

Subject: Grab Your Friends or Make It a Date Night!

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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, March 24—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 & Wood Fired Oven Pizza Night](#)

Friday, March 25—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 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, [...]

[Wine & Frisian Farms Cheese Pairing](#)

Saturday & Sunday, March 26 & 27—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 [...]

Wine & Burger Night

Saturday, March 26—Wine & Burger Night Burgers served until 7:30 p.m. It's off to the Tassel Ridge Winery Steakhouse! Tonight's burger is a Steakhouse Burger made with Horseradish, Parmesan Cheese, and Garlic topped with Swiss Cheese, Onions, Lettuce, and Tomato served on a Toasted Bun with a side of House Potato Wedges and a glass [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, March 31—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 [...]

Celebrate Spring Wine Dinner

Friday, April 1—Celebrate Spring Wine Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Celebrate spring at Tassel Ridge Winery. Enjoy a three-course dinner beginning with a Spinach and Arugula Salad with Strawberries, Blue Cheese, Almonds, and Balsamic Vinaigrette paired with Tassel Ridge La Crescent, followed by Lamb Rib Chops with Mint Sauce, Wild Rice Pilaf, and [...]

Wine & Wood Fired Oven Pizza Day

Saturday, April 2—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, [...]



KIOA Recipe of the Week

Tassel Ridge® Oskyfizzante® Iowa White Delight

Ingredients: 2½ oz pineapple juice ½ oz lemon juice 1 oz simple syrup 12 fresh mint leaves 6 oz Tassel Ridge Oskyfizzante® Iowa White ice Directions: Fill shaker with ice. Add pineapple juice, lemon juice, simple syrup, and 10 mint leaves. Shake about 5 seconds. Pour into two glasses, dividing evenly. Top each with 3 [...]

Gift Shop Idea of the Week

Enhance Your Pleasure When Drinking a Big Red Wine with an 18-oz Wine Glass

The Big Red Wine Glass is an 18-oz glass that allows a wine its full expression. Luminous clarity of the glass enables the wine's color and beauty to shine through. It has an attractive shape that will enhance any table. Make drinking big red wines a special occasion in your home! The Big Red Wine [...]





Featured Wines

[Iowa Frontenac Rosé Offers Plum Notes in a Light and Fruity Wine](#)

Iowa Frontenac Rosé is a light, fruity, semi-sweet wine with plum, cherry, raspberry, and white pepper on the nose and cherry and raspberry on the palate. This wine is made entirely from Frontenac grapes grown in our Mahaska County, Iowa, vineyards. Pair with mild-flavored chicken, pork, and fish dishes or enjoy as an aperitif. Serve [...]



[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

[Two Popular Wines About to Run Out](#)

2015 Iowa Brianna—about a 2 week supply
2009 Iowa Marquette—about a 2 week supply
The 2015 Iowa Brianna will finish off all of our Brianna until the next harvest. The 2009 Iowa Marquette will be replaced by the 2013 Iowa Marquette when it is released in April. In the meantime, we also have the 2010 [...]



[Pruning is in Full Swing at Tassel Ridge Winery](#)

Although we remain wary of unseasonably warm weather, we are forging ahead with pruning varieties that usually bud late. We've started with Edelweiss and will finish Edelweiss by mid-week. We long pruned our Edelweiss with our V-Mech mechanical pruning system (click here for brief video) and will remove long canes by hand, leaving our Edelweiss [...]



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 to sign up a friend for our weekly e-newsletter.



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Our mailing address is:

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