

Subject: See Harvest and Crush Up Close
Date: Tuesday, August 18, 2015 at 3:05:22 PM Central Daylight Time
From: Tassel Ridge Winery (sent by Tassel Ridge Winery
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To: Recipient

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Updates from
Tassel Ridge Winery

[Visit Tassel Ridge Winery and See the Harvest and Crush Up Close](#)
Aug 17, 2015 08:19 am | Tassel Ridge Winery

During harvest, visitors to Tassel Ridge can look down from the visitors' gallery right onto the crush pad where the action takes place on mornings through early afternoon during the week. We rarely harvest on weekends mainly because vineyard and cellar team members are already working long days. The harvest actually starts at about 3 [...]

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Upcoming Tassel Ridge Events

[Thursday Night Wine & Small Plates at Tassel Ridge](#)
Thursday, August 20— Thursday Night Wine & Small Plates at Tassel Ridge 6:00–8:30 p.m. Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu: Caprese Skewers made with Grape Tomatoes, Fresh Mozzarella, and Fresh

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Local Wine Tastings:
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Basil drizzled with Extra Virgin Olive Oil [...]

Wine & Wood Fired Oven Pizza Night

Friday, August 21—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Caprese Salad with Tomatoes, Mozzarella, Fresh Basil, and Balsamic Vinaigrette. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Margherita Pizza made with Tomato Sauce, Mozzarella, and Fresh Basil; a [...]

Saturday Wine & Small Plates at Tassel Ridge

Saturday, August 22—Saturday Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Looking for something different to do on a hot August Saturday? Enjoy a glass of Tassel Ridge wine with your favorites from today's Small Plate Menu: Carnitas Salad with Romaine, Black Beans, Guacamole, Pico de Gallo, Chipotle Sour Cream [...]

Award-Winning Wines & Asian Fusion Dinner

Friday, August 28—Award-Winning Wines & Asian Fusion Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Asian Fusion Flavors are perfect with Tassel Ridge Winery's award-winning wines. Dinner begins with a Mixed Green Salad with Edamame, Avocado, Orange Segments, Cilantro, and Toasted Sesame Vinaigrette paired with MidAmerican Wine Competition Sweepstakes Winner Tassel Ridge 2013 Iowa La Crescent. [...]

Wine & Wood Fired Oven Pizza Day

Saturday, August 29—Wine & Wood Fired Oven Pizza Day Take a break from your busy Saturday and enjoy an 11-inch individual Wood Fired Oven Pizza for \$12. Choose a Margherita Pizza made with Tomato Sauce, Mozzarella, and Fresh Basil; a Pepperoni, Black Olive, and Shredded Mozzarella Pizza; an Arugula, Prosciutto, Pine Nut, and Shaved Parmesan [...]

Wine & Wood Fired Oven Pizza Night

Saturday, August 29—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 p.m. Begin with a Salad made with Romaine, Tomatoes, Black Olives, Garbanzo Beans, Cucumbers, and Roasted Pepper Vinaigrette. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Margherita Pizza made with Tomato Sauce, Mozzarella, [...]

Save the Date

Saturday, October 3—Vines of Life—Walk for a Cure

Aug 17, 2015 08:20 am | Tassel Ridge Winery



9:00 a.m.—1:00 p.m.—Walk for a Cure
11:00 a.m.—4:00 p.m.—Wood Fired Oven Pizza
Take a walk through the

Our Hours:

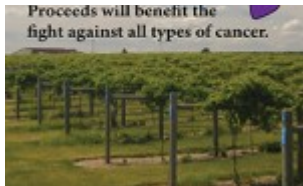
In August 2015, we are open seven days a week. Come to the Winery for tours, tasting, and wine and gift shop sales.

Monday–Friday
9 a.m.–6 p.m.

Saturday
10 a.m.–6 p.m.

Sunday
12–6 p.m.

Bring your out-of-town friends and relatives to Tassel Ridge Winery and help them experience wines made in Iowa. We are happy to provide Winery tours upon request.



vineyards at Tassel Ridge® Winery with your family and/or friends and help fund the fight against cancer of all types. Proceeds will benefit ACS—Relay for Life. Registration is \$25 before September 15 and \$30 after that date and [...]

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Gift Shop

[Stonewall Kitchen Spicy Rubs Add Flavor to Grilled Meats](#)

Aug 17, 2015 08:57 am | Tassel Ridge Winery

Fire up the grill and open a chilled bottle of Tassel Ridge Iowa Cuvée 220. Are you looking for a tasty new way to season your meal? Season a rack of ribs with Stonewall Kitchen Texas Rub (\$7.50) and let the meat marinate overnight, then grill or roast to fall-off-the-bone perfection. Try seasoning your favorite [...]

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[Tassel Ridge Winery American Pink Catawba Complements Milton Creamery Prairie Rose Cheese](#)

Aug 17, 2015 08:26 am | Tassel Ridge Winery



Prairie Rose cheese from Milton Creamery is outstanding when paired with American Pink Catawba from Tassel Ridge Winery. We found that the cheese and the wine were nicely balanced and neither over-powered the other. Prairie Rose cheese has not been available since last spring, and it just returned to stock at the Winery. Wrapped pieces [...]

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Daily Events

[Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery](#)

Aug 17, 2015 08:28 am | Tassel Ridge Winery



Experience how Wine & Chocolate complement one another at Tassel Ridge Winery. Tassel Ridge Winery has paired four Tassel Ridge wines with four different



chocolates from Chocolaterie Stam. Taste all four and find your favorite(s)! Price: \$10 per person, plus tax— Harvest Club Member & 1 Guest Price: \$5 per person, plus tax.

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[Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery](#)

Aug 17, 2015 08:27 am | Tassel Ridge Winery

We usually think of cheese when we think of wine. But, some wine and cheese pairings are more complementary than others. Tassel Ridge has selected four different Iowa cheeses and has paired them with Tassel Ridge wines. Try these pairings and see which your favorites are! Come on out to the Winery for a relaxing [...]

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Featured Wines

[Iowa Cuvée 220 is a New Dry Red Wine Made Entirely From Our Grapes](#)

Aug 17, 2015 08:30 am | Tassel Ridge Winery



The new Iowa Cuvée 220 is a dry red wine with cherry fading to strawberry on the palate and a pleasant, slightly drying finish with light tannins. It is made from a blend of St. Croix, Marquette, and Frontenac grapes grown in our Mahaska County, Iowa vineyards. Iowa Cuvée 220 is a nice food pairing [...]

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[Iowa Sweet Corn and Iowa La Crescent Make a Great Combination](#)

Aug 17, 2015 08:21 am | Tassel Ridge Winery



It is the season for Iowa sweet corn and some of us like sweet corn so much that we make a meal of it a couple of times each season. There is no better wine to pair with Iowa sweet corn than Iowa La Crescent from Tassel Ridge Winery. Iowa La Crescent is a refreshing, semi-sweet [...]

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Last Call

Candlelight Has Sold Out—American Chardonnay Will Sell Out in Less Than a Month

Aug 17, 2015 08:32 am | Tassel Ridge Winery

Candlelight is now completely sold out at Tassel Ridge Winery. Some of our retailers have stocks of Candlelight so if you really like it, now is the time to pick up a couple of bottles. Its place in our product line will be taken over by Brianna, La Crescent, and Edelweiss, all of which are [...]

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From Our Vineyard

Harvest Began Monday, August 17

Aug 17, 2015 08:34 am | Tassel Ridge Winery

We began harvesting Brianna on Monday, August 17 and the harvest of Edelweiss won't be far behind. Our Brianna will be used to make a semi-sweet white wine. We only have about 0.6 acres of Brianna so we expect to harvest only about 1,800 pounds of Brianna. The Edelweiss is another matter. We have 17 [...]

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Action in the Cellar

Entire Cellar Team Processes Grapes as They are Harvested

Aug 17, 2015 08:37 am | Tassel Ridge Winery

The Cellar Team focuses on processing fruit for fermentations that will follow. When we are making a white or rosé wine, we destem and crush the grapes and then pump them into the press where the skins and seeds are separated from the juice. The juice is pumped directly into the tank in which it [...]

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Wine Ambassadors

Tassel Ridge is Looking for Ambassadors to Conduct Wine Tastings in Our Retailers

Aug 17, 2015 08:37 am | Tassel Ridge Winery



Tassel Ridge Winery is looking for Ambassadors to conduct two to three tastings per week at our retailers. The training of our Ambassadors starts with a four hour training session at the Winery and continues with two actual tastings conducted under the leadership of one of our sales reps or an experienced Ambassador. After the training, the [...]

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Our Location:

Tassel Ridge Winery is easy to find. It is just south of State Highway 163 on 220th Street in rural Leighton.

From Des Moines and Pella, drive southeast on Highway 163 and turn right at 220th Street. From Ottumwa and Oskaloosa, drive northwest on 163 to 220th Street and turn left toward Leighton. Drive west on 220th about 0.7 miles from the Highway and right into the Tassel Ridge Winery parking lot. [view maps](#)

—Bob Wersen, President

Tassel Ridge Wines...Simply Extraordinary[®]

Email the Tasting Room Manager at info@tasselridge.com to sign up a friend for our weekly e-newsletter.

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Thank you for signing up receive our weekly newsletter from Tassel Ridge Winery. If you no longer wish to receive this newsletter, please click the "unsubscribe" link below.

Our mailing address is:

Tassel Ridge Winery
1681 220th Street
Leighton, IA 50143

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