

J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011

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.**

APRIL 2015 NEWSLETTER

THURSDAY, APRIL 9th, 5:30-7:30pm

OUR ANNUAL **"NO WINES BARRED"** STAFF TASTING

Enjoy a selection of staff favorites with no limitations on price (well, almost no limitation) or region.

TASTING THURSDAY, April 16th, 5:30- 7:30

Gordon Little with
Little Peacock Imports
Importers of "Real Aussie Wine"

Real
Aussie
Wine



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

Emerson Wine Club SPECIALS [Prices valid through 4/31/15.]

	<u>April. '15</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2011 Borges "Lello" Tinto, <i>DOC Douro, Portugal</i>	\$ 6.95	\$ 7.95	\$78.00	(\$6.50)
*2014 Le Petit Balthazar, <i>Cinsault Rose, Pays d'Oc, France</i>	\$ 7.95	\$ 8.95	\$87.00	(\$7.25)
*2007 Scopone "Il Gregoriano" <i>DOC Sant'Antimo, Montalcino, Italy</i>	\$ 9.95	\$12.95	\$105.00	(\$8.75)
*2013 Beelgara Estate Riverina Semillon/Sauvignon Blanc, <i>Australia</i>	\$11.95	\$13.95	\$132.00	(\$11.00)
2013 Di Lenardo Refosco IGT Venezia Giulia, <i>Italy</i>	\$10.95	\$12.95	\$120.00	(\$10.00)
2011 Eric Texier AOC Cotes Du Rhone rouge, <i>France</i>	\$13.95	\$17.95	\$156.00	(\$13.00)
2013 Inama Vin Soave, <i>DOC Soave Classico, Italy</i>	\$14.95	\$17.95	\$153.00	(\$12.75)
2012 Jean-Claude Courtault AOC Petit Chablis, <i>France</i>	\$15.95	\$17.95	\$177.00	(\$14.75)

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 APRIL case-of-the-month is **\$109.95**; the regular price would be **\$155.00**, a savings of over 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.

***2011 Borges "Lello" Tinto, DOC Douro, Portugal** – “a blend of 30% Touriga Nacional, 25% Tinta Roriz, 25% Tinta Barroca and 20% Touriga Franca, aged in French oak for 12 months (approximately 90% used, the rest new) and sourced from vines averaging around 12 years in age. It is listed at 14% alcohol. In this price range, this is pretty nice. it has a lively feel and it tastes great. It has enough of a mid-palate not to seem too slight. When it opens – and it did need just a bit of air – it showed sweet and tasty fruit. This won't be the best ager, perhaps, but it is an overachiever this year and one of the better Lellos. It will always show best on the young side no matter how long it theoretically holds. Drink now-2018.” (erobert parker213)

***2014 Le Petit Balthazar, Cinsault Rose, Pays d'Oc, Fr.** – One of our best-selling Rose wines last year (until we ran out!) this light Provençal styled wine all watermelon and herbs finishing fresh and clean, it just want to be your best friend and at 11% alcohol it means about 20% fewer calories per glass!

***2007 Scopone "Il Gregoriano" DOC Sant'Antimo, Montalcino, Italy**- 90% Sangiovese Grosso (same clone as Brunello) and 10% Petit Verdot. 2007 was very good year in Montalcino but it was warm thus the wines are riper, developing earlier and this wine displays that ripe red fruit with great Sangiovese acidity and mild tannins. It drinks more like Montalcino Rosso than Chianti and will make a great pizza/pasta wine.

***2013 Beelgara Estate Riverina Semillon/Sauvignon Blanc, Australia-** An elegant, fresh style with a bouquet of citrus and tropical notes. The palate is fine and dry with soft fruit salad flavors, finishing with crisp acidity and excellent balance. Drinks like a white Bordeaux; great with fish, especially white fish.
2013 Di Lenardo Refosco IGT Venezia Giulia, Italy- The Refosco grape is from an old family of dark-skinned varieties native to the Veneto. The wine is dark and rich on the palate with plum and black fruits and a very smooth finish. A well balanced easy to drink red wine.

2011 Eric Texier AOC Cotes Du Rhone rouge, France – “Bright ruby-red. Lively aromas of cherry, lavender and white pepper are accented by a delicate floral component. Silky and seamless in the mouth, with sweet, ripe red fruit flavors lifted by a solid spine of acidity. Finishes with supple tannins that add shape and gentle grip to the wine's plump red fruit qualities.” (IWC Jun 2012)

2013 Inama Vin Soave, DOC Soave Classico, Italy - One of our favorite white wines this is a blend of Garganega from the Inama vineyards in the hills in the heart of the Classico zone. Full bodied, balanced and richly textured with notes of melon, stone fruits, flowers and a stony finish characteristic of Soave Classico.

2012 Jean-Claude Courtault AOC Petit Chablis, France – “The 2012 Petit Chablis comes from a 19-hectares block of which half is classed as Petit Chablis. It is raised in stainless steel for between 8 and 10 months. It has a lively apricot blossom scented bouquet that opens nicely in the glass. The palate is well-balanced with crisp acidity, touches of citrus peel and orange zest, and a nicely composed finish that lingers in the mouth. This is commendable for a Petit Chablis. Drink now-2016.” (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.

APRIL “SHORT SIPS” CLASS – BROWN BAG BLIND TASTING REDUX – OLD vs NEW WORLD
Our February class was so over-subscribed we thought we would offer this again with some same and some new wines. We will discuss and blind taste a selection of old world and new world wines and then see if we can discern which is which. A one hour educational program, limited to eight people and held in our fine wine room. Offered twice on **FRIDAY or SATURDAY, APRIL 24th and 25th from 5:30 to 6:30pm.**
There is a \$5 class fee and availability is on a first come first serve basis. Call 285-8011 to reserve space.

EASTER WINE SUGGESTIONS

If Lamb or beef is on the table then we recommend Rioja or Bordeaux followed by Cabernet Sauvignon from Napa or perhaps Zinfandel. You will find a fair selection of all at the store and one of our associates will be glad to help you select the perfect wine.

2012 QUPE SYRAH CENTRAL COAST

Bob Lindquist has been making elegant, restrained, non-interventional wines in Santa Barbara since the early 1980's. One of the original “Rhône rangers”, we almost forgot how good these wines are until his recent visit to the store. We are pleased to offer this Syrah at a discount during the month of April.

Here is a review from Antnio Galloni at Vinous: “The 2012 Syrah Central Coast is laced with dark red and black stone fruits, cloves and lavender, all in a soft, fruit-driven style with no angular contours and terrific overall balance in its class. Expressive floral notes add nuance on the finish, but this is essentially a straightforward, juicy Syrah to enjoy in its youth. The Central Coast Syrah represents 50% of Qupe's production and also happens to be an excellent value. The fruit sources are about 60% San Luis Obispo and
Our usual price is \$23.95; ON SALE in March for \$17.95 (no further discounts)

NEW ARRIVALS

2011 Domaine Rollin Père et Fils Pernand-Vergelesses "Ile de Vergelesses" 1er Cru Red – “As is almost always the case at this address, this is by far the most elegant wine in the range with its pure essence of violet, plum, red currant and cassis suffused nose. There is a strikingly refined mouth feel to the intensely mineral-driven middle weight flavors that possess real verve, all wrapped in a seductively textured, energetic, well-balanced and wonderfully long finish. One to buy.” (Burghound issue 50) **\$49.95**

2012 Thorn-Clarke William Randell Barossa Shiraz – “Supple and expressive, with a layer of firm tannins, showing tea leaf and tar overtones to the dark berry and spice flavors. Comes together harmoniously on the long, expressive finish. Best from 2016 through 2022. 1,000 cases made. –HS” (WS 4/30/15) **\$43.95**

2012 Quilceda Creek Cabernet Sauvignon Columbia Valley, Washington state - “More approachable, but no less impressive, the 2012 Cabernet Sauvignon (100% Cabernet Sauvignon) looks gorgeous, and is probably the most complete wine in the lineup. Layered and rich, yet ultra-pure and also elegant, it gives up classic crème de cassis, lead pencil shavings, licorice and liquid flower like qualities to go with full-bodied richness and depth on the palate. Relatively civilized, yet with building tannin and richness, it should benefit from short term cellaring and have two decades of longevity.” (WA #213) **\$249.95**

WEINGUT ROBERT WEIL

Here are two offerings from one of the great German wineries, one bone dry and one medium dry, both delicious and refreshing – perfect as the weather warms.

2013 Robert Weil Riesling Trocken, Rheingau, Germany – “Medium-bodied, pure, racy and very clear on the palate this quite rich, intense, juicy, lovely piquant and stimulating Riesling offers lingering flavors of mangoes and nectarines. This is an excellent entry level indeed.” (eRobertParker.com #216) **\$23.95**

2011 Robert Weil Riesling Kabinett, Rheingau, Germany - Buddleia and iris perfume, white peach and intimations of chalk dust make for a lovely nose, and extend to a polished and satisfyingly juicy palate whose levity (at 11% alcohol) and refreshment are enhanced by noticeable but subtle impingement of dissolved CO2. A touch of saliva-drawing salinity adds further appeal to a wine that should prove fascinatingly food-friendly through at least 2017.” (eRobertParker.com #212) **\$29.95**

OUR FAVORITE VALUE PINOT NOIR FROM OTHER PLACES

California Oregon and Burgundy get the bulk of our attention when it comes to Pinot noir but here are three wines from “other places” that are great tasty values.

2012 Hillinger Pinot Noir Eveline, Burgenland, Austria - medium bodied with a nice ripeness that seems unexpected from a place like Austria (but isn't), With good lift and a balanced finish, this wine sells out every time we open it. **\$19.95**

2012 Hunter's Pinot Noir Marlborough Jane Hunter, New Zealand - “Fleshy and juicy, with plenty of ripe raspberry, currant and pomegranate flavors. Features a fresh earthy note on the firm finish. Drink now through 2025. 6,500 cases made.” (WS Web only 2014) **\$19.95**

2013 Catherine & Michel Langlois Pinot Noir, Vin Des Pays Rouge, Loire, France – A delightful wine from the Loire valley, ripe cherries, raspberries and violets, this is a lighter bodied wine but not thin with a very satisfying texture and finish. Our best value at **\$12.95**

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

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

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.