

J. Emerson, Inc.

FINE WINES & CHEESE

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website - www.jemersonfinewine.com / Twitter: <http://bit.ly/atAEL4> / Facebook: <http://bit.ly/br4kEz>

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm

AUGUST 2012 NEWSLETTER

August short sips: Great wines/Great bargains • HELP • NEW ARRIVALS

Tuesday August 14th - 5:30 to 7:30pm

FREE RUN Wine Merchants – Wines of the Northwest

Watch for details via e-mail & Facebook.

Thursday August 23th - 5:30 to 7:30pm



GRAPPOLI Wine Imports

Re-introducing the Tuscan wines of Montenidoli

Watch for details via e-mail & Facebook.

BEER TASTINGS ON FRIDAY, AUGUST 10th and AUGUST 24th

5:30 to 7:30 pm

Watch for details via e-mail & Facebook.

MONTHLY SPECIALS

	<u>AUGUST '12</u>	<u>USUAL</u>	<u>CASE (cs.btl. cost)</u>
*2011 Finca del Castillo Tempranillo (La Mancha, Spain)	\$ 5.49	\$ 6.95	\$60 (\$5.00)
*2011 Riebeek Chardonnay (South Africa)	\$ 6.49	\$ 7.95	\$72 (\$6.00)
*2010 La Slina Bianco (Piedmont, Italy)	\$ 8.49	\$ 9.95	\$93 (\$7.75)
*2011 Barbi "Strepaticchio" Rosso (Umbria, Italy)	\$ 9.95	\$11.95	\$111 (\$9.25)
2011 Domaine Girard VdP d'Oc Pinot Noir (Languedoc, France)	\$10.25	\$11.95	\$114 (\$9.50)
2010 Pic & Chapoutier Luberon Rouge (Provence, France)	\$11.95	\$13.95	\$132 (\$11.00)
2011 Pic & Chapoutier Luberon Blanc (Provence, France)	\$11.95	\$13.95	\$132 (\$11.00)
2011 Avinyo "Vi D'Agulla" Petillant Blanco (Penedes, Spain)	\$12.95	\$14.95	\$144 (\$12.00)

A NOTE ABOUT OUR CASE OF THE MONTH:

*Our case of the month is an excellent way to get real value for your wine dollar and drink wines from around the world, carefully selected by J. Emerson staff. No need to join an Internet wine club – Our case is infinitely more interesting and a better value! The discounted price of the AUGUST case-of-the-month is **\$99.95**; the regular price would be \$129.00, a savings of over 22%! These prices are valid till 8/31/12.*

Here is the line-up and as always, there are 2 each of the first four wines (*) and 1 each of the last four wines.

***2011 Finca del Castillo Tempranillo (La Mancha, Spain)**- 100% Tempranillo from 30 year old vines "Up front aromas of raspberry and cherry fruit, medium to light weight, Rhone wine in character, cherry fruit flavors, followed by bright acidity. Reminds of a mythical cross between a Pinot Noir and a Cotes-du-Rhone. Pleasant and fun, bisto red"

***2011 Riebeek Chardonnay (South Africa)** –Located in the Western Cape region of South Africa, this winery was established in 1941, which makes it relatively old compared to all the new wineries that have sprung up in this area. "The 2011 Chardonnay is produced basically the same way, although it displays notes of orange rind, apple skin, crisp pear and melony fruit in a medium-bodied, naked style. Drink it over the next year." (WA #201)

***2010 La Slina Bianco (Piedmont, Italy)** La Slina lies in Castelletto d'Orba in Italy's Piedmont. There brothers Giorgio and Mario Cichero craft a line of Piemontese wines including this lovely white blend. Cortese,

the grape of Gavi, gives structure and crisp acidity; Chardonnay gives body and aromas of peach and pear; Muller Thurgau gives linden and lime aromas. Crisp and smooth, it shows a fine depth of fruit and aromatics. ***2011 Barbi "Strepatichio" Rosso (Umbria, Italy)** 60% Montepulciano, 40% Sangiovese. This is a medium-bodied red with smooth tannins that is very accessible in its youth. It goes particularly well with grilled meat, ham, salami and soft cheeses

2011 Domaine Girard VdP d'Oc Pinot Noir (Languedoc, France) – A warm year makes for riper wines and this southern French Pinot Noir has red berry and cherry flavors, very smooth and medium bodied. Another great Pinot Noir find for around \$10

2010 Pic & Chapoutier Luberon Rouge (Provence, France)- a blend of Grenache and Syrah from a collaboration between the Pic family and Michael Chapoutier, one of THE finest Rhone wine makers this has spicy and black fruit aromas well balanced elegant with a bit of tannins.

2011 Pic & Chapoutier Luberon Blanc (Provence, France) - A blend Grenache blanc, Vermentino, Ugni blanc and Roussanne. Think white Rhone with aromas of white flowers and lemons, this is a round, well balanced wine with a fresh finish. Ideal with seafood.

2011 Avinyo "Vi D'Agulla" Petillant Blanco (Penedes, Spain) - Slightly frizzante wine from the Penedès region of Spain. Fresh and rich on the palate with bright fruit and honey suckle aromas. It is very dry as the name means "wine with a prickle" and is intended as a fresh, summertime wine.

AUGUST SHORT SIPS CLASS – Great Wines & Great Prices

*Forget the usual stuff; we'll drink some under \$15 gems
from lesser known areas that consistently over deliver for the price.*

This is a FREE one hour educational program, limited to eight people and held in our fine wine room once **FRIDAY 8/17 & repeated on SATURDAY 8/18 both at 5:30 to 6:30pm.** Availability is on a first come first serve basis but you can call and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

HELP

Every now and then we'll buy a great wine that has trouble finding the right home. The reason is usually a combination of obscurity and price. Diatom, from Brewer-Clifton, is just such a wine and while it is still spectacular, it needs to be drunk this year (perhaps with some crab cakes). The regular price is \$56.95 but it is now available for \$45.95. Here is the glowing review from The Wine Advocate:

2007 Diatom Chardonnay Huber Vineyard - "Absolutely mind-boggling is the 2007 Chardonnay Huber. White citrus, wet stones, peach, and apricot blossom as well as tropical fruit oils give this wine extraordinary complexity and sensational richness. Remarkable purity and great length further characterize this wine, which should drink nicely for another several years. It is hard to know how these will age, but they seem incredibly pure and very long, although I would still opt for drinking them in their first 2-3 years of life. These wines from Greg Brewer and Steve Clifton are nothing short of revolutionary. Completely stainless steel fermented and aged, this winemaking team has been successful in their efforts to produce a grand cru-like Chablis style in the Central Coast with no exposure to oak, taking full advantage of the extraordinary growing conditions in the Santa Rita Hills. The aromatics of these wines are off the charts, and the flavors extraordinary. For any of those who would argue that oak is an integral part of Chardonnay winemaking, these wines are the antithesis of that." (WA #180)

AFFORDABLE MAGNUMS OF GREAT WINE – One for now and one for the winter.

Nothing is better suited for presentation at the dinner table than a magnum (2 -750ml bottles) and here are two affordable, excellent newly arrived wines; one that is perfect for summer seafood dishes, (especially oysters) and one suited for fall fare like veal and lamb. Both from outstanding producers:

2008 Ch. du Coing de St.-Fiacre Comte de St.-Hubert Muscadet de Sèvre et Maine Sur Lie – Extra time on the lees give this a mature slightly weighty feel and the mineral/salty delivers Muscadet goodness. **\$34.95**

2009 Vietti Perbacco Langhe - means "wow" or "surprise" in the local dialect. This 100%-nebbiolo bottling includes fruit from numerous Barolo crus; in fact, much of this juice used to go into Vietti's entry-level Barolo Castiglione. You'll get young Barolo characteristics on this wine. 1.5 liter, magnum only **\$59.95**

NEW ARRIVALS – 2009 Orin Swift Papillon

David Phinneys' 2009 mostly Cabernet Sauvignon with Merlot and bit of Malbec and Petit Verdot arrived a few weeks ago. Aged 16 months in French oak it is what you have come to expect from Dave. A local Market sells this wine for \$59 and advertises that wine stores sell this wine for \$75 (boy that's a tall tale!); but most wine stores, like us, sell it for **\$57.95**. Buy a case and save 15%.

MORE NEW ARRIVALS

2009 Vietti Barbera d'Alba Scarrone - "A powerful, brooding Barbera, evoking black currant, blackberry and coffee notes. This is broad-shouldered and high-octane, with well-integrated tannins and a touch of licorice on the finish. Best from 2013 through 2016. 523 cases made." (WS 2/29/2012) **\$39.95**

2008 Ramey Cabernet Sauvignon, Napa Valley, Ca. "The 2008 Cabernet Sauvignon impresses for its layers of dark, plush fruit. Hints of cassis, grilled herbs, tobacco and cedar develop in the glass, adding further complexity and depth. Firm tannins frame the long finish. This is a very classic and beautiful Cabernet. In 2008 the blend is 92% Cabernet Sauvignon, 4% Cabernet Franc and 4% Petit Verdot." (WA #199) **\$55.95**

PIEDRASASSI –*Making and thinking about wine and food in the Lompac Wine Ghetto.*

Not far from a Home Depot in Lompac Ca. is a collection of small production vintners, urban wineries if you will, located in an industrial park they call the Lompac Wine Ghetto. The Ghetto is home to the likes of Sea Smoke (who recently moved) Flying Goat and Piedrasassi. The folks at Piedrasassi are traditionalists and believe, like us, that wine "should have a certain kind of authenticity--it should come from someone and somewhere." Here are three of their offerings from the central coast appellation:

2009 Piedrasassi Central Coast White – Mostly Sauvignon Blanc but you might not realize it as extended skin contact has given the wine a golden color and a bit of caramel on the nose. Great with Grilled Pork Tenderloin. Only 46 cases made. **\$34.95**

2009 Piedrasassi Central Coast Syrah – "a strikingly pure wine graced with dark red fruit, smoke and flowers. ...in a style that showcases marvelous purity all the way through to the long, dazzling finish. Bright, floral notes add lift on the close. ... (A) Santa Barbara appellation bottling inspired by the great wines of the northern Rhone, where blending across vineyards sites is still practiced." 110 cases made (WA 196) **\$34.95**

2009 Piedrasassi "PS" Central Coast Syrah – Barrels of Syrah that didn't make the 1st blend are then blended into "P.S.," a wine that is released a bit earlier and is great bargain with plenty of pepper and dark fruits reminiscent of Northern Rhone Syrah. **\$21.95**

USE YOUR 6 BOTTLE WINE BAGS FROM OTHER STORES AND SAVE 10% (on six bottles)

We want to remind our customers to use wine bags that other stores continue to push on you. Remember they are made from oil and you must use each of those bags 9 times before it equals one paper bag .

3000 WINES AND NOT A DROP TO DRINK.

A few weeks ago the Times-Dispatch did a wine column that featured one of Krogers wine guys from Willow Lawn. The conversation ended with the reminder that Kroger has over "3000 wines". A visit to Kroger at Willow lawn finds they have 1 Barolo offering and 1 Brunello offering and no Barberesco that I could see. They had about 5 selections of Red and 5 selections of White Burgundy and about 7 selections of Bordeaux. All this is a reminder that quantity does not equal quality.

THREE SISTERS CHEESE STRAWS

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available exclusively at Emerson's. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

GET YOUR BEER HERE and save 15% on a mix and match 6-pack

We're offering all of our beers now as individual bottles or in 6-packs (or 4-packs, depending on the item), and extending a 15% discount on a mix-and-match six-pack of beer.

THE FLOUR GARDEN – The worlds best Baguette*(*in our opinion)

Every Friday and Saturday we receive fresh Baguettes (\$3.49) and Focaccia (\$2.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.