

J. Emerson, Inc.

FINE WINES & CHEESE

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website - www.jemersonfinewine.com / Twitter: <http://bit.ly/atAEL4/> Facebook: <http://bit.ly/br4kEz>

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

NOW OPEN SUNDAY 12noon to 6pm.

DECEMBER 2013 NEWSLETTER

Look for our Holiday Newsletter on Dec. 6th for special gift ideas!

WEDNESDAY DECEMBER, 18th - 5:30 to 7:30pm

OUR ANNUAL

Champagne and Sparkling Wine Tasting

Enjoy an eclectic selection and make purchases at a discount.

FRIDAY, DECEMBER 6th

A TUTORIAL in PORT, styles and types

Conducted By Certified Wine Educator Carol Colby

4 sessions 5:30 to 6:00 / 6:00 to 6:30pm, 6:30 to 7:00pm and 7:00 to 7:30pm

MORE DETAILS ON PAGE 2 of the newsletter

ALL FREE

Emerson Wine Club SPECIALS [Prices valid through 12/31/13.]

	<u>DEC. '13</u>	<u>USUAL</u>	<u>CASE(cs.btl.cost)</u>
*2012 Sulin Giabine Monferrato Bianco, (Italy)	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2012 Esporao Monte Velho White, (VR Alentejano, Portugal)	\$ 8.95	\$10.95	\$96 (\$8.00)
*2012 Leese Fitch Pinot Noir, (California)	\$ 9.95	\$11.95	\$105 (\$8.75)
*2005 Ch de Vaure Bordeaux, (France)	\$10.95	\$14.95	\$120 (\$10.00)
2011 Patrick Miolane Bourgogne-Aligote (Burgundy, France)	\$13.95	\$15.95	\$153 (\$12.75)
2006 Albino Munari Cabernet Sauvignon, (Calaveras County, CA)	\$13.95	\$16.95	\$153 (\$12.75)
2012 Faravel "Les Amis de la Bouissiere", (Vin de France)	\$14.95	\$16.95	\$156 (\$13.00)
2012 Domaine Seguinot-Bordet Chablis, (France)	\$16.95	\$18.95	\$180 (\$15.00)

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 of the DECEMBER case-of-the-month is \$114.95; the regular price would be \$164.40, a savings of over 30%!*

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.

2012 Sulin Giabine Monferrato Bianco, (Italy) A refreshing blend of Cortese (from LA SLINA's Gavi), Chardonnay (from Sulin's vineyards), with the addition of Muller-Thurgau, their "Bianco" is fresh, delightfully aromatic, and immensely drinkable. An excellent aperitif or with seafood or poultry.

2012 Esporao Monte Velho White, (VR Alentejano, Portugal)- Portugal's best selling white wine is a blend of the indigenous grapes Antão Vaz, Roupeiro and Perrum. It has notes of apricots and citrus, with a fresh aromatic finish. This easy to drink white pairs with seafood as well as salads and fresh cheeses.

2012 Leese Fitch Pinot Noir, (CA) - 80% Pinot Noir with a touch of Barbera and Grenache. This is a classic value priced Pinot blend that uses the benefit of blending to add body and texture to the wine. It has ripe cherry aromas; a bit of spice and a medium to full bodied mouth feel. Finishes with smooth refined tannins.

2005 Ch de Vaure Bordeaux, (France)- (60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc) 2005 was an outstanding vintage all over Bordeaux so we were intrigued by this value wine. Dark ruby in color with a muted nose of dark fruits (blackberries) and earth, medium to full bodied in the mouth with good structure.

It is classic restrained Bordeaux and should be opened about an hour before serving. Pair with tenderloin and lamb. It also is packed in a wood case! Not often do you get aged Bordeaux at this price packed in wood.

2011 Patrick Miolane Bourgogne-Aligote (Burgundy, France) – Aligote, the other white wine grape of Burgundy; is leaner and fresher than chardonnay it is intended to be consumed as a young wine. Citrus notes and minerality make it a great match for fish or oysters. Mix with Crème de cassis to make THE classic Kir.

2006 Albano Munari Cabernet Sauvignon, (Calaveras County, CA)- A blend of estate grown Cabernet Sauvignon, with a touch of Petit Verdot and estate grown Merlot. Aromas of ripe cherries, leather and vanilla, medium to full bodied with smooth mature tannins. This is a lovely, mature California style Cabernet.

2012 Faravel "Les Amis de la Bouissiere", (Vin de France)-We feel like we found this first but here's DM's review from the Post: *(By the way, we have allocated ALL remaining cases.)* "Bouissiere is a noted producer of Gigondas and Vacqueyras but this wine doesn't fit those regulatory labels because it includes merlot & caladoc, an obscure cross of grenache & malbec (cot), in addition to the usual Rhone red grapes of syrah & grenache. My first impression was weight, then earth and smoke carried on a cool autumn breeze. There's a rough edge to this wine that is viscerally delicious. Rhone lovers should buy this by the case."

2012 Domaine Seguinot-Bordet Chablis, (France)- "A classic Chablis nose of green fruit, iodine and salt water nuances leads to highly energetic and very clean middle weight flavors that possess a crisp, salty and refreshing finish. This ultra-pure effort is really very good." (Burghound Issue: 52)

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm

Whatever we feel like opening"

FREE PORT TUTORIAL – FRIDAY, DEC. 6th - 5:30-7:30pm

This promises to be an outstanding educational event.

We have been pleased to notice a growing interest in Port wines, but differences between port types and styles can be a bit confusing. Certified wine educator, Carol Colby will join us on Friday Dec. 6th from 5:30 to 7:30pm for a tasting and explanation of different port styles and types. Because there is sequence to this tasting, we are planning on 4, 30 minute sessions - 5:30-6:00, 6:00-6:30pm, 6:30-7:00pm and 7:00-7:30pm. This is a free tasting and you can come at anytime but it would be best to arrive at the start of a session

SPARKLING WINES AND CHAMPAGNE

NV Cedric Bouchard Inflorescence Blanc de Noirs Val Vilaine - (Vintage 2011 Disgorged 4/13) -

Cedric Bouchard remains at the forefront of innovation in Champagne. Yields are minuscule, fermented with indigenous yeasts and are bottled unfined and unfiltered with no dosage. Bouchard's approach focuses on single-vintage, single-variety and single parcel wines. The Inflorescence Blanc de Noirs comes from a south-facing, 1.49-hectare vineyard in the village of Polisy called Val Vilaine, which is owned by Bouchard's father but worked by Cédric himself. These wines have a Pinot Noir richness with crushed rock, green apple, strawberry notes. Great young they only get better with a few years of bottle age. **\$69.95**

"These remain some of the most spectacular wines being made anywhere in the world, and are well worth the effort of finding them. Frankly, I can't think of too many wines I would rather drink." – Antonio Galloni WA

NV Egly-Ouriet Brut Tradition Grand Cru – "one of the reference-point growers in Champagne, with a deep selection of wines that offer remarkable transparency to site, vintage and variety. The small, bare-bones winery is located in Ambonnay, one of Champagne's 17 Grand Cru villages, best-known for yielding broad-shouldered, exuberant Pinot Noir-based wines. The house style is defined by first-class fruit, extended lees aging and no fining and/or filtration. These are among the most pure, unmanipulated Champagnes readers will come across, and the estate's new releases are all highly recommended." (WA) **\$84.95**

NV Ruinart Brut Blanc de Blancs Champagne - Ruinart is Champagne's oldest house, with a history that dates back to 1729 and the non vintage Blanc de Blancs in the distinctive clear glass, mallet shaped bottle is a great introduction to the Ruinart style. It is medium bodied elegant champagne with ripe flowers and pears and a beautifully smooth finish. **\$87.95**

2005 Klein aux Vieux Remparts Crémant D'Alsace - Located in the middle of Alsace, in the village of St Hippolyte, this very small production winery produces a variety of wines but the vintage Crémant has always captured our attention. Made from organically grown 100% Chardonnay this sparkling wine has a fine rich

mousse and wonderful floral and honeyed fruit aromas. It's rich and supple in the mouth and the finish is lip smacking good and not piercingly acidic. With thought we had moved on to '07 but were happy to discover a few 05's. Because of the time this spends on the lees, this Crémant drinks like vintage Champagne. **\$26.95**
2012 Cuvee del Fondatore Graziano Merotto " Rive di Col San Martino"Valdobbiadene Prosecco Superiore DOCG – (100% Glera) Here is one of the finest Proseccos you can buy and it is still quite affordable. A 3 time Gambero Rosso's Tre Bicchieri winner from a single vineyard site; it has fresh floral notes with a tangy finish. Treat yourself to the best. **\$28.95**

NEW ARRIVALS

2010 Domaine Thibault Liger-Belair Moulin a Vent Vieilles Vignes, Fr "The 2010 Moulin-a-Vent Vieilles Vignes, from 60 to 80 year-old vines, possesses lovely depth and fleshiness in its dark red fruit. Attractive spiced notes wrap around the radiant finish. This is a terrific showing. Drink 2014-2025." (WA #199) **\$31.95**

New Arrivals - It's RHONE TIME

2012 Yves Cuilleron "Les Vignes d'à Cote" Syrah, Fr. – We often think that Guigal's "La-La" Cote Rotes could be the definition of Syrah, however at \$400 plus it's not on everyone's must buy list. But Yves Cuilleron, a northern Rhone wine maker famous for his on point wines from Condrieu and Cote Rote, has a Syrah that shows all the best Syrah characteristics dark fruit blueberries aromas, meat jusice and tea, with real Syrah spice on the finish all for only **\$19.95**

And speaking of great Syrah here's one from the US: 2012 Arnot-Roberts Syrah, North Coast, Ca.– Duncan Arnot Meyers and Nathan Lee Roberts are making very small production wines that reflect the personality of cooler climate sites in Northern California. They are best known for their stunning Syrah's which, up until now, have been available only through subscription to their web site. Using whole clusters and native yeasts the wines are bottled with out filtering or fining. True to the variety, these wines are all about spice and plums and dark cherries. **\$36.95**

2011 Domaine du Clos du Caillou Cotes du Rhone Bouquet des Garrigues, Fr – "A blend of 85% Grenache and the rest Mourvedre and Syrah, it is a ripe, rich, full-bodied effort that is *as good, possibly better than some producers' Chateauneuf du Papes*. The wine is loaded with scents of Provence, including roasted herbs, smoked meats, kirsch and spice box. Drink now-2019.' (WA #209) **\$23.95**

2011 Charles Thomas Cotes du Rhone Rhone, France - "A delicious, consumer-friendly Cotes du Rhone made from a blend of 50% Syrah, 40% Grenache and 10% Mourvedre from the Gard department in the southern Rhone, this 2011 boasts sexy, ripe, black cherry and berry fruit notes, a juicy constitution, elegance, purity and an attractive, fleshy mouthfeel. It clearly over-delivers for its humble price point". (WA #208) **\$10.95**

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.

BUYING BETTER WINE – Be Careful

During the Holiday season people often opt to purchase better wines either as a gift or for the Holiday dinner table. Grocery stores have, in the last few years, brought in more "upscale wine brands" (those priced above \$20.00) and placed them on their "top shelf" in an effort to offer a more complete wine selection. They do little, unfortunately, to ensure that these wines, which do not sell as quickly as Yellowtail, are kept in good condition. Here are some things to be mindful of if you are forced to buy "better wine" in a Grocery store: Cork condition – Wines stored upright under Grocery store conditions (no temp or humidity control) will be subject, over time, to drying cork. Dry corks allow wine to evaporate and air to enter the wine. Here you must look for the fill in the bottle. If it is not up to the capsule – don't take a chance. Our wines are stored on their side at a constant temperature of 63 degrees to prevent the cork from drying.

"goût de lumière – This is a wine defect caused by exposure to high UV light sources like fluorescent lighting.(The principal light source in a grocery store.) The defect causes off putting skunky odors and sparkling wine, for example, especially those in a clear bottle can show signs of this defect after only 18 hours of exposure! Ironically, placing the best wine on the top shelf may be the worst thing as these wines will have more direct exposure to the UV light source. At Emersons, we specifically use incandescent bulbs, focused indirectly where possible. It is one of the many little, but ultimately very important, things we do to ensure that the wine you purchase is in the best possible condition.

PLEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm

ORIN SWIFT David Phinneys “I” wine.

David Phinney, rock star winemaker has now gone to Italy to show them how it's done. He has selected grapes (or maybe wine) from all over Italy and because he is not constrained by a sense of place, tradition or pesky wines laws (he is making the lowest quality in terms of the local wine laws) he will make a better wine; a wine that represents the best of Italy. Here is a quote from his website: “Unchained from traditional laws governing appellation and composition, Dave is allowed optimum creativity to focus on quality and stylistic advances in the bottle.” (What the heck is/are optimum creativity and stylistic advances?) But the real kicker is this – **the Italian “I”, which represents the “best of Italy” is actually made in Spain or at least bottled in Spain!** (Check out the back of the bottle). And for this he wants \$16 or \$18 a bottle? Thanks, but no thanks.

THREE SISTERS CHEESE STRAWS

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available Exclusively at Emerson's. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

GET YOUR BEER HERE and save 15% on a mix and match 6-pack

We're offering all of our beers now as individual bottles or in 6-packs (or 4-packs, depending on the item), and extending a 15% discount on a mix-and-match six-pack of beer.

THE FLOUR GARDEN – The worlds best Baguette*(*in our opinion)

Every Friday and Saturday we receive fresh Baguettes (\$3.49) and Focaccia (\$2.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.

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