

J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011

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

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

NOW OPEN SUNDAY 12noon to 6pm.

HAPPY NEW YEAR

JANUARY 2013 NEWSLETTER-

New Arrivals • 2013 Wish List • Short Sips returns!

JOIN US ON THURSDAY, JANUARY 25th

FOR A TASTING OF STAFF SELECTIONS

5:30 - 7:30pm at our store on Grove Ave.

We'll taste five of our favorite wines with a list available in the store and online.

Discounts will be offered on all wines tasted.

WINE TASTING EVERY SATURDAY

"Whatever we feel like opening"

2:00pm-5:00pm

Emerson Wine Club SPECIALS [Prices valid through 1/31/13.]

	<i>Jan. '13</i>	<i>USUAL</i>	<i>CASE(cs.btl.cost)</i>
*2010 Alcesti "Isola" Nero d'Avola/Perricone Rosso (Sicily, Italy)	\$ 6.95	\$ 7.95	\$78 (\$6.50)
*2011 Val de Salis VdP d'Oc Viognier (Languedoc, France)	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2009 Ch. Jouclary Cabardes Rouge (Languedoc, France)	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2011 Pierre Delatour Colombard/Chardonnay Blend (Gascogne, Fr.)	\$ 9.95	\$11.95	\$102 (\$8.50)
2010 Dom. Billard Bourgogne Aligote (Burgundy, France)	\$12.95	\$14.95	\$141 (\$11.75)
2010 Pazo de Monterrey Monterrei Blanco (Galicia, Spain)	\$12.95	\$14.95	\$141 (\$11.75)
2009 Laffitte-Teston "Reflet du Terroir" Madiran (Southwest Fr.)	\$12.95	\$14.95	\$141 (\$11.75)
2010 Independent Producers "Bacchus" Merlot (Columbia Valley, Wa)	\$13.95	\$15.95	\$150 (\$12.50)

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 with their mystery wines and made up labels - Our case is infinitely more interesting and a better value! The discounted price of the JANUARY case-of-the-month is **\$104.95; the regular price would be **\$140.00**, a savings of over 25%!**

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.

*2010 Alcesti "Isola" Nero d'Avola/Perricone Rosso (Sicily, Italy) - (60% Nero d'Avola and 40% Perricone) Black cherries and spices on the nose, medium bodied and finely textured with mouthwatering acidity and refined tannins. A great wine for pasta with meat sauce, pizza or steak.

*2011 Val de Salis VdP d'Oc Viognier (Languedoc, France) - ripe peaches and subtle honey aromas this is a full bodied wine with softer acidity on a lingering finish. Try with Lobster, Scallops or creamy clam chowder.

*2009 Ch. Jouclary Cabardes Rouge (Languedoc, France) - (a blend of merlot, Grenache and Syrah) This southwest appellation requires wines to blend Atlantic (cabernet, Merlot, etc) with Mediterranean grapes (Grenache, Syrah, etc) and the result plays far above the price point. Aromas of dark berries and a touch of funky earth, medium to full bodied with fine grainy tannins; this drinks like a Bordeaux. Much better than the strange "F" Location wine from Orin Swift's Dave Phinney and, it's 1/2 the price!!

*2011 Pierre Delatour Colombard/Chardonnay Blend (Gascogne, Fr.) - From vineyards located between the Atlantic Ocean and the Pyrénées mountains in a landscape of hills and valleys. Mostly Columbard the wine has citrus and stone fruit aromas and is medium to full bodied with a nice lemony mineral finish.

2010 Dom. Billard Bourgogne Aligote (Burgundy, France) - The other white burgundy grape, Aligote provides a tangy vibrant respite to the regions' Chardonnay's. Aromas of green apple and lemon with a lively tart finish. Try it with fried chicken, fish, goat cheese or mix with cassis for a TRUE Kir cocktail.

2010 Pazo de Monterrey Monterrei Blanco (Galicia, Spain) - 100% Godello fermented and aged in stainless steel with attractive mineral, melon, and citrus aromas and flavors with a crisp and clean finish. Godello combines the structure of a white burgundy with a juicy minerality. Great with fish, roast chicken or pork.

2009 Laffite-Teston "Reflet du Terroir" Madiran (Southwest Fr.) - (80% Tannat with a touch of Cabernet Sauvignon and Franc.) Aromas of blackberries and black current, linear and taught with good acidity and tannins typical of the grape. Best with grilled meats.

2010 Independent Producers "Bacchus" Merlot (Columbia Valley, Wa) Sourced from the sustainably farmed Bacchus Vineyard, this 100% Merlot exhibits red fruit aromas and flavors, with accents of earth, spicy licorice, graphite, and espresso. It is medium-bodied and perfumed, with restrained alcohol and soft but elegant bearing. It's classic Washington Merlot with a Bordelaise twist and P.S.: get over the Sideways/Merlot-hating thing, already! That was so eight years ago.

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.

JANUARY "SHORT SIPS" CLASS

The AUTHENTIC SOUTH WEST – France's best wine values.

A FREE one hour educational program, limited to eight people and held in our fine wine room. Because the demand has been so great we are doing the class twice in January – **FRIDAY & SATURDAY , JANUARY 19th and 20th 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.)

NEW ARRIVALS

Open this wine at the end of the meal with, perhaps, some blue cheese and the evening is perfect.

1989 Ch. Gilette Sauternes Crème de Tête- "Quite ripe and showy, this is turning to the drier edge now as it matures, with date, green tea, green almond, dried blood orange and green plum notes laced with marzipan and mango purée. The long, exotic finish sails on, offering waves of dried tropical fruit and lightly roasted nut notes. Distinctive and thoroughly gorgeous. Drink 2012-2020. 400 cases made." (WS 4/30/11) **\$149.95** (375ml)

NEW ARRIVALS- BORDEAUX

The hearty, yet elegant, wines of Bordeaux are perfect with grilled meats. What else would you serve with lamb?

2008 La Croix de Beaucaillou St Julien, Bordeaux, France – "An outstanding wine and a great sleeper of the vintage, this second wine exhibits a denser purple color along with a sweet kiss of creme de cassis, licorice, incense and graphite. Fruity and medium to full-bodied , with an impressive texture and supple tannins, this wine should drink well for 10-15 years." (WA #194) **\$59.95**

2008 La Fleur de Bouard -Lalande de Pomerol, Bordeaux, France- "A sleeper of the vintage, the slightly oaky 2008 exhibits sweet, fleshy raspberry and black currant fruit intermixed with hints of flowers, caramel, coffee and chocolate. Consume it over the next 6-8 years." (WA #194) **\$42.95**

2009 Chateau Brown Pessac-Léognan – "Very tight, delivering espresso, iron and kirsch notes wound up at the core, covered for now with bay leaf, tar and roasted mesquite flavors. The long finish has nicely buried racy acidity. This is more lean muscle than overt power, and should age nicely. 2013-21." (WS 3/31/12) **\$39.95**

2009 L'Étoile de Bergey Pessac-Léognan - "Blueberry and spices on the nose. Full-bodied, with super well-integrated tannins and a berry, spice and dark cherry aftertaste. Really polished." (WS Web '10) **\$25.95**

O. FOURNIER

Delicious Tempranillo and Malbec blends from one of Mendoza's best producers.

2011 Bodegas Y Vinedos O Fournier Urban Uco Tempranillo Malbec Mendoza, Argentina- "a blend of 50% Tempranillo and 50% Malbec that spent 3 months in oak. Deep purple in color, with an inviting bouquet of smoke, blackberry, and blueberry, on the palate it is loaded with flavor, depth, and length. This stunning overachiever may be the finest value in my Argentina tastings. *Buy it by the case.*" (WA #198) **\$11.95**

2008 Bodegas Y Vinedos O Fournier B Crux Mendoza, Argentina –“60% Tempranillo, 30% Malbec, and 10% Merlot aged for 12 months in 50% new French and American oak and bottled without filtration. Expressive aromas of wood smoke, violets, mineral, black cherry, and blackberry inform the nose of a layered, ripe, concentrated wine with impeccable balance and length.” (WA #198) **\$26.95**

MONTEVERTINE

“...one of the reference point producers in Tuscany for ageworthy, traditionally made wines.”(WA#201)

Located in the Chianti DOCG, they could have been world class Chianti but instead Sergio Manetti and now his son Martino Manetti opted to make great wines that reflect the best of Tuscany and the best of Tuscan tradition. Pian del Ciampolo is their delicious entry level wine. - **2010 Monteverdine IGT Pian del Ciampolo** –“The 2010 Pian del Ciampolo impresses for its density. Sweet dark cherries, flowers, mint and licorice are some of the many notes that emerge from the glass. There is a purity and beauty to the 2010 that I admire. This is a gorgeous entry-level wine from Monteverdine. As always Pian del Ciampolo is mostly Sangiovese with a dollop of Colorino and Canaiolo. I tasted the wine from cement one week prior to bottling. Drink: 2012-2020’.” (WA #201) **\$28.95**

OUR 2013 WINE AND BEER WISH LIST

- 1) More rock-star wines, fewer rock-star winemakers
- 2) Even more people drinking Riesling
- 3) Better quality wine-in-a-box (Sancerre in a box, anyone?)
- 4) No more wines with groan-worthy, cringe-inducing names like “Ball Buster” & “Sex”.
- 5) Continuing support for distinctive and excellent Virginia craft ciders.
- 6) More consumers recognizing the tremendous value of well-aged, traditional Crianzas and Reservas from Rioja that are ready to drink upon release.
- 7) Increased attention on rapidly-changing wine regions such as Sicily, Galicia, and Jerez that are shedding their antiquated images and producing better wines than ever before
- 8) California winemakers continuing to move away from excess oak and extraction.
- 9) Restaurateurs offering more interesting, high-quality wines by-the-glass instead of defaulting to a stultifyingly mundane lineup of boring Pinot Grigio, Chardonnay and Malbec –take some risks!
- 10) The trend towards continuously dry-hopped, mocha-infused, Bourbon-barrel aged, Double Imperial IPAs will wane as classic beer styles come back into vogue

PLEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm

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.

EMERSON’S DELIVERS!

Consult with us on wines for your party or event and we will deliver directly to your home or office. Our regular deliveries will be made on Friday afternoons. There is no minimum order but there will be a delivery charge of \$10. Our regular service areas are zip codes 23226, 23229 and 23221

BUYING BETTER WINE –when good wine goes to a bad place.

Last month I did a short rant about buying wine in a grocery store and the problem with their poor storage and handling habits. They have a tendency to stand (causing the cork to dry) their best wines (or as they call them “brands”) on the top shelf where they will have prolonged exposure to fluorescing light (a major cause of wine defects in an unprotected bottle) and some of these wines may stand their for years! As if to prove my point, a local market ran a picture of two very nice wines photographed in their store standing on the top shelf with bright ceiling fluorescent lighting and the wines bathed in a UV lighting glow. Apparently these “brands”, have not been moving very well as they were on sale. How long they have been standing on that shelf is anyone’s guess but it’s a shame they were treated so poorly.