

Subject: Wine, Fun & St. Patrick's Day Art!

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From: Tassel Ridge Winery (sent by Tassel Ridge Winery
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[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 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

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 [...]



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

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 [...]



KIOA Recipe of the Week

Tassel Ridge® Dreaming of Summer Colada

Ingredients: 3 oz coconut water 2 oz coconut milk 2 dashes lemon juice 10 mint leaves 6 oz Tassel Ridge Oskyfizzante® Iowa White
 Directions: Combine coconut water, coconut milk, and lemon juice in a shaker. Squeeze mint leaves to release oils. Add to shaker. Fill shaker with ice. Shake vigorously, about 6 seconds. Pour into [...]

Gift Shop

Protect Opened Wine with Auto Wine Preserver

Help preserve opened bottles of the wine with the Auto Wine Preserver. It automatically removes air from the bottle and then tells you on its LCD screen the temperature and how many days the wine has been opened. The Auto Wine Preserver is a useful device for the wine lover, and it makes a nice [...]



Featured Wines

Candleglow® Red is a Sweet, Red Blend Bursting with Silky Cherry and Rich Plum Aromas

Candleglow® Red is a sweet red blend bursting with silky cherry and rich plum aromas. Made from Maréchale Foch and St. Croix grapes, Candleglow® Red pairs well with soft cheeses, grilled meats, and spicy Asian dishes. Served at room temperature with food or slightly chilled as an aperitif. Candleglow® Red is priced at \$14.00 per bottle, [...]



2015 Iowa Nouveau is Still Available at the Winery

We still have some 2015 Iowa Nouveau available for purchase 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. 2015 [...]

Wine Ambassadors

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

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 [...]



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 9:00a.m.–6:00 p.m.

Saturday 10:00a.m.–6:00 p.m.

Sunday 12:00–6:00 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.



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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