Subject: Calling All Red Wine Lovers-This Event is for You!
Date: Wednesday, March 9, 2016 at 4:05:14 PM Central Standard Time
From: Tassel Ridge Winery (sent by Tassel Ridge Winery <info=tasselridge.com@mail91.atl91.mcsv.net>)
To: Recipient

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Events | Retail Locations | Driving Directions | Contact Us | Local Wine Tastings

Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, March 10—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); Curried Chicken and Naan ($8); Fresh Baked […]

Wine & Wood Fired Oven Pizza Night
Friday, March 11—Wine & Wood Fired Oven Pizza Night Pizza served until 7:00 p.m. Begin with a Caprese Chopped Salad with Romaine, Tomatoes, Mozzarella, and Fresh Basil. 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 […]

Wine & Frisian Farms Cheese Pairing
Saturday & Sunday, March 12 & 13—Wine & Frisian Farms Cheese Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Shamrocks and leprechauns are a traditional pairing in March, but at Tassel Ridge Winery you'll find that a Wine & Cheese Pairing is much tastier! We've paired four Tassel Ridge wines with four different Iowa cheeses from Frisian Farms […]

Red Wine Lovers' Tasting and Wine Dinner
Saturday, March 12—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 barrels. He will discuss how the wines […]

Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, March 17—Thursday Night Wine & Small Plates at Tassel Ridge Small Plates served until 7:00 p.m. Prefer wine to green beer? Grab your friends or your date and celebrate St. Patrick's Evening at Tassel Ridge Winery! Enjoy a glass of Tassel Ridge wine (sorry, no green wine) with your favorites from the evening's Special […]

Wine & Pasta Night
Friday, March 18—Wine & Pasta Night 6:00 p.m.—Wine Tasting; 6:30 p.m.—Dinner Seating Begin with an Italian Salad made with Romaine, Tomatoes, Black Olives, Garbanzo Beans, Banana Peppers, and Italian Dressing paired with Tassel Ridge La Crescent. Chef Frank will then prepare your pasta to order. Choose Shrimp Scampi with Angel Hair Pasta paired with Candleglow® […]

Wine & Frisian Farms Cheese Pairing
Saturday & Sunday, March 19 & 20—Wine & Frisian Farms Cheese Pairing 10:00 a.m.–6:00 p.m.—Saturday; 12:00–6:00 p.m.—Sunday Shamrocks and leprechauns are a traditional pairing in March, but at Tassel Ridge Winery you'll find that a Wine & Cheese Pairing is much tastier! We've paired four Tassel Ridge wines with four different Iowa cheeses from Frisian Farms […]

Wine & Wood Fired Oven Pizza Day
Saturday, March 19—Wine & Wood Fired Oven Pizza Day 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, Pine Nut, and Shaved Parmesan […]

Wine & Wood Fired Oven Pizza Night
Saturday, March 19—Wine & Wood Fired Oven Pizza Night Pizza served until 7:30 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 Sauce, Mozzarella, and Fresh Basil; a […]

Thursday Night Wine & Small Plates at Tassel Ridge
Thursday, March 24—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 Awards

Come to Tassel Ridge Winery and Taste Wines that Won Awards in 2015

Fight cabin fever by coming to Tassel Ridge Winery and tasting the wines that won medals in 2015 competitions. Here is the list of medal winners to whet your appetite: Candleglow® White—BEST OF CATEGORY International Cold Climate 2013 Iowa La Crescent—GOLD Finger Lakes International Wine 2013 Iowa La Crescent—GOLD Mid-American Wine Competition 2013 Iowa Steuben*—GOLD Rosé […]

KIOA Recipe of the Week

Tassel Ridge® Rise on the Ridge

Ingredients: 4 oz orange juice 4 oz pineapple juice 6 oz Tassel Ridge Oskyfizzante® Iowa White 1 oz grenadine ice Directions: Fill shaker with ice. Add juice. Shake about 5 seconds. Pour into two glasses, dividing evenly. Top each glass with 3 ounces of Tassel Ridge Oskyfizzante® Iowa White. Slowly pour ½ ounce grenadine over […]

Gift Shop

A Decanter Gently Aerates Dry Red Wine Before Serving

A decanter will gently aerate dry red wines helping to tame big tannins before you drink them. I always pour a fancy big dry red wine into the decanter several hours before serving but usually forget to decant lesser dry wines to my own frustration later. I'll drink about half the bottle the first night […]

Featured Wines

American Pink Catawba is a Refreshing, Semi-Sweet, Fruity Rosé

American Pink Catawba is a refreshing, semi-sweet, fruity rosé with pineapple and other tropical fruit aromas and green apple and citrus flavors on the palate. It is made entirely from Catawba grapes and is a great sipping wine. Or pair it with barbecue or picnic foods like cold meats or cold fried chicken. American Pink […]

2015 Iowa Nouveau is Still Available at the Winery

We still have some 2015 Iowa Nouveau available for purchase 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. 2015 […]

Last Call

Two Popular Wines About to Run Out

2015 Iowa Brianna—about a 2 week supply 2009 Iowa Marquette—about a 2 week supply The 2015 Iowa Brianna will finish off all of our Brianna until the next harvest. The 2009 Iowa Marquette will be replaced by the 2013 Iowa Marquette when it is released in April. In the meantime, we also have the 2010 […]

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 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 […]

Our Hours:

In March 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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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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