

Subject: Great New Events Planned Just for You!

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From: Tassel Ridge Winery (sent by Tassel Ridge Winery
<info=tasselridge.com@mail219.atl81.rsgsv.net>)

To: Recipient

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Updates from

Tassel Ridge® Winery

Bring Your Visiting Friends and Relatives to Tassel Ridge During the Holidays

Mon-Fri 9:00 a.m.-6:00 p.m.; Saturday 10:00 a.m.-6:00 p.m.; Sunday 12:00-6:00 p.m.

Do you expect to have friends and relatives visiting from out of town during the holidays? Are you looking for fun things to do together during their stay in the area? What about bringing them to Tassel Ridge Winery for a tour, tasting, a glass of wine and some nice conversation, or maybe a wine and cheese or wine and chocolate pairing.

Upcoming Tassel Ridge Events

[Robert Duncan® Cuvée 415 Release](#)
Thursday, Friday, Saturday, & Sunday—January 14,

Events

Retail Locations

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Local Wine Tastings:

[Click here for more details](#)

15, 16, & 17—Robert Duncan® Cuvée 415 Release 9:00 a.m.–6:00 p.m.—Thursday–Friday; 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday The new Tassel Ridge Robert Duncan® Cuvée 415 will be on sale beginning Thursday, January 14, at the Winery. A dry red with floral notes and bracing acidity, it has a long, evolving, [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, January 14—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plates Menu: Chef Frank's Salsa and Chips (\$5); Chicken or Cheese Quesadillas served with Salsa, [...]

Wine & Pasta Night

Friday, January 15—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caesar Salad with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Tortellini with Spicy Marinara or Spaghetti and Chef Frank's Meatballs paired with Tassel [...]

Wine & Wood Fired Oven Pizza Day

Saturday, January 16—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 Chicken, Spinach, Artichoke Heart, and Black Olive [...]

Wine & Wood Fired Oven Pizza Night

Saturday, January 16—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 p.m. Begin with an Italian Salad made with Romaine, Tomatoes, Black Olives, Garbanzo Beans, 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, [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, January 21—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plates Menu: Chef Frank's Salsa and Chips (\$5); Fresh Vegetable Spring Rolls with Peanut Sauce [...]

A Perfect Valentine Gift—Sweethearts Rosé

Friday, Saturday, & Sunday, January 22, 23, & 24—A Perfect Valentine Gift—Sweethearts Rosé 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 Sweethearts

Our Hours:

In December 2015 and January 2016, we are open seven days a week. Come to the Winery for tours, tasting, and wine and gift shop sales. **We will be closed January 1, 2016.**

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.

Rosé will be released just in time for Valentine's Day. A sweet rosé in a heart-shaped 500 ml bottle, priced at \$20, is a perfect gift for Valentine's Day or any [...]

Wine & Wood Fired Oven Pizza Night

Friday, January 22—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 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 [...]

Saturday Wine & Small Plates at Tassel Ridge

Saturday, January 23—Saturday Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Looking for something different to do on a cold January Saturday? Enjoy a glass of Tassel Ridge wine with your favorites from today's Small Plates Menu: Tomato-Basil Bisque (\$5/\$3); Finalé Iowa Red Braised Short Ribs (\$10); Iowa Grilled Cheese [...]

Wine & Valentine Art at Tassel Ridge Winery

Thursday, January 28—Wine & Valentine Art at Tassel Ridge Winery 6:00–9:00 p.m. Paint your very own Valentine Masterpiece in acrylics under the guidance of award-winning Iowa artist Gin Lammert. Make it a date night with your Valentine or surprise him or her with your creation on Valentine's Day. Canvas, paint, and one glass of Tassel [...]

Daily Events

Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Dec 29, 2015 07:27 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)! \$10 per person, plus tax—Harvest Club Member & 1 Guest: \$5 per person, plus tax.

[read more](#)



Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery

Dec 29, 2015 07:26 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 Finalé Bonbons Have Returned](#)

Dec 29, 2015 08:52 am | Tassel Ridge Winery

The popular Tassel Ridge Finalé Bonbons are back. They are packaged in sleeves of four bonbons and in boxes of 15 bonbons. The dark chocolate bonbon is filled with a Finalé Raspberry cream and the light chocolate bonbon is filled with a Finalé Blackberry cream. Our bonbons are made by Chocolaterie Stam with Tassel Ridge [...]

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KIOA Recipe of the Week

[Tassel Ridge Iowa In the Dark Marinara Sauce with Chef Frank's Meatballs](#)

Dec 29, 2015 08:56 am | Tassel Ridge Winery



Ingredients: 2 Tbsp olive oil ½ large yellow onion, diced 2 Tbsp garlic, minced 7 fresh basil leaves 1 Tbsp fennel seed 1 Tbsp black pepper ½ cup Tassel Ridge Iowa In the Dark 2 28-oz cans crushed tomatoes 3¾ cups tomato juice Chef Frank's Meatballs (see recipe below)
Directions: Heat oil in large stock [...]

[read more](#)



Last Call

[Sweet & Snazzy!™ and 2013 Steuben are About to Run Out](#)

Dec 29, 2015 08:57 am | Tassel Ridge Winery

Sweet & Snazzy!™ We have a two week supply.
2013 Iowa Steuben We have a five week supply.

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Featured Wines

[Oskeyfizzante® Fizzy Wines are Perfect for Holiday Celebrations](#)

Dec 29, 2015 08:59 am | Tassel Ridge Winery

Oskeyfizzante® fizzy wines are great for toasts, aperitifs, and for accompanying meals during the holidays. There are now four different Oskeyfizzante wines: Oskeyfizzante® Iowa White is a fruity, semi-sweet, fizzy wine with grapefruit, kiwi, and stone fruit on the nose with kiwi, peach, and citrus on the palate. This wine is made entirely from Edelweiss [...]

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Action in the Cellar

[Cellar Team Removed 2014 Wine from Barrels; Readies Barrels for 2015 Wine](#)

Dec 29, 2015 09:12 am | Tassel Ridge Winery

At this time of year, the cellar team does what they call “barrel work.” This year that included moving the 2014 Iowa Marquette from the 200-gallon French oak barrels in which it had aged since late in 2014 and replacing it with the 2015 Iowa Marquette which was moved from the stainless tank in which [...]

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Wine Ambassadors

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

Dec 28, 2015 08:50 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 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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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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