

**Subject:** Tired of Turkey-Let Chef Frank Cook for You This Weekend  
**Date:** Tuesday, December 1, 2015 at 2:06:37 PM Central Standard Time  
**From:** Tassel Ridge Winery (sent by Tassel Ridge Winery  
<info=tasselridge.com@mail121.suw13.rsgsv.net>)  
**To:** Recipient

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Updates from

## Tassel Ridge® Winery

### Upcoming Tassel Ridge Events

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

Thursday, December 3—Thursday Night Wine & Small Plates at Tassel Ridge Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu: Tassel Ridge Curried Chicken and Naan (\$8); House-made Iowa St. Croix Barbecue Ribs (\$9); Pork Tostadas with Black Beans, [...]

#### Wine & Wood Fired Oven Pizza Night

Friday, December 4—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with an Italian Salad with Romaine, Tomatoes, Black Olives, Red Onions, 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, Mozzarella, [...]

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

Saturday, December 5—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

Events

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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, December 10—Thursday Night Wine & Small Plates at Tassel Ridge Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plate Menu: Chef Frank's Salsa and Chips (\$5); Chicken or Cheese Quesadillas served with Salsa, Guacamole, and Pico de Gallo (\$7); [...]

### Wine & Pasta Date Night

Friday, December 11—Wine & Pasta Date Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Get away from the holiday rush and make it a Date Night at Tassel Ridge Winery! Dinner begins with a Caesar Salad made with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing paired with Tassel Ridge La Crescent. Your pasta will then be [...]

### Wine & Wood Fired Oven Pizza Day

Saturday, December 12—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your holiday shopping, 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 Mixed Greens, [...]

## Daily Events

### Bring Your Visiting Friends and Relatives to Tassel Ridge During the Holidays

Nov 30, 2015 09:20 am | Tassel Ridge Winery

Mon-Fri 9:00 a.m.-6:00 p.m.; Saturday 10:00 a.m.-6:00 p.m.; Sunday 12:00-6:00 p.m. Do you expect to have friends and relatives visiting from out of town during the holidays? Are you looking for fun things to do together during their stay in the area? What about bringing them to Tassel Ridge Winery for a tour, tasting, a [...]

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### Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Nov 30, 2015 09:18 am | Tassel Ridge Winery



Experience how Wine & Chocolate complement one another 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

### **Our Hours:**

In December 2015, we are open seven days a week **except for Christmas Day when we are closed.** Come to the Winery for tours, tasting, and wine and gift shop sales.

Monday–Friday  
9 a.m.–6 p.m.

Saturday  
10 a.m.–6 p.m.

Sunday  
12–6 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.

your favorite(s)! Price: \$10 per person, plus tax—  
Harvest Club Member & 1 Guest Price: \$5 per  
person, plus tax.

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### Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery

Nov 30, 2015 09:17 am | 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 [...]

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## Gift Shop

### Christmas Tree Bottles are Selling Briskly

Nov 30, 2015 09:36 am | Tassel Ridge Winery

Christmas Tree bottles of Cranberry Wine (frosted clear bottle) and Star Spangled White® (green bottle) are selling briskly. They are priced at \$20 each. We still have a good supply, however, if you want some to use as gifts, you will want to come in and pick them up now. Note that we cannot ship these bottles.

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### A Decanter Helps Dry Red Wine Open Up and It is a Gracious Way to Serve Any Wine

Nov 30, 2015 09:22 am | Tassel Ridge Winery

A decanter is a glass vessel with a very large base that is designed to increase the surface contact area between the wine and air. You've probably heard that we don't want air coming in contact with wine because it will spoil the wine. That is true while you are making and aging the wine [...]

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## KIOA Recipe of the Week

## Tassel Ridge Hearty Harvest Dinner

Nov 30, 2015 09:24 am | Tassel Ridge Winery

Ingredients: 2 Tbsp oil 2 lbs rump roast (or bread and butter roast), cut into chunks 4 carrots, cut into bite size pieces 5 celery stalks, cut into bite size pieces 1 onion, large diced 2 Tbsp of garlic, minced 1 bottle Tassel Ridge 2015 Iowa Nouveau 4 cups beef broth 2 bay leaves 6 [...]

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## **Last Call**

### Prelude and Brianna Have Sold Out

Nov 30, 2015 09:25 am | Tassel Ridge Winery

Prelude and Brianna have sold out at the Winery.

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## **Featured Wines**

### Tassel Ridge Cranberry Wine is a Year-Round Favorite

Nov 30, 2015 09:35 am | Tassel Ridge Winery



Tassel Ridge Cranberry Wine is one of the most popular Tassel Ridge wines year-round. It packs a tart cranberry punch with a smooth and sweet finish. Serve it as an appetizer at the beginning of the meal, make it the main wine in traditional holiday meals, or enjoy it for dessert. Most people prefer it [...]

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### Reserve In the Dark is a Big Dry Red Wine that Makes a Nice Gift for the Wine Lover

Nov 30, 2015 09:28 am | Tassel Ridge Winery



Reserve In the Dark is a big, dry red with hints of dark cherry, ripe plum, with hints of mint, sweet new leather, and camphor rounding out the edges. Extra oak barrel aging contributes developed smoky and toasty oak nuances. This wine has medium body, refreshing acidity, smooth light tannins and a pleasing medium-long finish. It [...]

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## Action in the Cellar

### Cellar Team Works to Finish Up One Wine Per Week

Nov 30, 2015 09:31 am | Tassel Ridge Winery

Thanksgiving week was a short one but lots was accomplished in the cellar. Sabrevois is our third largest red wine grape planting, and we use it to make Rockets Glare Rosé. But Sabrevois is a funny grape. It is really nice when it comes in during harvest, and then it is like a two-year-old in [...]

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## Wine Ambassadors

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

Nov 30, 2015 09:31 am | Tassel Ridge Winery



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 [...]

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#### **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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