

Subject: Stay Cool...Let Chef Frank Do All the Work

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From: Tassel Ridge Winery (sent by Tassel Ridge Winery
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Upcoming Tassel Ridge® Events

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 [...]

Wine Dinner & Murder Mystery

Friday & Saturday, July 15 & 16—Wine Dinner & Murder Mystery 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating & Show Tassel Ridge Winery is the place to be for wine, dinner, and mystery, when Jest Murder Mystery Co. presents "A Fistful of Hollers." During the show, enjoy a three-course dinner beginning with a Mixed Greens Salad [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, July 21—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, [...]

South of the Border Wine Dinner

Friday, July 22—South of the Border Wine Dinner 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Tonight's menu is full of flavors from "South of the Border!" Begin with Chef Frank's Salsa and Chips paired with a Tassel Ridge Señorita made with Tassel Ridge Candleglow® White. Then, a Spinach, Jicama, Mango, Red Onion, and Cilantro Salad with [...]

Wine & Wood Fired Oven Pizza Day

Saturday, July 23—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your busy summer weekend 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, and [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, July 28—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); Curried Chicken Salad and Naan (\$8); Fresh [...]

Wine & Pasta al Forno

Friday, July 29 (National Lasagna Day) Wine & Pasta al Forno 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Tonight it's Pasta al Forno from our Wood Fired Oven. Start with a Caprese Salad made with Tomatoes, Fresh Mozzarella, Fresh Basil, and Balsamic paired with Tassel Ridge La Crescent. Then choose Lasagna Bolognese paired with Tassel Ridge [...]



Recipe of the Week

Tassel Ridge® Wine Smoothie

Ingredients: 4 oz frozen strawberries 4 oz frozen blueberries 4 oz frozen blackberries 4 oz frozen raspberries 2 cups Tassel Ridge Sweet Roxie Red®
 Directions: Combine strawberries, blueberries, blackberries, raspberries, and Tassel Ridge Sweet Roxie Red® in blender. Blend until smooth. Serves 4. Wine Recommendation—Sweet Roxie Red® Sweet Roxie Red® is a refreshing, sweet fruity [...]

Gift Shop Ideas of the Week

Special Tenth Anniversary Red, White, & Blue® Bottles for Sale at the Winery

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. [...]

Chocolate and Caramel Sauces Made with Tassel Ridge Wines are Dessert Luxuries

Try one of our delicious sauces made with Tassel Ridge wine. We offer In the Dark Chocolate Sauce in 5 oz (\$10.00) or 375 ml (\$17.50) bottles, and In the Dark Fudge Sauce in a 9 oz. jar (\$10.00). We also have Candlelight Caramel Sauce (\$10.00) and Iowa Marquette Raspberry Fudge Sauce in 9 oz. jars. [...]



Featured Wine

Iowa Cuvée 220 is a Dry, Light Red Wine; Perfect as an Aperitif or with Grilled Meats

Iowa Cuvée 220 is a dry, light red with cherry fading to strawberry on the palate and a pleasant, slightly drying finish with light tannins. A blend of St. Croix, Marquette, and Frontenac grapes grown in our Mahaska County, Iowa, vineyards, Iowa Cuvée 220 is a versatile food pairing wine. On a hot summer day, [...]





From Our Vineyard

[Vineyard Crew is Preparing Their Harvest Estimate](#)

We've started the preparation of the harvest estimate. 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 times [...]

[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.

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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Leighton, IA 50143

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