# J. Emerson, Inc. FINE WINES & CHEESE

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

# AUGUST 2020 NEWSLETTER

# NO OPEN IN STORE TASTINGS or CLASSES IN AUGUST.

The Store will be open and maintain normal hours and we offer curbside and delivery service.

# THE DOG DAYS DYNAMIC DUO VIRTUAL RECORDED TASTING

Visit our website to watch a backstage account of how we review and write notes for a Sancerre like Sauvignon Blanc and a Fresh Pinot Noir

2017 Domaine Jaeger-Defaix Rully, Cote Chalonnaise, France (Rouge/Pinot Noir) 2018 Domaine Bernard Defaix Saint-Bris, Burgundy, France (Blanc/ Sauvignon Blanc) A perfect Combo for August!

ON sale separately (see newsletter) but buy the "Dog Days Duo" pair (1 each) and save an additional 10%!

Here is the line-up for our case of the month and, as always, there are 2 each of the first 4 wines (\*) and 1 each of the last 4 wines. Emerson Wine Club SPECIALS [Prices valid through 8/31/20.] Aug. 20 USUAL CASE (cs.btl.cost) \*2018 Chateau Famaey Vin de Pays du Lot Malbec Rosé, Southwest Fr. \$8.99 \$10.99 \$96 (\$8.00)\*2019 Quinta de Cabriz Dao Colheita Seleccionada Branco, Dao, Portugal \$10.99 \$96 \$8.99 (\$8.00)\*2018 Fattoria la Lecciaia Orvieto Classico, Umbria, Italy \$9.99 \$12.99 \$108 (\$9.00) \*2015 Scopone Sant' Antimo Rosso "Il Gregoriano", Tuscany, Italy \$11.99 \$14.99 \$132 (\$11.00) 2018 Domaine de la Chauviniere Muscadet Sevre et Maine, Loire, France \$10.99 \$12.99 \$120 (\$10.00) 2018 Franco Serra Dolcetto d'Alba, Piedmont, Italy \$10.99 \$13.99 \$120 (\$10.00) \$17.99 \$144 (\$12.00) 2017 Clos Agnes Chardonnay, Carneros, California \$12.99 \$12.99 \$14.99 \$144 (\$12.00) 2019 Merceron-Martin Anjou Rouge, Loire, France

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 AUGUST case-of-the-month is \$112.99; the regular price would be \$160, a savings of almost 30%!

- \*2018 Chateau Famaey Vin de Pays du Lot Malbec Rosé, Southwest Fr. vinified 'methode saignee" & raised in stainless steel. Starts with aromas of fresh citrus & hints of strawberry with notes of red berries on the mid weight palate. It's a supple, balanced, rosé with great balance between the "gras" & the acidity.
- \*2019 Quinta de Cabriz Dao Colheita Seleccionada Branco, Dao, Portugal- "Bright, crisp and youthfully fruity, the wine has a ripe texture that is balanced with vibrant acidity. Its apple flavors are shot through with citrus acidity and a tangy texture. Drink now" (WE)
- \*2018 Fattoria la Lecciaia Orvieto Classico, Umbria, Italy Taking its name from the fortified town of Orvieto, this wine is a blend of 50% Grechetto, 30% Malvasia and 20% Trebbiano grapes. The "Classico" appellation is given only to Orvieto wine produced in the oldest production zone. Fresh and elegant with nectarine and floral notes, this medium bodied wine has a bittersweet touch of almonds on the crisp finish. This a perfect wine for baked or fried fish of any type.
- \*2015 Scopone Sant' Antimo Rosso "Il Gregoriano", Tuscany, Italy A relatively new appellation that basically overlays the Tuscan DOCG of Brunello di Montalcino and provides Brunello producers with a way to use grapes other than Sangiovese grosso. This blend of Sangiovese grosso (same clone as Brunello)

and a bit of Petit Verdot was one of our all-time best sellers a few years ago. Now we offer the 2015, a ripe and very good vintage in Montalcino, and this wine has floral notes and ripe red fruit with great Sangiovese acidity. There is a richness on the palate but the tannins are mild. It drinks more like modern Montalcino Rosso than Chianti and will make a great pizza/pasta wine.

**2018 Domaine de la Chauviniere Muscadet Sevre et Maine, Loire, France-** 100% Melon de Bourgogne Crunchy Pear and lime with a chalky mineral and an almost salty finish with intense acidity and citrus fruits. The perfect match for raw oysters, most sashimi, ceviche and aged goat cheeses.

**2018 Franco Serra Dolcetto d'Alba, Piedmont, Italy -** Muted aromas of violets, smokey expresso, violets and lavender. Light to medium bodied, dry, with moderate acidity framed by soft plum and blackberry flavors. The finish has a touch of acidity and refined tannins. A burger and pizza wine.

**2017 Clos Agnes Chardonnay, Carneros, California -** A great value for Carneros Chardonnay! Aromas of ripe pear and apple with tropical accents leads to a traditional California Chardonnay touch of butter and oak with fresh lemon and a clean, dry finish.

**2019** Merceron-Martin Anjou Rouge, Loire, France – (100% Cabernet Franc) Classic Loire Valley Cab Franc with notes of violets, spice, green pepper and hints of wet campfire. It finishes smooth with a bright combination of minerality and tannins.

#### 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 SPECIAL OFFERS**

ON SALE: 2010 Finca Sandoval Signo Bobal, Manchuela, Spain - Expand your wine horizons and try this perfectly aged Bobal (the second most common red grape variety in Spain!) from the D.O. Manchuela due east of Valencia. Here is a review from Vinous 9/13: "(90% bobal and 10% syrah; aged in used French and American oak barrels): Bright ruby. Wild, assertive aromas of dark berries, new leather and smoky minerals. Sweet red and dark berry flavors show impressive power and clarity and pick up spiciness with aeration. Closes sappy and long, with slowly building tannins and a touch of candied flowers." (Vinous)

Reg. price: \$29.99 - On Sale in AUGUST: \$19.99 (while supplies last/ no further discounts)

ON SALE: 2018 Maurice Ecard Bourgogne Chardonnay, Burgundy, France- Here is a great, pre –tariff price on a Bourgogne Blanc made from grapes grown right outside of the Savigny-les-Beaune appellation. The domaine is cultivated through organic methods and produces wines that purely and distinctly reflect the terroir. It is a straight forward Chardonnay with floral, ripe pear, and citrus fruit aromas and hints of crispy apple on the palate. An elegant wine with a smooth finish aged 6 months in old Oak.

Reg. price: \$19.99 - On Sale in AUGUST: \$15.99 (while supplies last/ no further discounts)

#### ON SALE: THE DOG DAYS DYNAMIC DUO.

Sancerre like Sauvignon Blanc and a Fresh Pinot Noir - A perfect Combo for August!

So, **Bernard Defaix** started with 2 ha in Chablis in 1959 and now his two sons Sylvain and Didier manage the Domaine which is still primarily known for its fine Chablis. They also have vineyards in Saint Bris (located in the region of Auxerre 15 km from Chablis) which is the only appellation in all of Burgundy that allows, and in fact requires you to grow exclusively the Sauvignon grape which makes this appellation an exception in all of Burgundy. The **Jaeger Defaix** vineyards in Rully belonged to a great aunt who, until Defaix took over, sold the production as grapes. The fruit is presently vinified in Chablis, which makes for a roughly two hour drive though plans are now in place to build local facilities.

2017 Domaine Jaeger-Defaix Rully, Cote Chalonnaise, Fr. (Pinot Noir) - Translucent, light ruby to garnet in color. A softly fruity nose reflects notes of ripe raspberries and strawberry preserves, with hints of earth and spice. The racy palate has notes of sour cherries and this lighter weight pinot finishes with juicy acidity and mild tannins. A perfect foil for grilled tuna or chicken thighs. Reg. price: \$34.99 - On Sale in AUG.: \$22.99 (while supplies last/ no further discounts) 2018 Domaine Bernard Defaix Saint-Bris, Burgundy, France (Blanc/ Sauvignon Blanc) — Aromas of fresh cut grass and lemons with a touch of ivy and herbs. There is a richness on the palate of this mid weight wine and a lingering, laser like minerality on the persistent, long finish. The chalky soil explains why this is so much like a fine Sancerre. Reg. price: \$26.99 - On Sale in AUGUST: \$16.99 (while supplies last/ no further discounts)

## **NEW ARRIVALS**

An article in the NYT reminded us of this lesser known DOC.

**2016 Bisci Verdicchio di Matelica, Marche, Italy -** "Pale straw-yellow. Steely, juicy, minty citrus and apple fruit aromas and flavors are very typical of Verdicchio di Matelica in general, and Bisci's wine is almost always one of the steelier of the lot. Finishes with hints of ripe pomaceous fruit and minty herbs. About 60,000 bottles a year are made." (Vinous 2/18) **\$16.99** 

This is quickly becoming one of our bestselling Rosé wines – but is it a rosé?

**2019** Château La Bourée, AOC Bordeaux Clairet, France - Clairet, a term originally associated with the weak-colored, red wine, comprising of a combination of red and white grapes, made famous in the Middle Ages, following the wedding of Eleanor d'Aquitaine and Henry, a future English king. It is now an official Bordeaux AOC and this Clairet is a blend of 50% Merlot and 50% Cabernet Franc, and as opposed to harvesting early for a Rosé wine, the grapes for the Clairet are picked at the same time as those for the La Bourrée red wine. The grapes are put in a tank for 12 to 24 hours at which point the free run juice is drawn off to a separate tank where the juice is allowed to settle and clarify before fermentation begins at a low temperature. The wine rests on its fine lees for a month and a half before it is lightly filtered and bottled. It's somewhere between a light red & a deep rosé. Fresh & crisp with medium tannins & a touch of spice. \$13.99 A perfect gift for a special birthday or just because...

**2017 Dominus Estate Christian Moueix, Napa Valley, California**-"The 2017 Dominus is one of the truly epic, grand wines of the vintage. Rich, dense and explosive, with tremendous concentration and sheer power, the 2017 Dominus captures all the personality of this site along with the natural opulence of the year. Inky dark fruit, lavender, menthol, licorice, plum, gravel and a host of dark spice notes infuse the 2017 with seemingly endless layers of nuance. Over the last two years I have tasted several hundred Napa Valley Cabernets, both from barrel and bottle. There is no question that Dominus belongs among the elite in 2017; it is simply a breathtaking wine. Certainly readers looking for a Napa Valley Cabernet to cellar should put Dominus at the top of their lists.' (Antonio Galloni, Vinous 1/20) **\$219.99** *The wine that transformed Tuscany*.

2017 Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy -"...a wild, exotic beauty. Sumptuous and flamboyantly ripe, the 2017 captures all the personality of the year in spades. Super-ripe red cherry, pomegranate & spice notes all flesh out in this curvy, racy beauty from Tenuta San Guido." (Vinous 1/20) \$249.99 One of France's few single-estate appellations, the legendary Grillet is the epicenter & definition of Viognier.
2015 Chateau-Grillet, AOC Chateau Grillet, Rhone, Fr. -"Coming from mature vines located higher on the property's slopes, the 15 Chateau Grillet is a rich, intense, full-bodied wine of uncommon grace elegance. It delivers some of Viognier's hallmark floral-spicy-apricot notes but is actually more about textural richness & silk, balanced by hints of citrus zest & a briny character that lingers effortlessly on the finish." \$449.99

## **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.