

Subject: Chef Frank Takes Thanksgiving to a New Level

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From: Tassel Ridge Winery (sent by Tassel Ridge Winery
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To: Recipient

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Updates from

Tassel Ridge Winery®

2016 Tassel Ridge Winery Calendar

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

Nov 09, 2015 07:42 am | 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, 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 [...]

[Wine & Wood Fired Oven Pizza Night](#)

Events

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Local Wine Tastings:

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Friday, November 13—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with an Italian Salad with Romaine, Tomatoes, Black Olives, Red Onions, Banana Peppers and Italian 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, [...]

Thanksgiving Wine Dinner

Saturday, November 14—Thanksgiving Wine Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Chef Frank takes traditional Thanksgiving dishes and adds a creative touch to them! Dinner begins with Apple-Cranberry Bruschetta paired with Tassel Ridge Oskyfizzante® Cranberry followed by Turkey and Prosciutto-Sage Roulade in Tassel Ridge Zinfull Red Cranberry Sauce served with Glazed Sweet Potato Wedges and [...]

Iowa Nouveau Release Weekend

Thursday, Friday, Saturday, & Sunday—November 19, 20, 21, & 22—2015 Iowa Nouveau Release Weekend 9:00 a.m.–6:00 p.m.—Thursday–Friday 10:00 a.m.–6:00 p.m.—Saturday (Complimentary Brats served from 12:00–2:00 p.m.) 12:00–6:00 p.m.—Sunday Celebrate the arrival of the Tassel Ridge 2015 Iowa Nouveau, our first wine from the 2015 harvest. Also, on Saturday, November 21 between 12:00 and 2:00 p.m., we're [...]

2015 Iowa Nouveau Release Party at Tassel Ridge Winery with Maxwell, Pam, and Amy from the KIOA 93.3 Morning Show

Thursday, November 19—2015 Iowa Nouveau Release Party at Tassel Ridge Winery with Maxwell, Pam, and Amy from the KIOA 93.3 Morning Show Nouveau, the first wine of the season, is traditionally released in France on the third Thursday in November. In keeping with that tradition, Tassel Ridge will be releasing our 2015 Iowa Nouveau on [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, November 19—Thursday Night Wine & Small Plates at Tassel Ridge The Tassel Ridge 2015 Iowa Nouveau Release continues with Thursday Night Small Plates that pair with the 2015 Iowa Nouveau! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu: Brat Sliders with Sauerkraut and Whole-Grain Mustard (\$9); [...]

Wine & Wood Fired Oven Pizza Night

Friday, November 20—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Join us for Wine & Wood Fired Oven Pizza Night. Begin with a Caprese Chopped Salad made with Romaine, Tomatoes, Mozzarella, Fresh Basil, and Balsamic Vinaigrette paired with Tassel Ridge La Crescent. Then, Chef Frank and his team will prepare an [...]

Our Hours:

In November 2015, we are open seven days a week except for Thanksgiving Day when we are closed. 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.

2015 Iowa Nouveau Celebration Dinner

Saturday, November 21—2015 Iowa Nouveau Celebration Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Celebrate the release of the Tassel Ridge 2015 Iowa Nouveau with a three-course dinner that begins with a Mixed Green Salad with Dried Cranberries, Pecans, Blue Cheese Crumbles, and House Vinaigrette paired with Tassel Ridge La Crescent followed by Iowa Beef Nouveau [...]

Holiday Open House Weekend

Friday, Saturday, & Sunday—November 27, 28, & 29—Holiday Open House 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 It's the season to taste our award-winning wines and enjoy samples of Tassel Ridge Iowa Mulled Wine and holiday treats while shopping for the perfect gifts for the wine enthusiasts on your list! Our Gift Shop [...]

Wine & Burger Night

Friday, November 27—Wine & Burger Night Burgers served until 7:00 p.m. Take a break from Thanksgiving leftovers! Tonight's burger is a Steakhouse Burger topped with Parmesan Cheese and Garlic Butter, Swiss Cheese, Onions, Lettuce, Tomato, and Horseradish Sauce served on a Toasted Bun with a side of House Potato Wedges and a glass of your favorite [...]

Daily Events

Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Nov 09, 2015 07:44 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

Nov 09, 2015 07:43 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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Gift Shop

[Tassel Ridge Dessert Wines Make an Elegant Gift](#)

Nov 09, 2015 07:54 am | Tassel Ridge Winery

Tassel Ridge dessert wines are all packaged in an elegant 375 ml "Futura" bottle (the Italians call it "Bellissima"), and they are all classy gifts. They include one white and three red grape wines, as well as two fruit wines. Frost is a sweet, fruity white wine with flavors of pear, apricot, and honey. It [...]

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[Christmas Tree Bottles are Selling Briskly](#)

Nov 09, 2015 07:48 am | Tassel Ridge Winery

Christmas Tree bottles of Cranberry Wine (frosted clear bottle) and Star Spangled White® (green bottle) are selling briskly. They are priced at \$20 each. We still have a good supply, however, if you want some to use as gifts, you will want to come in and pick them up now. Note that we cannot ship these bottles.

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KIOA Recipe of the Week

[Tassel Ridge® Mediterranean Stuffed Pork Loin](#)

Nov 09, 2015 07:57 am | Tassel Ridge Winery



Ingredients: 2 lbs boneless pork loin, trimmed and cleaned 2 cups fresh spinach, rough chopped 1 cup sun dried tomatoes, chopped $\frac{3}{4}$ cup crumbled feta cheese $\frac{1}{2}$ cup Kalamata olives, rough chopped $\frac{1}{4}$ cup fresh basil, rough chopped $\frac{1}{4}$ tsp dried oregano salt pepper Directions: Preheat oven to 375°F. Position knife at end of loin [...]

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Last Call

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

Nov 03, 2015 12:40 pm | Tassel Ridge Winery

We have 3 cases of Prelude left at the Winery and that should last about a week. We have 7 cases of Iowa Brianna at the Winery and that should last about 3 weeks.

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Featured Wine

[2015 Iowa Nouveau is the First Wine of the Season](#)

Nov 09, 2015 08:04 am | Tassel Ridge Winery

2015 Iowa Nouveau is a light and fruity wine and it is our first wine of the season. The grapes used to make this wine were still on the vine over Labor Day weekend. The 2015 Iowa Nouveau was made entirely from grapes grown in Mahaska County. This wine will complement simple hearty foods like vegetable [...]

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From Our Vineyard

[Our Vineyard Crew is Finishing up Herbicide Spraying and Preventative Maintenance on Equipment](#)

Nov 09, 2015 08:06 am | Tassel Ridge Winery

The colder weather has sent the vines into dormancy so we can now spray herbicide under the vines at Newport Lane. It also means we can spray herbicide to control broadleaved weeds in-between the vines at Newport Lane and Maple Woods. We will also be spraying pre-emergent herbicides at Maple Woods and Newport Lane. We will start [...]

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Wine Ambassadors

[Tassel Ridge is Looking for Ambassadors to Conduct Wine Tastings in Our Retailers](#)

Nov 09, 2015 08:09 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 [...]

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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 parking lot. [view maps](#)

—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:

Tassel Ridge Winery
1681 220th Street
Leighton, IA 50143

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