

Subject: Tis the Season This Weekend at Tassel Ridge
Date: Tuesday, November 24, 2015 at 4:06:33 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

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 [...]

SOLD OUT Wine & Burger Night

Friday, November 27—Wine & Burger Night

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, [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, December 3—Thursday Night Wine &

Events

Retail Locations

Driving Directions

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Local Wine Tastings:

[Click here](#) for more details

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); House-made Iowa St. Croix Barbecue Ribs (\$9); Pork Tostadas with Black Beans, [...]

Wine & Wood Fired Oven Pizza Night

Friday, December 4—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, [...]

Red Wine Lovers' Tasting and Wine Dinner

Saturday, December 5—Red Wine Lovers' Tasting and Wine Dinner 6:00 p.m.—Wine Tasting in the Cellar; 6:30 p.m.—Dinner Seating Join us for a very special dinner evening beginning with a visit to the Tassel Ridge Winery cellar where Winery owner, Bob Wersen, will take tastes of wines directly from the barrels. He will discuss how the wines [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, December 10—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, Guacamole, and Pico de Gallo (\$7); [...]

Wine & Pasta Date Night

Friday, December 11—Wine & Pasta Date Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Get away from the holiday rush and make it a Date Night at Tassel Ridge Winery! Dinner begins with a Caesar Salad made with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing paired with Tassel Ridge La Crescent. Your pasta will then be [...]

Wine & Wood Fired Oven Pizza Day

Saturday, December 12—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; a Mixed Greens, [...]

Daily Events

Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Nov 23, 2015 03:32 pm | Tassel Ridge Winery

Our Hours:

In November and December 2015, we are open seven days a week **except for Thanksgiving Day and Christmas 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.



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

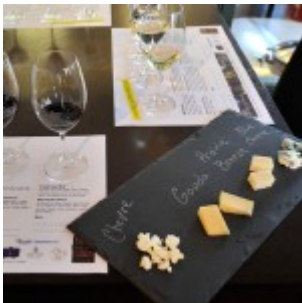
your favorite(s)! Price: \$10 per person, plus tax—
Harvest Club Member & 1 Guest Price: \$5 per person, plus tax.

[comments](#) | [read more](#)



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

Nov 23, 2015 03:31 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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Gift Shop

[Christmas Tree Bottles are Selling Briskly](#)

Nov 24, 2015 01:46 pm | 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.

[comments](#) | [read more](#)



[Cooper Cooler is a Great Gift for Someone Who Entertains Frequently and Wants to Chill Wines](#)

Nov 23, 2015 03:59 pm | Tassel Ridge Winery

The Cooper Cooler will perfectly chill your bottle of wine in just six minutes. This is a must-have for your boat or camper or for any host or hostess who lacks refrigerator space to chill wine for a party on the deck or balcony. The Cooper Cooler (wine excluded) is

priced at \$90.00, plus tax.

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KIOA Recipe of the Week

[Tassel Ridge Turkey, Brie, Poached Pear, and Arugula Pesto Panini](#)

Nov 23, 2015 04:05 pm | Tassel Ridge Winery

Ingredients: 8 slices of bread (whole wheat or whole grain bread, recommended) 2 lbs Oven Roasted Turkey Breast, sliced 2 Poached Pears, cored and sliced (recipe below) 2 cups fresh spinach 1 lb Brie cheese, sliced, evenly, into 20 pieces 1 cup Arugula Pesto (recipe below) Directions: Preheat panini press to medium high. Place 8 [...]

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Last Call

[Prelude and Brianna Have Sold Out](#)

Nov 23, 2015 04:07 pm | Tassel Ridge Winery

Prelude and Brianna have sold out at the Winery.

[comments](#) | [read more](#)



Featured Wines

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

Nov 23, 2015 04:18 pm | Tassel Ridge Winery

2015 Iowa Nouveau is a light and fruity wine and it will complement most of the dishes served at Thanksgiving and other holiday dinners. Although it is dry, it offers so much fruit that many people who prefer a sweet wine find it very appealing. The 2015 Iowa Nouveau does not have any oak ageing [...]

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[Reserve In the Dark is a Big Dry Red Wine that Makes a Nice Gift for the Wine Lover](#)

Nov 23, 2015 04:14 pm | Tassel Ridge Winery



Reserve In the Dark is a big, dry red with hints of dark cherry, ripe plum, with hints of mint, sweet new leather, and camphor rounding out the edges. Extra oak barrel ageing contributes developed smoky and toasty oak



nuancés. This wine has medium body, refreshing acidity, smooth light tannins and a pleasing medium-long finish. It [...]

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Action in the Cellar

[Cellar Team Bottles One Wine Per Week](#)

Nov 23, 2015 04:21 pm | Tassel Ridge Winery

The cellar team has gotten off to a fast start in bottling this season. The 2015 Iowa Nouveau was first, followed by White Blossom and Edelweiss. We are especially impressed with this year's Edelweiss grapes that were used to make both the White Blossom and Edelweiss wines. The quality was really good and the result [...]

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Wine Ambassadors

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

Nov 23, 2015 03:36 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 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](#)

—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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