

# J. Emerson, Inc.

## FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011 [www.jemersonfinewine.com](http://www.jemersonfinewine.com)

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and:

**NOW OPEN SUNDAY 12noon to 6pm.**

© in the newsletter or a green sticker in the store = Organic, Biodynamic, sustainable or “natural”.

## APRIL 2021 NEWSLETTER

**APRIL = Spring Showers and more Positive Change!**  
We hope, and this time we mean it, to post tastings of our monthly specials and more on our  **YouTube** channel: J. EmersonFineWine.

### **NO OPEN BOTTLE IN STORE TASTINGS or CLASSES IN APRIL**

*The Store will be open and maintain normal hours and we offer curbside and delivery service. We seek a safe retail sales environment and see no way to facilitate an in-store tasting event that maintains safety for retail shoppers.*

#### **Emerson Wine Club SPECIALS** [Prices valid through 4/30/21.]

	<u>Apr. '21</u>	<u>USUAL</u>	<u>CASE(cs.btl.cost)</u>	
*Ch. Saint Cyrques 2020 Costieres de Nimes Blanc, Rhone, France	\$10.99	\$12.99	\$120	(\$10.00)
*Santa Barbara 2019 Verdicchio dei Castelli di Jesi, Marches, Italy	\$10.99	\$13.99	\$120	(\$10.00)
*Santa Barbara 2019 Rosso Piceno, Marches, Italy	\$10.99	\$13.99	\$120	(\$10.00)
*Bodegas Torredueiro 2016 PenaMonte Tinto, Toro, Spain	\$10.99	\$13.99	\$120	(\$10.00)
Mas de Guiot 2009 Grenache-Syrah Vin de Pays du Gard, France	\$9.99	\$11.99	\$108	(\$9.00)
Portal da Calcada 2019 Rose Reserva, Vinho Verde, Portugal	\$10.99	\$14.99	\$120	(\$10.00)
Chateau Mascard 2014 Haut Medoc, Bordeaux, France	\$12.99	\$17.99	\$144	(\$12.00)
Bodegas Ostatu 2019 Blanco Rioja DOCa, Spain	\$13.99	\$16.99	\$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 for the APRIL case-of-the-month is **\$114.99**; (average bottle price: \$9.58!!) the regular price would be \$171.99, a savings of over 33%! **THIS MONTH WE WILL OFFER AN ALL RED AND ALL WHITE CASE. The ALL RED or ALL WHITE case of 3 each of 4 wines is: \$119.99**

*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.*

© \*Ch. Saint Cyrques 2020 Costieres de Nimes Blanc, Rhone, France - An organically grown, easy drinking Rhone blend of Roussanne, Viognier and Grenache Blanc with aromas of ripe pears, candied lemon and white pepper. Fresh and medium-bodied on the palate with notes of honey and sweet spice leading to a lingering and crisp finish

\*Santa Barbara 2019 Verdicchio dei Castelli di Jesi, Marches, Italy - "Fragrant and inviting nose, delicate wood spice, vanilla, ripe cassis and white pepper spice. Very soft on the palate, full and clear, creamy touch, well-integrated acidity in the background, full-bodied finish." (winery note)

\*Santa Barbara 2019 Rosso Piceno, Marches, It. -A blend Sangiovese & Montepulciano. Notes of ripe red fruits & spice with marasca cherry & white pepper, dry & persistent finishing with smooth tannins.

\*Bodegas Torredueiro 2016 PenaMonte Tinto, Toro, Spain – (100% Tinta de Toro) “The expressive and open 2016 Peñamonte 5 Meses en Barrica has good freshness and definition. It shows a combination of red berries, aromatic herbs and spice that is nicely balanced. The palate is medium-bodied with fine-grained tannins. A bargain. “ (WA)

Mas de Guiot 2009 Grenache-Syrah Vin de Pays du Gard, France – “An inexpensive, seductive, sleeper of the vintage is the 2009 Mas de Guiot Vin de Pays Grenache/Syrah (40% of the former and 60% of the latter all aged in tank). This endearing red boasts a dense ruby/purple color in addition to loads of

creme de cassis and blackberry fruit intermixed with hints of kirsch, lavender and spice. (Today the wine shows more Black olives and spices than fruit and is less fleshy but remains smooth.) It is a fleshy, medium-bodied, silky smooth 2009 ..." (WA #191)

**Portal da Calçada 2019 Rose Reserva, Vinho Verde, Portugal** – “A delicate, supple rosé, with refreshing acidity encasing the tangerine peel, white raspberry and watermelon flavors, which are matched to floral, wet stone & spice elements. Drink now. 4,100 cases imported.” (WS)

**Chateau Mascard 2014 Haut Medoc, Bordeaux, France** – Medium bodied, mature Bordeaux with notes of plums and ripe dried red fruits. Hints of mint and mocha on the palate with integrated tannins. A nice little red Bordeaux for lamb, tenderloin or steak.

© **Bodegas Ostatu 2019 Blanco Rioja DOCa, Spain** - a blend of 85% Viura and 15% Malvasia from 30-80 year old vines in Rioja Alavesa, fermented with native yeasts and raised in stainless steel tanks. Meyer lemon, chalk and flint with a touch of white flowers. The finish bright and crisp

### **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 SPECIAL OFFERS - The Reds**

*From an IGT in Campania, south of Naples this blend of 50% Cabernet Sauvignon, 30% Aglianico, 20% Merlot is something different and delicious for your Easter Lamb/Roast or Tenderloin:*

**ON SALE: 2012 Montevetrano di Silvia Imperato Colli di Salerno IGT-** “The 2012 Montevetrano has evidently embraced the heat of this warm summer season. This is a dark and exuberant wine, with bold fruit flavors of black cherry, spice, leather and chocolate that pop with intensity from the glass. The effect is seamless, soft and fully integrated. The wine shows a riper taste profile, for sure, that offers pleasure and opulence.” (WA #232)

**Reg. \$69.99, ON SALE IN APRIL: \$47.99 (while supplies last)**

*Rich and unctuous, but not overdone, this Merlot from Lazio outside Rome is perfect with lamb and steak.*

**ON SALE: 2015 Famiglia Cotarella Falesco 'Montiano' Lazio IGT-** “Italy Montiano is and always has been the Cotarella family pièce de résistance. The 2015 Montiano (100% Merlot from Lazio) is a deep and richly textured wine with thick layers of dark fruit and sweet spice. The wine ages in Nevers and Tronçais oak barriques for 12 months. The 2015 vintage was warm, and that extra heat adds to the power and the softness of the wine.” (WA #234)

**Reg. \$74.99, ON SALE IN APRIL: \$39.99 (while supplies last)**

### **APRIL SPECIAL OFFERS - ROSÉ and White**

*Oh how we love the white wines from Campania around Naples. Anything but fruit driven these wines reflect the volcanic soil they are raised in and balance herbal notes with crisp acidity.*

**ON SALE: 2018 Mastroberardino 'Nova Serra' Greco di Tufo DOCG, Italy** - “The 2018 Greco di Tufo NovaSerra is a smooth and steady expression that delivers stone fruit, Amalfi lemon, pear and sweet almond blossom. There is a pretty mineral note on the close that recalls volcanic ash or flint. The wine's fiber is naturally lean; however, you get nice persistency and tonic freshness nonetheless.” (WA 10/19)

**Reg. \$22.99, ON SALE IN APRIL: \$16.99 (no further discounts/while supplies last)**

*The thing is ALL they can make in Tavel is Rose! So they tend to be more serious wine and it benefits from a bit of time in the bottle. The '19 Segries is a delightful wine, drinking nicely in May and it is even better now!*

**ON SALE: 2019 Chateau de Segries Tavel Rose Rhone, France-** “Deep orange-pink. Powerful aromas of ripe red berries, cherry, blood orange and nectarine, plus a hint of lavender emerging in the background. Palate-staining raspberry, bitter cherry and tangerine flavors develop a sweetening touch of honey. Chewy and expansive on the persistent finish, which repeats the pit fruit and floral notes.” (Vinous 6/20)

**Reg. \$17.99, ON SALE IN APRIL: \$14.99 (no further discounts/while supplies last)**

*Based in the “birthplace of Albariño,” the seaside town of Cambado, Palacio de Fefiñanes is one of the oldest wineries and the first to put Albariño in a bottle. The bottle label is a reproduction of the original label.*

**ON SALE: Bodegas del Palacio de Fefiñanes 'Albariño de Fefiñanes' Rias Baixas, Spain-** “The regular Albariño is one of the most reliable among the more available wines, and it tends to show well early on and also age nicely for a few years in bottle. The 2019 Albariño de Fefiñanes feels unusually expressive and

ready, very approachable, with a harmonious nose but with none of that reductive character often found in the early bottled wines. It's floral, varietal, aromatic and clean, with a balanced palate combining volume with great freshness. I tend to like this wine two or three years after the harvest.” (WA 6/20

**.Reg. \$19.99, ON SALE IN APRIL: \$14.99 (no further discounts/while supplies last)**

### **NEW ARRIVALS - Frank Cornelissen**

*Frank Cornelissen owns 19 hectares of vines high up on Mount Etna. He works without the use of herbicides, pesticides, nor any other chemicals. In the winery there are no industrial yeasts, sulfites, or anything else added to the wines. All of the wines are fermented in small, neutral tanks and no wood is used in the cellar in order for all the wines to express their specific territory. We carry two of his wines at present:*

**2019 Frank Cornelissen 'Susucaru' Rosso Terre Siciliane IGT Sicily, Italy-** The entry level, fresh field-blend of mostly Nerello Mascalese (85%) with other local varietals: Nerello Capuccio, Allicante Boushet, Minella and Uva Francesa. Fragrant and elegant and with structure and personality. \$32.99

**2019 Frank Cornelissen Munjebel Rosso Terre Siciliane IGT- Sicily, Italy-** A rich and fragrant wine of pure Nerello Mascalese sourced from several vineyards). A classic, traditional Nerello Mascalese with tannins and sweet ripe fruit; Franks vision of a traditional, balanced & rich Northern Valley Etna wine. **\$49.99**

### **NEW ARRIVALS**

**2018 PlumpJack Winery Estate Cabernet Sauvignon, Oakville, USA-** “Composed of 88% Cabernet Sauvignon, 7% Malbec and 5% Petit Verdot, the 2018 displays a deep garnet-purple color and fragrant notes of Black Forest cake, crème de cassis and wild blueberries with nuances of red roses, Chinese five spice, camphor and black olive plus a hint of charcoal. Full-bodied, the decadently rich fruit has impressive freshness lifting the palate along with firm, finely grained tannins, finishing long and fragrant.” (WA) **\$179.99**  
*Trepat is a fresh, lightly structured red grape variety that is likely indigenous to northeast Spain.*

© **2019 Mas Foraster 'Josep Foraster' Trepat Conca de Barbera, Spain** –“Limpid ruby. Spice-accented cranberry and cherry aromas are complemented by a hint of succulent herbs. Tangy red fruit and bitter chocolate flavors show good focus and pick up a floral aspect with air. Closes brisk and subtly tannic, with repeating red fruit character.’ (Vinous) **\$27.99**

### **The GREEN Spot**

As you shop in the store you may see some wines displaying a green price sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines.

### **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 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.