

# J. Emerson, Inc.

FINE WINES & CHEESE

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website - [www.jemersonfinewine.com](http://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.**

## AUGUST 2017 NEWSLETTER

Jim will be out of the country for two weeks. On 8/9 we will have a tasting. We will open the wines he has told us to open. NO, we will open the spectacular wines we always wanted to taste! He will never know, HA HA HA. **WED. 8/9 5:30-7:30pm - Jim is GONE, HA HA, TASTING. BE There.**

**Tuesday August 29th, 5:30 -7:30pm - He's BAAAAACK!**

*Wines of Italy with Massimo Bistocchi*

# VINEA

Distributors of fine Italian wines.

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

*‘Whatever we feel like opening’*

<b><u>Emerson Wine Club SPECIALS</u></b> [Prices valid through 8/31/17.]	<i>Aug. '17</i>	<i>USUAL</i>	<i>CASE</i>	<i>(cs.btl.cost)</i>
2016 Ponga Sauvignon Blanc, Marlborough, New Zealand	\$ 8.99	\$11.99	\$ 96	( \$8.00)
2016 Ribafreixo Verdelho "Gaudio", Alentejo, Portugal	\$ 8.99	\$10.99	\$ 96	( \$8.00)
2015 Dal Maso Tai Rosso, Veneto, Italy	\$ 8.99	\$11.99	\$ 96	( \$8.00)
2013 Alaia Tinto "Marisa", Castilla y Leon, Spain	\$ 9.99	\$11.99	\$108	( \$9.00)
2015 Cantina Nalles Schiava, Alto Adige, Italy	\$11.99	\$13.99	\$132	(\$11.00)
2015 Betes Curieuses Muscadet, "La Perdrix de l'Annee", Loire, Fr.	\$12.99	\$14.99	\$144	(\$12.00)
2016 Pullus White Wine Cuvee "Halozan", Styria, Slovenia	\$12.99	\$14.99	\$144	(\$12.00)
2015 Braai Cabernet Sauvignon, S. Africa	\$12.99	\$16.99	\$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 for the August case-of-the-month is **\$112.99**; the regular price would be **\$155**, a savings of **27%**!**

**2016 Ponga Sauvignon Blanc, Marlborough, New Zealand** – Classic Marlborough aromas of grapefruit lemongrass and tropical fruits that leads into a refreshing, rich, medium bodied palate full of citrus and white peach. This is a vibrant wine with a great acid backbone and a deliciously satisfying finish.

**2016 Ribafreixo Verdelho "Gaudio", Alentejo, Portugal**- “The Gáudio Verdelho is unoaked and right at the typical "fully dry" line with four grams per liter of residual sugar. Yet, that statistic is deceptive because the acidity here pretty much obliterates the sugar. Another fine bargain from the winery, this has a bit more concentration than the Pato Frio, also reviewed, and better structure. It adds a fresher demeanor, too, with some tension on the finish. As with its Pato Frio sibling, it should probably be drunk as young as possible, but it overachieves at the moment and it is a very nice bargain. It comes in at 12.5% alcohol.” (WA 231)

**2015 Dal Maso Tai Rosso, Veneto, Italy**- From the DOC wine area of Colli Berici Tai (Tocai) in the Veneto and made from 100% Tocai Rosso, a native grape that has the same genetic nature as Sardinian Cannonau and French Grenache. This is a fresh, straightforward wine with notes of cherry, raspberry and spice wrapped around soft tannins and finishing with a mild acidity and a touch of bitter almonds. Serve with chacuterie, pizza, hard cheeses and a slight chill.

**2013 Alaia Tinto "Marisa", Castilla y Leon, Spain**- (A blend of Prieto Picudo, Tempranillo and Merlot)“Bright ruby. Musky cherry and cassis aromas are complemented by suggestions of licorice and tar.

Smoky and a touch rigid on the palate, offering slow-to-unfold flavors of bitter cherry and candied licorice. Closes firm and chewy, with slowly building tannins and a lingering cherry pit quality.” (Vinous 1/16)

**2015 Cantina Nalles Schiava, Alto Adige, Italy** - A pleasant alternative to Pinot Noir, this lighter-bodied, softly textured dry red wine, with mild tannins, hails from Alto Adige and is characterized by impressions of strawberry and morello cherries with a subtle earthy undertone. Best served lightly chilled.

**2015 Betes Curieuses Muscadet, "La Perdrix de l'Annee", Loire, Fr.-** From Jérémie Huchet and Jérémie Mourat (“Owl wine”) this is an AOC Muscadet grown on coarse sand and clisson Granite. Medium bodied with green fruits & white pepper; it finishes with saline, chalky wet stone minerality. Think oysters & fish.

**2016 Pullus White Wine Cuvee "Halozan", Styria, Slovenia** - A blend of 8 different grape varieties: Sauvignon Blanc, Welschriesling, Riesling, Furmint, Chardonnay, Pinot Blanc, Pinot Grigio, and Muscat from the Stajerska wine growing region in eastern Slovenia. All grapes are fermented separately and then blended for consistency in style. An aromatic wine with pear apple and white flower aromas finishing with balanced acidity . This is a delicious summer sipper and it comes in a liter bottle!

**2015 Braai Cabernet Sauvignon, S. Africa** – “Frankly toasty, with mocha and coffee notes coating the core of plum and black cherry fruit, which holds the upper hand through the finish. Drink now through 2018. 2,000 cases imported.” (WS 2/28/17)

### AUGUST “SHORT SIPS” CLASS – CHABLIS

*This is the second in an occasional series of Burgundy Village tastings.*

This is 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 July – **FRIDAY & SATURDAY, AUG. 18<sup>th</sup> and 19<sup>th</sup> from 6:00 to 7:00pm NOTE TIME CHANGE** — Class fee is \$10 per person and availability is on a first come first serve basis.

### The Last Saturday Wine School – What the heck is **ORANGE WINE?**

The last Saturday of each 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! The wines we taste will be offered as a package with a discount. This is very informal with no scheduled start or finish time. **Come anytime you want between 2 and 6 pm on Saturday, AUGUST 26<sup>th</sup>** Each session will be about 10 minutes!

### **SAVE on 2015 Quinta da Fafide, Douro Reserva, Portugal**

*Portuguese wines represent some of the best wine values in the world and this is a beautiful Reserva Tinto!* 60% Touriga Nacional, 25% Tinta Roriz (Tempranillo) and 15% Touriga Franca grapes aged 12 months in American oak (second and third use). The Quinta de Fafide estate is located on the outskirts of São João da Pesqueira, at an altitude between 550 and 650 meters. The grapes are generally harvested in October, with the altitude allowing them to ripen without water stress. Here is a review from Decanter: *“Extremely fresh, this wine shows the freshness of the grapes. A very intense, elegant aroma where red berry and plum jam dominate, perfectly balanced with notes from ageing in new American oak barrels. It has excellent tannins on the palate, with a long and lasting finish.”* **Regular price \$18.99 On SALE in AUGUST for \$15.99**

### **SAVE on 2013 LEVIATHAN Red Wine, California**

We could not be more pleased to offer, again this month, a spectacular California wine from an iconic wine maker. Andy Erickson's extensive winemaking resumé includes Screaming Eagle, Harlan, Spottswoode, Ovid, Dalla Valle, Staglin, Favia, and Mayacamas. Leviathan, founded in 2004 by Andy and his wife Annie Favia, is a blend of Cabernet Sauvignon, Cabernet Franc, Syrah, and Merlot. Their goal is to use their unique contacts to produce the best California red wine in a given vintage drawing on vineyard sources from around the state. Here is a review from Antonio Galloni at Vinous:

*“Andy Erickson's Leviathan is gorgeous once again in 2013. Plump, juicy and forward, the 2013 packs a serious punch. Still it is impossible not to notice that this year Leviathan is made in a more aromatic, lifted style than in the past, when the wine has been much more bombastic. Readers looking for a supple, exuberant Cabernet Sauvignon-based wine that requires little cellaring should check out the 2013!* **\$59.99 ON SALE in AUGUST: \$41.99**

**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

**NEW ARRIVALS – California Carnaros and Russian River Chardonnay**

*California Chardonnay should not be overlooked as great producers are making place driven wines that are uniquely California, in the very best way. Here are a few to try:*

**2014 Poseidon's Vineyard Chardonnay Estate, Los Carneros, Napa Valley, CA-** “A delicious nose of white peach, pineapple, earth and caramelized citrus emerges from the aromas and flavors of the medium-bodied, richly fruity and exotic Poseidon’s Vineyard 2014 Chardonnay Estate. This outstanding value in high-quality Chardonnay from Northern California can be drunk over the next 3-4 years.” (WA #221) **\$32.99**

**2013 Walter Hansel Winery Chardonnay, “Cahill Lane Vineyard”, Russian River Valley, CA –** “The 2013 Chardonnay Cahill Lane is another beautiful, precise wine loaded with class and personality. As is the case in this vintage, the flavors are bright, but there is plenty of the signature Hansel texture underpinning the fruit. Lemon, pastry and brioche are some of the notes that meld into the racy, beautifully textured finish.” (Vinous 1/15) **\$44.99**

**2015 Hartford Court Chardonnay, “Four Hearts Vineyards”, Russian River Valley, CA-** “The 2015 Chardonnay Four Hearts Vineyards emerges from the Dehlinger estate in the heart of the Russian River. Creamy, layered and exquisite, the Four Hearts is super-refined, especially within the context of the year. All the elements fall into place effortlessly. Hints of sage, candied lemon and chamomile accent the expressive finish.” (Vinous 3/17) **\$49.99**

**NEW ROSÉ ARRIVALS – *These wines will expand your palate!***

**2016 Frank Cornelissen “Susucaru”, IGP Terre Siciliane Rosato –** A dark rose, almost red, from the Etna region of Sicily, it’s a blend of Malvasia, Moscadella, Cattaratto and Nerello Mascalese. Full skin contact for texture and territorial identity, malolactic fermentation fully finished and no SO2 added. Refreshing. \$29.99

**2016 Rolet Cotes Du Jura Rosé, France –** (100% Poulsard) Fresh and clean with raspberries and great minerality; all in perfect balance If you like Provençal rose – this is something different you should try. **\$18.99**

**2016 Chateau Pradeaux Bandol Rosé, Provence, France-** (75% Mourvedre and 25% Cinsault) Bandol is the “big boy” of Provençal Rosé. The Pradeaux has notes of violets, blueberries, and sea salt with plenty of acidity and a mineral-drenched, gently tannic finish. Buy a bottle now to DRINK NEXT YEAR! **\$32.99**

**Please remember to review our NEW display of STAFF SELECTIONS located in the front of the store.**

**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. We will also occasionally use reviews from Decanter (the premier UK wine journal). 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.