

**Subject:** Latest Edition of Simply Extraordinary Here  
**Date:** Tuesday, October 27, 2015 at 5:05:47 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®

### Latest Edition of Simply Extraordinary® Should Arrive in Your Mailbox This Week

It contains articles on pairing wine with mixed grill, mechanical grape harvesting, vineyard visits in our Grapemobile, wines and Wine-A-Rita's for tailgating, Tassel Ridge dipping oils for easy entertaining, and our November and December events schedule.



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## 2016 Tassel Ridge Winery Calendar is Now Ready for Your Pickup in the Tasting Room

Oct 27, 2015 02:16 pm | Tassel Ridge Winery

Lots of our regular customers look forward to the annual Tassel Ridge Calendar when it appears each year. The 2016 edition has arrived and awaits your visit!

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### Upcoming Tassel Ridge Events

#### Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, October 29—Thursday Night Wine & Small Plates at Tassel Ridge Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu: Tassel Ridge Curried Chicken and Naan (\$8); House-Made Iowa St. Croix Barbecue Ribs (\$9); Pork Tostadas with Black Beans, Pepper Jack Cheese, Guacamole, Pico de Gallo, and Chipotle [...]

#### Wine & Pasta Night

Friday, October 30—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caprese Chopped Salad made with Romaine, Tomatoes, Mozzarella, Fresh Basil, and Balsamic Vinaigrette paired with Tassel Ridge 2013 Iowa La Crescent. Chef Frank will then prepare your pasta to order. Choose Mediterranean Penne with Spinach, Artichoke Hearts, Tomatoes, Black [...]

#### Wine & Wood Fired Oven Pizza Day

Saturday, October 31—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your Halloween activities, 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, [...]

#### Chef Frank's Ideas for the Holidays!

Sunday, November 1—Chef Frank's Ideas for the Holidays! Sip Tassel Ridge Spiced Cranberry Punch, made with Tassel Ridge Cranberry Wine, while Chef Frank shows you how to make great recipes perfect for Holiday Entertaining. Watch him prepare Cranberry Bruschetta, Holiday Ham, Spinach and Goat Cheese Tarts, and Tassel Ridge Finalé Raspberry Hot Chocolate. Then, enjoy [...]

#### Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, November 5—Thursday Night Wine & Small Plates at Tassel Ridge Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge

#### Our Hours:

In October and November 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.

wine with your favorites from the evening's Small Plate Menu: Chef Frank's Salsa and Chips (\$5); Chicken or Cheese Quesadillas served with Salsa, Guacamole, and Pico de Gallo (\$7); [...]

#### Christmas Tree Wine Bottle Release Weekend

Friday, Saturday, & Sunday—November 6, 7, & 8—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 Tassel Ridge Cranberry Wine in frosted Christmas tree bottles and Tassel Ridge Star Spangled White® in green Christmas tree bottles will be available ONLY at the Winery beginning Friday, November 6. These special bottles, [...]

#### Wine & South of the Border Dinner

Friday, November 6—Wine & South of the Border Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Tonight you'll get to taste Tassel Ridge wines that pair with flavors from South of the Border! Start the evening with Chef Frank's Salsa and Chips paired with a Tassel Ridge Señorita made with Tassel Ridge Candleglow® White. Next, Chef Frank [...]

#### Wine & Wood Fired Oven Pizza Day

Saturday, November 7—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; a Mixed Greens, Bacon, Blue Cheese, and Onion [...]

#### Wine & Wood Fired Oven Pizza Night

Saturday, November 7—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 p.m. Begin with a Caesar Salad made with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing. 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; [...]

#### Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, November 12—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: Charcuterie Plate with Cured Meats, Caramelized Onion Jam, and Fresh Baked Bread (\$9); Fresh Vegetable Spring Rolls with Peanut [...]

### **Daily Events**

#### Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery

Oct 26, 2015 03:11 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 [...]

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



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

Oct 26, 2015 03:12 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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## KIOA Recipe of the Week

### [Almond Cloud Cookies are Featured on the Recipe of the Week](#)

Oct 27, 2015 01:55 pm | Tassel Ridge Winery

If you live in the Greater Des Moines area, you can hear the Recipe of the Week, sponsored by Tassel Ridge Winery, on KIOA 93.3 FM on Monday mornings at about 7:30 a.m. Maxwell, Pam, and Amy together with Chef Frank Tafta and Tassel Ridge Winery Owner Bob Wersen present the recipe and the suggested [...]

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## Last Call

### [Prelude and Iowa Brianna About to Run Out](#)

Oct 27, 2015 01:24 pm | Tassel Ridge Winery

We have 18 cases of Prelude left at the Winery and that should last about 4 weeks. We have 12 cases of

Iowa Brianna at the Winery and that should also last about 4 weeks.

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## Featured Wine

### Tassel Ridge Sweet & Snazzy!™ Wine is a Popular Sweet Red Wine

Oct 27, 2015 02:06 pm | Tassel Ridge Winery



Tassel Ridge 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. Consider pairing Sweet & Snazzy!™ with grilled beef, chicken, or pork. Or, for a special appetizer, pair Sweet & Snazzy!™ with fresh cheese curds from Frisian [...]

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## From Our Vineyard

### Our Vineyard Crew is Putting Our Vineyards to Bed for the Winter

Oct 27, 2015 01:59 pm | Tassel Ridge Winery

This week, we will finish removing trees at Meadowcreek and we hope to finish painting the tops of posts at Meadowcreek. We will be spraying fungicide at Meadowcreek and herbicide at Maple Woods and in the front of Newport Lane Vineyard. The process of vines hardening off for winter is gradual starting in mid-August. New [...]

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## Action in the Cellar

### Cellar Crew Finishes Fermentation and Shifts to Fining

Oct 27, 2015 02:01 pm | Tassel Ridge Winery

Last week, our cellar team finished cold stabilizing the 2015 Iowa Nouveau. It is a very fruit forward wine and will be enjoyable to drink. This year, the fruit is so big that it is also a mouth filling wine. That is not usually the case with Nouveau. We will bottle the 2015 Iowa Nouveau [...]

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## Wine Ambassadors

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

Oct 26, 2015 03:10 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 220<sup>th</sup> Street in rural Leighton.

From Des Moines and Pella, drive southeast on Highway 163 and turn right at 220<sup>th</sup> Street. From Ottumwa and Oskaloosa, drive northwest on 163 to 220<sup>th</sup> Street and turn left toward Leighton. Drive west on 220<sup>th</sup> 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<sup>®</sup>**

Email the Tasting Room Manager at [info@tasselridge.com](mailto:info@tasselridge.com) to sign up a friend for our weekly e-newsletter.

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#### **Our mailing address is:**

Tassel Ridge Winery  
1681 220th Street  
Leighton, IA 50143

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