Subject: Nouveau Celebration Begins This Thursday

Date: Tuesday, November 17, 2015 at 4:05:01 PM Central Standard 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

Iowa Nouveau Release Weekend

Thursday, Friday, Saturday, & Sunday—November 19, 20, 21, & 22—2015 lowa 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 lowa Nouveau, our first wine from the 2015 harvest. Also, on Saturday, November 21 between 12:00 and 2:00 p.m., we're serving [...]

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

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

Events

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Local Wine Tastings: Click here for more details 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 [...]

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 [...]

Wine & Wood Fired Oven Pizza Day

Saturday, November 28—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your Holiday Shopping, 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; an Arugula, Prosciutto, [...]

Daily Events

Wine and Cheese Pairing Experiences Daily at Tassel

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 lowa. We are happy to provide Winery tours upon request.

Ridge Winery

Nov 16, 2015 08:09 am I 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 lowa 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







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.

comments | read more







Wine for Thanksgiving

Selecting Wine for Thanksgiving Dinner

Nov 16, 2015 08:21 am I Tassel Ridge Winery

You've got the turkey ordered and made a list of all of the side dishes you want on the table. Which wine should you serve your guests and more important how do you decide which wine(s) to serve? I've outlined several strategies that you may select from below: Pick the wine to complement the turkey: [...]

comments | read more







Gift Shop

Award-Winning Tassel Ridge Wines Make Memorable Gifts

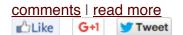
Nov 16, 2015 08:28 am | Tassel Ridge Winery

An award-winning wine from Tassel Ridge Winery is a great gift for a loved one, colleague, business connection, or a host/hostess. Here is a list of five Tassel Ridge wines that won gold and silver medals in 2015 competitions for you to consider: Candleglow® White won the BEST OF CATEGORY medal at the International Cold [...]



<u>Christmas Tree Bottles are Selling Briskly</u> Nov 16, 2015 08:25 am I 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.

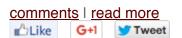


KIOA Recipe of the Week

Tassel Ridge Almond Soufflé

Nov 16, 2015 08:37 am I Tassel Ridge Winery

Ingredients: 1 Tbsp plus ½ tsp softened butter 4 Tbsp sugar 1 Tbsp flour ½ cup milk, warmed ¼ tsp vanilla ½ tsp almond extract pinch of salt 2 medium eggs, separated 1 Tbsp almond meal fresh fruit, optional Crème Anglaise, optional (recipe below) Directions: Preheat oven to 390°F. Using upward strokes, brush insides of [...]



Last Call

<u>Prelude Has Sold Out and Iowa Brianna About to Run Out</u>

Nov 16, 2015 08:39 am I Tassel Ridge Winery

Prelude has sold out in the cellar. We have just a few bottles left in the Tasting Room. We have 4 cases of lowa Brianna at the Winery and that should last about 2 weeks.



Featured Wines Reserve In the Dark is a Big Dry Red Wine that

Makes a Nice Gift

Nov 16, 2015 08:42 am I Tassel Ridge Winery



Reserve In the Dark is a big, dry red with hints of cherry, plum, and white pepper. It is made from St. Croix. Syrah, and Merlot grapes and has been aged in the bottle for two extra years. This is a very austere wine that is tasting beautifully now. Pair it with steak or prime rib. [...]

comments | read more



2015 Iowa Nouveau is the First Wine of the Season Nov 09, 2015 10:41 am I 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 [...]

comments | read more







Wine Ambassadors

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

Nov 16, 2015 08:45 am I 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









-Bob Wersen, President

Our Location:

Tassel Ridge Winery is easy to find. It is just south of State Highway 163 on 220th Street in rural Leighton. From Ottumwa and Oskaloosa, drive northwest on 163 to 220th Street and turn left toward Leighton. From Des Moines and Pella, drive southeast on Highway 163 and turn right at 220th Street. Drive west on 220th about 0.7 miles from the Highway and right into the Tassel Ridge Winery parking lot. View maps

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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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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