

# J. Emerson, Inc.

FINE WINES & CHEESE

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STORE HOURS: Mon. 10:00 am to 8:00pm, Tues - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

## MAY 2016 NEWSLETTER

**ON SUNDAY, MAY 15th** anytime between **1:30pm & 4:30pm**  
you will be attending **ROSÉ-A-PALOOZA** an often imitated but never equaled event with food & all the great pink wines *plus* discounts. Thank-you.



**HAWLEY**  
WINERY

Please join us on **WEDNESDAY, MAY 11<sup>TH</sup>** from **5:30 TO 7:30PM**

*As we welcome Paul Hawley*

**HAWLEY WINERY**

CALIFORNIA WINE *from* Sonoma, Alexander Valley Dry Creek and more.

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm

*'Whatever we feel like opening'*

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 5/31/16.]	<u>May '16</u>	<u>USUAL</u>	<u>CASE (cs.btl.cost)</u>
*2015 Quinta de Gomariz Vinho Verde Rose, Portugal	\$ 7.99	\$ 9.99	\$90 (\$ 7.50)
*2014 Principe Pallavicini Frascati, Lazio, Italy	\$ 8.99	\$12.99	\$96 (\$ 8.00)
*2014 Domaine Vetricchie Rouge, Corsica, France	\$ 8.99	\$11.99	\$96 (\$ 8.00)
*2015 Bodegas Picos Campo de Borja "Loteta," Spain	\$ 8.99	\$10.99	\$96 (\$ 8.00)
2011 I Sassi Aglianico del Vulture, Basilicata, Italy	\$11.99	\$14.99	\$132 (\$11.00)
2014 Aubron Muscadet "Cuvee Elegance" Sevre et Maine Sur Lie, Fr.	\$11.99	\$15.99	\$132 (\$11.00)
2009 Moula Haut Medoc, Bordeaux, France	\$11.99	\$14.99	\$132 (\$11.00)
2015 Fossil Point Chardonnay, Edna Valley, California	\$12.99	\$15.99	\$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 May case-of-the-month is **\$112.99**; the regular price would be \$154, a savings of 26%!*

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.

**\*2015 Quinta de Gomariz Vinho Verde Rose, Portugal** - From a single grape varietal (Espadeiro), this is a crisp, fresh and very flavorful wine with light strawberry notes. On a warm day, this is the perfect, invigorating choice for a "wake-me-up" wine. Chill it down and the combination of good acidity, intense red fruit on the finish and just 11% alcohol makes for a refreshing aperitif.

**\*2014 Principe Pallavicini Frascati, Lazio, Italy** - A blend of Malvasia di Candia, Malvasia del Lazio, Trebbiano and Greco. Frascati is a popular trattoria wine in Rome, as the DOC is only miles outside the city. With light floral and citrus notes; this wine is fresh and lean, a touch rustic and finishing with brisk acidity. A great accompaniment to lighter fish dishes.

**\*2014 Domaine Vetricchie Rouge, Corsica, France** - (40% Niellucciu, 30% Sciaccarellu, 20% Merlot, 10% Syrah) From the isle of Corsica, something delicious and different. Ripe aromas of red fruits and blackcurrent with hints of spice and licorice on the palate. Medium bodied with light, refined tannins but food friendly acidity. Drink with grilled meats, strong cheese or wild boar.

**\*2015 Bodegas Picos Campo de Borja "Loteta," Spain** - A Garnacha, Tempranillo and Cabernet Sauvignon blend from Campo de Borja in northwestern Spain, just south of Rioja. Fresh aromas of ripe red and black fruits with a round mid palate and elegant, light, dusty tannins. A balanced wine for sipping or with roasted meats.

**2011 I Sassi Aglianico del Vulture, Basilicata, Italy**- Basilicata is about as far south as you can go on mainland Italy and there, Aglianico is the king of red wine grapes. From 40 year old vines, hand harvested from family vineyards, this is a rustic but velvety version, with ripe red fruit, cedar and spice flavors. It is aged for 18 months in small oak barrels.

**2014 Aubron Muscadet "Cuvee Elegance" Sevre et Maine Sur Lie, Fr.**- Planted in a completely different sort of soil called gabbro (basically crumbly granite) and held on the lees for about 8 months this is a gentle fresh wine, aromatically expressive, with striking acidity, minerality and salinity but also with a purity of fruit.

**2009 Moula Haut Medoc, Bordeaux, France** - From the GREAT, ripe, 2009 vintage! A blend of 49% cabernet, 50% Merlot and 1% Petit Verdot; this delightful Bordeaux has black fruit and classic cassis aromas with a full mouthfeel. Bottle conditioning has integrated the tannins for a smooth and refined finish.

**2015 Fossil Point Chardonnay, Edna Valley, California** - Warm days, cool nights and soils with coarse sand, shale and dead marine animals (Fossil Point) makes Edna Valley a great place for Chardonnay. Raised in stainless steel and neutral oak with aromas of honey and lemon lime custard and light tropical fruit notes on the palette, this medium to full bodied Chardonnay finishes with nice calcareous minerality.

#### **A CHANGE IN STORE Geography – Italy and Europe United!**

We are fanatics about wine evoking a place and have re-organized the store to better reflect that belief. Now, when you enter the front door, all Old World wines are located on the right of the center isle and all new world wines are located on the left. Most importantly, Italian rosso and bianco are united on the right hand wall. New signs are in the works. We feel much better now, thank-you.

#### **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.

#### **MAY “SHORT SIPS” CLASS – LOIRE VALLEY WHITES, SANS SANCERRE**

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 April – **FRIDAY & SATURDAY, MAY 20th & 21st from 5:30 to 6:30pm** — **There is a \$5 per person class fee** and availability is on a first come first serve basis but you can e-mail us & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

#### **CHAMPAGNE MARGUET GRAND CRU ELEMENTS 10**

Grower/maker Benoit Marguet is a man dedicated to all things natural using herbs, spices, extracts, and god knows what else to help him farm in natural and biodynamic means. He uses these practices to raise the vines natural immune systems rather than consistently spraying chemicals to protect them. Only horses work the vines on the property he owns in Ambonnay Grand Cru and he only buys grapes from other organic producers. Elements 10 is mostly 2010 vintage with small additions from his blending library. Disgorged 12/14 this is a 60/40 blend of Pinot Noir and Chardonnay. Yeasty notes of brioche with a fine mousse, this is an aromatically expressive champagne, full bodied and finishing pure without a prickly aftertaste.

**Regular price: \$54.99 Sale: \$44.99**

#### **2006 BODEGAS O. FOURNIER “SPIGA” Ribera Del Duero, Spain**

*An offer on bottle conditioned Tinta del Pais (Tempranillo)*

“Vivid ruby. Smoky cherry and cola aromas are complemented by black pepper and baking spices. Pliant raspberry and cherry flavors are enlivened by juicy acidity, with some dusty tannins adding structure and shape to the long, sappy finish. You could easily drink this now. (IWC 9/09)” **Reg. 29.99 SALE:\$24.99**

#### **The Last Saturday Wine School**

*Something NEW! The last Saturday of the month will turn 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! The wines we taste will be offered as a package with a discount. This is very informal with no scheduled start or finish time. Each session will be about 10 minutes! Come anytime between 2 and 5 pm on Saturday, MAY 28th.*

**THIS MONTHS THEME: The influence of Oak in fermentation and conditioning.**

## NEW ARRIVALS

*Ah, wine from a place. This premier cru vineyard is owned entirely by Chanson thus it is a “monopole”*  
**2010 Domaine Chanson Beaune "Clos des Fèves" 1er Cru, Monopole-** “A soft touch of wood sets off notably ripe yet fresh aromas of cassis, plum and violets that complement well the mouth coating and relatively fine mineral-driven flavors. There is excellent delineation and detail on the intense, serious and beautifully harmonious finish. I very much like the underlying tension and along with the Bressandes, the Fèves is the class of these Beaune 1ers.”(BH #22) **\$89.99 Buy a six pack in wood and save 15%!**  
*Nebbiolo for the rest of us!*

**2009 Le Piane DOC Boca, Italy** – “another drop-dead gorgeous wine from Le Piane. Black cherries, plums, mocha, sweet herbs and menthol wrap around the palate as the 2009 opens up. Expressive balsamic-inflected notes develop over time, adding further complexity. Given its considerable power and youthful exuberance, the 2009 is going to need time to fully come together. The Boca often drinks well upon release, but it truly blossoms with a few years in bottle. The blend is mostly Nebbiolo, with some Vespolina and Bonarda. When I am looking for an affordable Italian red on a restaurant wine list, **I often turn to the wines of Northern Piedmont and Le Piane's Boca, a wine that reliably overachieves relative to its price.** 2014 - 2039.”  
(Antonio Galloni Vinous, Mar 2014) **\$59.99**

*The 2012 is the “perfect” Cali Chardonnay, a great gift and a wine to lay down for 10 years.*

**2012 Marcassin Chardonnay Marcassin Vineyard, Sonoma, California,** - “The 2012 Chardonnay Marcassin Vineyard, which will probably be released in a few months, displays great minerality, notes of honeysuckle, orange marmalade, poached pear, and white flowers as well as a touch of quince. A wine of great intensity, yet incredibly ethereal elegance, this light greenish gold-colored wine is full-bodied, stunningly rich, and altogether remarkable. When you consider that they use 100% new French oak and 100% heavy toast for both their Chardonnays and Pinot Noirs, it is remarkable how little oak appears in these wines. This wine should age well for 10-15 years, as most of the Marcassin Estate Chardonnays have done to date. Drink: 2016 – 2031” (WA #223) **\$224.99**

**2014 La Grange Tiphaine, Les Grenouillères, Montlouis-sur-Loire AOC** - This 100% Chenin Blanc semi-dry wine is Certified biodynamic by Biodyvin and Certified organic by Ecocert. It is a beautiful aromatic wine, all white flower, pears and quince, with the perfect tension between sugar and acid. Rich, full bodied and easy to drink. Chill a bottle as cold as possible and serve with soft cheese or rich seafood. **\$27.992007**

**Azienda Agricola Petrera Pasquale Primitivo Gioia del Colle Fatalone Riserva** – Every day the founder called “Il Fatalone” (irresistible heartbreaker breakfasted on a half-liter of Primitivo and a half-liter of mil. He lived into his 90’s. The Riserva, his namesake is 100% Primitivo sourced from a vineyard planted in 1990 at 365 meters. The fruit is fermented with indigenous yeasts, undergoes malolactic fermentation before aging 12 months in stainless steel tanks and 12 months in Slavonian oak casks. Full bodied, rich in minerality and freshness, balanced smooth taste of black sour cherry and plum tending to velvety with ripe fruity notes of blackberry and mulberry, and spices like clove and cacao finishing with slightly toasted wood and spices. Try this if you are a California Zin fan and want something a bit different.

**\$27.992011 Uccelliera Brunello di Montalcino, Tuscany, Italy** – “The 2011 Brunello di Montalcino shows an impressive level of richness and density that starts with a long succession of black fruit aromas, dried cherry, spice, leather and tobacco. There are evident hints of the warm vintage that become apparent thanks to the blackness of the fruit and the general softness of the aromas. The wine's texture is yielding and dense with extra layers of plump fruit and chewy richness. This the proverbial "restaurant Brunello" that will drink beautifully in the near and medium-term. It already tastes spectacular and is beautifully fleshed out at this young age.” (WA223) **\$66.99**

## **EMERSON 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 reviewers 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 ENVIORNMENT**

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.