

J. Emerson, Inc.

FINE WINES & CHEESE

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

Visit our website - www.jemersonfinewine.com

STORE HOURS: Mon. - Sat.: 9:00am to 8:00pm

AUGUST 2009 NEWSLETTER

Mercury Head • "Crazy Values" • Hidden Gems from Italy

Our AUGUST Tasting

Page Higginbotham has just returned from the Mosel so we'll be tasting:

Extraordinary Wines From GERMANY

(Oh come on, give them a chance.)

Wednesday, August 19th from 5:30 pm to 7:30 pm

at our Store on Grove Ave.

A list of wines will be available in the store and special pricing will be available for purchases made during the tasting.

MONTHLY SPECIALS

| | <u>Aug. '09</u> | <u>USUAL</u> | <u>CASE</u> | <u>(cs.bl. cost)</u> |
|---|-----------------|--------------|-------------|----------------------|
| *2008 Saint Elias Cabernet Sauvignon (Colchagua Valley, Chile) | \$ 6.95 | \$ 7.95 | \$ 75 | (\$6.25) |
| *2008 Milton Park Chardonnay (Southeastern Australia) | \$ 7.95 | \$ 9.95 | \$ 90 | (\$7.50) |
| *2007 Lorca Monastrell (Bullas, Spain) | \$ 9.95 | \$11.95 | \$110 | (\$9.16) |
| *2007 St. Hallett "Poacher's Blend" White (Barossa Valley, Aust.) | \$ 9.95 | \$11.95 | \$110 | (\$9.16) |
| 2008 Hillinger Pinot Grigio (Austria) | \$ 9.95 | \$11.95 | \$110 | (\$9.16) |
| 2007 Delaunay Touraine Sauvignon Blanc (Loire Valley, France) | \$10.95 | \$13.95 | \$125 | (\$10.42) |
| 2007 Domaine Lafage "Cuvee Nicolas" Grenache (Rousillon, Fr.) | \$11.95 | \$13.95 | \$135 | (\$11.25) |
| 2005 Castell Remei "Gotim Bru" (Catalunya, Spain) | \$12.95 | \$14.95 | \$145 | (\$12.08) |

A NOTE ABOUT THE MONTHLY SPECIALS CASE

The AUGUST case price is **\$104.95** and is reduced 24% from the regular prices. 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.

***Saint Elias Cabernet Sauvignon 2008 (Colchagua Valley, Chile)** The grapes for this fruity Cabernet Sauvignon are selected from vineyards in the Central Valley. Smooth and fruity on the palate with fresh and delicate cassis tones, this wine would go well with pasta and salads.

***Milton Park Chardonnay 2008 (Southeastern Australia)** - medium to full bodied and exhibits peach and nectarine flavors and a small amount of French oak finishing with a nice balance of fruit and creaminess.

From the Wall St. Journal (7/24/09): "Very Good. **Best of tasting.** Fresh, clean, sunny, balanced and complete. This really tastes like Chardonnay, with some weight and texture and a somewhat velvety finish."

***Lorca Monastrell 2007 (Bullas, Spain)** - "Dark ruby-colored, it offers up an alluring nose of underbrush, brier, and blueberry, and black cherry. This leads to a forward, easy-going wine with no hard edges. Drink this pleasure-bent wine over the next three years. - 88 pts." (Wine Advocate # 181)

***St. Hallett "Poacher's Blend" White 2007 (Barossa Valley, Aust.)** - "Light and refreshing, with pretty lime and floral flavors from Riesling, finishing dry. Sémillon, Sauvignon Blanc and Riesling. Score: 87" (Wine Spectator Dec 15, 2007)

Hillinger Pinot Grigio 2008 (Austria) - On of our most popular Pinot Grigio's with melon & tangerine aromas and crisp mineral fruit flavors accented with a clean bright finish.

Delaunay Touraine Sauvignon Blanc 2007 (Loire Valley, France) A modern Touraine Sauvignon Blanc with immediate, mouth-watering appeal. Green herb aromas mingle with flavors of grapefruit in this highly refreshing wine.

Domaine Lafage "Cuvee Nicolas" Grenache 2007 (Rousillon, Fr.) 100% Grenache. "A gorgeous fresh strawberry and raspberry fruit is tinged with salt, crushed stone, and white pepper, and the team here has once again managed to combine flattering texture with vivacious brightness. For all of the ravishing purity of its fruit, I don't know of another red wine at remotely this low a price about which I could say it leaves your palate covered with totally fascinating impressions of things mineral. 91pts." (Wine Advocate #183)

Castell Remei "Gotim Bru" 2005 (Catalunya, Spain) "Opaque ruby. Ripe, brooding kirsch and blackcurrant aromas are further deepened by licorice and espresso. A real black hole on the palate, with slowly unfolding dark fruit liqueur flavors, chewy tannins and a long, sweet, compote-like finish. This should be great with grilled or braised lamb. Very serious for this price. 90pts." (IWC Sept-Oct. '07)

TWO CRAZY "WHILE THEY LAST" VALUES

As we mentioned in an earlier newsletter there will be, as a result of the economy, occasional offers presented to us that are so good we are compelled to buy in larger quantities. Here are two such wines:

2006– TIZA El Ganador Malbec, Mendoza Argentina – We had this wine of our shelf about a year ago and it was well received at \$8.95 bottle. (We even put it in our monthly case at \$6.95/btl.) The importer quickly ran through his original inventory but when the next larger shipment arrived in the US it wasn't moving fast enough so we purchased cases at a price that allows us to offer it for **\$5.95/bottles or \$60/case**. Here is the review from Robert Parker: "The purple-colored 2006 El Ganador Malbec offers up an attractive nose of violets and black cherry. Supple, ripe, and easygoing on the palate, this excellent value has no hard edges. 87pts." (WA #180)

2005 Michel Bouzereau Bourgogne Blanc – We love The expression of Chardonnay in White Burgundy but the good options under \$20 are limited; thus when presented with this wine at a reduced price – we bought all they had. Here is the review from Burghound issue 27: "A very subtle hint of *pain grillé* frames fresh and bright aromas of orchard fruit and dried straw notes that lead to round, rich, sweet and unusually complex for a wine of this level, all wrapped in a precise and punchy finish. A terrific Bourgogne and this would be a great choice for a house white plus it will age over the short-term." **\$19.95/btl or \$200/case**

NEW ARRIVALS

2006 Mercury Head Napa Valley Cabernet Sauvignon – We already sold through our allocation as a pre-sale offering last month (Are you on our pre-sale e-mail list?) and we were fortunate to get a few more bottles from another store that did not take their allotment. David Phinney winemaker and owner of Orin Swift Cellars says this is the best Mercury Head yet. The wine is smooth yet powerful with soft layers of dark cherry, blackberry compote, ripe sweet plums, anise, toffee, cocoa, and rich smoky (This Cabernet is called "Mercury Head" because Dave Phinney was an avid collector of coins in his youth and always thought these types of dimes were the "coolest." Dave used part of his collection of these dimes to adhere to each bottle individually.) **\$74.95**

Cedric Bouchard "Inflorescence" Champagne– In the process of selecting wines for the store we taste and evaluate and we use reviews from the most respected sources where we focus on the descriptions and not necessarily the points. Some descriptions are so compelling they cannot be ignored. Here is a slightly "over the top" *Wine Advocate* review for Bouchard's Champagne: "The Inflorescence Blanc de Noirs Val Vilaine is 100% 2006 juice made from measly yields of just 26 hectoliters per hectare. The wine opens with a gorgeous, captivating bouquet that immediately draws attention for its detail and expressiveness. This intensely floral wine offers up tons of crisp green apples and pears, with the Pinot being mostly felt in the wine's weight and depth, rather than in the flavor profile. This is a totally finessed, elegant and seductive wine of the highest level. This bottle was disgorged in July, 2008 after spending 28 months on its lees. Anticipated maturity: 2008-2018. The explosive, kaleidoscopic Champagnes of Cedric Bouchard are some of the most compelling wines coming out of the region today. *Quite simply, this set of new releases left me*

speechless and literally shaking my head in awe. Readers should do whatever they can to experience these magnificent wines. 93pts.” (WA#180) \$62.95

2006 Ghost Block Estate Cabernet Sauvignon – . This 24-year-old vineyard, located in Oakville, Napa Valley, is 100% Certified Organic and the 2005 vintage was among Wine Spectators top 200 wines. Here are the notes from Rob Lawson, Winemaker: “The 2006 vintage has elegant aromas of cherry, blackberry, spice and roses. The palate confirms the nose with flavors of ripe blackberry, chocolate-covered cherries and coffee. The finish is long and lingering, with notes of toffee and cherries.” **\$61.95**

EXPAND YOUR ITALIAN HORIZONS

No one seems to be making and exporting a wider variety of great wines than Italy; so take a break from the Chiantis, Tuscans, Barbaras, etc. and try something a little different.

2003 Ferrando Carema Etichetta Bianca (Nebbiolo) - Ferrando is based in Carema, one of the northerly districts in Piedmont where the Nebbiolos are made in a lighter style. This wine “possesses gorgeous aromatics that lead to sweet herbs, tobacco, candied cherries, minerals and earthiness. The wine reveals stunning vibrancy and freshness, with firm but beautifully integrated tannins. The heat of the vintage seems to have given this wine an extra dimension of plumpness that is very attractive. 92pts.” (WA # 179) **\$39.95**

2006 Inama Carmenere Piu - “a blend of 75% Carmenere, 20% Merlot and 5% Raboso Veronese. This delicious, harmonious red possesses an attractive array of ripe dark fruit, earthiness, tobacco, leather and spices. Medium in body, the wine offers excellent length, refined tannins and tons of style. Readers will have a hard time finding a better red from Veneto for the money. This is a terrific effort from Inama. Anticipated maturity: 2008-2011. 89pts” (Wine Advocate # 179) **\$23.95**

2005 Foradori Teroldego Rotaliano Trentino Alto Adige - “The entry-level 2005 Teroldego Rotaliano is a great introduction to Teroldego and the house style. It reveals floral, spicy notes along with sweet dark fruit on a medium-bodied frame. Tasting this wine made me crave one of the region’s classic dishes, risotto al Teroldego. 88pts.” (eRobertparker.com # 173) **\$27.95**

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.

SATURDAY WINE TASTING

Every Saturday between 2pm and closing we will offer wines to taste and enjoy while shopping. Check out our web site on Friday to find out what we will be opening!

OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$4.95 and \$5.49