

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 through Sat.: 9:00am to 8:00pm and:

NOW OPEN SUNDAY 12noon to 6pm.

APRIL 2018 NEWSLETTER



Please join us on **Thursday, April 12th** from **5:30 to 7:30pm** as we welcome

Melissa Groshong

PATRICIA GREEN CELLARS

Dedicated fully and solely to displaying the nature of place driven, Oregon Pinot Noir.

Friday April 27th from **5:30 to 7:30pm** we continue the “What the h*ll is up with that staff”

tasting series with: **David Witkowsky** of POTOMAC SELECTIONS, INC. He thinks we should buy **delicious place driven wines from Argentina and Chile**. Yeah, whatever.

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

‘Whatever we feel like opening’

Emerson Wine Club SPECIALS [Prices valid through 4/30/18.] APRIL 18 USUAL CASE (cs.btl.cost)

*2016 Quinta de Gomariz Loureiro Branco, Vinho Verde, Portugal	\$6.99	\$10.99	\$72	(\$6.00)
*2016 Vina Zorzal Garnacha Rosado, Navarra, Spain	\$6.99	\$10.99	\$72	(\$6.00)
* 2016 Kaltern Schiava Rosso, Alto Adige, Italy	\$9.99	\$12.99	\$108	(\$9.00)
*2016 Regis Boucabeille “Les Terrasses” Cotes du Roussillon, France	\$10.99	\$13.99	\$120	(\$10.00)
2016 Bodegas Cerro Chapeu Tannat de Reserva, Uruguay	\$10.99	\$13.99	\$120	(\$10.00)
2016 Casale del Giglio Bellone Bianco, Lazio, Italy	\$11.99	\$14.99	\$132	(\$11.00)
2016 Bila-Haut Cotes du Roussillon Villages Blanc, France	\$11.99	\$14.99	\$132	(\$11.00)
2008 Dehesa la Granja Tinto, Vino de la Tierra de Castilla y Leon, Sp.	\$14.99	\$24.99	\$168	(\$14.00)

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 **\$109.99**; the regular price would be \$167, a savings of over 33%! (Are we crazy or what??)*

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.*

***2016 Quinta de Gomariz Loureiro Branco, Vinho Verde, Portugal** – (100% Loureiro) White flowers and honeyed-citrus notes with a slight spritz; it’s a well-balanced little wine with a crispy finish. A perfect aperitif or wine to accompany salads and grilled vegetables.

***2016 Vina Zorzal Garnacha Rosado, Navarra, Spain** – “Deep neon pink. Spice-accented raspberry and cherry aromas and flavors are complemented by a subtle floral nuance. Plush and seamless in texture, with no rough edges. A late jolt of white pepper adds bite. Closes with good focus and length, leaving a bitter cherry note behind.” (Vinous 6/17)

*** 2016 Kaltern Schiava Rosso, Alto Adige, Italy-** Schiava is an ancient grape that once was the predominant grape of the region. It’s a delicious, easy drinking red with cherry and red fruits notes and hints of bitter almonds. Medium bodied and soft on the palate with a hint of smoke, it finishes bright and balanced. This is one you can serve with a slight chill.

***2016 Regis Boucabeille “Les Terrasses” Cotes du Roussillon, France** - (50% Grenache, 30% Syrah and 20% Carignan) A bistro wine to be consumed young. Dark black fruits and spice aromas; fleshy on the palate it finishes crisp with slight tannins.

2016 Bodegas Cerro Chapeu Tannat de Reserva, Uruguay - Tannat, historically grown in South West France in the Madiran AOC, is now one of the most prominent grapes in Uruguay. Ordinarily very tannic, this

Uruguayan version fermented in barrels, 50% American oak and 50% French, and aged for 18 months, has licorice and black fruits with a very supple, smooth and refined finish. A wine for burgers and steak.

2016 Casale del Giglio Bellone Bianco, Lazio, Italy- “Pale, bright straw-yellow. Intense, mineral- and floral-accented aromas of pear, tangerine and fennel, with a hint of fresh citrus fruit in the background. Juicy and precise, offering dainty but vibrant citrus, orchard stone fruit and mineral flavors, plus a hint of honey in the background. Finishes bright and long, with outstanding clarity and cut. As with most wines from Casale del Giglio, this absolutely lovely white wine delivers serious bang for the buck.” (Vinous 8/17)

2016 Bila-Haut Cotes du Roussillon Villages Blanc, France- “The 2016 Bila Haut Blanc is a blend of 60% Grenache Blanc, 20% Macabeu & smaller amounts of Marsanne & Vermentino. From a mix of estate terroirs (schistes, clay, limestone & granite), it has racy, vibrant aromas & flavors of lime, salty minerality & white peach. Medium-bodied, seamless & incredibly drinkable, it’s absolutely worth buying.” (WA 230)

2008 Dehesa la Granja Tinto, Vino de la Tierra de Castilla y Leon, Sp.- (100% Tempranillo) “Deep ruby. A complex, perfumed bouquet evokes dark berries, cola, smoked meat and mint. Supple and expansive on the palate, offering gently sweet blackberry and cherry-cola flavors that are firmed and lifted by juicy acidity. The smoky note repeats on the finish, which hangs on with very good tenacity and a whisper of fine-grained tannins. A fine effort for the vintage and delicious right now.” (Vinous 9/14)

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 Single Blind Tasting of Spains’ Denominació d’Origen Qualificada (DOQ) *DOCq/DOQ* is Spain’s highest quality designation and only two wine regions have been granted that status, Rioja and Priorat. We’ll blind taste an example of each as well as two wines that might be contenders for this elevated designation.

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 20th and 21st from 6:00 to 7:00pm** —**There is a \$15 per person class fee** and availability is on a first come first serve basis but you can call & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

The Last Saturday Wine School THEME: Bottle conditioning- what happens to wine as it ages. *The last Saturday of the 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. Each session will be about 10 minutes! **Come anytime between 2 and 5 pm on Saturday, 4/28.**

APRIL SPECIAL OFFER: GAJA BARBARESCO

GAJA – first among equals! *One of the stars of the world wine scene, Gaja is widely credited with transforming not just the image and international reputation of its native Piedmont region, but of Italy as a whole. For over 150 years this winery has defined the wines of the Piedmont.*

2013 Gaja Barbaresco, Piedmont Italy – “The 2013 Barbaresco is fabulous. In fact, this is one of the best Barbarescos I have tasted at Gaja in many years. Vibrant, perfumed and beautifully sculpted in the glass, the 2013 possesses tons of understated intensity. Sweet red cherry, mint, white pepper and anise are all lifted in the glass. The 2013 is an almost shockingly classic Barbaresco from Gaja. The translucent color, vibrant Nebbiolo fruit and austere but noble tannins represent a move towards a much more traditional style. For readers who can find it, the 2013 is simply a must-have wine.” (Vinous 4/16)

Regular price: \$225.99, On Sale in April: \$189.99 (while supplies last)

APRIL SPECIAL OFFER: CHÂTEAU DE BEAUREGARD

The Burrier family estates (Chateau De Beauregard, Georges Burrier and Joseph Burrier Domains) constitute one of the major properties of Southern Burgundy. Its vineyards cover 43 hectares and include 22 of Pouilly-Fuissé. All the white wines are vinified at Château de Beauregard. A delicious wine that profiles somewhere between Chablis and Bourgogne Blanc. Here are two reviews:

2014 Château de Beauregard /Joseph Burrier Pouilly-Fuissé, Macon, Burgundy France

From Wine Spectator (6/30/17):“A whiff of oyster shell signals this sleek white, which gathers flavors of lemon, melon and mineral across the palate. The finish is invigorating and sapid. Drink now through 2023. 2,000 cases imported.” *From Vinous (12/15):* “Bright, light yellow. Subtle smoky complexity to the aromas of stone fruits, apple and menthol. Not a fleshy or particularly structured wine but juice and nicely delineated. The dry, lemony finish leaves the palate fresh.”

Regular Price: \$34.99, On Sale in April: \$24.99 (while supplies last)

Truly Allocated & Truly Affordable NEW ARRIVALS – Get them while you can.

2015 Azienda Agricola La Torre Rosso di Montalcino DOC, Italy – A true baby Brunello. Certified organic, aged 18 months in small French barrels. Medium bodied and elegant from a tremendous vintage, BUT, better if you wait a year. Selected by NYT for its Rosso di Montalcino wine school. **\$35.99**

2017 Domaine du Salvard Cheverny, Loire, France- In this mid Loire Valley wine region between Tours and Orleans you can mix a little Chard with your Sauv Blanc and this crisp, fresh 85% Chardonnay and 15 % Sauvignon Blanc blend is always one of our favorites. Kermit Lynch only lets us have 2 cases. **\$19.99**

NEW ARRIVALS

2015 Rogue Vine Grand Itata, Itata Valley, Chile -“The red 2015 Grand Itata is a blend of Cinsault and some 10% País mixed in the field from a low-yielding, healthy vintage. The vineyard was planted in 1960 with head-pruned, organically farmed vines on granite soils. It fermented in small, 1,500-liter concrete vats with natural yeasts where the wine was kept for one year. It's quite earthy and with lots of spices (clove), a little rustic. The palate is quite tasty, also a little rustic with some dusty tannins, in need of some food, with which it should be quite versatile. 5,000 bottles were filled in February 2016.” (WA 230) **\$19.99**

2015 Goodfellow Family Cellars Pinot Noir, Willamette Valley, Oregon – “Pale ruby-purple colored, the 2015 Pinot Noir is scented of roses, wild thyme and lavender with a core of Bing cherries and warm cranberries plus an earthy/forest floor waft. Light to medium-bodied, the palate provides a wonderful intensity of perfumed red berry flavors with silken tannins and a long earthy finish.” (WA #232) **\$29.99**

VALUE BORDEAUX - 2015 Château La Bourree Castillon Côtes de Bordeaux, France

2015 was a glorious vintage in Bordeaux and the classified growths are starting to arrive BUT it would be a waste of money to open and drink those now. They are for the future. Today you should drink 2015 La Bourree. Plenty of ripe red and blueberry fruit mixed with cedar notes finishing with refined tannins and a touch of oak. **\$16.99**

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 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, BH and Vinous, 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.