

# J. Emerson, Inc.

FINE WINES & CHEESE


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Website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com) / Facebook: <http://bit.ly/br4kEz>

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and Sun. noon-6pm

## APRIL 2024 NEWSLETTER

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

 Join us on  
**TUESDAY, APRIL 9<sup>th</sup>**  
**5:30 to 7:00 pm** as we welcome:  
**Valentí Llagostera co-founder mas doix**  
*Wines from Spain's Priorat region.*

Join us on **TUESDAY, APRIL 30<sup>th</sup>**  
**5:30 to 7:00 pm**  
as we welcome: **Iduna Weinert**   
**Argentine wines from WEINERT**  
*Luján de Cuyo and Maipú.*

WINE TASTING EVERY SATURDAY 2:00pm-5:00pm

*'Whatever we feel like opening' and*

LAST SATURDAY WINE SCHOOL 4/27

### Emerson Wine Club SPECIALS [Prices valid through 4/30/24]

### APRIL '24 USUAL CASE (cs.btl.cost)

*Cellier des Demoiselles 2022 Chardonnay, Pays d'Oc, Languedoc, Fr.	\$9.99	\$12.99	\$108	(\$9.00)
*Grilos 2018 Tinto Reserva, Dao, Portugal	\$10.99	\$12.99	\$120	(\$10.00)
*Farina 2022 Soave Classico, Veneto, Italy	\$12.99	\$16.99	\$144	(\$12.00)
*Santa Maria 2021 Cannonau di Sardegna, "Le Bombarde," Sardinia, Italy	\$12.99	\$15.99	\$144	(\$12.00)
Domaine de la Renne 2022 Sauvignon Blanc, Touraine, France	\$12.99	\$16.99	\$144	(\$12.00)
Avantis Estate 2022 Malagousia, Evia, Greece	\$12.99	\$16.99	\$144	(\$12.00)
© Chateau l'Escarelle 2023 Rose "Rumeurs," Provence, France	\$14.99	\$20.99	\$168	(\$14.00)
© Le Marie 2020 Pinerolese Rosso "Rouge de Lissart," Piedmont, Italy	\$14.99	\$21.99	\$168	(\$14.00)

**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 the recurring nightmare of a subscription wine club. Our case is infinitely more interesting and a better value! The discounted price for the APRIL case-of-the-month is **\$123.99**; (average btl. price: \$10.33!!) the regular price would be \$194.99, a savings of more than 36%!*

**We also offer an all RED and ALL WHITE 8 pack (because sometimes 8 is enough!). The ALL RED 8-pack is 2 each of the 3 red wines and 2 of the Rosé for \$89.99 and the ALL WHITE 8-pack is 2 each of the 4 white wines for: \$81.99.**

*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.*

**\*Cellier des Demoiselles 2022 Chardonnay, Pays d'Oc, Languedoc, France** – (100% Chardonnay)

Unoaked, straight-forward dry white wine with bright acidity and impressions of gala apples, citrus, nectarines and fresh pear with delicate floral hints. The finish is fresh and almost steely.

**\*Grilos 2018 Tinto Reserva, Dao, Portugal** – (Aragonez, Touriga Nacional and Jaén) “Kicks off with a pretty violet note, followed quickly by warmed plum puree and blackberry compote. The finish is laced up with toasted vanilla and dark tea accents. Drink now through 2025. Tasted twice, with consistent notes.” (WS)

**\*Farina 2022 Soave Classico, Veneto, Italy** – (85% Garganega, 15% between Trebbiano di Soave and Pinot Blanc) “Bruised apples, brown pear and pressed yellow flowers define the nose of Soave. Rounded on the palate with a creamy texture of baked orchard fruit and hints of honey on the mellow finish.” (WE)

**\*Cantina Santa Maria 2021 Cannonau di Sardegna, “Le Bombarde,” Sardinia, Italy** – (100% Cannonau) “A juicy red, with raspberry coulis, dried fig and eucalyptus notes underscored by toasty hints of smoke and mocha. Shows light tannins. Drink now. 70,000 cases made, 1,500 cases imported.” (WS)

**Domaine de la Renne 2022 Sauvignon Blanc, Touraine, France** – (100% Sauvignon Blanc) Floral notes of honeysuckle, elderberry meld with nuances of black currant bud. There are citrus and slight grassy impressions in this crisp, yet not too lean, expression of Sauvignon Blanc from the central Loire Valley.

**Avantis Estate 2022 Malagousia, Evia, Greece** - (100% Malagousia) Notes of citrus, white peach and lemon blossom with mineral aromas of stone and steel. Not as high acid as some years but with a finesse and silky texture that keeps the finish balanced and fresh.

🍷 **Chateau l'Escarelle 2023 Rose "Rumeurs," Provence, France** - (Grenache, Syrah and Cinsault) Organically produced dry rose with ripe nectarine and white peach underscored with floral notes. Elegant and fresh, perfect for a warm afternoon.

🍷 **Le Marie 2020 Pinerolese Rosso "Rouge de Lissart," Piedmont, Italy** - Barbera, Chatus, Freisa, Bonarda and Neretta Cuneese) Hailing from the western edge of the Piedmont region near the border with France, this mid weight unoaked dry red has upfront cherry with red and black berry fruits wrapped around rich earthy notes finishing with supple tannins. Certified organic production!

### **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 OFFER – from the CELLAR!-A pair of Aged Ch. Peyrabon Haut Medoc's!**  
*Here is an opportunity to try a pair of left bank Bordeaux's from two of the very best vintages in recent years! The Haut-Médoc Appellation d'Origine Contrôlée (AOC) is the larger left bank Bordeaux region that encompasses the famous sub AOC's of Saint-Estèphe, Pauillac, Saint-Julien, Listrac-Médoc, Moulis-en-Médoc and Margaux. The gravelly soil of the Gironde estuary is perfect for these Cabernet Sauvignon based wines. Peyrabon, which has been around since the 1700's, has property in Pauillac and in the Haut Medoc.*

**2005 Château Peyrabon Haut-Medoc, Bordeaux France** – (48.5% Cabernet Sauvignon, 48% Merlot, and 3.5% Petit Verdot) “A seductive style of wine in 2005, this Peyrabon has a deep ruby/purple color and round, juicy blackcurrant and black cherry fruit along with some licorice and floral notes. It is medium-bodied, surprisingly silky and concentrated. Drink this sleeper of the vintage over the next 5-7 years. Published: Jun 28, 2015” (WA 6/15) **Regular price: \$44.99, On sale in APRIL: \$39.99**

**2016 Château Peyrabon Haut-Medoc, Bordeaux France** – (67% Cabernet Sauvignon, 27% Merlot, 4% Petit Verdot and 2% Cabernet Franc.) The 2016 Peyrabon has a finely detailed bouquet with blackberry, raspberry, pressed flower and mineral aromas. This exudes class. The palate is well balanced with fine grain tannin, one of the more saline Cru Bourgeois with touches of oyster shell and spice towards the poised edgy finish. Tasted at Cru Bourgeois in London 2018” (Vinous) **Reg. price: \$27.99, On sale in APRIL: \$25.99**

**BUY A PAIR OF PEYRABON'S** (one each of the '05 and '16) **for \$59.99!** (no further discounts)

### **APRIL SPECIAL OFFER – from the CELLAR! – Bill Easton Cabernet Sauvignon!**

*We have just a few cases left and this is the last Cabernet Easton will ever make from this vineyard!*  
**2014 Easton Cabernet Sauvignon, Shenandoah Valley, California, USA** - Bill Easton is one of the original Rhône Rangers from the 1980's and we love his Rhone blends and his Zins. The Easton Estate Cabernet Sauvignon comes from the Baldinelli Vineyard, Shenandoah Valley in the Sierra Foothills which was planted in 1972. The 2014 leans a bit to Bordeaux with aromas of cedar, tobacco, Asian spice box and notes blackberry/cassis/olive with a pleasant St. Julien-like texture, mineral-infused flavors. The tannins are quite refined.  
**Regular price: \$54.99, On sale in APRIL: \$45.99** (no further discounts)

### **APRIL SPECIAL OFFER – A pair of 2018 Biodynamic Burgundies!**

*Here are a couple of premier cru 2018 Burgundies from biodynamic producer Louis Chenu (now farmed by his daughters Juliette and Caroline). The reviews are from Allen Meadows at Burghound and, while the reviews are classic Burghound, he gives both wines his “outstanding sweet spot” rating. These were both tasted in 2020. We love when we can dive into place and these two wines, vinted the same way, from the same vintage, from vineyards on opposite sides of the AOC are a great way to explore terroir.*

**2018 Louis Chenu Pere & Filles “Haut-Jarrons” Savigny-les-Beaune Premier Cru, France** – “This is aromatically similar to the Lavières with the exception of a touch of red currant. The medium weight flavors possess an equally beguiling texture along with good minerality on the firm and slightly grippy finish that also stops just short of being chewy. This will need a few years to soften and round out.

**Regular price: \$64.99, On sale in APRIL: \$57.99**

**2018 Louis Chenu Pere & Filles “Les Lavieres” Savigny-les-Beaune Premier Cru, France** - “A pretty and somewhat more elegant nose offers up notes of both red and dark pinot fruit along with spice and forest floor scents. There is fine volume to the finely mineral-inflected medium-bodied flavors that possess a beguiling texture while delivering good length on the firm, dusty, youthfully austere and better-balanced finale.”

**Regular price: \$59.99, On sale in APRIL: \$53.99**

**BUY A PAIR OF BIO'BURGS** (one each of the Jarrons and Lavieres) **for \$94.99!** (no further discounts)

#### **APRIL SPECIAL OFFERS**

*A good price on Cru Barolo from our friends at Vajra.*

**2019 G.D. Vajra 'Coste di Rose' Barolo DOCG, Italy** - The G.D. Vajra 2019 Barolo Coste di Rose shows a darker core of fruit with dusty earthy tones and campfire ash. The grape skins were quite thick in 2019, meaning that less work was done with submerged cap and other extractive methods. The beauty of this wine is the mouthfeel, which feels rich, tight and silky. Coste di Rose was first made in 2015.” (WA 4/23)

**Regular price: \$84.99, On sale in APRIL: \$64.99**

*One of the first southern Burgundy Mâconnais AOC's (1936) and selected Pouilly-Fuissé vineyards were granted premier Cru status in 2020. Always a good value, this drinks more Meursault than Pouilly-Fuissé.*

**2020 Domaine Trouillet “Aux Chailloux” Pouilly-Fuisse Pouilly-Fuissé Premier Cru, Burgundy, France** - "There is a whiff of passion fruit on the vaguely phenolic (think olive oil nuances) and white flower scents. The solidly dense and nicely voluminous detailed middle weight flavors possess very good intensity before concluding in a clean, dry, chiseled and lemony finish. This could use a bit more depth, but I suspect that more will develop with 2 to 3 years of bottle age. Worth checking out." (Burghound 10/20)

**Regular price: \$40.99, On sale in APRIL: \$29.99**

#### **NEW ARRIVALS - 2020 Domaine de Pignan Chateauneuf-du-Pape Rhone, France**

‘Blended from several different lieux-dits, the 2020 Chateauneuf du Pape—a blend of 64% Grenache, 13% Mourvèdre, 12% Syrah, 5% Cinsault, 2% each Counoise and Terret Noir and 1% each Muscardin and Vaccarèse—exhibits a rather pale hue in the glass. Boasting scents of stewed strawberries and red-fruit compote, it's full-bodied, supple and even a bit warm and chocolaty, an uncommon trait in this vintage. A fascinating, intriguing wine.’ (WA 9/23) **\$49.99**

#### **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, WS and BH, 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.