

Subject: Hurry - We Still Have A Few Seats Left For Our Wine Dinner & Murder Mystery

Date: Tuesday, October 13, 2015 at 4:05:24 PM Central Daylight Time

From: Tassel Ridge Winery (sent by Tassel Ridge Winery
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To: Recipient

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Updates from

Tassel Ridge Winery®

Upcoming Tassel Ridge Events

Oskeyfizzante® Cranberry Release

Wednesday, Thursday, Friday, Saturday, & Sunday—
October 14, 15, 16, 17, & 18—Oskeyfizzante®
Cranberry Release 9:00 a.m. –6:00 p.m. —
Wednesday–Friday 10:00 a.m. –6:00 p.m. —Saturday
12:00–6:00 p.m. —Sunday Tassel Ridge
Oskeyfizzante® Cranberry will be on sale beginning
Wednesday, October 14, at the Winery. A seasonal,
fizzy wine, it packs a tart cranberry punch with a
smooth and sweet finish. [...]

Wine & Wood Fired Oven Pizza Night

Friday, October 16—Wine & Wood Fired Oven Pizza
Night Pizza served until 7:00 p.m. Begin with a
Caprese Salad with Tomatoes, Mozzarella, Fresh
Basil, and Balsamic Vinaigrette. 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, and Fresh Basil; a [...]

Red Wine Lovers' Tasting and Wine Dinner

Saturday, October 17—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

Events

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Local Wine Tastings:

[Click here](#) for more
details

Ridge Winery cellar where Winery owner, Bob 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, October 22—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 Dinner & Murder Mystery

Friday & Saturday, October 23 & 24—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 "The Haunted Hunter!" During the show, enjoy a three-course dinner beginning with a Spinach Salad with Dried [...]

Thursday Night Wine & Small Plates at Tassel Ridge

Thursday, October 29—Thursday Night Wine & Small Plates at Tassel Ridge 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, Pepper Jack Cheese, Guacamole, Pico de Gallo, and Chipotle [...]

Wine & Pasta Night

Friday, October 30—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caprese Chopped Salad made with Romaine, Tomatoes, Mozzarella, Fresh Basil, and Balsamic Vinaigrette paired with Tassel Ridge 2013 Iowa La Crescent. Chef Frank will then prepare your pasta to order. Choose Mediterranean Penne with Spinach, Artichoke Hearts, Tomatoes, Black [...]

Wine & Wood Fired Oven Pizza Day

Saturday, October 31—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your Halloween activities, 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, [...]

Daily Events

Experience Wine and Chocolate Pairing Daily at Tassel Ridge Winery

Oct 13, 2015 06:42 am | Tassel Ridge Winery



Experience how Wine & Chocolate complement one another at Tassel Ridge

Our Hours:

In October 2015, we are open seven days a week. 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.



Winery. Tassel Ridge Winery has paired four Tassel Ridge wines with four different chocolates from Chocolaterie Stam. Taste all four and find

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](#)

Oct 13, 2015 06:41 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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Featured Wine

[Oskeyfizzante® Cranberry Captures the Essence of Cranberry with Some Fizz for Good Measure](#)

Oct 13, 2015 06:44 am | Tassel Ridge Winery



Tassel Ridge Oskeyfizzante® Cranberry is a fizzy wine that packs a tart cranberry punch with a smooth and sweet finish. Serve it as an aperitif before a holiday meal, as the main wine, or as dessert.

Oskeyfizzante® Cranberry is best served chilled. Consider using this wine for holiday celebrations and toasts! Tassel Ridge Oskeyfizzante®

Cranberry [...]

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From Our Vineyard

[Vineyard Maintenance Occupies Vineyard Crew in the Fall](#)

Oct 13, 2015 06:46 am | Tassel Ridge Winery

In addition to being a place where we grow grapes, our vineyards also attract a range of trees like cottonwoods and mulberries. We don't want these and other "foreign" trees and plants in the vineyard because they compete with the grapes for water and nutrients in dry years. Furthermore, when they get big enough, they [...]

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Action in the Cellar

Cellar Crew Finishes Fermentation and Shifts to Fining

Oct 13, 2015 07:08 am | Tassel Ridge Winery

For the past 3–4 weeks, the Cellar Crew has focused on fermentations. They are all finished now. All of our fermentations went well with no funky smells or tastes. Now, we've moved to the creative, sensory work of tasting and experimenting. The next step with each wine is fining, and here is where the experimenting [...]

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Wine Ambassadors

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

Oct 13, 2015 07:10 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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parking lot. [view maps](#)

Our Location:

Tassel Ridge Winery is easy to find. It is just south of State Highway 163 on 220th Street in rural Leighton.

From Des Moines and Pella, drive southeast on Highway 163 and turn right at 220th Street. From Ottumwa and Oskaloosa, drive northwest on 163 to 220th Street and turn left toward Leighton. Drive west on 220th about 0.7 miles from the Highway and right into the Tassel Ridge Winery

—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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Leighton, IA 50143

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