

**Subject:** Friday is Wine & Fondue Night

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## Upcoming Tassel Ridge® Events

### [SOLD OUT Wine & St. Patrick's Day Art at Tassel Ridge Winery](#)

Thursday, March 3—Wine & St. Patrick's Day Art at Tassel Ridge Winery

### [Wine & Fondue](#)

Friday, March 4—Wine & Fondue 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Warm up at Tassel Ridge Winery while enjoying a three-course Wine & Fondue Dinner for two! Begin with a California Salad made with Romaine, Tomatoes, Garbanzo Beans, Avocados, Artichoke Hearts, Black Olives, Cucumbers, Celery, and Italian Dressing paired with Tassel Ridge La Crescent. Then [...]

### [Wine & Frisian Farms Cheese Pairing](#)

Saturday & Sunday, March 5 & 6—Wine & Frisian Farms Cheese Pairing 10:00 a.m.—6:00 p.m.—Saturday; 12:00—6:00 p.m.—Sunday Shamrocks and leprechauns are a traditional pairing in March, but at Tassel Ridge Winery you'll find that a Wine & Cheese Pairing is much tastier! We've paired four Tassel Ridge wines with four different Iowa cheeses from Frisian [...]

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

Saturday, March 5—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, March 10—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); Curried Chicken and Naan (\$8); Fresh Baked [...]

#### Wine & Wood Fired Oven Pizza Night

Friday, March 11—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Caprese Chopped Salad with Romaine, Tomatoes, Mozzarella, and Fresh Basil. 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 [...]

#### Wine & Frisian Farms Cheese Pairing

Saturday & Sunday, March 12 & 13—Wine & Frisian Farms Cheese Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Shamrocks and leprechauns are a traditional pairing in March, but at Tassel Ridge Winery you'll find that a Wine & Cheese Pairing is much tastier! We've paired four Tassel Ridge wines with four different Iowa cheeses from Frisian Farms [...]

#### Red Wine Lovers' Tasting and Wine Dinner

Saturday, March 12—Red Wine Lovers' Tasting and Wine Dinner 6:00 p.m.—Wine Tasting in the Cellar; 6:30 p.m.—Dinner Seating Join us for a very special dinner evening beginning with a visit to the Tassel Ridge Winery cellar where Winery owner, Bob Wersen, will take tastes of wines directly from the barrels. He will discuss how the wines [...]

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

Thursday, March 17—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Prefer wine to green beer? Grab your friends or your date and celebrate St. Patrick's Evening at Tassel Ridge Winery! Enjoy a glass of Tassel Ridge wine (sorry, no green wine) with your favorites from the evening's Special [...]

#### Wine & Pasta Night

Friday, March 18—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Begin with an Italian Salad made with Romaine, Tomatoes, Black Olives, Garbanzo Beans, Banana Peppers, and Italian Dressing paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Shrimp Scampi with Angel Hair Pasta paired with Candleglow® [...]



### **KIOA Recipe of the Week**

#### Tassel Ridge® Pan Seared Chicken Breast with Garlic Balsamic Pan Sauce

Ingredients: 3 Tbsp oil 1 cup, plus 1 Tbsp flour 2 tsp salt  
1 tsp black pepper 4 boneless skinless chicken breasts  
9 garlic gloves, smashed ½ cup balsamic vinegar 1 sprig  
rosemary 1 sprig thyme 1½ cups chicken broth 2 Tbsp  
water 1 Tbsp butter Directions: Preheat oven to 350°F.  
Heat oil in large [...]

## Gift Shop

### Store Your Wine Glasses in a Convenient Place

Hang and dry your wine glasses easily with this under cabinet stemware rack! This three track wine glass rack installs with 4 screws. It will keep your stemware handy, as well as provide a convenient place for drying! Priced at \$22.00.



## Featured Wines

### 2014 Iowa Marquette Rosé Offers Strawberry, Raspberry, and Cherry Notes on the Palate

Iowa Marquette Rosé is a dry, full-bodied rosé with bright cherry, strawberry, citrus, and peach on the nose and strawberry, raspberry, and cherry on the palate. Made from Marquette grapes grown in our Mahaska County, Iowa, vineyards, this versatile rosé will pair with a large range of your favorite foods. Serve slightly chilled. Iowa Marquette [...]



### 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 [...]

## Last Call

### Several Popular Wines About to Run Out

2013 Iowa La Crescent—Remaining Cases 24 (about a 4-week supply) 2015 Iowa Brianna—Remaining Cases 13 (about a 3-week supply) 2008 Reserve Merlot—Remaining Cases 9 (about a 1-week supply) 2009 Iowa Marquette—Remaining Cases 2 (about a 1-week supply) The 2013 Iowa La Crescent will be replaced by the 2013 American La Crescent. The 2015 Iowa Brianna will finish off [...]



### Fermenting, Carbonation, Fining, Filtration, and Bottling: Wine Making Continues

We received more Concord and Catawba juice last week and started fermentations. The cellar crew transferred Cranberry Wine to the carbonation tank to begin the process of

preparing the wine for carbonation. This will become this year's batch of Oskyfizzante® Cranberry. The cellar staff is fining the 2014 Iowa Marquette and also the Iowa Cuvée [...]



## 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 March 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](mailto: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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Leighton, IA 50143

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