

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 2018 NEWSLETTER

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

SUNDAY, DECEMBER 16th - 1:00 to 4:00pm

OUR 11th ANNUAL - often imitated, never equaled

Champagne and Sparkling Wine Tasting

Enjoy an eclectic selection and make purchases at a discount.



Join us on **Wednesday 12/5** from **5:30 – 7:30 pm** for a

HENRIQUES & HENRIQUES Madeira tutorial

With the renowned **Jake Parrott** from **Haus Alpenz**



HENRIQUES & HENRIQUES

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm

"Whatever we feel like opening"

Emerson Wine Club SPECIALS [Prices valid through 12/31/18.]

	DEC. '18	USUAL	CASE	(cs.btl.cost)
*2017 Avantis Evia White, Evia, Greece	\$ 8.99	\$11.99	\$96	(\$8.00)
*2016 Coing Saint Fiacre Chardonnay "Cuvee Aurore", Loire, France	\$ 8.99	\$10.99	\$96	(\$8.00)
*2017 Castelluccio Sangiovese di Romagna Superiore "Le More", Italy	\$ 9.99	\$14.99	\$108	(\$9.00)
*2010 Chateau Pericou Rouge, Bordeaux, France	\$10.99	\$14.99	\$120	(\$10.00)
2015 Domaine de l'Arnesque Rouge, Cotes du Rhone, France	\$10.99	\$14.99	\$120	(\$10.00)
N/V La Jara Pinot Grigio Rose, Veneto, Italy	\$10.99	\$12.99	\$120	(\$10.00)
2017 Aia Vecchia Vermentino Toscana Bianco IGT, Tuscany, Italy	\$11.99	\$14.99	\$132	(\$11.00)
2012 Calma Tinto, 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 **\$114.99**; the regular price would be **\$165.99**, 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.

***2017 Avantis Evia White, Evia, Greece** - "equal blend of Assyrtiko & Viognier, with 5% Muscat. It is unoaked & comes in at 12.6% alcohol. This bargain doesn't have a lot of tension or energy, but it has some personality, reasonable solidity in the mid-palate for the level and a tasty finish. Drink this well on the younger side, no matter how long it theoretically holds." (WA #239)

***2016 Domaine du Coing Saint Fiacre Chardonnay "Cuvee Aurore", Loire, France** – This is kind of a cross between Chablis and Muscadet . The 13 year-old vines, planted on the outskirts of the Muscadet appellation produce a wine that is steely and clean, with floral, pear and quince on the nose, and a palate that is rich with ripe goosebush and a racy mineral grip on the finish.

***2017 Castelluccio Sangiovese di Romagna Superiore "Le More", Emilia-Romagna, Italy** – Fermented and aged in stainless with a deep ruby red color, notes of blackberries, raspberries and other red fruits. The wine is well structured with good acidity and a pleasantly lingering finish. Pair with anything with red sauce.

***2010 Chateau Pericou Rouge, Bordeaux, France** - We ran this same vintage as a special in 2015! We have secured the remaining cases for 2018! Chateau Pericou is a typical Bordeaux property on silica-gravel soil on the slopes of the Gironde in Cavignac. 2010 was a great vintage in Bordeaux and Pericou reflects that vintage with muted riper fruits, floral, and herbal tea notes. The palate is structured, with firm tannins, but the riper fruits make for a balanced and elegant wine. Open 2 hours in advance and serve with the Christmas Tenderloin.

2015 Domaine de l'Arnesque Rouge, Cotes du Rhone, France—“(70% Grenache, 25% Syrah and the rest permitted varieties)...offers lots of peppery herbs, leather, licorice & earth. Juicy, rounded and nicely textured, it should drink nicely right out of the gate, and is another terrific-looking 2015 from this estate.” (WA #227)

N/V La Jara Pinot Grigio Rose, Veneto, Italy - Made with organically grown grapes pale in color, with notes of summer fruits. It is delicate and fruity on the palate with great acidity on the finish. Perfect with smoked salmon and fish starters, tuna tartare, Sushi and Sashimi.

2017 Aia Vecchia Vermentino Toscana Bianco IGT, Tuscany, Italy - The bouquet is fresh with aromas of freshly cut grass, grapefruit and hints of salt air. On the palate, the wine has a creamy and round mouthfeel with bright acidity accompanied by hints of limestone and a slight earthiness. The finish is dry and refreshing.

2012 Calma Tinto Crianza, Rioja, Spain – Aged 16 months in mostly French oak A slightly modern style Rioja with notes of vanilla, cassis and ripe cherry’s with a touch of spruce needles. Fuller bodied, it finishes with appropriate acidity and refined tannins. A nice little steak wine.

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, 12/29.

A SPECIAL OFFER: 2016 Famille Perrin Chateauneuf du Pape les Sinards, Rhone Valley France
From the Perrin Family, owners of Chateau Beaucastel, this is The Family’s other Châteauneuf! Les Sinards comes from the young vines at Beaucastel and from a neighboring vineyard farmed by the family just to the west of Beaucastel. Here is a review from Robert Parker:

2016 Famille Perrin Chateauneuf du Pape les Sinards, Rhone Valley France – (Grenache, Mourvèdre & Syrah), “Drawn from a number of parcels around the appellation and including young-vine fruit from Beaucastel, the 2016 Chateauneuf du Pape les Sinards is a fruit-forward, juicy, mouthwatering effort to enjoy over its first decade. Cherry and raspberry fruit come together easily in this full-bodied, plush, supple wine.”239 (WA #239)
Note that the 2016 vintage in the Southern Rhone valley is considered almost perfect, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year!

Regular price: \$43.99, On sale in Dec.: \$36.99 (no further discounts)

Our SPECIAL CHAMPAGNE OFFER: Roland Champion, Grand Cru Chouilly, Blanc de Blancs, Brut
A great deal on a delicious grower/maker, Grand Cru Champagne (farmer fizz!)

This grower/ maker (RM), founded 1929 by André Champion (the domaine took its current name, "Roland Champion" in 1951 and is currently owned by François Champion (great-grandson of founder André). It is 100% Chardonnay from the home Grand Cru vineyard in Chouilly, Côte des Blancs. The current cuvée is blended from 65% 2008, 20% 2007, and 15% 2006. 26 months aging average. Here is a review from Wine Spectator: “Spiced with ground anise and ginger accents, this offers notes of poached pear, lemon meringue pie, hazelnut and stony mineral. Very elegant and well-meshed throughout, with a silky finish. Drink now through 2018. 1,500 cases made.” (AN WS 11/30/12)

Champion is also a Member of the prestigious Club Trésor de Champagne (Special Club), 28-member consortium, with other well-known growers such as Paul Bara, Gimonnet, Gaston Chiquet, Lassalle, etc.!
Regular price \$51.99 ON Sale in December: \$39.99 (no further discounts)

NEW ARRIVALS – BALGERA

Elegant, bottle aged expressions of Nebbiolo from the foothills of the Italian Alps.

2005 Balgera Valtellina Superiore Sassella Riserva DOCG, Lombardy, Italy - From the second-most easterly of the five villages perched on the steep north face of Valtellina. More elegant than Grumello with notes of tar, wild flowers, dark red fruits & a touch of funk. Balanced & integrated, it finishes with a fine texture. **\$39.99**

2001 Balgera Grumello Valtellina Superiore DOCG, Lombardy, Italy – Perhaps the most famous of the DOCG villages, the Grumello, while older than Sassella and very approachable, has more structure and tannins with aromas of matured fruit, raisins, smokiness, anise, licorice and cured meats. **\$44.99**

NEW ARRIVALS

An old friend returns, as good as ever.

2015 Domaine Puig-Parahy “Georges” Cotes du Roussillon, France - “Always a good value, the 2015 Cotes du Roussillon Georges (45% Syrah, 30% Carignan and 25% Grenache) offers lots of ripe fruit, leather and chocolatey characteristics, as well as solid mid-palate depth and outstanding purity on the palate.” (WA #224) **\$16.99**

From the K vintners, Sixto show the potential for Chardonnay in Washington State.

2014 Sixto Chardonnay Frenchman Hills Vineyard, Washington State – “Coming from volcanic soils and a north facing slope at 1,750 in elevation, the 2014 Chardonnay Frenchman Hills Vineyard offers terrific minerality as well as a Chablis-like style in its lemon curd and floral aromatics, medium-bodied mouthfeel, and vibrant, crisp acidity.” (WA #231) **\$39.99**

What? Giacosa makes a sparkling wine? And it’s a bottle conditioned vintage?

2007 Bruno Giacosa Spumante Extra Brut Metodo Classico Pinot Nero- “Made entirely with Pinot Nero, this straw colored Metodo Classico opens with subdued aromas of nut and a whiff of bread crust. The palate is more expressive, offering white peach, citrus zest and pastry notes alongside a creamy mousse. An almond note closes the finish.” (WE) **\$42.99**

A Burgundy to enjoy tonight!

2015 Domaine Frédéric Magnien Côte-de-Nuits-Villages Cœur de Roches – Always one of my favorite vintners, from the “court of the rocks. The great 2015 vintage yields a ripe approachable pinot noir with red fruits and lift from the deep rock and limestone soils. Open an hour or two before drinking. **\$36.99**

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.