

Subject: Looking For Something Fun To Do This Weekend?

Date: Tuesday, August 4, 2015 at 5:06:57 PM Central Daylight Time

From: Tassel Ridge Winery (sent by Tassel Ridge Winery
<info=tasselridge.com@mail64.atl111.rsgsv.net>)

To: Recipient

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Updates from

Tassel Ridge Winery

Upcoming Tassel Ridge Events

[Thursday Night Wine & Small Plates at Tassel Ridge](#)

Thursday, August 6—Thursday Night Wine & Small Plates at Tassel Ridge 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: Chicken or Cheese Quesadillas served with Salsa, Guacamole, and Pico de Gallo (\$7); Meatballs and Stonewall Kitchen Marinara (\$7); [...]

[Wine & Wood Fired Oven Pizza Night](#)

Friday, August 7—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 [...]

[Wine & Pasta Date Night](#)


Saturday, August 8—Wine & Pasta Date Night 6:00 p.m. —Wine Tasting; 6:30 p.m.—Dinner Seating Make it a Date Night at Tassel Ridge Winery! Dinner begins with a Caesar Salad made with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing paired with Tassel Ridge Iowa La Crescent. Chef

Events

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Local Wine Tastings:

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Frank will then prepare your pasta to order. Choose [...]

Chef Frank's Ideas for Tailgating!

Thursday, August 13—Chef Frank's Ideas for Tailgating! Sip a Tassel Ridge "Americana," made with Tassel Ridge Star Spangled White®, Lemon-lime Soda, and Fresh Fruit, while Chef Frank shows you how to make great recipes perfect for tailgating. Watch him prepare his special Chef Frank's Meatballs, Caprese Skewers, and Mini Carnitas Tacos. Then, enjoy samples paired [...]

Wine & Burger Night

Friday, August 14—Wine & Burger Night Burgers served until 7:00 p.m. Tonight's burger is a Blackened Turkey Burger topped with Lettuce, Tomato, and Red Onion Slivers and served with a side of Sweet Potato Fries and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge 2013 Iowa St. Croix Rosé). A slice [...]

Wine & Wood Fired Oven Pizza Day

Saturday, August 15—Wine & Wood Fired Oven Pizza Day Pizza served until 7:30 p.m. 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, [...]

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 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

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.

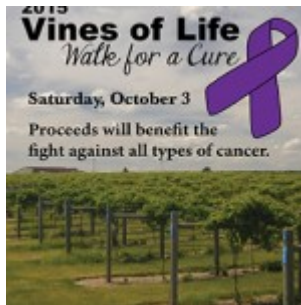
Bring your out-of-town friends and relatives to Tassel Ridge Winery and help them experience wines made in Iowa. We are happy to provide Winery tours upon request.

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. [...]

Save the Date

[Saturday, October 3—Vines for Life, Walk for the Cure at Tassel Ridge Winery](#)

Aug 04, 2015 02:33 pm | Tassel Ridge Winery



Come for a 2-mile walk in Tassel Ridge vineyards with your family and friends (a shorter walk is available and vigorous walkers are welcome to walk the course two or more times) in the Second Annual Vines for Life, Walk for the Cure on Saturday, October 3. When you finish, enjoy a pizza from our wood [...]

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Gift Shop

[Keeping Chilled Wines Cool or Chilling Wines is Made Easy with These Accessories](#)

Aug 04, 2015 02:40 pm | Tassel Ridge Winery

Tassel Ridge wine bottle cooler will help a chilled wine cool. Wine Bottle Cooler: Are you looking for a way to keep your wine chilled without the mess of an ice bucket? Skip the ice bucket and put your favorite Tassel Ridge wine in an Iceless Wine Bottle Cooler, available for \$18.00 at the Tassel [...]

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[Tassel Ridge Winery Sweet & Snazzy!™ Complements Frisian Farms Bacon Gouda](#)

Aug 04, 2015 02:37 pm | Tassel Ridge Winery

Frisian Farms has recently introduced a Bacon Gouda cheese. It is a nice combination of Dutch tradition and Iowa bacon. Several people at Tassel Ridge tasted the cheese with different Tassel Ridge wines and concluded that the Sweet & Snazzy!™ really complemented the cheese. Consider serving thin slices of Bacon Gouda on crackers or small cubes [...]

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Daily Events

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

Aug 04, 2015 02:46 pm | 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.

[comments](#) | [read more](#)



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

Aug 04, 2015 02:45 pm | 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

[Like a Sweet Red Wine? Try Candleglow® Red from Tassel Ridge Winery](#)

Aug 04, 2015 02:47 pm | Tassel Ridge Winery



Candleglow® Red from Tassel Ridge Winery is a sweet red blend bursting with silky cherry and rick plum aromas. It is made from Marechal Foch and St. Croix grapes, and it pairs well with soft cheeses, grilled meats, and spicy Asian dishes. We suggest you serve it at room temperature with food or slightly chilled [...]

[comments](#) | [read more](#)



Iowa Sweet Corn and Iowa La Crescent Make a Great Combination

Aug 04, 2015 02:34 pm | 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 About a Month

Aug 04, 2015 02:50 pm | 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

All Grape Varieties Are in Veraison Now

Aug 04, 2015 02:52 pm | Tassel Ridge Winery

All of our grape varieties are in veraison now. That means that all varieties are in the final stage of development before harvest where they change color from a milky green to either red or yellowish-green depending on the variety. They are also starting to produce sugar which we will use to provide the fuel [...]

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Action in the Cellar

One More Batch of Red, White, & Blue® and the Tanks are Almost All Empty

Aug 04, 2015 02:53 pm | Tassel Ridge Winery

On Wednesday, August 5, the Cellar Team will bottle the last batch of Red, White, & Blue® with help from the Tasting Room staff. This will leave all but one tank empty and the cellar ready for harvest! This is the first time that so many of our tanks have been empty as we approach [...]

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Wine Ambassadors

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

Aug 04, 2015 02:48 pm | 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.

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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