

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 - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

AUGUST 2015 NEWSLETTER

Wednesday, AUGUST 12th, 5:30 to 7:30pm

PETER NEFF "WELCOME TASTING"

We're thrilled to have Peter as our newest Emersonian. As our wine buyer he brings passion and years of experience. Stop by to say hello and taste some of his favorite wines from around the world!



Vintage Allagash Tasting Thursday, August 20th, 5:30-7:30pm

The Allagash Tribute Series blends the world of wine and beer.

*We will be tasting current and a 2011 release
plus Allagash White and Allagash Tripel.*

WINE TASTING EVERY SATURDAY "Whatever we feel like opening" 2:00pm-7:00pm

Emerson Wine Club SPECIALS [Prices valid through 8/31/15.]	<u>August '15</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*N/V Belle Jardin Blanc de Blanc, les vins mousseux de France	\$ 8.95	\$10.95	\$ 96.00	(\$8.00)
*2014 Dom. de Cabrials Pinot Noir Pays d'Oc, Languedoc, Fr.	\$ 9.95	\$11.95	\$108.00	(\$9.00)
*2012 DeAngelis Rosso Piceno Superiore, Le Marche, Italy	\$ 9.95	\$11.95	\$108.00	(\$9.00)
*2014 Orsolani Erbaluce di Caluso "Al Bacio", Piedmont, Italy	\$10.95	\$13.95	\$111.00	(\$9.25)
2014 Mussel Bay Sauvignon Blanc, Marlborough, New Zealand	\$12.95	\$14.95	\$138.00	(\$11.50)
2013 Mattes-Sabran Corbières "Clos Redon", Languedoc, Franc	\$12.95	\$14.95	\$138.00	(\$11.50)
2013 Chasing Lions Cabernet Sauvignon, California	\$12.95	\$16.95	\$144.00	(\$12.00)
2012 Foxglove Chardonnay, Central Coast, California	\$14.95	\$16.95	\$156.00	(\$13.00)

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 August case-of-the-month is **\$114.95**; the regular price would be **\$161.00**, a savings of **28%**!*

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.

***N/V Belle Jardin Blanc de Blancs, les vins mousseux de France-** A delicious, dry sparkling wine made with Chenin Blanc from Loire Valley and Chardonnay from Alsace. It has light floral aromas with toasty notes; a fine texture and bead with a lingering clean finish. Excellent as an aperitif or mixing for Kir Royale or Mimosas. Perfectly balanced, it combines an elegant flavor with a certain freshness.

***2014 Dom. de Cabrials Pinot Noir Pays d'Oc, Languedoc, Fr.-** Medium bodied with red fruit, herbs and spice aromas this is a Pays d'Oc Pinot Noir that punches well above its weight. Elegant with silky tannins, this is another example of the great affordable wines coming out of the Languedoc.

***2012 DeAngelis Rosso Piceno Superiore, Le Marche, Italy** -This tasty red wine comes from the center of Italy or more precisely from Castel di Lama, a small village located near the Adriatic Sea in the Marche wine region. Aromas of cherries and wild berries. Full bodied and spicy with tannins moderated by 15-18 months in larger, 10HL oak barrels. A wine to serve with lamb or grilled meat.

***2014 Orsolani Erbaluce di Caluso "Al Bacio", Piedmont, It. -** Erbaluce (ehr bah loo' chay) is a white grape that only grows in the acidic soil of several villages near the Piedmontese town of Caluso in the foothills of the Italian Alps. This wine is kissed (Bacio) by the sun with intense fruit flavors and big floral, apple & herbal aromas. The finish is all mineral & lime skin notes with crispy acidity; a perfect porch sipper!

2014 Mussel Bay Sauvignon Blanc, Marlborough, New Zealand - Aromas of grass, sweet herbs, asparagus and gooseberry, plus an intriguing array of tropical fruit flavors. Medium bodied and a refreshing, a good Sauvignon with herbal flavors and some lime and lemon zest. Very refreshing and versatile with food.

2013 Mattes-Sabran Corbières "Clos Redon", Languedoc, France - 100% Syrah from two plots in Corbières a large appellation in the Languedoc-Roussillon, located in SW France. Medium to full bodied with aromas of dark cherries pepper, herbs and a touch of meat juice. Spicy on the finish with milder tannins but food friendly acidity. Reminds me a bit of Northern Rhone Syrah.

2013 Chasing Lions Cabernet Sauvignon, California - Aromas of black and ripe red berries, and lightly toasted oak. There are flavors of black cherry, red licorice, and subtle vanilla bean. Balanced and finely textured with softer tannins, enjoy with a juicy burger topped with blue cheese and caramelized onions.

2012 Foxglove Chardonnay, Central Coast, California - "The 2012 Chardonnay Foxglove is my favorite of the bunch and gives up clean and classy white peach, apple blossom and subtle spice in its medium-bodied, juicy and delicious style. Brought up in stainless steel, it's hard to beat at the price and should be purchased by the case for drinking over the coming year or so" (WA #214)

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.

AUGUST "SHORT SIPS" CLASS - SAUVIGNON BLANC

Sancerre. Bordeaux, Marlborough, all different and all Sauvignon Blanc, a grape that seems to let terroir shine through. We'll taste and compare Sauvignon Blanc from around the world.

A one hour educational program, limited to eight people and held in our fine wine room. Offered twice on **FRIDAY or SATURDAY, August 21st and 22nd from 5:30 to 6:30 pm. There is a \$5 class fee and availability is on a first come first serve basis. Call 285-8011 to reserve space.**

A GREAT DEAL ON TWO RHONE WINES

It's August and we know you may not be thinking about full bodied Rhone wines, BUT that's why we can offer a great deal on two of our favorites. Buy a few bottles and hold till autumn.

2012 Domaine Grand Veneur Chateauneuf du Pape Cuvée les Origines Rhone, France - The 2012 Châteauneuf du Pape Les Origines (45% Grenache, 35% Syrah and 20% Mourvedre) is a polished, medium to full-bodied effort that has superb concentration, lots of tannin, and a ripe, textured feel. Showing plenty of black raspberry, toasted spice, creamy licorice and hints of violets, it's a classic example of this cuvée that will benefit from a year or two in the cellar, and have no problem evolving gracefully through 2027. Drink: 2014 – 2027 eRobertParker.com #215 **Regularly \$59.95 now \$41.95 (a 30% savings!)**

2012 La Colline St Jean Vacqueyras Rhone, France – "A stunning Vacqueyras that isn't far behind the Vieilles Vignes release, the 2012 Vacqueyras checks in as a blend of 70% Grenache, 25% Syrah and 5% Mourvedre that saw a traditional vinification and aging in 70% concrete tanks and 30% in oak barrels. It sports rocking notes of lavender, saddle leather, peppery herbs and sweet raspberry and black raspberry fruit. Medium-bodied, supple and pure, with lots of texture, this is Vacqueyras at its finest. Drink this beauty over the coming 5-6 years." Drink: 2014 – 2020 (eRobertParker.com #216) **Regularly \$22.95 NOW \$19.95**

DOMAINE RUINART

The oldest established Champagne house, exclusively producing champagne since 1729. Founded by Nicolas Ruinart in the Champagne region in the city of Reims; this is my personal favorite. The house style, rich, generous and elegant, is easy on the palate and I love the tradition mallet styled bottle thought to be evocative of the first Champagne bottles. We currently offer the NV Rose and Brut, but we are very excited about the Rose this summer:

NV Ruinart Brut Rosé Champagne, Champagne, France – "(55% Pinot Noir and 45% Chardonnay): Light orange. Sharply focused red berry and tangerine scents are complicated by suggestions of allspice and cinnamon, with a hint of smokiness in the background. Sappy and mineral on the palate, offering fresh strawberry and blood orange flavors lifted by juicy acidity. Packs a serious punch but carries no excess weight and finishes stony and very long, with echoing red berry character." (Vinous 1/15) **\$99.95**

NEW ARRIVALS

The American oak gives the Avante a new world touch making it a gateway Spanish wine for those that want a break from California Cabernet.

2011 Bodegas Ordenez Tineta Avante Ribera Del Duero- “(All tempranillo, from 50+-year-old vines; malo done in French and American oak casks, where the wine is aged for 22 months): Brilliant ruby. Blueberry, roasted coffee, blackberry and woodsmoke on the perfumed nose. Densely packed and sappy, with very good intensity to its candied plum, spicecake and mineral flavors. The suave, expansive finish is enlivened by juicy acidity, giving this rich wine a surprisingly light touch. Finishes with smooth, harmonious tannins and resonating spiciness.” (Vinous 9/13) **\$20.95**

The Godfather of Rosé.

2014 Domaine Tempier Rosé, Bandol Fr. – “Light orange. Intensely perfumed citrus fruit and white cherry scents are complemented by suggestions of dried flowers, honey and dusty minerals. Chewy, tightly focused blood orange and lavender pastille flavors show very good depth and clarity, with a spine of minerality adding support. Finishes sappy and very long, leaving dusty mineral and floral notes behind.” (Vinous 2/15) **\$37.95**

Age worthy, Cru Classé Rosé made from the rare local grape variety, Tibouren:

2013 Clos Cibonne Tibouren Côtes de Provence Cru Classé Rosé – “Light orange-pink. Potent, mineral-laced orange pith, redcurrant and cherry aromas are complemented by suggestions of succulent herbs and lavender pastille. Sappy, penetrating and pure, offering intense red berry and spice flavors and a spine of juicy acidity that adds back-end lift. Plays power off finesse smoothly and finishes stony and long, with a whiplash of floral pastilles and orange zest.” (Vinous 4/15) **\$27.95**

Delightful, interesting and value priced Rosé. What could be better?

2014 Guindon Coteaux d'Ancenis Gamay Rosé – “Bright and spicy, revealing orange zest, strawberry, fresh rose & white pepper. Lithe, juicy & focused, offers nervy red berry, blood orange flavors of a hint of succulent herbs. Good clarity and lift on the persistent, incisive finish, with resonating mineral and floral nuances.” (JR - Vinous) **\$11.95**

TWO VALUE PRICED “GO TO” WINES

2011 Brandborg Bench Lands Pinot Noir, Umpqua Valley, Oregon –2011 was a cooler vintage and early on the wines were tight and tart, but the consensus now is that a year or two in bottle has made a huge difference and the 2011's are drinking quite well. The Bench lands is medium bodied and softly textured with cherries, dried flowers and a pleasing hint of ripeness on the finish. **\$21.95**

2012 Fossil Point Chardonnay Edna Valley, California – The sister project the much higher priced Edna Valley estate-based Center of Effort wines. Balanced and rich with honey, butter and green apple notes; finish with a hint of minerality and crisp acidity. A very pleasing California Chardonnay. **\$14.95**

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

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. We recognize that sometimes a bottle looks fine but, in fact, the wine has gone bad. A cork fails or some other unforeseen problem occurs; unusual but it does happen. 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. We will replace the bad bottle with a good bottle of the same wine. On the other hand we are not responsible for any damage that occurs after the wine has left the store. This is especially true in the summer. 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. 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.

CAUTION CAUTION CAUTION!

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.