Subject: The Perfect Valentine's Gift
Date: Tuesday, February 9, 2016 at 4:05:43 PM Central Standard Time
From: Tassel Ridge Winery (sent by Tassel Ridge Winery <info=tasselridge.com@mail77.atl91.mcsv.net>)
To: Recipient

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Updates from

Tassel Ridge® Winery

Sweethearts Rosé is a Perfect Valentine's Gift

Sweethearts Rosé is a Perfect Valentine's Gift
Feb 08, 2016 09:08 am | Tassel Ridge Winery

Are you looking for the perfect last minute Valentine's gift? Tassel Ridge Sweethearts Rosé is a sweet rosé in a heart-shaped 500 ml bottle. It is a great way to express your Valentine's sentiments. We still have a small quantity of these bottles left.

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KIOA Recipe of the Week

Tassel Ridge® Chocolate Covered Cherry Wine-Tini
Feb 08, 2016 09:35 am | Tassel Ridge Winery

Ingredients: 4 maraschino cherries 1 oz dark chocolate, melted 2 4-inch skewers 1 oz Tassel Ridge Chocolate Granfinalé™ ½ oz (1 Tbsp) orange juice 4

Events

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oz cranberry juice ice 6 oz Tassel Ridge Candleglow® Red Directions: Dip cherries into chocolate. Cool. Place two cherries about half way up on each skewer. Set aside. Place Tassel […]

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Upcoming Tassel Ridge Events

Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, February 11—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 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 Quesadillas served with Salsa, […]

Valentine's Wine Dinner
Friday & Saturday, February 12 & 13—Valentine's Wine Dinner (Note: Saturday, February 13 is now SOLD OUT) 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Treat your Valentine to a romantic evening at Tassel Ridge Winery. Begin with Wine Tasting in our Tasting Room and then enjoy a gourmet three-course dinner. A Spinach and Arugula Salad with […]

Wine & Chocolate Pairing
Saturday & Sunday, February 13 & 14—Wine & Chocolate Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Celebrate Valentine's Month with a Wine & Chocolate Pairing 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 your favorite(s)! $10 per person, plus tax—Harvest […]

Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, February 18—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 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 Rolls with Peanut Sauce […]

Away From Winery—Des Moines Metro Opera Wine & Food Showcase
Friday, February 19—Des Moines Metro Opera Wine & Food Showcase 4:30 p.m.—VIP Ticket Holder Admission; 5:30 p.m.—The Grand Tasting Location: Des Moines Marriott Downtown Tickets: VIP—$100; Grand Tasting—$50 Tassel Ridge Winery will be pouring samples of several Tassel Ridge wines at this event. Other Iowa wineries and microbreweries along with wine and beer distributors will […]

Our Hours:
In February 2016, 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.

Wine & Burger Night
Friday, February 19—Wine & Burger Night Burgers served until 7:00 p.m. It's off to Italy! Tonight's burger is a Turkey Florentine Burger made with Onions, Spinach, and Parmesan Cheese topped with Tomato, Fresh Spinach, and Swiss Cheese served on a Whole Wheat Bun with a side of Orzo Salad and a glass of your favorite […]

Wine & Chocolate Pairing
Saturday & Sunday, February 20 & 21—Wine & Chocolate Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Celebrate Valentine's Month with a Wine & Chocolate Pairing 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 your favorite(s)! $10 per person, plus tax—Harvest […]

Wine & Wood Fired Oven Pizza Day
Saturday, February 20—Wine & Wood Fired Oven Pizza Day Pizza served until 7:00 p.m. Take a break from your busy Saturday, 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, […]

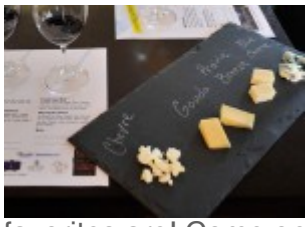
Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, February 25—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Grab your friends or make it a date night! Enjoy a glass of Tassel Ridge wine with your favorites from the evening's Small Plates Menu: Chef Frank's Salsa and Chips ($5); Chicken or Cheese Quesadillas served with Salsa, […]

Wine & Pasta Night
Friday, February 26—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Dinner begins with a Caprese Chopped Salad with Romaine, Tomatoes, Mozzarella, and Fresh Basil paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Pasta Puttanesca with Penne paired with Tassel Ridge Pizzeria & Pasta Too!® or […]

Daily Events

Wine and Cheese Pairing Experiences Daily at Tassel Ridge Winery
Feb 08, 2016 09:12 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 Idea of the Week

Surprise Your Sweetheart with Tassel Ridge Finalé Bonbons
Feb 08, 2016 09:30 am | Tassel Ridge Winery

Tassel Ridge Finalé Bonbons are covered in either dark chocolate or milk chocolate. The dark chocolate Bonbon is filled with a Raspberry Finalé cream and the milk chocolate Bonbon is filled with a Finalé Blackberry cream. Our Bonbons are made by Chocolaterie Stam with Tassel Ridge Finalé Raspberry and Finalé Blackberry. They are packaged in sleeves […]

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Featured Wines

Chocolate Granfinalé™ is a Great Valentine's Gift for the Chocolate Lover
Feb 08, 2016 09:41 am | Tassel Ridge Winery

Chocolate Granfinalé™ is a dessert wine made from grape wine and natural chocolate flavor. It has an irresistible chocolate aroma and a rich, warming finish and is a decadent evening treat. Pair it with salted, roasted nuts or just sip Chocolate Granfinalé after dessert. Packaged in a tall, thin, and elegant bottle, Chocolate Granfinalé makes […]

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2015 Iowa Nouveau is Still Available at the Winery
Feb 08, 2016 09:38 am | Tassel Ridge 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. 2015 Iowa Nouveau is made entirely from grapes grown in Iowa. […]

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Action in the Cellar

The Cellar Team Prepares Several Wines for Bottling
Feb 08, 2016 09:43 am I Tassel Ridge Winery

Last week, we bottled Sweet Roxie Red™, a fruity rosé wine with a wonderful aroma. This is one of the most popular wines at Tassel Ridge Winery. They prepared the Candleglow® Red for bottling this week. It offers distinctive plum aromas with a long finish. We blended a new sweet red wine that we will […]

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Wine Ambassadors

Tassel Ridge is Looking for Ambassadors to Conduct Wine Tastings in Our Retailers
Feb 08, 2016 09:44 am I 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 to sign up a friend for our weekly e-newsletter.

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Thank you for signing up receive our weekly newsletter from Tassel Ridge Winery. If you no longer wish to receive this newsletter, please click the "unsubscribe" link below.

Our mailing address is:
Tassel Ridge Winery
1681 220th Street
Leighton, IA 50143

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