

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:

NOW OPEN SUNDAY 12noon to 6pm.

MARCH 2020 NEWSLETTER



Conte Kuenburg
Tenuta Agricola
CASTEL SALLEGG

Join us on **March 7th** from **2:00 to 4:00 pm**

as we welcome

Karl Gumpold

from **CASTEL SALLEGG**

Unique wines from Italy's Alto Adige.

Discounts on all Castel Sallegg wines during the tasting.

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

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 3/31/20.]

	<u>MAR. 20</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2018 Bosinakis Moschofilero "Anastasia," Arcadia, Greece	\$ 8.99	\$10.99	\$ 96	(\$8.00)
*2018 J. Portugal Ramos Rose, Vinho Verde, Portugal	\$ 8.99	\$11.99	\$ 96	(\$8.00)
*2018 Ch. Saint Nazaire St.-Chinian "Cuvee Gr. Reserve", Languedoc, Fr.	\$ 9.99	\$12.99	\$108	(\$9.00)
*2018 Passionate Wine del Mono Malbec-Syrah, Tupungato, Argentina	\$10.99	\$12.99	\$120	(\$10.00)
2018 Bouza do Rei Albarino, Rias Baixas, Spain	\$11.99	\$17.99	\$132	(\$11.00)
2016 Podere Canneta "Fiore Rosso," Tuscany, Italy	\$12.99	\$14.99	\$144	(\$12.00)
2013 Experience Pinot Noir, Sonoma Coast, California	\$13.99	\$25.99	\$156	(\$13.00)
2017 Chalk Hill Chardonnay, Russian River, Sonoma, California	\$	\$24.99	\$	

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 MARCH case-of-the-month is

\$109.99; the regular price would be \$182, a savings of almost 40%! (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 Bosinakis Moschofilero "Anastasia," Arcadia, Greece** - Moschofilero is an aromatic white grape of Greek origins with a pink/purple skin grown primarily in the Peloponnese peninsula. This is a light refreshing wine with notes of white flowers, lemon and grapefruit with a crisp finish.

***2018 J. Portugal Ramos Rose, Vinho Verde, Portugal** – “a blend of 40% Espadeiro, 35% Padeiro and 25% Touriga Nacional. There is no added carbonation. There is some serious red fruit flavor on the finish, but this great bargain never has a chance to become cloying, thanks to the big acidity. There's even a little mouth pucker here in its youth. There isn't, to be sure, a lot of body, but that's not really the point at this price level or with this style. This is an especially fine bargain if you like them crisp and lively.” (WA May 19)

***2018 Chateau Saint Nazaire Saint-Chinian "Cuvee Grand Reserve", Languedoc, France** – (70% Syrah, 20% Grenache, 10% Mourvedre) Dark blue fruits, Amaro spices in a fuller bodied, tightly wound, warm and peppery framework.

***2018 Passionate Wine del Mono Malbec-Syrah, Tupungato, Argentina**- “Bright medium red-ruby. Brambly blackberry, dark raspberry, black pepper, mocha and minerals on the nose, plus a touch of reduction. Then rich, broad and almost chocolatey on the palate, offering a fine-grained texture and very good concentration to its sweet, juicy dark berry, pepper and spice flavors. This is a fairly substantial, chocolatey-ripe wine for a Michelin brother (In this case, Matías) but I'm not complaining. Harmonious acidity and salty minerality give this wine early deliciousness but there's no rush to drink it. Finishes with a broad, fine dusting

of tannins and a lingering note of cocoa powder. Malbec and Syrah are hardly a typical blend but I like the results here. A stunning bargain at \$12, this wine should enter the U.S. market by the end of Sept.” (Vinous) **2018 Bouza do Rei Albarino, Rias Baixas, Spain** “This white has weight and focus. White peach, heather and sea breeze notes mingle over juicy grapefruit acidity, as a light spritz energizes the fleshy texture. Broad and balanced. Drink now through 2024. 15,000 cases made, 3,500 cases imported” (WS 2/19)

2016 Podere Canneta "Fiore Rosso," Tuscany, Italy - (70% Sangiovese and 30% Merlot) Aged for 8 months in oak with notes cherry and blackberry with a really vibrant lift, making it ideal for pasta or grilled meats. (This is your last chance at Fiore Rosso as the winery has been sold!)

2013 Experience Pinot Noir, Sonoma Coast, California - Catherine and Travis Vale purchased an 8 acre vineyard in Oak Knoll after cutting their winemaking chops in New Zealand. They started making wine from Bordeaux varietals but they hit pay-dirt with this Pinot from a great source along the Sonoma coast. Here is a review from the Wine Enthusiast: "With small amounts of Syrah and Zinfandel, this Pinot swings for the fences in spicy raspberry, cherry and cardamom, with just a touch of mint nipping at its nose. Robust oak and a ripe body give it power and weight."

2017 Chalk Hill Chardonnay, Russian River, Sonoma, California- Yeah, THAT Chalk Hill. Produced at the winery from selected Russian River plots. This is balanced and bright with concentrated flavors of creamy lemon custard, poached pear, almond and spice. A rich, classic Cali Chard – quick, boil the lobster!

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.

March “SHORT SIPS” CLASS – California Chardonnay - an AVA primer.

There are several unique growing areas for Chardonnay in California. We'll taste a few from specific AVA's (American Vinicultural Area) and discuss the differences. 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 March – **FRIDAY & SATURDAY, MARCH 20th and 21st 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: Shiraz vs Syrah- 3 wines, no time limit United States, Australia, France – the differences and similarities.

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. This is very informal with no scheduled start or finish time. **Come anytime between 2 and 5 pm on Saturday, 3/28.**

MARCH SPECIAL OFFERS: - Wines from a place and we're going OLD SCHOOL

What distinguishes wine from other fermented beverages is PLACE. There is no recipe in great wine; only grapes from distinct terroir, and very little “making”, as the best winemakers stay out of the way as much as possible. Our special offers are an attempt to present wines with a distinct sense of place at a great price.

A SPECIAL OFFER: *We're taking it back to the old school days of big Australian Shiraz and the William Randell Range has always been one of our favorites. They honor a family ancestor, the Australian pioneer and politician, William Richard Randell (1824 - 1911). The wines are sourced solely from grapes grown on estate vineyards (St Kitts & Milton Park for the '16 vintage) and are only made in exceptional vintages.*

2016 Thorn-Clarke “William Randell” Shiraz, Barossa Valley, Australia – “Stereotypical Oz Shiraz to some extent, the 2016 is big, ripe and heavily accented by American oak. Cedar and vanilla notes blend with rich, plummy fruit, those sweet notes brought together and balanced by savory dry tannins. It's a big-a** steak wine, one that will be appreciated by consumers at steakhouses around the world.” (WA 238)

Reg. price: \$44.99, On sale in March: \$37.99

A SPECIAL OFFER: *Randell Graham could arguably be called the grandfather of American “natural wine”. Farming bio-dynamically since 2004, he was the first to put the ingredients on the label (and still one of the few!). He championed screw top enclosures for premium wines and his playful pun and cartoon wine*

labels are legendary. He sold his winery in January of 2019 and this may be the last you will see of this very special reserve – different from the regular in the blend and in its use of 5 gallon glass demijohns for aging.

2014 Bonny Doon Vineyard Le Cigare Blanc Beeswax Vineyard Réserve, Arroyo Seco, Ca.- “Light vivid yellow. Pungent Meyer lemon pear and tangerine aromas show very good clarity and complicating hints of toasted nuts fennel and smoky lees. Minerally and seamless on the palate offering plush orchard fruit and orange marmalade flavors and deeper suggestions of honey and buttered toast. Shows noteworthy vibrancy for its heft and finishes chewy and very long with a suave floral note hanging on.” (Vinous 10/18)

Reg. price: \$54.99, On sale in March: \$44.99

NEW ARRIVALS – Arnot-Roberts wines - *The coolest wines that nobody buys.*

2017 Arnot-Roberts "Watson Ranch" Napa Valley Chardonnay – Flinty and only 12% alcohol it reminds me of Stoney Hill. **\$47.99**

2018 Arnot-Roberts Peter Martin Ray Vineyard Pinot Noir, Santa Cruz Mountains – A tightly wound Pinot from a high altitude, old school vineyard that’s “Burgundian” in style. **\$74.99**

NEW ARRIVALS – Rhone

Syrah from the North and Grenache blends from Lirac in the south. Wines from two of my favorite places!

2016 Réserve Saint Dominique Lirac, Rhone Valley, Fr. - “The full-bodied, supple 2016 Lirac delivers ripe, rich notes of mocha and plum, plus lovely hints of garrigue & licorice on the long, silky finish. This is a négoce wine from Eric Bonnet, of Domaine la Bastide St. Dominique in Courthézon.” (WA 11/18) **\$23.99**

2015 Dom. des Pierres Seches Saint-Joseph Saint-Épine, Rhone Valley, Fr- “Opaque ruby. Blackberry, boysenberry, violet, olive and licorice on the deeply perfumed, textbook Syrah nose. Delivers a suave blend of power and vivacity, offering appealingly sweet dark berry liqueur and spicecake flavors and a smoky mineral nuance that builds steadily as the wine opens up. Supple tannins lend gentle grip to a spicy, focused, impressively long finish that leaves behind sweet dark fruit liqueur & all spice notes.” (Vinous 4/18) **\$44.99**

NEW ARRIVALS – Italy: do opposites attract?

2015 Gaja Ca' Marcanda 'Camaranda' Bolgheri, Tuscany, Italy- “The 2015 Ca' Marcanda is one of the most polished, sensual wines I have tasted from the Gaja family's Ca' Marcanda estate. Beautifully layered and silky on the palate, with striking aromatic nuance, the 2015 is super-impressive. Cedar, tobacco, crushed flowers and herbs are some of the many notes that open up in this undeniably appealing mid-weight wine. (Vinous, Antonio Galloni, 4/18) ~~\$149.00~~ **\$129.99 in march**

2010 Cantina Terre del Barolo 'Vinum Vita Est' Barolo Riserva DOCG, Piedmont, Italy – From a large co-operative winery based in Castiglione Falletto that often struggles, this Riserva hits the mark and is perfect for Barolo beginners. With good aromatics, it hits all the right notes with dried cherries, mushrooms and tar and the tannins are moderate and resolved. With a brief decant you can enjoy this wine tonight. **\$32.99**

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, Vinous 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, with Vinous, 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.