# J. Emerson, Inc.

fine wines & cheese

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011 • <u>www.jemersonfinewine.com</u> STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and:

# NOW OPEN SUNDAY 12noon to 6pm.

# **AUGUST 2018 NEWSLETTER**





# Monday August 6th from 5:30 to 7:30 pm

as we welcome

# KEN FORRESTER

"Mr. Chenin"

# Wines of South Africa

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm 'Whatever we feel like opening"

# Here is the line-up for our case of the month and as always, there are 2 each of the first four wines (\*) and 1 each of the last four wines.

<b>Emerson Wine Club SPECIALS</b> [Prices valid through 8/31/18.]	Aug. '18	<u>USUAL</u>	CASE (	(cs.btl.cost)
*2017 Ribafreixo Antão Vaz "Pato Frio", Alentejo, Portugal	\$ 8.99	\$11.99	\$ 96.00	(\$ 8.00)
*2016 Chateau Pilet Blanc, Bordeaux, France	\$ 9.99	\$11.99	\$108.00	(\$ 9.00)
*2014 Torremoron Tinto, Ribera del Duero, Spain	\$10.99	\$13.99	\$120.00	(\$10.00)
*2014 Cantele Salice Salentino Riserva, Puglia, Italy	\$10.99	\$14.99	\$120.00	(\$10.00)
NV Vallotaj Lambrusco, Emilia-Romagna, Italy	\$ 8.99	\$11.99	\$ 96.00	(\$ 8.00)
2017 Jordanov Rkaciteli, Tikves, Macedonia	\$10.99	\$14.99	\$120.00	(\$10.00)
2017 Pierre Rougon Cotes du Rhone Blanc, Rhone Valley, France	\$12.99	\$15.99	\$144.00	(\$12.00)
2016 Pierre Rougon Cotes du Rhone Rouge, Rhone Valley, France	\$12.99	\$15.99	\$144.00	(\$12.00)

A NOTE ABOUT OUR <u>CASE OF THE MONTH</u>: - 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 August case-of-the-month is \$117.99; the regular price would be \$165, a savings of 29%!

- \*2017 Ribafreixo Antão Vaz "Pato Frio", Alentejo, Portugal Antão Vaz is a native Portuguese white wine grape varietal. With herbal, green pea and lime notes this unoaked, medium bodied wine, is a nice introduction to the varietal. This thick skinned grape does well in hot, dry areas and produces wines with great acidity. A food loving wine this would be perfect with roasted vegetables, poultry and fish.
- \*2016 Chateau Pilet Blanc, Bordeaux, France- "Friendly, with a caressing brioche note along the edges, while honeysuckle, straw, white peach and lemon curd flavors flow out from the core. Offers a direct, focused finish. Sauvignon Blanc and Sémillon. Drink now." (WS 6/15/18)
- \*2014 Torremoron Tinto, Ribera del Duero, Spain (100% Tempranillo) "A terrific value from this prestigious appellation in Spain, the 2014 Tinto shows plenty of new saddle leather, a dark ruby/plum color, juicy black cherry and blackcurrant fruit, and a touch of underbrush and earth. A completely naked, unoaked, dry red wine, it should drink nicely for several years. Amazingly, at this price point, the vines that produced this 2014 Tinto were planted between 1914 and 1934!" (WA 11/15)
- \*2014 Cantele Salice Salentino Riserva, Puglia, Italy (100% Negroamaro) "... a heavy and concentrated wine with prune, raisin and blackberry jelly. The wine is hearty and dense with sweet flavors on the finish that are interwoven tightly with equally savory characteristics. Despite those big bones, this wine from Cantele ultimately offers good balance and a very clean and correct drinking style. It a great value, too." (WA 232)

**NV Vallotaj Lambrusco, Emilia-Romagna, Italy -** Vinted primarily from the Grasporrosa grape this is a frizzante and frothy, soft but dry, lightly fruited, delightful wine. The lovely chalky acidity makes it the perfect foil for charcuterie or spicy food and the 11% alcohol makes it the perfect summer porch wine. **2017 Jordanov Rkaciteli, Tikves, Macedonia -** Rkaciteli (pronounced r-kaht-see-TELL-ee) is one of the oldest varietals and very widely planted in Russia, Georgia and Macedonia. Bright and crisp with stone fruit and floral notes, this medium bodied wine finishes with pleasant apricot skin and walnut notes. Pair with white fish and poultry.

**2017 Pierre Rougon Cotes du Rhone Blanc, Rhone Valley, France** – (A blend of White Grenache, Bourboulenc, Roussanne, and Marsanne.) Richly aromatic wine with ripe peaches, apricots, white flowers candied oranges and kiwi zest. Full bodied with notes of tropical fruits on the palate and a balanced finish with great acidity. The poetry of summer in a bottle.

**2016 Pierre Rougon Cotes du Rhone Rouge, Rhone Valley, France -** (A blend of 70% Grenache and 30% Syrah.) Muted spice and licorice with a touch of garrigue on the nose, medium bodied with a touch of sweet prunes on the palate and a bit of grip on the finish – a little bruiser of a Rhone.

#### 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.

#### AUGUST "SHORT SIPS" CLASS - CHABLIS: from Petit to Grand

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 July – FRIDAY & SATURDAY, August 17<sup>th</sup> and 18th from 6:00 to 7:00pm — Due to the nature of the wines, the class fee is \$12 per person.

### The Last Saturday Wine School – Sparkling Red Wines

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, August 25**<sup>th.</sup> Each session will be about 10 minutes!

#### **AUGUST SPECIAL OFFERS**

#### ON SALE: 2015 Capiaux Cellars "Chimera" Pinot Noir, Russian River Valley, California

Capiaux Cellars, founded by Sean Capiaux (winemaker at O'Shaughnessy) in 1994 is dedicated to producing place-driven single vineyard bottlings of Pinot Noir. Chimera is a blend of 3 Russian River vineyards with a small percentage of central coast fruit. Presently Sean produces his Capiaux Cellars Pinot Noir and O'Shaughnessy Cabernet at the newly completed O'Shaughnessy winery. Here is a review from Antonio Galloni: "The Capiaux 2015 Pinot Noir Chimera is plump, juicy and expressive, with all of the richness and lushness of the vintage. Bright red cherry and pomegranate flavors are propped up by bright veins of salinity and aromatic lift that give the wine its brilliance. The blend of sites, all from Russian River, works beautifully here." (Vinous 3/17) Reg. price: \$34.99, On Sale in AUGUST: \$28.99 (while supplies last/ no further discounts) ON SALE: 2017 Lagar de Cervera Albariño, DO Rias Baixas, Spain

Lagar de Cervera has belonged to Rioja's La Rioja Alta since 1988 when unfortunately they decided to stop producing white Rioja and moved to Galicia to make Albariño. The grapes come from vineyards in O Rosal and Cambados (D.O. Rias Baixas). Here is our review: This is a richly framed, aromatic Albarino with stone fruits, quince, kiwi zest and light herbal notes. The crisp saline finish makes it an ideal wine with seafood, especially oysters. If you have not tried an Albarino from Rias Baixas, this is a good introduction!

Reg. price: \$21.99, On Sale in AUGUST: \$17.99 (while supplies last/ no further discounts)

#### **ROSÉ NEW ARRIVALS**

**2017 Domaine Faillenc Sainte-Marie 'Rosé des Glacieres' Corbières AOC** – 100% Syrah from a single two-hectare block of Syrah vines (certified organic) in the Corbières district. A longer maceration makes it one of the more deeply colored rosés. Licorice and black cherry, bold and spice driven like a pale red but it remains juicy and fresh on the finish \$16.99

**2017 Gerard Boulay Sancerre Rosé "Sibylle", Loire Vally, Fr.** 100% pinot noir from old vines (35 to 40 years) harvested specifically to make rosé. Elegant & finely fruited it finishes with a saline minerality. **\$29.99 2017 Rocca di Montegrossi Rosato Toscana IGT, Italy** —"Bright pink. Fresh herbs, earth tones and raspberry on the nose, complicated by a touch of blood orange and licorice. In a serious, dry style, displaying very good intensity to its delicate, restrained red fruit flavors that are made even more austere by laser-like acidity. Finishes long and savory with a refreshingly bitter note of cherry pit on the finish. This fresh 100% Sangiovese wine will stand up well even to richer foods." (Vinous 6/18) **\$22.99** 

#### NEW ARRIVALS: Bottle conditioned and ready to drink!

For most wines, a few years conditioning in the bottle allows a wine to reach its full potential!

2007 Fratelli Grasso Barbaresco DOCG "Bricco Spessa", Piedmont, Italy – Here is Cru Barbaresco from a great vintage that is ready to drink now. Bricco Spessa is a cru vineyard in the municipality of Neive. The wine has a wonderful Nebbiolo perfume of ripe dark fruits, tar and roses. It's full bodied with tannins that have resolved nicely with time. \$49.99

**2007 Angelarosa Taurasi DOCG, Campania, Italy** – From a very good vintage and produced from vines over twenty years of age with low yields per hectare in the municipality of Castelfranci. Ruby red to garnet in color with ripe red fruits and savory tobacco and tea. Still fresh and balanced with refined tannins. This Barolo of the south is ready to drink! **\$54.99** 

And while it's not a new arrival we also love this bottle conditioned old school Malbec:

**2006 Bodega Weinert Malbec, Mendoza, Argentina** –"(reportedly from vines between 70 and 110 years of age): Good dark red. Dried redcurrant, red plum and cherry on the nose, with notes of leather, geranium, licorice and old barrel. Juicy and intense, with strong acidity giving a penetrating character to the flavors of red cherry, plum, currant and leather. Finishes with smooth tannins, good cut and length, and a building dusty oak quality. Very old-style malbec." (Vinous 3/13) **\$31.99** 

#### **NEW ARRIVALS**

A very good and often under rated grower.

**2015** Marc Deschamps Les Vignes de Berge Pouilly-Fumé, Loire Valley, France - From a a small, 3.5-hectare site with noticeably more stones and less clay than other Deschamps parcels; it produces the most pure, mineral, classically styled wines of his lineup. There are classic muted, smoky notes but mostly there are aromas of under ripe apples and honeysuckle with a crushed oyster shell minerally finish. \$27.99. This is a complex and intellectual offering from one of the appellation's greatest vineyards.

**2015 Domaine Thibault Liger-Belair Nuits-Saint-Georges Les Saint-Georges Premier Cru, Burgundy, France-** "Bright, dark red. Captivating scents of raspberry, blackberry, dried flowers, violet and musky stone. Fat, plush and sweet but laid-back, conveying terrific saline depth and harmonious framing acidity to its dark berry and licorice flavors. Not nearly as open in the mouth as it is on the nose; in fact, this is a baby today. Finishes with serious, broad, fine-grained tannins and lovely lift for the vintage." (Vinous 1/18) **\$219.99** 

#### **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 PROTOCAL 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.