

**Subject:** Christmas Tree Wine Bottles are Here this Weekend  
**Date:** Tuesday, November 3, 2015 at 5:06:42 PM Central Standard Time  
**From:** Tassel Ridge Winery (sent by Tassel Ridge Winery  
<info=tasselridge.com@mail58.suw17.mcsv.net>)  
**To:** Recipient

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Updates from

## Tassel Ridge Winery®

### Latest Edition of Simply Extraordinary® Should Have Arrived in Your Mailbox

It contains articles on pairing wine with mixed grill, mechanical grape harvesting, vineyard visits in our Grapemobile, wines and Wine-A-Ritas for tailgating, Tassel Ridge dipping oils for easy entertaining, and our November and December events schedule.



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## 2016 Tassel Ridge Winery Calendar

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

Nov 03, 2015 12:50 pm | 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 5—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); [...]

### [Christmas Tree Wine Bottle Release Weekend](#)

Friday, Saturday, & Sunday—November 6, 7, & 8—Christmas Tree Wine Bottle Release 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 Tassel Ridge Cranberry Wine in frosted Christmas tree bottles and Tassel Ridge Star Spangled White® in green Christmas tree bottles will be available ONLY at the Winery beginning Friday, November 6. These special bottles, [...]

### [Wine & South of the Border Dinner](#)

Friday, November 6—Wine & South of the Border Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Tonight you'll get to taste Tassel Ridge wines that pair with flavors from South of the Border! Start the evening with Chef Frank's Salsa and Chips paired with a Tassel Ridge Señorita made with Tassel Ridge Candleglow® White. Next, Chef Frank [...]

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

Saturday, November 7—Wine & Wood Fired Oven Pizza Day Take a break from your busy Saturday, 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, Bacon, Blue Cheese, and Onion [...]

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

Saturday, November 7—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 p.m. Begin with a Caesar Salad made with Romaine, Croutons, Shaved

### Our Hours:

In November 2015, we are open seven days a week except we are closed on Thanksgiving Day, November 26. 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.

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 Tomato Sauce, Mozzarella, and Fresh Basil; [...]

#### 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

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 and is followed by Turkey and Prosciutto-Sage Roulade in Tassel Ridge Zinfull Red Cranberry Sauce served with Glazed Sweet Potato [...]

#### 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 [...]

### **Daily Events**

Experience Wine and Chocolate Pairing Daily at

## Tassel Ridge Winery

Nov 03, 2015 12:50 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

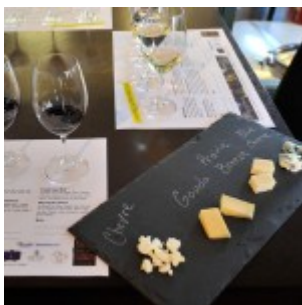
your favorite(s)! Price: \$10 per person, plus tax—  
Harvest Club Member & 1 Guest Price: \$5 per person, plus tax.

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



## Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery

Nov 03, 2015 12:49 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 [...]

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



## **KIOA Recipe of the Week**

### Tassel Ridge Chicken Tortilla Soup

Nov 03, 2015 12:36 pm | Tassel Ridge Winery

Ingredients: 1 Tbsp oil 1 onion, chopped 1 green bell pepper, chopped 2 gloves garlic, finely chopped 1 4-oz can tomato paste 1 15-oz can tomato sauce 1 15-oz can diced tomatoes 1½ cups water 1 14.5 oz can chicken broth 1 tsp cumin 1 tsp chili powder ¼ tsp cayenne pepper 1 tsp salt [...]

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



## **Last Call**

### Prelude and Iowa Brianna About to Run Out

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

We have 10 cases of Prelude left at the Winery and that should last about 3 weeks. We have 9 cases of Iowa Brianna at the Winery and that should last about 4 weeks.

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



## Featured Wine

### [Oskyfizzante® Cranberry Wine Captures the Essence of Cranberry with Fizz for Good Measure](#)

Nov 03, 2015 12:43 pm | Tassel Ridge Winery



Tassel Ridge Oskyfizzante® Cranberry is a fizzy wine that packs a tart cranberry punch with a smooth and sweet finish. Serve it as an aperitif before a holiday meal, as the main wine, or as dessert. Oskyfizzante® Cranberry is best served chilled. Consider using this wine for holiday celebrations and toasts! Tassel Ridge Oskyfizzante®

Cranberry [...]

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



## From Our Vineyard

### [Our Vineyard Crew is Working to Control Weeds this Week](#)

Nov 03, 2015 12:44 pm | Tassel Ridge Winery

The colder weather has sent the vines into dormancy so we can now spray herbicide under the vines at Newport Lane and 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 preventative maintenance [...]

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



## Action in the Cellar

### [Cellar Crew is Focused on Fining Wines](#)

Nov 03, 2015 12:44 pm | Tassel Ridge Winery

Fining wines can be a slow process and patience is a virtue. We are working on 10–15 wines right now and are generally waiting for them to settle. Our objective is to get clarity in the wine. Generally, the good news is that there doesn't seem to be any off-flavors or aromas in any of [...]

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



## Wine Ambassadors

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

Nov 03, 2015 12:45 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 [...]

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



#### **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<sup>®</sup>**

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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