

**Subject:** National Drink Wine Day is This Thursday  
**Date:** Tuesday, February 16, 2016 at 4:06:02 PM Central Standard Time  
**From:** Tassel Ridge Winery (sent by Tassel Ridge Winery  
<info=tasselridge.com@mail226.atl21.rsgsv.net>)  
**To:** Recipient

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Updates from

## Tassel Ridge® Winery

### National Drink Wine Day

[February 18 is National Drink Wine Day](#)  
Feb 16, 2016 08:11 am | Tassel Ridge Winery

Celebrate wine and combat cabin fever at the same time by joining us at Tassel Ridge for wine and small plates.

[read more](#)



### Upcoming Tassel Ridge Events

#### [Thursday Night Wine & Small Plates at Tassel Ridge](#)

Thursday, February 18—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 [...]

#### [Away From Winery—Des Moines Metro Opera Wine & Food Showcase](#)

Friday, February 19—Des Moines Metro Opera Wine

Events

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Local Wine Tastings:

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& Food Showcase 4:30 p.m.—VIP Ticket Holder Admission; 5:30 p.m.—The Grand Tasting Location: Des Moines Marriott Downtown Tickets: VIP—\$100; Grand Tasting—\$50 Tassel Ridge Winery will be pouring samples of several Tassel Ridge wines at this event. Other Iowa wineries and microbreweries along with wine and beer distributors will [...]

### Wine & Burger Night

Friday, February 19—Wine & Burger Night Burgers served until 7:00 p.m. It's off to Italy! Tonight's burger is a Turkey Florentine Burger made with Onions, Spinach, and Parmesan Cheese topped with Tomato, Fresh Spinach, and Swiss Cheese served on a Whole Wheat Bun with a side of Orzo Salad and a glass of your favorite [...]

### Wine & Chocolate Pairing

Saturday & Sunday, February 20 & 21—Wine & Chocolate Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Celebrate Valentine's Month with a Wine & Chocolate Pairing 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 [...]

### Wine & Wood Fired Oven Pizza Day

Saturday, February 20—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. 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; an Arugula, Prosciutto, [...]

### Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, February 25—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, February 26—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caprese Chopped Salad with Romaine, Tomatoes, Mozzarella, and Fresh Basil paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Pasta Puttanesca with Penne paired with Tassel Ridge Pizzeria & Pasta Too!® or [...]

### Wine & Chocolate Pairing

Saturday & Sunday, February 27 & 28—Wine & Chocolate Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Celebrate Valentine's Month with a Wine & Chocolate Pairing at Tassel

### **Our Hours:**

In February 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.

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 [...]

#### Wine & Wood Fired Oven Pizza Day

Saturday, February 27—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, February 27—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 p.m. Begin with a Mediterranean Salad made with Romaine, Tomatoes, Garbanzo Beans, Kalamata Olives, Mozzarella, Basil, Olive Oil, and Lemon Juice. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Margherita Pizza made with [...]

### Daily Events

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

Feb 16, 2016 08:12 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](#)



### Wine Awards

#### Come to Tassel Ridge Winery and Taste Wines that Won Awards in 2015

Feb 16, 2016 08:20 am | Tassel Ridge Winery

Fight cabin fever by coming to Tassel Ridge Winery and tasting the wines that won medals in 2015 competitions. Here is the list of medal winners to whet your appetite: Candleglow® White—BEST OF CATEGORY International Cold Climate 2013 Iowa La

Crescent—GOLD Finger Lakes International Wine  
2013 Iowa La Crescent—GOLD Mid-American Wine  
Competition 2013 Iowa Steuben\*—GOLD Rosé [...]

[read more](#)



## KIOA Recipe of the Week

### Tassel Ridge® Vegetable Spring Rolls with Peanut Sauce

Feb 16, 2016 08:43 am | Tassel Ridge Winery



Ingredients: 12 spring roll rice paper wrappers ½ head red cabbage, cored and shredded 2 large carrots, julienned 1 English cucumber, julienned to the seeds 2 pkg rice noodles, cooked according to package directions and cooled 36 leaves of fresh mint or fresh cilantro (your choice) ⅓ cup creamy peanut butter 1½ Tbsp hoisin sauce [...]

[read more](#)



## Gift Shop Idea of the Week

### Ward off the Cold with Stonewall Kitchen Hot Chocolate and Chocolate Granfinalé

Feb 16, 2016 08:28 am | Tassel Ridge Winery

Ward off the cold with Stonewall Kitchen Hot Chocolate & Marshmallows for only \$10. Add an ounce of one of our Finale's to make it an adult version.

[read more](#)



## Featured Wines

### Iowa Prairie Snow® is a Sweet, Iced Wine that is Perfect as an After-Dinner Treat

Feb 16, 2016 08:47 am | Tassel Ridge Winery



Iowa Prairie Snow® is a sweet, iced wine. Dark amber in color, it has notes of apple, pear, and nectarine on the nose and honey, apple, pear, and peach on the palate. Made from grapes picked at the peak of perfection and frozen after harvest, Iowa Prairie Snow® is best sipped as dessert or with apple or [...]

[read more](#)  
  

### [2015 Iowa Nouveau is Still Available at the Winery](#) Feb 16, 2016 08:44 am | Tassel Ridge Winery

We still have some 2015 Iowa Nouveau available for sale at the Winery. This is a very fruit forward simple dry red wine that is versatile with food or by itself. I like to pair it with my spicy vegetable soup or with burgers. 2015 Iowa Nouveau is made entirely from grapes grown in Iowa. [...]

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### **Action in the Cellar**

#### [The Cellar Team Worked on Several Very Popular Wines](#) Feb 16, 2016 08:49 am | Tassel Ridge Winery

Our cellar team started fermentation on several batches of Concord that we will use in making Red, White, & Blue®. Last week they bottled Iowa Candleglow® Red. This wine is very fruity and it offers a wide range of different flavors on the palate with a great finish. Over the weekend, we carbonated Oskyfizzante® Red [...]

[read more](#)  
  

### **Wine Ambassadors**

#### [Tassel Ridge is Looking for Ambassadors to Conduct Wine Tastings in Our Retailers](#) Feb 16, 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 [...]

[read more](#)  
  

**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](mailto:info@tasselridge.com) to sign up a friend for our weekly e-newsletter.

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**Our mailing address is:**

Tassel Ridge Winery  
1681 220th Street  
Leighton, IA 50143

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