

Subject: The Double Gold Candleglow® White Is Almost Here!

Date: Tuesday, September 15, 2015 at 10:09:13 AM 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®

Upcoming Tassel Ridge Events

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 [...]

Wine & Wood Fired Oven Pizza Day

Saturday, September 19—Wine & Wood Fired Oven Pizza Day Enjoy an 11-inch individual Wood Fired

Events

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Local Wine Tastings:

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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, [...]

Wine & Wood Fired Oven Pizza Night

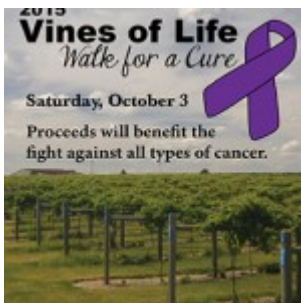
Friday, September 25—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with Chef Frank's Salad made with Romaine, Tomatoes, Black Olives, Garbanzo Beans, Cucumber, and Roasted Pepper Vinaigrette. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Margherita Pizza made with Tomato Sauce, [...]

Wine & Pasta al Forno

Saturday, September 26—Wine & Pasta al Forno 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Tonight it's Pasta al Forno from our Wood Fired Oven. Start with a Caprese Chopped Salad with Romaine, Tomatoes, Mozzarella, and Fresh Basil paired with Tassel Ridge 2013 Iowa La Crescent. Then choose Lasagna Bolognese paired with Tassel Ridge Pizzeria & Pasta [...]

Save the Date

Saturday, October 3—Vines for Life, Walk for the Cure at 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,

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.

October 3. When you finish, enjoy a pizza from our wood fired oven and a glass of wine. Proceeds will benefit the Relay for Life and Tassel Ridge Winery will contribute \$1 from the sale of each pizza to the Relay for Life.

[Click here](#) for more information and the sign-up sheet for Vines for Life.

Daily Events

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

Sep 15, 2015 08:09 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](#)

Sep 15, 2015 08:08 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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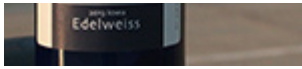
Featured Wines

[Edelweiss is One of the Most Popular Wines from Tassel Ridge](#)

Sep 14, 2015 09:37 am | Tassel Ridge Winery



Iowa Edelweiss is a semi-sweet white wine with the scent of ripe pineapple followed by hints of mandarin orange, pear, and pineapple on the palate. Made entirely from Edelweiss grapes grown in Mahaska County, Iowa, this



wine pairs well with spicy Asian food, meats seasoned with Caribbean jerk spices, or a salad that includes pineapple, [...]

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Last Call

[Only a Few Bottles of American Chardonnay Remain in Tasting Room](#)

Sep 15, 2015 08:13 am | 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 is Nearly Finished](#)

Sep 14, 2015 10:05 am | Tassel Ridge Winery



We've now harvested eight different grape varieties and have only the Frontenac and Sabrevois left to harvest. About 100 tons have been harvested from our vineyards, and we have purchased about 4.5 tons from other Iowa vineyards. That leaves only our Steuben from which we

dropped the fruit. We felt that Steuben needed a year to [...]

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Action in the Cellar

[Cellar Team Supervises Several Fermentations While Finishing Up Last Grape Processing](#)

Sep 14, 2015 10:17 am | Tassel Ridge Winery



With most of the grapes being fermented in our tanks, work in the cellar shifts to supervising those fermentations and racking



finished wine from one tank to another. We will still have two batches of grapes to process this week, but the focus is quickly shifting to getting wine fined and ready for bottling. Depending [...]

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Wine Ambassadors

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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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