

**Subject:** It's Wine, Pizza, & Burgers This Weekend!

**Date:** Tuesday, September 8, 2015 at 5:07:14 PM Central Daylight Time

**From:** Tassel Ridge Winery (sent by Tassel Ridge Winery  
<info=tasselridge.com@mail31.atl111.rsgsv.net>)

**To:** Recipient

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Updates from

## Tassel Ridge Winery®

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

Sep 08, 2015 02:06 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

#### [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

Local Wine Tastings:

[Click here](#) for more details

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 a Toasted Bun with a side of House Potato Wedges and a [...]

### 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 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, [...]

### **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 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 of Life—Walk for a Cure

Sep 08, 2015 02:08 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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## Daily Events

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

Sep 08, 2015 02:09 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

Sep 08, 2015 02:08 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**

### Iowa White Blossom is a Dry White Wine that is Becoming Steadily More Popular

Sep 08, 2015 02:12 pm | Tassel Ridge Winery



Iowa White Blossom is a dry, white wine that offers aromas of tropical fruits, including pineapple and citrus. Pineapple, nectarine, and white peach dominate the palate, and the finish hints of green apple. Made entirely from Edelweiss grapes grown in Mahaska County, Iowa, Iowa White Blossom pairs well with fish, chicken, Asian stir-fry, and Caribbean [...]

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## **Last Call**

### Only a Few Bottles of American Chardonnay Remain in Tasting Room

Sep 08, 2015 02:13 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**

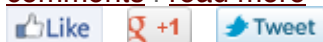
### Harvest is Now an Almost Daily Event

Sep 08, 2015 02:17 pm | Tassel Ridge Winery

We've now finished harvesting the following grape

varieties: Brianna, Edelweiss, St. Pepin, LaCrosse, St. Croix, and Foch. We expect to begin harvesting Marquette on Wednesday of this week followed by La Crescent, Frontenac, and Sabrevois as they become ripe.

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## Action in the Cellar

### The Cellar Team Makes Excellent Progress on Crush and Fermentations

Sep 08, 2015 02:18 pm | Tassel Ridge Winery

The cellar team processes fruit as it is harvested and then gets fermentations started as soon as the juice gets to about 60°F. Yeast does not work well at lower temperatures. This requires lots of juggling because grape processing is an “all hands” activity. But, when we are cleaned up from a few hours of [...]

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## Wine Ambassadors

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

Sep 08, 2015 02:19 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®**

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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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

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