

**Subject:** Celebrate OktoberWinefest This Weekend at Tassel Ridge  
**Date:** Tuesday, October 6, 2015 at 5:04:52 PM Central Daylight Time  
**From:** Tassel Ridge Winery (sent by Tassel Ridge Winery  
<info=tasselridge.com@mail213.atl21.rsgsv.net>)  
**To:** Recipient

[View this email in your browser](#)



Updates from

## Tassel Ridge Winery®

### Upcoming Tassel Ridge Events

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

Thursday, October 8—Thursday Night OktoberWinefest & Small Plates at Tassel Ridge Grab your friends or make it a date night and celebrate OktoberWinefest! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu with special OktoberWinefest and other International Selections: OktoberWinefest Brat Sliders with Sauerkraut and Whole-Grain Mustard (\$9); [...]

#### OktoberWinefest & Wood Fired Oven Pizza Night

Friday, October 9—OktoberWinefest & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Mixed Baby Greens Salad with Apples, Roasted Beets, and Honey Mustard Vinaigrette. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Leighton Special Pizza made with Leighton Locker Brats, Caramelized [...]

#### OktoberWinefest Dinner

Saturday, October 10—OktoberWinefest Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Celebrate OktoberWinefest at Tassel Ridge Winery!

Events

Retail Locations

Driving Directions

Contact Us


 Facebook

 Twitter

 Website

 Pinterest

 Email

 Instagram

Local Wine Tastings:

[Click here](#) for more details

Enjoy a German-themed dinner that begins with a Mixed Baby Greens Salad with Pears, Roasted Beets, Candied Walnuts, Goat Cheese, and Honey Mustard Vinaigrette paired with Tassel Ridge 2013 Iowa La Crescent followed by Sauerbraten (spiced beef) served with [...]

### Oskyfizzante® Cranberry Release

Wednesday, Thursday, Friday, Saturday, & Sunday—October 14, 15, 16, 17, & 18—Oskyfizzante® Cranberry Release 9:00 a.m. –6:00 p.m. — Wednesday–Friday 10:00 a.m. –6:00 p.m. — Saturday 12:00–6:00 p.m. — Sunday Tassel Ridge Oskyfizzante® Cranberry will be on sale beginning Wednesday, October 14, at the Winery. A seasonal, fizzy wine, it packs a tart cranberry punch with a smooth and sweet finish. [...]

### Wine & Wood Fired Oven Pizza Night

Friday, October 16—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 [...]

### Red Wine Lovers' Tasting and Wine Dinner

Saturday, October 17—Red Wine Lovers' Tasting and Wine Dinner 6:00 p.m. — Wine Tasting in the Cellar; 6:30 p.m. — Dinner Seating Join us for a very special dinner evening beginning with a visit to the Tassel Ridge Winery cellar where Winery owner, Bob Wersen, will take tastes of wines directly from the barrels. He will discuss how the wines [...]

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

Thursday, October 22—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: Chef Frank's Salsa and Chips (\$5); Chicken or Cheese Quesadillas served with Salsa, Guacamole, and Pico de Gallo (\$7); [...]

### Wine Dinner & Murder Mystery

Friday & Saturday, October 23 & 24—Wine Dinner & Murder Mystery 6:00 p.m. – Wine Tasting; 6:30 p.m. – Dinner Seating & Show Tassel Ridge Winery is the place to be for wine, dinner, and mystery, when Jest Murder Mystery Co. presents "The Haunted Hunter!" During the show, enjoy a three-course dinner beginning with a [...]

### 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

### **Our Hours:**

In October 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.

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 [...]

## Daily Events

### Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Oct 06, 2015 11:46 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.

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



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

Oct 06, 2015 11:45 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 [...]

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



## Featured Wine

### Tassel Ridge Cranberry Wine Captures the Essence of Cranberry

Oct 06, 2015 11:50 am | Tassel Ridge Winery



Tassel Ridge Cranberry Wine packs a tart cranberry punch with a smooth and sweet finish. It can be served as an aperitif during a holiday meal, as the main wine, or as dessert. Whenever I taste Cranberry Wine from Tassel Ridge, I start thinking about the turkey! Consider serving Tassel Ridge Cranberry Wine at your [...]

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



## From Our Vineyard

### Vineyard Maintenance and Replacement Vine Counts Occupy Vineyard Crew in the Fall

Oct 06, 2015 11:53 am | Tassel Ridge Winery

In addition to being a place where we grow grapes, our vineyards also attract a range of trees like Cottonwoods and Mulberries. We don't want these and other "foreign" trees and plants in the vineyard because they compete with the grapes in dry years for water and nutrients. Furthermore, when they get big enough, they [...]

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



## Wine Ambassadors

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

Oct 06, 2015 11:47 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 [...]

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



**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®**

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

*Copyright © 2015 Tassel Ridge Winery, All rights reserved.*

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

[Add us to your address book](#)

[unsubscribe from this list](#) [update subscription preferences](#)