

Subject: 10th Anniversary & Release of New Wine

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Upcoming Tassel Ridge® Events

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

Thursday, May 12—Thursday Night Wine & Small Plates at Tassel Ridge 5:30–8:00 p.m.—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 [...]

[Wine & Pasta Night](#)

Friday, May 13—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caesar Salad with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Creamy Pasta with Asparagus, Crispy Prosciutto, and Parmesan paired with Tassel Ridge Candleglow® [...]

[Celebrate Tassel Ridge Winery's 10th Anniversary](#)

Saturday & Sunday, May 14 & 15—Celebrate Tassel Ridge Winery's 10th Anniversary 10:00 a.m.-8:00 p.m.—Saturday; 12:00-6:00 p.m.—Sunday Visit Tassel

Ridge Winery and help us celebrate our 10th Anniversary and the release of our new wine Celebrate! Enjoy complimentary Winery Tours, Grapemobile Tours (weather permitting), Wine Tasting, and appetizer samples that pair with Celebrate! The first [...]

Wine & Wood Fired Oven Pizza Day

Saturday, May 14—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Enjoy an 11-inch individual Wood Fired Oven Pizza for \$12. Choose a Margherita Pizza made with Tomato Sauce, Fresh Mozzarella, and Fresh Basil; a Pepperoni, Black Olive, and Shredded Mozzarella Pizza; an Arugula, Prosciutto, Pine Nut, and Shaved Parmesan Pizza; or [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, May 19 (National Devil's Food Cake 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); Curried [...]

Real Wine Beginner's Experience #1 — Semi-Sweet to Sweet Wines

Thursday, May 19—Real Wine Beginner's Experience #1—Semi-Sweet to Sweet Wines Not an expert on wine? Want to learn more about wine? Want it to be fun and NOT intimidating? Join Assistant Tasting Room Manager, Todd, and Chef Frank and experience Tassel Ridge wines and foods that pair with them. Ask those questions you've always wanted [...]

Wine & Wood Fired Oven Pizza Night

Friday, May 20—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, [...]

Red Wine Lovers' Tasting and Wine Dinner

Saturday, May 21 (National Strawberries & Cream Day) 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 [...]

National Wine Day

Wednesday, May 25—National Wine Day Come celebrate National Wine Day at Tassel Ridge Winery. Enjoy a glass of wine (\$5-\$8) or a Wine & Cheese Pairing (\$10) or a Wine & Chocolate Pairing (\$10) in our Terrace Greenhouse! Harvest Club Discounts apply.

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, May 26 (National Blueberry Cheesecake 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); Chicken or [...]



KIOA Recipe of the Week

Tassel Ridge® Chinese Chicken Salad

Ingredients: ¼ cup soy sauce ¼ cup tahini, well stirred ¼ cup rice vinegar 1 tsp minced garlic 1 Tbsp of minced ginger 1½ tsp salt ½ tsp black pepper 1 Tbsp sesame oil ½ cup canola oil 2 tsp black sesame seeds 5 oz shredded cabbage ¼ cup snow peas, trimmed and thinly sliced [...]

Gift Shop Ideas of the Week

The Perfect Wedding Gift: A Dozen Bottles of Tassel Ridge Wine with the Tassel Ridge Winery (Wine) Marriage Manual

Congratulations!!! You've been invited to a wedding and now have to find the perfect gift for the happy couple. Let Tassel Ridge Winery help make this an easy decision with the perfect wedding gift! The Tassel Ridge Winery Marriage Manual and case of wine is not only the answer for you but also for the [...]



Our Tulips Are in Bloom All the Time!

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Several different Tassel Ridge wines now have new "tulip" labels in honor of Pella's Tulip Time. These bottles are great collector's items, and they also make nice gifts. Each wine features a different tulip. Come on out to Tassel Ridge Winery and check out our Tulip Garden!

Featured Wines

Rosé Wines from Tassel Ridge Winery Complement a Wide Range of Food

Tassel Ridge Winery offers nine different rosé wines with varying degrees of sweetness ranging from fully dry to very sweet. Rosé wines are a nice compromise between red and white wines. They are particularly appropriate when paired with the lighter foods of spring including Asian stir fries, lightly seasoned grilled meats, tacos, enchiladas, ham, and [...]

Iowa Nouveau is Still Available at the Winery

We still have some 2015 Iowa Nouveau available for sale 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. Iowa Nouveau is made entirely from grapes grown in Iowa. Because [...]





Last Call

Three Great Wines About to Run Out

2009 Frontenac Rosé—7 cases remain Reserve Merlot—3 cases remain Reserve In the Dark—1 case remains The 2009 will be the last Frontenac Rosé we will make at Tassel Ridge Winery. We will use our Frontenac to make other wines in the future. The Reserve Merlot was aged in oak barrels for many months and it [...]

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 May 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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