

# J. Emerson, Inc.

FINE WINES & CHEESE

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website - [www.jemersonfinewine.com](http://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 2017 NEWSLETTER



**Check out our Holiday Newsletter  
for gift ideas and special offers!**

**SUNDAY, DECEMBER 17th - 1:00 to 4:00pm**

**OUR 10<sup>th</sup> ANNUAL - often imitated, never equaled**

### *Champagne and Sparkling Wine Tasting*

Enjoy an eclectic selection and make purchases at a discount.

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

*"Whatever we feel like opening"*

#### **Emerson Wine Club SPECIALS** [Prices valid through 12/31/17.]

**DEC. '17 USUAL CASE** (cs.btl.cost)

*2016 Dal Maso Cabernet, Colli Berici, Veneto, Italy	\$ 8.99	\$11.99	\$ 96	(\$ 8.00)
*2016 Di Lenardo Pinot Grigio, Friuli, Italy	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2015 Chateau Moulinat Rouge, Bordeaux, France	\$10.99	\$12.99	\$114	(\$ 9.50)
*2016 Guindon Muscadet Coteaux de la Loire, France	\$10.99	\$12.99	\$120	(\$10.00)
2014 Parxet Cava Brut "Cuvee 21", Alella, Spain	\$12.99	\$15.99	\$144	(\$12.00)
2014 Stephen Vincent Pinot Noir, Sonoma County, California	\$12.99	\$15.99	\$144	(\$12.00)
2014 Rimbert AOC Saint-Chinian "Les Travers de Marceau", France	\$12.99	\$14.99	\$144	(\$12.00)
2015 Lar de Paula Blanco, Rioja, Spain	\$13.99	\$16.99	\$156	(\$13.00)

**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 **\$119.99**; the regular price would be **\$165.99**, a savings of over 28%!*

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.

**\*2016 Dal Maso Cabernet, Colli Berici, Veneto, Italy** - (Cabernet Sauvignon 50% /Cabernet Franc 50%) From Lonigo and Alonte, in the very heart of Colli Berici DOC area this is a straightforward, approachable Cabernet blend with aromas of red fruits and spice, a full mouth feel and pleasant softer tannins. No food required to enjoy this wine.

**\*2016 Di Lenardo Pinot Grigio, Friuli, Italy** - One of our bestselling wines, this is a slightly fuller bodied wine with aromas of pears, bananas, apples, apricots, acacia and notes of almonds. Unoaked with a richer mouthfeel, the wine has great balance and acidity. Perfect for roast chicken.

**\*2015 Chateau Moulinat Rouge, Bordeaux, France** - Medium dark garnet color. Aromas of strawberry, cherry, espresso, and tobacco with a medium-to-full body and an interesting, medium-length, blackberry, baking spice, and burnt sugar finish with well-integrated tannins and light oak. A rich and delicious wine. (PACKED IN A WOOD CASE)

**\*2016 Guindon Muscadet Coteaux de la Loire, France** - (100% Melon de Bourgogne) A perfect wine with seafood, especially oysters. It has notes of lime and citrus with a certain richness from time on the lees ("Sur Lie") which is offset by the crisp, salty finish.

**2014 Parxet Cava Brut "Cuvee 21", Alella, Spain** - A blend of Macabeo, Parellada and Pansa Blanca grapes grown in certified organic vineyards near the town of Alella, just outside Barcelona, Spain. "Mellow yeasty apple aromas suggest good things to come. This feels full, easygoing and good. Toasty apple and spice notes control the flavor profile, while this finishes with an overall sense of completeness." (WE 2/17)

**2014 Stephen Vincent Pinot Noir, Sonoma County, California** - Aromas of blackberry, strawberry preserves and baking spice aromas with generous fruit and a touch of toffee on the palate. Soft tannins make this balanced wine very accessible. A great, affordable Sonoma County Pinot Noir.

**2014 Rimbert AOC Saint-Chinian "Les Travers de Marceau", Languedoc-Roussillon, France** - (30% Mourvedre, 30% Syrah, 25% Carignan, 15% Cinsault) Organically farmed from the tiny backcountry AOC of St Chinian this is a medium bodied, funky Rhone blend with saddle leather, red berry, blueberries & notes of crushed stone. A supple palate with black fruit flavors finishes with silken minerality & a deft touch of acidity.

**2015 Lar de Paula Blanco, Rioja, Spain** - A blend of mostly Viura and some Malvasia from vineyards in Rioja Alavesa, the home of great white Rioja; barrel fermented and conditioned in oak for 90 days. Aromas of white flowers, smoky herbs and white fruit with nuances of oak. Fresh and rich with balanced acidity. A modern style somewhat reminiscent of California chardonnay.

*Please note that there will be NO "SHORT SIPS" Class in December. Short Sips will resume in January*

**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.

### **The Last Saturday Wine School**

**THEME: – Sparkling wine**

*With the New Year upon us we'll taste and learn about Champagne & sparkling wines like Cava and Prosecco. The last Saturday of the 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. Each session will be about 10 minutes! Come anytime between 2 and 5 pm on Saturday, 12/30.*

**A SPECIAL OFFER: 2014 Castello La Leccia Chianti Classico DOCG, Tuscany, Italy**

*Castello La Leccia is an ancient village about a mile to the south of Castellina in Chianti, perched on a hill at 1,476 ft. The estate of some 180 hectares, with about 20 hectares of vineyards, dates back at least as far as 1077, and was a Florentine outpost in the 16th century owned by the Ricasoli family. The vineyard is organically farmed, without synthetic herbicides or pesticides, and the wine is 100% Sangiovese.*

*"I am impressed by these new releases from Castello La Leccia. Despite the vintage hardships, the 2014 Chianti Classico (100% Sangiovese) is a graceful and proper wine. It shows a bright level of freshness with cherry and wild berry. It also offers a high level of drinkability and would surely pair with grilled meats or barley soup. This Chianti Classico ends with a bright spot of fresh acidity. There's lots of bright primary fruit on hand."* (WA 233) **Regular price: \$21.99, On sale in Dec.: \$18.49** (no further discounts)

**A SPECIAL OFFER: NV Champagne Pierre Launay Selection Brut**

**A great deal on a delicious grower/maker Champagne (farmer fizz!)**

*"Pierre Launay" was created by Pierre Launay and his wife, in 1973. The first vines were planted in 1967. The company is now run by Pierre's 3 sons Lionel, Jérôme and Laurent. They have vineyards of 14 hectares with two-thirds in Barbonne Fayel and Broyes (in the Marne department) and the remaining third in Loches sur Ource and Buxeuil in the Cote des Bar (the Barséquanais region).*

*(50% Chardonnay, 50% Pinot Noir) Pale gold. Fresh and subtle nose of Chardonnay on fruity, floral notes, evolving towards more complexity like gingerbread, brioche. The texture is frank and ample. A seductive wine.*

**Regular price \$39.99 ON Sale in December: \$32.99** (no further discounts)

## NEW ARRIVALS – Bordeaux

*The 2015 vintage is great, BUT drinking those wines now, with a few lower priced exceptions, would be imprudent. The wines from 2010, another great vintage, are approaching maturity. Their time is NOW!*

**2010 Clos Marsalette Pessac-Léognan, Bordeaux, France** - “A fresh, elegant style, with a lively mesquite and sanguine spine that cuts through the silk-textured damson plum, cherry and blackberry fruit. The long, mineral-tinged finish glides on with allure and grace. Best from 2014 through 2028.” (WS 2013) **\$47.99**

**2010 Chateau D’Arcie, Saint-Emillon Grand Cru, Bordeaux France** – An aromatic, delicious, well balanced wine with rustic aromas of black fruits cassis and hints of tea and mint. Medium to full bodied and savory on the palate, it finishes with refined tannins. Pair with rack of Lamb. **\$23.99**

## NEW ARRIVALS - PIEDRSASSI

*Since 2003 Sashi Moorman and his wife, Melissa, have been making great, restrained, Northern Rhone-style Syrah in the Lompac wine Ghetto in Santa Barbara under the Piedrasassi label. The focus of Piedrasassi’s wine program is cool climate Syrah with vineyard sites for Piedrasassi ranging from Ballard Canyon in the east to the Santa Rita Hills and Arroyo Grande in the west. They are exceptional wines produced in tiny quantities.*

**2014 Piedrasassi Red Wine Harrison Clarke Vineyard, Ballard Canyon, Santa Barbara CA.** - “The 2014 Red Wine Harrison Clarke Vineyard, a blend of equal parts Syrah and Mourvèdre, is one of the most floral and red tone wines in this lineup. Intense, floral aromatics meld into a core of red-fleshed stone fruits, with attractive savory and spiced overtones that develop in the glass. The 2014 will offer plenty of pleasure over the next handful of years.” (Vinous AG 9/16) 180 cases \$39.99

**2016 Piedrasassi Syrah, Santa Barbara, CA** – Their basic wine sourced from several cool climate sites. It’s restrained, gracious and medium bodied with notes of lavender and spice on a polished finish. **\$25.99**

*AND while we are talking west coast Syrah here is a library release, delicious Syrah from Columbia Valley:*

**2006 Chateau Ste. Michelle Syrah “Ethos”, Columbia Valley WA** – “The purple-colored Ethos Syrah offers up a complex perfume of pepper, bacon, smoked meat, blueberry, and blackberry jam. Full-bodied and smooth-textured on the palate, it has layers of savory blue and black fruit, plenty of spice, & excellent depth & concentration. This flavorful, lengthy effort will evolve for 1-2 years and drink well through 2018.” (WA 185) **\$26.99**

## OK you had me at Passito: 2016 GRAN APPASSO ROSSO PASSITO, Puglia Italy

From Puglia (Italy’s heel), this is a blend of Primitivo and Negroamaro, the grapes are hand-picked and dried before pressing like Amarone (Passito means raisin). So you have this rich, fruit driven, silky wine with plenty of structure that borders on the sensuous without going over the top. If you are an Amarone or California Zinfandel lover you should try a bottle and pair it with ribs. **\$16.99**

## 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 PROTOCOL 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 reviewer's 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, WS and BH, and thus those are primary review sources. Each review source also has reviewers that are better in some specialty than 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.