

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 2014 NEWSLETTER



Look for our Holiday Newsletter, coming soon, for special gift ideas!

WEDNESDAY, DECEMBER 17th - 5:30 to 7:30pm OUR 7th ANNUAL

Champagne and Sparkling Wine Tasting

Enjoy an eclectic selection and make purchases at a discount.

THURSDAY, DECEMBER 11th

WE are VERY excited to Welcome Bartholomew Broadbent for a

A FREE TUTORIAL in MADEIRA, styles and types

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

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

Whatever we feel like opening"

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 12/31/14.]	<u>DEC. '14</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2013 Terre D'Aleramo, DOC Barbera del Monferrato, Italy	\$ 7.95	\$ 8.95	\$84	(\$7.00)
*NV Papet Del Mas Cava, Spain	\$ 8.95	\$ 9.95	\$96	(\$8.00)
*2013 Von der Leyen Riesling, QbA, Nahe, Germany	\$ 9.95	\$11.95	\$102	(\$8.50)
*2012 Vinum Cellars Petite Sirah Clarksburg, California	\$13.95	\$15.95	\$153	(\$12.75)
2013 Mayu Pedro Ximenez, Elqui Valley, Chile	\$13.95	\$17.95	\$153	(\$12.75)
2013 Trésor de la Rivière, Côtes du Rhône Blanc, France	\$13.95	\$18.95	\$153	(\$12.75)
2012 Château de Roquefort Grêle rouge, VdP Mediterranee, Fr.	\$14.95	\$17.95	\$162	(\$13.50)
2013 La Greña Joven Tempranillo Rioja, DOC Rioja, Spain	\$14.95	\$16.95	\$162	(\$13.50)

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 \$165, 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.

*2013 Terre D'Aleramo, DOC Barbera del Monferrato, Italy – Generous and smooth with ripe raspberries and cherries, light tannins and food friendly acid; this is a perfect wine for pizza and pasta. An easy wine to love that plays far above its price point.

*NV Papet Del Mas Cava, Spain - A real value from Penedes Spain made from indigenous grape varieties Macabeo, Parellada and Xarello. With the secondary fermentation done in the bottle and aged 15 months on the lees; this fresh, creamy sparkler with lemon, peach, yeasty notes and a smooth finish has Champagne aspirations. It has quickly become our favorite value priced sparkling wine.

*2013 Von der Leyen Riesling, QbA, Nahe, Germany - Tropical fruit and white flower aromas, round and well balanced with a hint of citrus. This finish is crisp and clean, typical of wines from Nahe.

*2012 Vinum Cellars Petite Sirah Clarksburg, - “Distinctive, with a smoky bacon fat note complementing the juicy, ripe blackberry and blueberry flavors. The tannins are smooth and round, firming up slightly on the finish, where the flavors take on a spicy black tea note. Drink 2014- 2025. 2,500 cases made.” (WS 11/30/14)

2013 Mayu Pedro Ximenez, Elqui Valley, Chile – “from very old vineyards in parral style on decomposed granite, quartz-rich soils, and might well be the highest vineyard in Chile. The place has a special brightness – I’m talking about the quality of the light from the high altitude – that brings the aromas out, this is much more expressive than your average Pedro Ximenez, with aromas of white flowers, fennel and some spiciness, very dry, with high acidity thanks to the altitude as well as tension and minerality. If you like the fresh, austere style, this is a real steal. A good alternative to Sauvignon for seafood. Drink now-2016.” (WA #214)

2013 Trésor de la Rivière, Côtes du Rhône Blanc, France - A blend of Grenache Blanc, Roussanne, Marsanne, Clairette, and Viognier. Full bodied and rich with nectarine, blood orange and floral elements that are in harmony with the slightly crisp finish. Pair this wine with fatty fish, chicken, or even spicy pork dishes.

2012 Château de Roquefort Grêle rouge, VdP Mediterranee, France - A 7 minute hailstorm destroyed 100% of Roquefort’s crop in 2012. 35 neighbor producers were moved to contribute Grenache, old vine Syrah, Carignan, Cinsault and Cabernet from their own vineyards and this is the result: “Gutsy, with chestnut, sage, pepper and leather accents out front, followed by a core of silky cherry and plum fruit. Modest tannins on the back end; a bistro wine that begs for cassoulet. Drink now.” (WS Web only ’14)

2013 La Greña Joven Tempranillo Rioja, DOC Rioja, Spain - From limestone vineyards, this joven (young) Rioja has aromas of ripe cherries and red fruits; medium bodied with ripe full tannins & acidity combining elegance & power. Pair with grilled meats, especially steak or lamb.

A FREE MADERIA TUTORIAL with one the World’s Leading Experts: Bartholomew Broadbent – THURSDAY, DECEMBER 11th - 5:30-7:30pm

This promises to be an outstanding educational event. We are excited to see interest recently in Madeira wines, the MOST popular wine in America for our first 100 years and, the preferred beverage of Presidents! **Bartholomew Broadbent**, importer and Madeira expert, will join us on Thurs Dec.11th from 5:30 to 7:30pm for a tasting & discussion of different Madeira styles. 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 any time but it would be best to arrive at or near the start of a session.

LALLIER GRANDE-RESERVE BRUT CHAMPAGNE Ay – Grand Cru

December is Champagne time and this is a very nice Pinot Noir/Chardonnay blend Grand Cru from Ay offered at a very attractive price. In France, wines from “Grand Cru” villages (such as Ay) represent less than 9% of all planted vineyards in Champagne. Here’s a review from the 11/13 issue of Wine Spectator:

Lallier Brut Champagne Grande Réserve NV – “Fresh and mouthwatering, with flavors of Gala apple, blackberry, lemon meringue, almond and a hint of bread dough. A well-balanced, aperitif-style version. Drink now through 2018. 1,000 cases imported.” **Regular price: \$49.95/btl.**

ON SALE IN DECEMBER: \$36.95/ btl. or buy a case of 6 for \$199.95!

2009 CHATEAU LA GRANGE BRODEAUX

Here is a SPECIAL OFFER on a classic red Bordeaux from the 2009 vintage which pundits have hailed at the best Bordeaux vintage ever. Hyperbole aside, the very ripe fruit and the high glycerin levels give the wines good concentration and, most importantly, the good weather helped to give wines from ‘09 consistency at all price points. **2009 Chateau La Grange Bordeaux Rouge** – (50% Merlot & 50% Cabernet Sauvignon) There is an earthy core of ripe dark fruit. Medium bodied and with cedar and tobacco notes finishing with ripe tannins. A wine for beef steak, lamb and duck. **Regular Price: \$14.95/btl.**

ON SALE IN DECEMBER: \$12.95/btl. or BUY A CASE (12) IN WOOD: \$134.95

NEW ARRIVALS

Here is a great choice, with some bottle age, for your Holiday Standing Rib Roast or Rack of Lamb:

2005 Azelia Barolo Castiglione Falletto, Barolo, Piedmont, Italy- “The 2005 Barolo is simply beautiful. Sweet layers of dark fruit meld into new leather, spices, plums and licorice in this medium-bodied Barolo. The wine possesses notable balance in an approachable, harmonious style. This is an overachieving wine from Azelia in 2005 at this level, and is highly recommended. In 2005 the Barolo is mostly Serralunga fruit. Anticipated maturity: 2010-2017.” (WA #182) **\$47.95**

Paso Robles offers the very best price to quality ratio for Cabernet Sauvignon in all of California.

2013 Daou Vineyards Cabernet Sauvignon, Paso Robles, Central Coast, California - “I think the 2013 Cabernet Sauvignon will be even better, and it has more depth and texture, with gorgeous blackcurrants,

violets, licorice and smoked earth all emerging from the glass. The texture here is really something, and this should be a smoking value. Made from 88% Cabernet Sauvignon, 8% Merlot, 2% Cabernet Franc and the balance Malbec and Petit Verdot, it will have 10-12 years of longevity.” (WA #214) **\$34.95**

The tasting note below is from 2008. The tannins have relaxed a bit and this Bordeaux is drinking beautifully.

2005 Cap de Faugeres, Cotes de Castillon, Bordeaux, France- “Always one of the top Cotes de Castillons, the 2005 Cap des Faugeres is revealing more rustic tannin than it did from barrel, but it is a weighty, deep, rich effort offering a flamboyant nose of black fruits, coffee, chocolate, and toasty oak. While dense and full-bodied, the rough tannin in the finish suggests it will benefit from another year or so of bottle age; it should keep for a decade.” (WA #178) **\$35.95**

We have a very nice Vinum Petite Sirah on Special this month (for the first time!) and if you liked that wine this will take it to a new level:

2012 Ridge Vineyards Lytton Estate Petite Sirah - "The 2012 Petite Sirah Lytton Estate is absolutely delicious. The addition of 10% Zinfandel has softened the typically burly Petit tannins, resulting in a wine that delivers tons of pure pleasure. Menthol, cloves and lavender wrap around a core of blue/purplish fruit in a gorgeous Petite with soft contours (for Petite) and terrific overall balance." (Vinous/AG) **\$36.95**

DOMAINE du CLOS du CAILLOU– 2012 Cotes Du Rhone

Always one of our favorite producers. “Made by Bruno Gaspard, with help from Philippe Cambie, this estate continues to make polished, elegant wines that have a slight modern edge, while never losing their Provençal character”. – Jeb Dunnuck WA Reviews below from eRobertParker.com #215:

2012 Domaine du Clos du Caillou Cotes du Rhone Bouquet des Garrigues, France – “The 2012 Côtes du Rhône Bouquet des Garrigues tastes like a mini Châteuneuf with its big minerality, darker fruits and crushed flowers, full-bodied richness and superb texture. It’s a knockout Côtes du Rhône that should represent a superb value. Buy it by the case and drink bottles over the coming 5-7 years.” **\$25.95**

2012 Domaine du Clos du Caillou Cotes du Rhone Villages les Quartz, Fr. – “...a ripe, creamy & polished effort that gives up plenty of melted licorice, crushed flowers, black raspberry, kirsch & cassis in its voluptuous, sweetly fruited profile. I love the Grenache character here, & it has an upfront feel that will made it hard to resist in its youth. Nevertheless, I suspect it will have upwards of a decade of longevity. **\$37.95**

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.