

Subject: Come Try 2015 Iowa Brianna This Weekend!

Date: Thursday, January 7, 2016 at 4:05:32 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

2015 Iowa Brianna Release

Thursday, Friday, Saturday & Sunday—January 7, 8, 9, & 10—2015 Iowa Brianna Release The 2015 Iowa Brianna was bottled a few weeks ago and after some time in the bottle, it is sensational! We think that it is our best Brianna yet! It is a sweet white wine that offers apricot, peach, and kiwi on the nose [...]

Robert Duncan® Cuvée 415 Release

Thursday, Friday, Saturday, & Sunday—January 14, 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

Events

Retail Locations

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Local Wine Tastings:

[Click here](#) for more details

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 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 romantic [...]

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

Our Hours:

In January 2016, we are open seven days a week. 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.

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 [...]

Daily Events

Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Jan 06, 2016 07:27 am | Tassel Ridge Winery



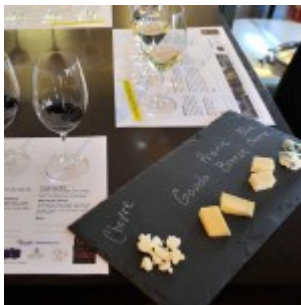
Experience how Wine & Chocolate complement one another at Tassel Ridge Winery. Tassel Ridge Winery has paired four Tassel Ridge wines with four different chocolates from Chocolaterie Stam. Taste all four and find your favorite(s)! \$10 per person, plus tax—Harvest Club Member & 1 Guest: \$5 per person, plus tax.

[read more](#)



Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery

Jan 06, 2016 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 [...]

[read more](#)

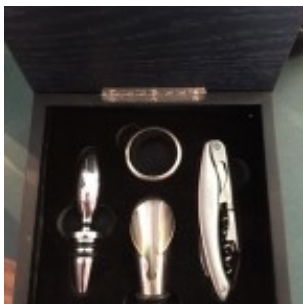


Gift Shop

[Four Piece Wine Tool Set is a Must for Any Wine](#)

Lover

Jan 06, 2016 03:08 pm | Tassel Ridge Winery



The four piece wine tool set is perfect for anyone who likes to indulge in the total wine experience. It includes a fine corkscrew, a pouring spout, drip ring, and a wine bottle stopper. It is all set in a fine wood case. The wine tool set makes a nice gift for someone else or [...]

[read more](#)



Tassel Ridge Finalé Bonbons Have Returned

Jan 06, 2016 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 [...]

[read more](#)



KIOA Recipe of the Week

Tassel Ridge Southern Buttermilk Chicken

Jan 06, 2016 02:15 pm | Tassel Ridge Winery

Ingredients: 4 boneless, skinless chicken breasts 1 quart buttermilk 3 cups flour 1½ Tbsp salt 2 Tbsp black pepper 2 tsp paprika ½ cup shortening
Directions: Place chicken in large bowl and cover with buttermilk. Refrigerate overnight but not longer than 24 hours. Combine flour, salt, pepper, and paprika in another large bowl. Preheat oven [...]

[read more](#)



Last Call

Sweet & Snazzy!™, 2013 Steuben, and Rockets Glare Rosé® are About to Run Out

Jan 06, 2016 08:57 am | Tassel Ridge Winery

Sweet & Snazzy!™ We have a one week supply.
2013 Iowa Steuben We have a three week supply.
Rockets Glare Rosé® We have a four week supply.

[read more](#)



Featured Wines

[Iowa In the Dark is the Perfect Complement to Winter Meat Dishes](#)

Jan 06, 2016 02:21 pm | Tassel Ridge Winery

Iowa In the Dark is a dry, light red wine that offers hints of strawberry and toasty oak on the nose and palate followed by caramel on the finish. It is a blend of Marquette, St. Croix, and Frontenac grapes grown in our Mahaska County, Iowa vineyards. Iowa In the Dark is a nice food pairing wine. [...]

[read more](#)



Action in the Cellar

[Cellar Team Starts Out 2016 by Bottling Star Spangled White®](#)

Jan 06, 2016 02:22 pm | Tassel Ridge Winery

The first wine to be bottled in 2016 will be Star Spangled White®. This is such a big bottling run that it takes two full days to complete. By the way, Jonita, our Cellar Specialist, welcomed 2016 by sharing some Oskyfizzante® Pink and appetizers with friends. Oskyfizzante® Pink is also a great wine to pair with [...]

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Wine Ambassadors

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

Jan 06, 2016 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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Our mailing address is:

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