

Subject: Grab Your Friends or Make it a Date Night!

Date: Tuesday, September 1, 2015 at 4:07:11 PM Central Daylight Time

From: Tassel Ridge Winery (sent by Tassel Ridge Winery
<info=tasselridge.com@mail41.atl91.mcsv.net>)

To: Recipient

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Updates from

Tassel Ridge Winery®

[Visit Tassel Ridge Winery and See the Harvest and Crush Up Close](#)

Aug 31, 2015 01:44 pm | 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, September 3—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,

Events

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Guacamole, and Pico de Gallo (\$7); [...]

Wine & Pasta Date Night

Friday, September 4—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 an Italian Salad made with Romaine, Tomatoes, Black Olives, Red Onions, Banana Peppers, and Italian Dressing paired with Tassel Ridge 2013 Iowa La Crescent. Chef Frank will then prepare your [...]

Wine & Wood Fired Oven Pizza Day

Saturday, September 5—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your busy Labor Day Weekend, 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 [...]

Wine & Wood Fired Oven Pizza Night

Friday, September 11—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Caesar Salad 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; a [...]

Wine & Burger Night

Saturday, September 12—Wine & Burger Night Burgers served until 7:30 p.m. It's off to the Tassel Ridge Winery Steakhouse! Tonight's burger is a Steakhouse Burger topped with Parmesan Cheese and Garlic Butter, Swiss Cheese, Onion, Lettuce, Tomato, and Horseradish Sauce and served on Toasted Bun with a side of House Potato Wedges and a glass [...]

Double Gold Award-Winning Candleglow® White Release Weekend

Wednesday, Thursday, Friday, Saturday, & Sunday—September 16, 17, 18, 19, & 20—Double Gold Award-Winning Candleglow® White Release Weekend 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 The new Tassel Ridge® Candleglow® White, a Double Gold winner at the recent International Cold Climate Wine Competition, will be available for purchase beginning Wednesday, September 16, at the Winery. [...]

Wine & Taco Night

Friday, September 18—Wine & Taco Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating It's Taco Night at Tassel Ridge Winery! Start the evening with Chef Frank's Salsa and Chips paired with a Señorita made with Tassel Ridge wine followed by a Romaine Salad with Black Beans, Avocado, Red Bell Pepper, Cilantro, and Ancho Honey Vinaigrette paired [...]

Our Hours:

In September 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 & Wood Fired Oven Pizza Day

Saturday, September 19—Wine & Wood Fired Oven Pizza Day 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 Pizza; or a Leighton Special Pizza, made with [...]

Wine & Wood Fired Oven Pizza Night

Saturday, September 19—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 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 [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, September 24—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: Tassel Ridge Curried Chicken and Naan (\$8); Housemade Iowa St. Croix Barbecue Ribs (\$9); Pork Tostadas with Black Beans, [...]

Save the Date

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

Aug 31, 2015 12:34 pm | 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 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

A Wine Flight Server Makes It Easy to Serve Up to Five Glasses at a Time

Aug 31, 2015 12:39 pm | Tassel Ridge Winery

You've got several guests gathered on the deck or patio and you are pouring wine in the kitchen. A wine flight server makes it easy to take five glasses at a time out to your guests. We use these servers at the Winery when guests come to enjoy a wine and chocolate or a wine [...]

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Daily Events

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

Aug 31, 2015 12:36 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.

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

Aug 31, 2015 12:35 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

[2009 Iowa Marquette is Big Dry Red Wine that Pairs Perfectly with Grilled Beef](#)

Aug 31, 2015 12:42 pm | Tassel Ridge Winery



The 2009 Iowa Marquette is our first dry red wine made from the Marquette grape grown in our Mahaska County, Iowa vineyards. The wine is big with hints of cherry, blackberry, and spices on the palate. It was fermented and aged in new 200 liter French oak barrels for one year and then aged in [...]

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Last Call

Only a Few Bottles of American Chardonnay Remain in Tasting Room

Aug 31, 2015 12:45 pm | Tassel Ridge Winery



Only a few bottles of American Chardonnay remain in the Tasting Room and all of the supply in the cellar has sold out. If this is a wine you like, you might want to pick up a couple of bottles within the next week or so. American Chardonnay will leave our product line when it [...]

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From Our Vineyard

Harvest Began with Brianna on Monday, August 17; Edelweiss was Harvested on 26 and 27 of August

Aug 31, 2015 12:46 pm | Tassel Ridge Winery

We began harvesting Brianna on Monday, August 17. These vines produced a heavy harvest this year and more important, the flavors are outstanding. Our Brianna will be used to make a semi-sweet white wine. We only have about 0.6 acres of Brianna so we expected to harvest about 1.8 tons. We actually got 3.36 tons [...]

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Action in the Cellar

The Cellar Team Processes Grapes as They are Harvested and Then Starts Fermentations

Aug 31, 2015 12:48 pm | Tassel Ridge Winery

The chemistries of the juice from each grape variety determine when we will harvest them. Specifically, we are going out into the vineyards every day to take samples in a random, scientific manner. We take a total of about 60 berries from different rows, the tops and bottoms of the clusters, and both sides of [...]

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Wine Ambassadors

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

Aug 31, 2015 12:49 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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parking lot. [view maps](#)

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

—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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Our mailing address is:

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1681 220th Street
Leighton, IA 50143

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