

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 and:

HAPPY NEW YEAR - NOW OPEN SUNDAY 12noon to 6pm.

JANUARY 2020 NEWSLETTER

SATURDAY, JANUARY 18th - 2:00 to 5:00 pm

On Saturday 1/18 our "whatever we feel like opening tasting" will turn a bit more serious when we open selected

Wines from Burgundy

AND

THURSDAY, JANUARY 23th - 5:30 to 7:30 pm

ODDS & ENDS Tasting

DEEP, very DEEP, discounts will be offered on all wines opened during this tasting.

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 1/31/20.]

JAN. '20 USUAL CASE (cs.btl.cost)

*2018 De Angelis Falerio Bianco, Le Marche, Italy	\$ 7.99	\$ 9.99	\$84	(\$ 7.00)
*2018 Domaine Barreau Cotes du Tarn Blanc "Baro", Southwest France	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2018 Domaine Barreau Cotes du Tarn Rouge "Baro," Southwest France	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2017 Castelvechio di Montepiscini Chianti Colli Senesi, Tuscany, Italy	\$11.99	\$13.99	\$132	(\$11.00)
2018 Sean Minor Chardonnay, Central Coast, California	\$11.99	\$13.99	\$132	(\$11.00)
2019 Vina Maitia Aupa Pipeno," Maule Valley, Chile	\$11.99	\$12.99	\$132	(\$11.00)
2018 Domaine de L'Idylle Vin de Savoie "Cruet," Savoie, France	\$12.99	\$14.99	\$144	(\$12.00)
NV Paride Iaretti Rosso "Uvenere," Piedmont, Italy	\$12.99	\$14.99	\$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 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 **\$118.99**; the regular price would be \$153, a savings of over 22%! (Are we crazy or what??)*

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.*

***2018 De Angelis Falerio Bianco, Le Marche, Italy-** (60% Trebbiano, 20% Passerina, 20% Pecorino) We have a soft spot for this underappreciated blend with pear, herbs, cut melon, apricots and saline notes on the palate with a brilliant crisp lemon-lime finish. Serve with any kind of seafood.

***2018 Domaine Barreau Cotes du Tarn Blanc "Baro", Southwest Fr. –** (This is a fifth generation family winery farmed according to organic and biodynamic principles, though they are not certified.) The Baro Blanc is a fresh snappy blend of 50% Mauzac, 50% Sauvignon Blanc. Think grapefruit curd meets dried Mango.

***2018 Domaine Barreau Cotes du Tarn Rouge "Baro," Southwest Fr. –** (This is a fifth generation family winery farmed according to organic and biodynamic principles, though they are not certified.) The Baro rouge is a blend of 40% Cabernet, 30% Duras and 30% Merlot. This is a friendly red with peppery spice beneath accessible dark fruit wrapped in bitter sweet chocolate. Perfect for cooler nights, with or without food.

***2017 Castelvechio di Montepiscini Chianti Colli Senesi, Tuscany, Italy –** (90% Sangiovese and 10% Canaiolo) "Deep ruby red in color it offers an intense vinous bouquet with beguiling blackberry and violet notes. Round and robust on the palate with hints of wild berries, dark cherry and spice. This Chianti has an excellent acidity and a long and satisfying finish." (Importer notes)

2018 Sean Minor Chardonnay, Central Coast, California - "Airy and well-spiced flavors of cream, apple and ripe pear are plush and engaging. Shows buttery notes on the finish. Drink now through 2023. 2,500 cases made." (WS 12/31)

2019 Vina Maitia "Aupa Pipeño," Maule Valley, Chile - Pipeño is the traditional method of winemaking in Chile, which dates back to the late 16th century. The Aupa Pipeño from Viña Maitia is an old school blend of 80%-90% País (aka Mission/Listan Negro/Criolla Grande) and 10-20% Carignan from a 10 hectare, 120-year-old, dry farmed vineyard in the Maule Valley of Chile. The wine is light in color with bright notes of crushed raspberry, wild strawberry, and rose petals that lead into underlying hints of dried herbs, mint leaves, fennel and thyme. This fruit driven, easy drinking wine with a bit of animale has fresh acid with low tannin and can be enjoyed with a slight chill.

2018 Domaine de L'Idylle Vin de Savoie "Cruet," Savoie, France - (100% Jacquère) This bright white wine is like drinking bottled mountain air. It has subtle aromas of crisp citrus and pears with tight acidity and a touch of baked apple from the older vines. It's an all-purpose white with a lively and elegant finish.

NV Paride Iaretti Rosso "Uvenere," Piedmont, Italy - (30% Vespolina, 30% Croatina, 20% Nebbiolo, 20% Bonarda) A kitchen sink vino rosso blend from a great Gattinara producer with no declared vintage. It is a simple, light quaffer with aromas of red fruits, flowers, and winter baking spices. On the palate, it's fresh, with notes of cooked black cherries, finishing with mild tannins.

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 – Beyond Barolo

Wines from Lombardy and Alto Piemonte

We'll taste and discuss some elegant variations on Nebbiolo and more from these northern Italian regions.

A 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 10th and 11th from 6:00 to 7:00pm** — **There is a \$10 per person class fee** and availability is on a first come first serve basis but you can call & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

The Last Saturday Wine School THEME:

White wines of Le Marche, Italy

*The last Saturday of the month changes from a "whatever we feel like drinking" tasting event to a mini wine school tasting. We'll pick a topic, theme, etc. and taste with a purpose! **Come anytime between 2 and 5 pm on Saturday, 1/25.***

JANUARY SPECIAL OFFERS

A SPECIAL OFFER: Stellenbosch-based cousins Gavin Bruwer and Bruwer Raats, created B Vintners Vine Exploration Co. as a terroir driven winery incorporating low intervention winemaking techniques sourcing grapes from the best small regions of the Western Cape of South Africa.

2015 B Vintners Fire Heath Chardonnay, Walker Bay, South Africa – "The 2015 Fire Heath Chardonnay comes from the Walker Bay, the vines planted in 2005/2006 on limestone soils that used to cultivate Proteas. It has an attractive bouquet with scents of lemon curd and nectarine, a touch of yellow flowers emerging with time. The palate is well balanced with orange zest and citrus peel notes, fine salinity with a light marine/peaty influence with hints of lime and Granny Smith apples on the long finish." (WA #230)

Regular price: \$29.99, On sale in January: \$23.99 (no further discounts)

A SPECIAL OFFER: Sonia Ruseler and David Smith launched SonVida with a 2007 vintage Malbec, followed by the first Cabernet Sauvignon in 2008. All the wines come from their "Joy" vineyard. The winemaker is Alejandro Vigil (Catena Zapata) who creates elegant wines with the aim of being faithful to Paraje Altamira. **2014 Son Vida Malbec, Mendoza, Argentina** – "Bright, dark red. Musky blueberry, licorice, mocha and minerals on the bright nose. Considerably denser and sweeter than the 2013 Cabernet Sauvignon but still with a fine-grained texture and an absence of hard edges, not to mention enticing peppery lift. In texture and mouth feel, this reminds me more of a juicy Cabernet--and a classy one at that. Energetic,

firmly built wine with lively, harmonious acidity and fine-grained tannins. There's nothing weighty or superripe about this beautifully balanced wine.” (Vinous 7/17)

Regular price: \$24.99, On sale in January: \$19.99 (no further discounts)

A SPECIAL OFFER: *Here is a wonderful value priced Burgundy from a great grower and the Lieux-dit of The Dames Huguettes, is so close to the Côte d'Or that it falls within the boundaries of Nuits-St-Georges.*

2016 Domaine Mongeard-Mugneret Bourgogne Hautes Cotes de Nuits Les Dames Huguettes, Cote de Nuits, France- The 2016 Bourgogne Hautes Côtes de Nuits Les Dames Huguettes bursts with aromas of juicy cherries and strawberries, followed by a medium to full-bodied, ample and open-knit palate with a generous core of succulent fruit, tangy acids and melting tannins. It's a definite success.” (WA #242)

Regular price: \$39.99, On sale in January: \$33.99 (no further discounts)

NEW ARRIVALS

2017 Laird Family Chardonnay Cold Creek Vineyard, Carneros, CA – “This glistens with intense creaminess to the tropical fruit, pear tart and lemon curd flavors, focused & powerful. White chocolate & light smoky notes show on the long, powerful finish. Drink now through 2023.” (WS 12/15/19) **\$27.99**

2018 Coudert Pere 'Clos de la Roilette' Fleurie, Beaujolais, Fr- ‘Shimmering violet. Highly perfumed dark berry and floral aromas are complemented by suggestions of exotic spices and minerals. Sweet & penetrating on the palate, offering black raspberry, cherry and floral pastille flavors that are given spine by a core of juicy acidity. In a seamless, energetic style, displaying a suave blend of richness and finesse and finishing gently sweet and impressively long, with well-knit tannins and lingering florality.” (Vinous 10/19) **\$29.99**

2015 Hickinbotham Brooks Road Shiraz, McLaren Vale, Australia – “Deep garnet-purple, the 2015 Brooks Road Shiraz has a beautiful fragrance of ripe cherries, mulberries, potpourri, lavender and cinnamon stick with hints of licorice and garrigue. Medium to full-bodied, the palate has bags of vitality, with fresh, juicy blackberries and peppery nuances, contrasted by ripe, rounded tannins. It finishes long and peppery.” (WA #232) **\$69.99**

2015 Corison Cabernet Sauvignon, St. Helena Napa Valley, - Cathy Corison's 2015 Cabernet Sauvignon (Napa Valley) is dark, succulent and inviting. In 2015, the Napa Valley Cabernet is decidedly sumptuous by Corison standards, while the flavor profile leans towards the inkier end of the spectrum. Dark red and purplish stone fruit, licorice and floral notes are nicely pushed forward. Readers won't have to wait too long on the 2015, as it is built to deliver pleasure from the get go.” (Antonio Galloni Vinous 3/18) **\$99.99**

2016 Erta di Radda Chianti Classico DOCG, Tuscany, Italy- One of Peter's favorite Chianti's (97% Sangiovese, 3% Canaiolo.) “Aged in barriques for 11 months. Mid crimson. Deliciously fragrant and lifted on the nose, both ripe red-fruited and lively. Very fine tannin texture, like multiple layers of fine paper. Fresh, moreish and very persistent. The oak very much in the background.” ((JH) Julia Harding MW) **\$24.99**

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

RETURN POLICY

J. Emerson, Inc. guarantees that each bottle of wine we sell is in good condition. If you purchase a bad bottle of wine from us, please bring the bottle (with wine) back promptly. We will taste the wine with you to try and ascertain what has gone wrong and we will replace the bad bottle with a good bottle of the same wine. We are not responsible for any damage that occurs after the wine has left the store. This is especially true in the summer. PLEASE do not leave your wine in your car or trunk. It takes less than two hours in 80-90 degree sun to “pop” a cork. We will NOT accept any returns of warm or hot bottles. Returns should come back to us at about the same temperature as our store.

OUR PROTOCOL FOR USING WINE REVIEWS

Throughout our newsletter you will find profiles of wine tastes and flavors written by professional wine reviewers. We use these reviews, when they align with our own tasting notes, because, frankly, these reviewers use descriptors and adjectives that are more interesting and often more on point than what we

would write. When we use a reviewer's notes we will always use quotes and we will always show attribution, i.e.: WA – Wine Advocate, WS- Wine Spectator, BH – Burghound and Vinous for...Vinous. Three of these review sources are reader subscription only and carry no advertising and they are: WA, WS and BH, and thus those are primary review sources. Each review source also has reviewers that are better in some specialty than others. For example, Antonio Galoni has a wonderful sense of Italian wines and Allen Meadows of Burghound is a definitive source for the wines of Burgundy. The other key is that these reviews need to align with our tasting notes and if there is a huge discrepancy we will defer to our notes, which may be less interesting in terms of descriptors, but more in harmony with the wine profile. Our tasting notes would be any review without quotation marks.

OUR WINE ENVIRONMENT

If you shop here you already know that we take the condition of the wine environment in the store very seriously. Wines are on their side, we monitor humidity and the temperature on the main floor never rises about 63 degrees. (In the winter we strive for 60.) We use no fluorescent lighting in the wine areas – **THE WORST POSSIBLE LIGHTING CONDITION** due to the high UV content. Instead we have been using indirect incandescent lighting. Now we are in the process of converting our lighting to LED, a source that produces **NO UV** light rays! Does your wine retailer care enough to take these quality control steps? Ask questions next time you are in a big box retailer.