

# J. Emerson, Inc.

FINE WINES & CHEESE

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

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.**

## APRIL 2017 NEWSLETTER

Join us on Friday **APRIL 28th**, from **5:30 pm to 7:30 pm** as we welcome



*Karoline Walch* of

**ELENA WALCH**

Wines from Italy's Alto Adige Region

Discounts on all Walch wines during the tasting.

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

*'Whatever we feel like opening'*

### Emerson Wine Club SPECIALS [Prices valid through 4/30/17.]

	<u>April 17</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Sulin Barbera del Monferrato "Terre d'Aleramo", Piedmont, Italy	\$ 6.99	\$ 8.99	\$72	(\$6.00)
*2016 Domaine de la Bastide Cotes du Rhone Blanc, Rhone Valley, Fr.	\$ 8.99	\$11.99	\$96	(\$8.00)
*2016 Domaine de la Bastide Cotes du Rhone Rose, Rhone Valley, Fr.	\$ 8.99	\$11.99	\$96	(\$8.00)
*2014 Chateau Blouin Rouge, Bordeaux, France	\$ 9.99	\$11.99	\$108	(\$9.00)
2013 Allamand Malbec, Uco Valley, Argentina	\$10.99	\$14.99	\$120	(\$10.00)
2015 Celli Albana di Romagna Secco, Emilia-Romagna, Italy	\$11.99	\$15.99	\$132	(\$11.00)
2015 Bodegas Godelia "Pilgrim" Mencia Tinto, D.O. Bierzo, Spain	\$11.99	\$14.99	\$132	(\$11.00)
NV Kuentz Bas Cremant d'Alsace Brut Tradition, Alsace, France	\$13.99	\$25.99	\$156	(\$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 April case-of-the-month is **\$104.99**; the regular price would be **\$162**, a savings of over **35%**!*

**\*2015 Sulin Barbera del Monferrato "Terre d'Aleramo", Piedmont, Italy** - (100% Barbera, the juicy, low tannin, cherry work horse grape of Piemonte to the south of Turin.) This example from Monferrato is just bursting with juicy black cherry fruit with accents of violets, leather, and spice. There's a richness and depth here that many \$20 Barberas lack and a sweet/tangy cherry and cherry pit finish that will keep you coming back for more. A wine that screams "Italy" but will also please a crowd.

**\*2016 Domaine de la Bastide Cotes du Rhone Blanc, Rhone Valley, Fr.** - (60% Viognier, 30% Roussanne, 10% Clairette) The Bastide is an ancient fortified farm dating back to the Knights Templar. Muted floral, jasmine and honey aromas with a ripe, but not viscous, mouthfeel. It's a medium to full bodied wine that finishes with pleasant acid and mineral notes. Delightful with shellfish, Salmon or Tuna.

**\*2016 Domaine de la Bastide Cotes du Rhone Rosé, Rhone Valley, Fr.** - (70% Grenache, 20% Syrah, 10% Cinsault) Aromatic nose of watermelon, white cherries, and hints of strawberries. Creamy and round on the palate with a nice lift at the finish. A delightful, charming CDR Rosé more Provençal than Rhone.

**\*2014 Chateau Blouin Rouge, Bordeaux, France** - (80% Merlot and 20% Cabernet Franc) Produced in the Entre-deux-Mers region, this light to medium bodied, fresh wine has young tannins and stinky black-currant flavors. It has milder tannins, lively acidity and a juicy aftertaste.

**2013 Allamand Malbec, Uco Valley, Argentina-** A fresh, drinkable Malbec with aromas of juicy dark fruits, baked plums and a touch of cocoa. Full bodied, but not heavy handed, it finishes long with refined tannins in harmony with the universe. A nice wine for tenderloin or lamb.

**2015 Celli Albana di Romagna Secco, Emilia-Romagna, Italy-** [100% Albana from DOCG Albana di Romagna (Highest level of wine)] This family winery is located in a unique, cooler climate, clay and limestone soiled sub-zone of Emilia-Romagna. The wine has delicate aromas of apricot, pear & yellow stone fruits. It's medium bodied on the palate with a certain richness & a touch of almond on the dry, crisp finish.

**2015 Bodegas Godelia "Pilgrim" Mencia Tinto, D.O. Bierzo, Spain – (100% Mencia)** Named to celebrate the pilgrims that walked the Camino de Santiago (the Way of St. James) which passes through the D.O. of Bierzo in Northwest Spain. Mencia is THE red grape of northwest Spain. Medium bodied with sour cherry, red currant and earthy aromas it crosses the palate with a crushed granite gravelly texture and finishes with light dusty, cocoa powder tannins. It is a terrifically interesting wine that could be served with a light chill.

**NV Kuentz Bas Cremant d'Alsace Brut Tradition, Alsace, France** -(50% Pinot Noir, 50% Auxerrois) A Kermit Lynch import & a stellar grower of Alsatian wines, this Cremant, raised in loess, silt & limestone soils has the merest hint of greenness followed by fresh citrus notes. The palate is clean and citrus-focused: think lemon and grapefruit. The fizz is frothy and lively and turns the citrus notes up to full volume. The dry finish is utterly lemon fresh.

**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 – A TWO PART CLASS**

**1) 30 minutes – WINE FAULTS and**

**2) The Wines of Spain's Green Corner- Galicia & Bierzo**

*First we'll discuss some common wine faults and how to identify them when opening your bottle. Then, we'll taste through red wines from the principal D.O.s in the Northwest corner of Spain.* 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 April – **FRIDAY & SATURDAY, APRIL 7<sup>th</sup> and 8<sup>th</sup> from 5:30 to 6:30pm** — **Due to the nature of the wines the class fee will be \$5 per person** and availability is on a first come first serve basis. (A great idea for your group as a prelude to dinner.)

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

**This month: Who's got the FUNK! Funky wines and why you should love them!**

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, April 29<sup>th</sup>.** Each session will be about 10 minutes!

#### **2014 Château de Saint Cosme Gigondas, Rhone Valley, France**

*Outside of Châteauneuf du Pape, Gigondas is the leading appellation in the Southern Rhône. Created in 1971 and sitting at the base of the limestone cliffs known as the Dentelles de Montmirail the top cuvées easily rival that of any region in the Southern Rhône. Saint Cosme, a relatively large Rhone winery, is considered among the top 3 or 4 producers in the appellation.*

"Brilliant ruby. Smoky cherry, boysenberry and potpourri scents show very good clarity and pick up a spicy quality with aeration. Intense red and blue fruit flavors are complicated by a floral pastille nuance. Finishes on a gently tannic note, delivering very good energy and spicy thrust. All of the Valbelle fruit was included in this bottling in." (Vinous 5/16) **Reg. price: \$38.99/ On sale in April: \$31.99** (while supplies last/ no further discounts)

#### **2015 Domaine Delorme et Fils. AOC Pouilly-Fuissé "Sur la Roche", Burgundy France**

The vineyards are cultivated on slopes with a south-southeast exposure around the Rock of Vergisson, hence the name Sur la Roche which means "on the rock". The juice comes from 40 year old Chardonnay vines and spends most of its ageing in stainless steel and only a short time in oak. The result is a golden yellow tone

filled with crushed rock and overripe fruit tones on the nose. The palate is extremely vibrant with loads of citrus and lemon zest. This wine is rich and elegant from start to the clean finish.

**Reg. price: \$24.99 On sale in April: \$19.99** (while supplies last/ no further discounts)

**NEW ARRIVAL: 2005 Domaine Stéphane Ogier Cote Rotie , Rhone, France**

*Until 1980 Michel sold his entire crop of his well-situated 2½ hectare vineyard, on the vine, to Messrs Chapoutier and Guigal. Since 2000 his son Stéphane has had winemaking duties and the Ogier wines themselves are not the huge, structured beasts typical of some other Côte Rôtie producers. They tend more towards elegance with subtle tannins with the ability to age that is synonymous with the best Côte Rôtie.*

“An incredible wine that I wish I had a case of is the 2005 Cote Rotie from the young Stéphane Ogier. Exhibiting a head turning bouquet of smoked meats, spice, cassis and black olives, this beauty hits the palate with thrilling purity of fruit, full-bodied richness and a layered, seamless texture that keeps you coming back to the glass. While this is the base cuvee of the estate, it trumps the vast majority of wines in the vintage. Tasted March 2016” (WA 223) **\$124.99**

**A PAIR OF “affordable” 2005 RED BURGUNDIES**

*The 2005 vintage in Burgundy is considered the best since 1978. It was a sensational vintage with plenty of structure, ripe & dense, yet pure & balanced. Here is a pair of well-priced 05’s that are ready to enjoy now.*

**2005 David Duband Chambolle-Musigny 1er Cru Les Gruenchers,-** A rarely seen Premier Cru located just kitty corner below Bonnes Mares and usually associated with growers like Dujac and Thibault Liger. Here David Duband is producing lovely wines of charm and elegance. This vineyard is, and shows a bit of muscularity. This power is accompanied by classic Chambolle red fruit notes and lovely richness. Ready to drink now. **\$59.99**

**2005 Chauvenet-Chopin Nuits St. Georges Les Charmottes,** - “Charmottes” is a plot of 50 acres in the northern part of Nuits Saint Georges and the vine age averages 60 years. This is a Pinot noir with some power, typical of this appellation, showing more earth than fruit. **\$69.99**

***2016 Rosé wines are starting to arrive!***

**Here is one to try: 2016 Château de Ségrèes Tavel, France, Rhône, Southern Rhône**

Situated around a slightly disheveled 16th century farmhouse and chapel this is what you imagine when you think of an old school French winery. We tasted the 16’s on site and the Tavel (an appellation that ONLY allows rosé) was a dense bundle of strawberry and red fruits on a fuller body. This is a great example of a fuller bodied Tavel and it’s only **\$17.99**. Try it bone cold with roast chicken.

**The past, present and future Australia’s Barossa Valley – Buy one of each and save 10%**

*A delightful wine mature and ready to drink*

**2003 Deisen Mataro Barossa Valley** - (Mataro is a synonym Mourvèdre) “Deep, bright red. Licorice-laced rose petal, cherry and pomegranate aromas show terrific verve. Spicy and focused, with the firm, tangy cherry fruit lifted by the wine’s fresh mineral bite. This shows almost tooth-jangling tart cherry fruit but finishes on a rounder, silky note, with very fine tannins. Should be a fascinating wine to follow over the coming decade.” (Vinous 9/2015) **\$49.99**

*Great, classic Barossa Shiraz from a single vineyard.*

**2010 Schwarz Wine Company Shiraz “Nitschke Block” Barossa Valley** – “Inky ruby. Ripe dark berries and candied plum on the highly perfumed nose. Plush and open-knit, offering juicy black and blue fruit flavors and a hint of baking spices. A vanilla quality appears on the clinging finish, which is given shape by supple, easy-going tannins. This wine got 25% new French oak.” (Vinous 6/13) **\$42.99**

*Small production naturally farmed Grenache grown in sandy soils. The new wave of Australian fine wines.*

**2015 An Approach to Relaxation “Sucette” Grenache Barossa Valley-** “This harmonious version finds a good balance, offering elegant, creamy, vanilla-scented cherry flavors and raspberry, sage, pepper and fresh earth notes. Firm tannins. Drink now through 2026. 411 cases made.” (WS WO 2017) **\$54.99**

## **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 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, 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 then 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.