

Subject: We've Got a Fun 4th of July Weekend Planned!

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From: Tassel Ridge Winery (sent by Tassel Ridge Winery
<info=tasselridge.com@mail90.atl11.rsgsv.net>)

To: Deb Hamilton

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Upcoming Tassel Ridge® Events

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

Thursday, June 30—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:30 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 Quesadilla served with Salsa, [...]

[Still Time to Sign Up for Wine & 4th of July Art at Tassel Ridge](#)

Thursday, June 30—Wine & 4th of July Art at Tassel Ridge 6:00–9:00 p.m. Paint your very own 4th of July Masterpiece in acrylics under the guidance of award-winning Iowa artist Gin Lammert. Gather a group of friends or make it a date night and have some fun creating some Patriotic Art for the 4th of [...]

[Leighton Independence Day Celebration](#)

Friday, July 1—Leighton Independence Day Celebration Yes, the date is correct. In order to avoid conflicts with other larger Independence Day celebrations, Leighton celebrates a few days earlier. And, what a celebration! If you are interested in participating in a typical American small town Fourth of July Celebration, you can't do better than attending Leighton's event [...]

[Wine, Pizza, & Leighton Fireworks!](#)

Friday, July 1—Wine, Pizza, & Leighton Fireworks! Pizza served until 9:00 p.m. Start your 4th of July Weekend at Tassel Ridge Winery! Enjoy an 11-inch individual Wood Fired Oven Pizza at Tassel Ridge Winery for \$12. Choose a Margherita Pizza made with Tomato Sauce, Fresh Mozzarella, and Fresh Basil; a Pepperoni, Black Olive, and Shredded [...]

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

Saturday, July 2—Wine & Wood Fired Oven Pizza Day Pizza served until 7:30 p.m. Take a break from your 4th of July Weekend festivities and enjoy an 11-inch individual Wood Fired Oven Pizza at Tassel Ridge Winery for \$12. Choose a Margherita Pizza made with Tomato Sauce, Fresh Mozzarella, and Fresh Basil; a Pepperoni, Black [...]

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

Monday, July 4—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your 4th of July festivities and enjoy an 11-inch individual Wood Fired Oven Pizza at Tassel Ridge Winery for \$12. Choose a Margherita Pizza made with Tomato Sauce, Fresh Mozzarella, and Fresh Basil; a Pepperoni, Black Olive, [...]

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

Thursday, July 7—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:30 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 Quesadilla served with Salsa, [...]

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

Friday, July 8 (National Chocolate with Almonds Day) Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Caesar Salad with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing. Then, Chef Frank and his team will prepare an 11-inch individual pizza just for you. Choose a Margherita Pizza made with Tomato [...]

[Wine & Burger Night](#)

Saturday, July 9 (National Sugar Cookie Day) Wine & Burger Night Burgers served until 7:30 p.m. It's off to Italy! Tonight's burger is a Caprese-Stuffed Burger with Tomato, Mozzarella, and Basil served on an Italian Bun with an Italian Orzo Salad and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge Zinfull [...])

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

Thursday, July 14 (National Macaroni Day) Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:30 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 [...]



Recipe of the Week

Tassel Ridge® Grilled Thai Chicken with Jicama, Carrot, and Radish Slaw

Ingredients: 4 boneless, skinless chicken breasts ½ cup cilantro leaves 3 cloves garlic, thinly sliced 2 Tbsp hoisin sauce ¼ cup lime juice ½ inch piece fresh ginger, sliced 1 shallot, sliced 2 Tbsp canola oil 2 Tbsp soy sauce 1 Tbsp honey 2 Tbsp coconut milk 2 cups shredded cabbage ¾ cup julienned carrots [...]

Gift Shop Ideas of the Week

Join Us in Celebrating the Tenth Anniversary of the Introduction of Red, White, & Blue®

The most popular Tassel Ridge wine, Red, White, & Blue®, was introduced in July 2006 to rave reviews and it has gone on to be the biggest selling wine made in Iowa. To celebrate this anniversary, we've bottled Red, White, & Blue with a special holiday label that will be available only at the Winery. [...]

Dipping Oils Are a Delicious and Simple Appetizer

A great gift for anyone who loves to host dinners or parties, Tassel Ridge Dipping Oils are full of great flavors and make a delicious (and simple!) appetizer when paired with a freshly baked baguette. For the chef in your life, these oils make great marinades and tasty pasta sauces. Available in six flavors: Tomato Basil, [...]



Featured Wines

Red, White, & Blue® is an Extremely Popular Concord-Based Red Blend

Red, White, & Blue® is a sweet red wine with flavors that will remind you of the grape juice you drank as a kid. An outstanding sipping wine, Red, White, & Blue is best served chilled. Or, make a Frosty Flag in your blender with ice, a lemon-lime soft drink, and Red, White, & Blue. [...]

Berrylicious Sangria and Sangria de Frutas are Perfect Hot Weather Beverages

Here are two recipes for sangria that are perfect when the weather is hot. Both are based on Tassel Ridge Iowa Nouveau and both are better after the flavors have blended together over night. Tassel Ridge® Berrylicious Sangria



Ingredients: 2 cups cranberry juice 1 cup orange or clementine juice 2 bottles Tassel Ridge® Iowa Nouveau [...]



From Our Vineyard

Vineyard Crew Will Start to Compile Data for Preparation of Their Harvest Estimate

Preparation of the annual harvest estimate is finally possible. This is a multi-step process that starts with a sample count of clusters on vines of each variety in each block. We make a big assumption that the grape bunches are going to be the same weight as last year. By multiplying the number of clusters [...]

Get a Close-Up Look at Several Grape Varieties Right at the Front of the Winery

We've planted one each of most of the grape varieties we grow in our vineyards right in front of the Winery. You are welcome to look them over carefully and then when the grapes are ripe, taste them for yourselves. Each vine is labeled with its name and hybrid composition. Then, come in to the [...]

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 4-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 Ambassadors [...]



Our Hours:

In July 2016, we are open seven days a week. Come to the Winery for tours, tasting, and wine and gift shop sales. **We are open on July 4.**

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:

Tassel Ridge Winery
1681 220th Street
Leighton, IA 50143

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