalapeño Chicken Wings. Enjoy samples and take home recipe cards!

Looking for gifts for Bowl Party hosts, check our selection of wine and wine-related items.

Advance prepaid, non-refundable reservations required by Thursday, January 16. 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, & Sunday
January 24, 25, & 26

A Perfect Valentine Gift—Sweethearts Rosé
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

Tassel Ridge *Sweethearts Rosé* will be released just in time for Valentine’s Day. A sweet rosé in a heart-shaped 500 ml bottle, it’s a perfect gift for Valentine’s Day or any romantic occasion!

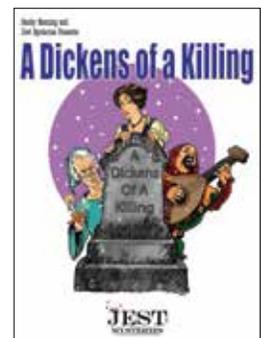
Available only at Tassel Ridge Winery and in limited quantities, *Sweethearts Rosé* won’t last long. (Note that these heart-shaped bottles cannot be shipped.)



Saturday, January 25
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 “A Dickens of a Killing!” During the show, enjoy a three-course dinner that begins with a Mixed Baby Greens Salad with Dried Cranberries, Sliced Almonds, Blue Cheese Crumbles, and Balsamic Vinaigrette paired with Tassel Ridge *Candlelight* and is followed by a Parmesan Chicken Breast served with Garlic Mashed Potatoes, and Sautéed Green Beans with Bacon and Sweet Onions paired with Tassel Ridge *American Chardonnay*. For dessert, a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines will be paired with Tassel Ridge *Oskyfizzante® Pink*.



Here’s a sneak peek at the show:

Join the party in Merry Olde England! A little singing! A little dancing! A little murder! What could be more fun? Of course, Scrooge is up to his old tricks again, but this time someone bumps him off! Who did it? Miss Havisham? The Artful Dodger? Little Tiny Tim? Or... maybe you!!!

Whether you want to participate a little or a lot, you’re sure to enjoy a jolly good time in Merry Olde England with “A Dickens of a Killing!” Our murder mystery events sell out fast, so make your reservation soon! Advance prepaid, non-refundable reservations required by Wednesday, January 22. 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, wine paired with each course, show, and gratuity).



Friday, January 31—Wine & Pasta Dinner

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

Dinner begins with an Italian Salad of Romaine, Tomatoes, Black Olives, Red Onions, Banana Peppers, and Italian Dressing paired with Tassel Ridge *Candlelight* followed by Penne Arrabbiata paired with Tassel Ridge *Pizzeria & Pasta Too!*® or Shrimp Scampi paired with Tassel Ridge *American Chardonnay*. For dessert, enjoy Milk Chocolate Bavarian Cream paired with *Oskyfizzante*® *Pink*.

Advance prepaid, non-refundable reservations required by Wednesday, January 29. Contact the Winery at 641.672.WINE (9463).

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

February

Friday, February 7—Wine & Burger Night
5:30–7:30 p.m.—Burgers served until 7:00 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 and 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 a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines.

Advance prepaid, non-refundable reservations required by Wednesday, February 5. 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).



Away from the Winery:

Friday, February 21
Des Moines Metro Opera
Wine & Food Showcase

**Watch for Details on
these Upcoming Events**

Friday, February 14

Valentine's Wine Dinner
6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating

Friday, February 28

Wine & Burger Night
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

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.



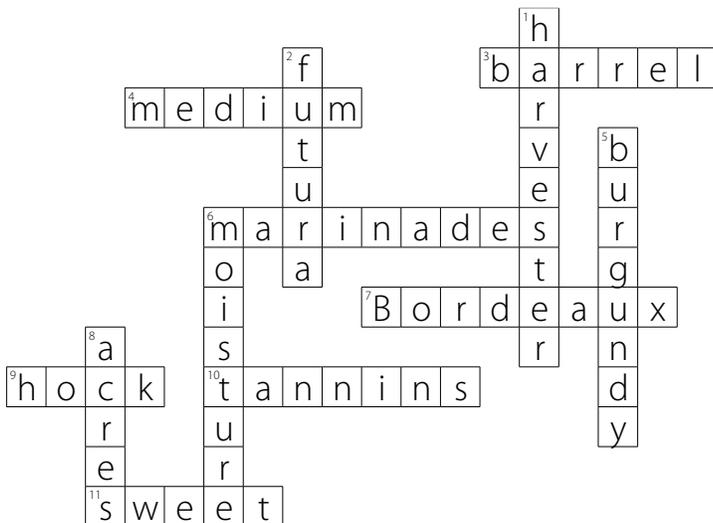


Take a Virtual Vineyard Tour



Take a helicopter tour of the four Tassel Ridge Vineyards in Mahaska County. We grow 11 cold climate grape varieties in our 66 acres of vineyards. In 2011, we harvested grapes from 54 of those acres. All 66 acres are now in production. Fasten your seat belts and go to tasselridge.com/winery/winery-tour/ or scan the QR Code to the left with your smart phone to take the tour.

Test Your Wine Knowledge—Harvest 2013 Answers



1. Among 15th Century explorers, barrels were used to store 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
3. Tassel Ridge dessert wines are packaged in the following type of bottle: c. Futura or Bellissima
4. A mechanical harvester allows Tassel Ridge to harvest when grapes are at their peak of flavor. a. True
5. Winemakers usually want a barrel with a heavy toast. b. False
6. The temperature of the fire used to help the oak staves memorize their shape is c. 500–550°F

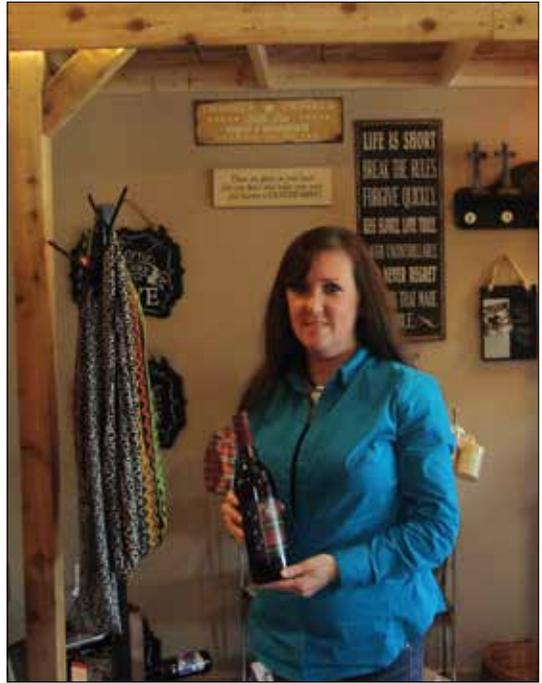
Tassel Ridge Winery Restaurant & Retail Locations

Albert City	Pocket of Posies • 106 S 2nd St.	Cedar Rapids <i>(cont.)</i>	Hy-Vee Wine & Spirits • 5050 Edgewood Rd. NE Super Target • 1030 Blairs Ferry Re. NE Super Target • 3400 Edgewood Dr. SW	Dubuque	Champagne at Mystique Casino • 1855 Greyhound Park Dr. Chocolaterie Stam • 269 Main St. Hy-Vee Food Store • 400 S Locust St. Hy-Vee Food Store • 2395 NW Arterial Hy-Vee Food Store • 3500 Dodge St. Target Store • 3500 Dodge St.
Albia	Albia Brewing Company • 11 Benton Ave. E Hy-Vee Food Store • Hwy. 34 W Jim & Carlie's Affiliated Foods • 121 N Clinton St.	Centerville	Fareway Food Store • 305 S 18 th St. Hy-Vee Food Store • 609 N 18 th St. J & K Market • 113 W Van Buren St. Joe's Quick Shop • 1023 S Main St.	Dyersville	Finest Grains • 365 16 th Ave. SE
Algona	Fareway Store • 1905 Hwy. 18 E Hy-Vee Wine & Spirits • 1500 Hwy. 169 N	Chariton	Hy-Vee Food Store • 2001 Court Ave.	Dysart	Custom Creations • 319 Main St.
Alton	A-Town Liquor • 212 10 th St.	Charles City	Hy-Vee Food Store • 901 Kelly St. Hy-Vee Gas Station • 901 Kelly St.	Eagle Grove	Eagle Grove Greenhouse • 102 S Iowa Ave.
Altoona	Fareway Food Store • 620 SE 8 th St. Hy-Vee Food Store • 100 8 th St. SW Kum & Go • 101 8 th St. SW Target Store • 3414 8 th St. SW	Cherokee	Fareway Store • 205 W Bluff St. Hy-Vee Food Store • 1300 N 2 nd St.	Eddyville	Eddyville Market & Deli • 121 Walnut St.
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	Clarinda	Hy-Vee Food Store • 1200 S 16 th St.	Eldora	Backwoods Gallery • 1282 Edgington Ave.
Anamosa	Scooter's Bar & Grill • 10537 Shaw Rd.	Clarion	Super Foods • 325 Central Ave. W	Elkader	Harvest Time • 129 N Main St. The Archive • 104 1 st St. NW
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 1 st St. Kum & Go • 1825 N Ankeny Blvd. Super Target • 2135 SE Delaware Ave.	Clear Lake	Lake Coffee & Ice Cream • Hwy 18 Plaza 210 Ste. D Quick Shop • 904 N 8 th St.	Emmetsburg	Fareway • 2008 12 th St. Saxton's Greenhouse • 2103 19 th St.
Aplington	Busy Day Mini Mall • 915 Parriott St.	Clinton	Hy-Vee Wine & Spirits • 901 4 th St.	Estherville	Heartland Americana • 24 S 6 th St. Hy-Vee Wine & Spirits • 2608 Central Ave.
Arnolds Park	Great Spirits, Wine & Liquor • 72 North Hwy. 71 Home-ology • 248 Hwy. 71	Clive	Dahl's Foods • 8700 Hickman Rd. Dahl's Foods • 15500 Hickman Rd.	Evansdale	Cobblestone Creek • 3445 Lafayette Rd.
Atlantic	After 5 Somewhere • 704 W 7 th St. Fareway • 301 Poplar St. Hy-Vee Wine & Spirits • 1630 E 7 th St.	Conrad	Something to Share • 127 N Main St.	Fairfield	Hy-Vee Wine & Spirits • 1300 W Burlington Ave.
Bedford	Hy-Vee Food Store • 1604 Bent St.	Coon Rapids	Ribbons & Roses • 509 Main St.	Fayette	Touch of Elegance • 140 S Main St.
Belle Plaine	Country Foods • 1206 7 th Ave.	Coralville	Hy-Vee Wine & Spirits • Lantern Park Plaza Target Store • 1441 Coral Ridge Ave.	Floyd	218 Fuel Express • 68 Monroe St.
Belmond	Fareway • 115 2 nd Ave. SE	Corning	Hy-Vee Food Store • 300 10 th St.	Fontanelle	Nodaway Valley Market • 304 4 th St.
Bettendorf	Hy-Vee Wine & Spirits • 2880 Devils Glen Rd.	Corydon	Hy-Vee Food Store • 303 E Jefferson St.	Ft. Dodge	Hy-Vee Food Store • 115 South 29 th St. Hy-Vee Wine & Spirits • 1511 2 nd Ave. Karen's Wine & Spirits • 328 2 nd Ave. S Party Productions • 1919 1st Ave. N Target Store • 2910 1 st Ave. S
Bloomfield	Keith's Food Store • 207 E Locust St.	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.	Ft. Madison	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
Bonaparte	Bonaparte Pottery • 411 1 st St.	Creston	Fareway Store • 105 E Adams St. Hy-Vee Food Store • 600 Sheldon St.	Garner	Garner Greenhouse • 755 W 3 rd St.
Boone	Fareway Store • 1711 Hawkeye Dr. Hy-Vee Wine & Spirits • 1111 8 th St.	Davenport	Camp McClellan Cellars • 2302 E 11 th 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 rd St. Super Target • 5225 Elmore Ave.	Glenwood	Newman's Thriftway • 900 S Locust St.
Brighton	BJ's Stop Off • 206 E Fountain St.	Dayton	Bella on Main • 37 S Main St.	Greenfield	Fareway • 212 SW Kent St.
Brooklyn	Seaton's Flag Foods • 122 E Front St.	Decorah	Donlon Health Mart Pharmacy • 201 Water St.	Grimes	Fareway • 351 Gateway Dr. Kum & Go • 1950 Princeton Dr. Spirits and More • 109 N 1 st St. Suite B
Burlington	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.	Denison	Hy-Vee Wine & Spirits • 1426 Broadway	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.
Carroll	Fareway • 709 Monterey Dr. Hy-Vee Wine & Spirits • 905 Hwy. 30 West	Des Moines	Chocolaterie Stam • 2814 Ingersoll Ave. Dahl's Foods • 1320 E Euclid Ave. Dahl's Foods • 1819 Beaver Ave. Dahl's Foods • 3400 E 33 rd 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 nd 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 th 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.	Grundy Center	Stylish Living • 612 E Ave.
Cedar Falls	Hy-Vee Food Store • 6301 University Ave. Hy-Vee Wine & Spirits • 5925 University Ave. Target Store • 214 Viking Plaza Dr.	Donnellson	Mt Hamill Tap • 1467 155th Ave.	Guthrie Center	Hometown Foods • 200 State St.
Cedar Rapids	Benz Beverage Depot • 501 7th Ave. SE Hy-Vee Drugstore • 1520 6 th 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	Drakesville	Quick Time Convenience Store • 203 W Main St. Ray's Long Branch Bar & Grill • 102 E Main St.	Guttenburg	Produce Too • 1026 South 5th Ln.
				Hampton	Fareway • 309 Central Ave. W Liquor Barn • 721 Central Ave. W Northside One Stop • 1208 4 th St. NE
				Harlan	Iowa Wines • 506 Market St. The Country Store • 2111 23 rd St.
				Hiawatha	The Basket Bowtique • 758 N Center Point Rd.
				Hull	Personal Touch Designs • 1510 8 th St.
				Humbolt	Hy-Vee Wine & Spirits • 1011 13 th St. N
				Ida Grove	Food Pride • 200 Oak Grove Dr.
				Independence	Fareway Food Store • 1400 3 rd Ave. SE Wapsi Wine Cellar • 111 1 st St. E
				Indianola	Hy-Vee Wine & Spirits • 910 Jefferson Way
				Iowa City	Fareway Store • 2530 Westwinds Dr. Fareway Store • 2765 Commerce Dr. Hy-Vee Drugstore • 310 N 1 st Ave. Hy-Vee Food Store • 812 S 1 st Ave. Hy-Vee Wine & Spirits • 1720 Waterfront Dr.
				Iowa Falls	Hy-Vee Wine & Spirits • 713 S Oak St.
				Johnston	Dahl's Foods • 5440 NW 86 th St. Hy-Vee Food Store • 5750 Merle Hay Rd. BP • 302 1 st St. POB 653
				Kalona	Hy-Vee Catering • 3111 Main St.
				Keokuk	

Keokuk <i>(cont.)</i>	Hy-Vee Food Store • 3111 Main St. Keokuk Spirits • 1013 Main St.	Norwalk <i>(cont.)</i>	Kum & Go • 530 North Ave. Scott's Foods • 1120 Sunset Dr.	Sioux City <i>(cont.)</i>	Hy-Vee Food Store • 4500 Sergeant Rd. Target • 5775 Sunnybrook Dr.
Keosauqua	Whispering Pines • 18356 222 nd St.	Olds	Saint Avenue BP • 302 E School Ave.	Spencer	Hen House • 403 Grand Ave. Hy-Vee Food Store • 819 Grand Ave.
Keota	Wooden Wheel Vineyards • 1179 Hwy. 92	Oakland	Blossoms • 512 Dr. Van See Rd.	St. Ansgar	Thymeless Treasurers • 108 S Washington St.
Knoxville	Fareway Store • 1308 S Lincoln St. Hy-Vee Food Store • 809 W Rock Island St. Kline's Quick Time • 319 E Main St. Round Window Liquor • 703 W Pleasant St.	Onawa	Fiesta Foods • 1002 11 th St. On Ur Wa RV Park • 1111 28 th St.	State Center	Remarkable Rose Floral • 122 W Main St.
Lake Mills	Main Attractions • 221 W Main St.	Orange City	Fareway • 512 8 th St. SE Vanden Hull Fine Meats & Locker • 117 Central Ave. NE	Storm Lake	Elements • 1701 W Milwaukee Ave. Fareway • 731 Seneca St. Hy-Vee Food Store • 1250 Lake Ave.
Lakeview	Wooden Oar • 313 Main St.	Osage	Osage Kwik Serve • 115 Main St.	Stuart	Hometown Foods • 607 South Division St.
Lamoni	Hy-Vee Food Store • 720 E 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.	Sully	Casey's Store West • 807 1 st St.
LaPorte City	The Olde Kountry Kottage • 212 Main St.	Oskaloosa	C B Liquor • 1202 A Ave. E Casey's General Store • 901 S Market St. Fareway Store • 311 3 rd Ave. W. Hy-Vee Food Store • 110 S D St. The Legend • 345 Richmond Ave. Peanut Pub • 206 Rock Island Ave. Peppertree • 2274 Hwy. 63 Wigg's Country Store • 1308 A Ave. E	Sutherland	Menagerie • 114 W 2 nd St.
Laurens	Heart N Home • 140 N 3 rd St.	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. Quick Shop Liquor • 405 S Madison Ave. The Legend • 345 Richmond Ave. Hometown Foods • 601 E Main	Tama	Twin Town Liquor • 104 W Hwy 30
Lawler	Bucky's • 603 Hwy 24 East	Panora	Brother's Market • 707 Hwy 57	Toledo	Fareway Food Store • S County Line Rd.
Le Claire	Cork It • 769 Prospect St.	Parkersburg	Applebee's • 1600 Washington St. Casey's General Store • 744 Washington St. Casey's Store West • 2421 Washington St. Central College Catering • 812 University St. Fareway Store • 2010 Washington St. Hy-Vee Wine & Spirits • 512 E Oskaloosa St. Silver Lining • 733 Franklin St.	Treynor	Pickle Barrel Market • 2 N Eyberg Ave.
Le Mars	Fareway • 115 Plymouth St. NW Hy-Vee Wine & Spirits • 1201 12 th Ave. SW	Pella	Casey's General Store • 744 Washington St. Casey's Store West • 2421 Washington St. Central College Catering • 812 University St. Fareway Store • 2010 Washington St. Hy-Vee Wine & Spirits • 512 E Oskaloosa St. Silver Lining • 733 Franklin St.	Urbandale	Fareway Food Store • 8450 Meredith Dr. Hy-Vee Wine & Spirits • 8601 Douglas Ave. Super Target • 11148 Plum Dr.
Logan	6 Pack & a Rib Rack • 308 E 7 th St. Logan Country Store • 121 W 7 th St.	Perry	Hy-Vee Food Store • 1215 141 st St.	Van Horn	Cornerstone Apothecary • 122 Main St.
Lone Tree	BP • 122 E Devoe St.	Pleasant Hill	Hy-Vee Food Store • 4815 Maple Dr. Kum & Go • 5970 Morning Star Ct.	Vincent	Mrs. T's Mercantile • 100 Arthur St.
Lynville	Linden House Inn & Restaurant • 202 East St. Zip N' • 502 East St.	Pleasantville	Pleasantville Grocery • 105 W Monroe St.	Vinton	L Marie Boutique • 915 W 4 th St.
Manchester	Widner Drug Store • 111 S Franklin St.	Prairie City	Prairie City Foods • 120 E Jefferson St.	Walnut	Antique City Amoco • 2101 Antique City Dr.
Manilla	Manilla Country Store • 347 Main St.	Raddcliffe	It's All Good • 213 Isabella St.	Wapello	Jack & Jill • 503 Hwy 61 S
Manning	Main Street Liquor • 316 Main St.	Red Oak	Fareway • 811 Broadway St. Hy-Vee Wine & Spirits • 1605 Broadway St.	Washington	Fareway Store • 301 N. Marion Ave. Hy-Vee Food Store • 528 Hwy. 1 Hy-Vee Wine & Spirits • 1004 W Madison St. The Wine & Spirits • 106 W 2 nd St.
Mapleton	Mapleton Greenhouse • 602 Main St.	Riverside	Riverside Travel Mart • 3070 Hwy. 22 E	Waterloo	Hy-Vee Food Store • 1422 Flammang Dr. Hy-Vee Food Store • 400 University Ave. 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 Marman Dr.
Marengo	Big G's • 310 W Dillon St. Cornerstone Apothecary • 1099 Court Ave.	Rock Rapids	Todd's Station • 209 S Union St.	Waukee	Rube's Steakhouse • 3309 Ute Ave.
Marion	Hy-Vee Wine & Spirits • 3600 Bus. Hwy. 151 E	Rock Valley	Interior Motives by Val • 2714 14 th St.	Waukon	Waukon Greenhouse • 27 Spring Ave.
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.	Sac City	Sac Liquor Store • 619 E Main St.	Waverly	Hy-Vee Wine & Spirits • 1311 4 th St. SW
Mason City	Hy-Vee Drug Store • 875 4 th St. SW Hy-Vee Food Store East • 551 S Illinois Ave. Hy-Vee Wine & Spirits • 2400 4 th St. SW Super Target • 3450 4 th St. SW	Schleswig	Schleswig Spirits • 108 2 nd St.	Webster City	Fareway • 942 2 nd St. Hy-Vee Wine & Spirits • 823 2 nd St. Romancing the Home • 707 2 nd St.
Melcher	City Floral • 104 SE A St.	Sheldon	Fareway • 2603 Park St. Hy-Vee Food Store • 115 N 5 th Ave.	Wellman	Freeman Foods • 268 8 th Ave.
Missouri Valley	I29 Country Store • 3153 Joliet Ave.	Shellsburg	Devine Decadents • 109 Pearl St.	W. Burlington	L & F Trading • 550 S Gear Ave.
Monroe	Monroe Foods • 216 N Monroe St. Monroe Liquor • 105 W Sherman St.	Shenandoah	Fareway • 1007 S Fremont St. Hy-Vee Food Store • 500 S Fremont St.	W. Des Moines	Biaggi's Ristorante Italiano • 5990 University Ave. Dahl's Foods • 1208 Prospect Ave. Dahl's Foods • 5003 EP True Pkwy. Hy-Vee Drugstore • 1010 60 th St. Hy-Vee Food Store • 1700 Valley West Dr. Hy-Vee Food Store • 1990 Grand Ave. Hy-Vee Wine & Spirits • 1725 Jordan Creek Pkwy. Hy-Vee Wine & Spirits • 51st & Mills Civic Pkwy. Ingersoll Wine Merchants • 1300 50 th St. Kum & Go • 141 S Jordan Creek Pkwy. Kum & Go • 196 S 50 th St. Kum & Go • 745 S 51 st 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.
Montezuma	Super Valu • 201 S Front St.	Shueyville	The Secret Cellar • 1202 Curtis Bridge Rd.	Winterset	Fareway • 719 W Hwy. 92
Monticello	Brier Rose Boutique • 408 E 1st St. Great Pastimes • 228 N Main St.	Sigourney	BP/Cobb Oil • 805 E Jackson St. K & L Foods • 118 S Main St. TNT Liquor • 110 S Main St.		
Moravia	Rathbun Lakeshore Grille • 12633 Resort Dr. Rathbun Marina • 21646 Marina Pl.	Sioux Center	Fareway • 115 1st Ave. NW Fareway Store • 4016 Indian Hills Dr. Hy-Vee • 1951 S Main Ave.		
Mount Ayr	Hy-Vee Wine & Spirits • 402 Hayes St.	Sioux City	Charlie's Wine & Spirits • 507 W 19th St. Fareway • 4016 Indian Hills Dr. Fareway • 4040 War Eagle Dr. Fareway • 4267 Sergeant Rd. Get Funky Gifts & More • 4295½ Sergeant Rd. Hy-Vee Food Store • 2827 Hamilton Blvd. Hy-Vee Food Store • 3301 Gordon Dr.		
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	Good Times Liquor • 519 L Ave. Sports Bowl • 1229 12 th St. The Liquor Cabinet • 835 6 th St., #1				
New Sharon	East Market Grocery • 114 E Market St.				
Newton	Fareway Food Store • 120 N 3 rd Ave. E Hy-Vee Wine & Spirits • 1501 1 st Ave. E, # 124 Newton KOA • 1601 E. 36 th St. Pit Stop Liquor • 1324 1 st Ave. Sugar Grove Vineyard • 6602 Ginger Ave.				
North English	Family Foods • 119 N Main St.				
North Liberty	Corridor Convenience • 620 Meade Dr.				
Norwalk	Fareway Food Store • 1711 Sunset Dr. Kum & Go • 2991 Sunset Dr.				

It's All Good

If you are looking for a spin on your favorite Tassel Ridge wine, and maybe some dessert too, visit It's All Good in Radcliffe, Iowa. Owner Rhonda Davis takes pride in giving her customers all of their favorite treats. When choosing what to sell in her store, Rhonda listens to the needs of her customers. It's All Good is a store that incorporates desserts, wines, and gifts, so that there is something that everyone in the family can enjoy. The front half of the store is a gift shop that stocks various home décor items, jelly, jam, candles, and much more. The back half of the store offers a cozy sitting area with fireplace and dessert counter. Rhonda has created treats for all ages, including a case of baked goods, pie, chocolates, and ice cream. For the adults in the family, you can order a 'Drunken Milkshake' or 'Wine Slushy' made with your favorite Tassel Ridge wine. On Sundays, It's All Good offers homemade pizza and wine to make the perfect ending to your weekend. For more information, check out the store at www.itsallgoodinrad.com, and plan a road trip with the family for some delicious treats and a glass of Tassel Ridge wine. It's All Good is located at 213 Isabella Street, Radcliffe, Iowa 50230. For questions, call Rhonda at 515.899.2155. ■



Owner Rhonda Davis with a bottle of Tassel Ridge Red, White, & Blue®

Keith's Foods

Small town grocery stores that cater to the needs of their customers are hard to find these days, but Keith's Foods in Bloomfield, Iowa is just that. Since it was established in 1968, Keith's Foods has addressed all of the community's shopping needs, with the main goal of keeping a small-town friendly atmosphere. The store moved locations in 1972, and has since gone through two expansions in order to better accommodate the needs of the customers. Keith's Foods offers a variety of services and products, from hunting licenses to decorated cakes, and of course Tassel Ridge wine. Brian Burnam, President of Keith's Foods, really listens to customer requests when deciding what to stock on the store's shelves. While *Red, White, & Blue*® is the store's number one selling Tassel Ridge wine, wine tastings are held regularly so customers can try a variety of wines. The next time you are in Bloomfield, stop into Keith's Foods to catch a wine tasting, check out the store, and pick up a bottle of Tassel Ridge wine. Keith's Foods is located at 207 E Locust Street, Bloomfield, Iowa 52537. Keith's Foods is open Monday through Saturday from 7 a.m.–9 p.m., and Sunday from 8 a.m.–9 p.m. For more information, visit their website at www.keithsfoods.com. ■



Simply Quizzical

1. What is the organism that causes juice to ferment?

- a. Oxygen
- b. Yeast
- c. Bacteria
- d. Mold

2. Fizzy wines can be sweet or dry?

- a. True
- b. False

3. A fermentation consumes sugar and produces

- a. Ethanol
- b. Heat
- c. CO2
- d. All of the above

4. Fizzy wines will work well with

- a. Desserts
- b. Appetizers
- c. Meals
- d. All of the above

5. The bubbles in fizzy wines are caused by entrapped Oxygen

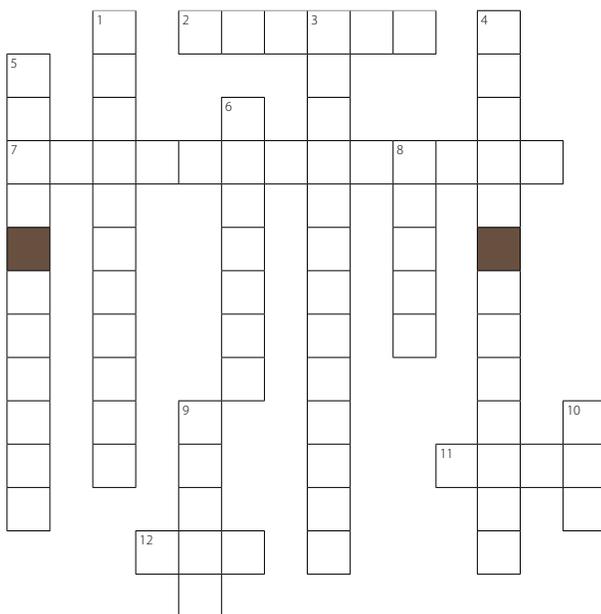
- a. True
- b. False

6. How much yeast is used to inoculate 1,000 gallons of juice?

- a. 10 pounds
- b. 3 ounces
- c. 2 pounds
- d. 20 pounds

The Extraordinary

C R O S S W O R D

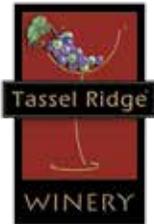


Across

- 2 Wine was made by _____ 6,000 years ago.
- 7 Most wine yeasts belong to the genus _____ which means sugar loving.
- 11 The number of yeast cells will _____ by a factor of 32 during the log phase.
- 12 During the _____ phase, the yeast cells acclimatize themselves to the juice.

Down

- 1 At _____, there are about 4,000,000 yeast cells per milliliter of liquid.
- 3 During the log phase, numbers of yeast cells grow _____.
- 4 During the 20th Century, _____ different strains of Saccharomyces cerevisiae were identified.
- 5 The species S. cerevisiae is the _____ yeast used in wine .
- 6 In 1857, Louis _____ proved that yeast cells cause fermentation.
- 8 _____ are single-celled microorganisms that are part of the fungi kingdom.
- 9 In order to survive and grow in number, yeast cells need _____, Nitrogen, Minerals, Vitamins, and microprotectors.
- 10 We typically use about _____ pounds of yeast per 1,000 gallons of must or juice.



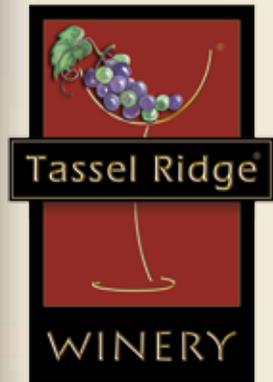
Tassel Ridge Winery
 1681 220th St.
 Leighton, IA 50143



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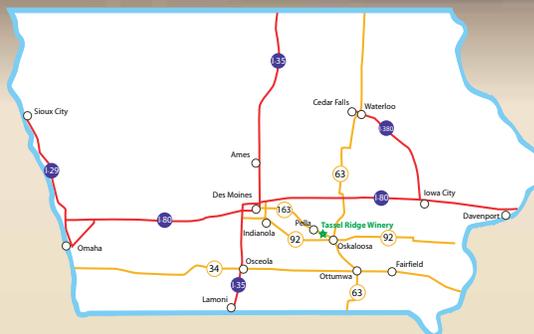
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1681 220th Street
 Leighton, IA 50143
 641.672.WINE (9463)
www.tasselridge.com

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.



Tassel Ridge Wines...Simply Extraordinary®