

J. Emerson, Inc.

FINE WINES & CHEESE

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

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

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

NOW OPEN SUNDAY 12noon to 6pm.

FEBRUARY 2013 NEWSLETTER-

New Arrivals • CAUTION • Southern Italy Short Sips

JOIN US ON WEDNSDAY, FEBRUARY 20th

DAVID TASTING No. 1

This time the David will be Witkowsky from Potomac Selections and we'll have interesting and unpronounceable wines from THE MOST obscure areas of the World!

5:30 - 7:30pm at our store on Grove Ave.

WINE TASTING EVERY SATURDAY

"Whatever we feel like opening"

2:00pm-7:00pm

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 2/28/13.]	<u>Feb. '13</u>	<u>USUAL</u>	<u>CASE(cs.btl.cost)</u>
*2010 Wilson Daniels Chardonnay (Central Coast, California)	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2011 Ch. de la Selve Coteaux de l'Ardache Rose "Maguelonne" (Rhone, FR)	\$ 9.95	\$16.95	\$102 (\$8.50)
*2011 Avantis Estate White Wine (Evia, Greece)	\$ 9.95	\$11.95	\$114 (\$9.50)
*2010 Wilson Daniels Pinot Noir (Central Coast, California)	\$ 9.95	\$12.95	\$114 (\$9.50)
2011 Mulderbosch Chenin Blanc (Stellenbosch, South Africa)	\$10.95	\$12.95	\$126 (\$10.50)
2010 G.D. Vajra Langhe Rosso (Piedmont, Italy)	\$12.95	\$14.95	\$144 (\$12.00)
2009 Mas de Libian "Bout d'Zan" Côtes du Rhône Rouge (Rhône, FR)	\$13.95	\$16.95	\$162 (\$13.50)
2011 Suavia Soave Classico (Veneto, Italy)	\$14.95	\$17.95	\$171 (\$14.25)

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 FEBRUARY case-of-the-month is **\$104.95**; the regular price would be **\$166.00**, a savings of over **35%**!*

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.

*2010 Wilson Daniels Chardonnay (Central Coast, California)- "For the price, this is a good value in California Chardonnay. It shows ripe flavors of citrus and tropic fruits, with a creamy, oaky mouthfeel that finishes with a clean scour of acidity." (WE 4/12)

*2011 Ch. de la Selve Coteaux de l'Ardache Rose "Maguelonne" (Rhone, FR)- (50% Grenache, 30% Cinsault, 20% Syrah) From a low yield organic and biodynamic winery this delicate and aromatic rose has great freshness and delicacy; finishing with lip smacking minerality.

*2011 Avantis Estate White Wine (Evia, Greece) - A delightful blend of Viognier, Assyrtiko & Muscat with aromatics of peaches and apricots typical of those grapes. Here's a review from Decanter: "Steely nose, showing apples and plums. Peach flavors on the palate with a seductive tropical burst."

*2010 Wilson Daniels Pinot Noir (Central Coast, California) Grown in the heart of Santa Maria Valley — Pinot Noir country due to its long, slow-ripening season — this wine shows true the true varietal character of its namesake grape. Its strawberry and fresh Bing cherry aromas lead to exotic berry and Asian spice flavors with a silky body and smooth finish. Pair it with grilled salmon or roasted chicken.

2011 Mulderbosch Chenin Blanc (Stellenbosch, South Africa)- Chenin Blanc is a versatile grape with great acidity and aging potential and South Africa grows some our favorites. Here is a review from Wine

Spectator: "Plump, forward style, with plantain, heather and white peach notes and an open-knit finish. Drink now." (WS Web Only 2012)

2010 G.D. Vajra Langhe Rosso (Piedmont, Italy) – This is one of our most popular go-to everyday Italian reds. A blend of Barbera, Dolcetto, Nebbiolo, Pinot Noir and Freisa in some unknown proportion; it's a Piedmont table wine with a surprisingly complex nose and palette with notes of licorice and tar a bit of spice, perhaps dark chocolate. It finishes with very fine tannins and plenty of acidity for pasta, pizza and lasagna.

2009 Mas de Libian "Bout d'Zan" Côtes du Rhône Rouge (Rhône, FR) 80% Grenache, 20% syrah. – Almost opaque purple and earthy with aromas of tilled dirt and scorched brick. This is a medium to full bodied wine flavors of dark red fruit, leather, tar and a bit of chocolate on a long finish. There is enough structure here to handle a few years of aging. A terrific wine from a very good Rhone vintage.

2011 Suavia Soave Classico (Veneto, Italy) – "Floral on the nose, but dry and stony on the palate, featuring flavors of green melon, pear, yellow apple and spice. Lightly juicy, with a lingering finish." (WS 10/15/12)

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.

FEBRUARY "SHORT SIPS" CLASS

Matt Adkins (Friday) & Josh George (Sat.) - The Wines of Southern Italy

A FREE one hour educational program, limited to eight people and held in our fine wine room. Because the demand has been so great we are doing the class twice in February—**FRIDAY & SATURDAY, FEBRUARY 15th and 16th 5:30 to 6:30pm**—Availability is on a first come first serve basis but you can call and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

ERIC FOREST – 2006 Pouilly-Fuisse "La Cote"- A LIMITED SPECIAL OFFER

Eric is an 8th generation wine maker using Biodynamic methods to produce miniscule quantities of great wine.

2006 Eric Forest Pouilly-Fuisse La Cote – "Pale gold. Fresh lemon, pink grapefruit and peach aromas underscored by dusty minerality. Brisk citrus and underripe pit fruit flavors are firm by chalky minerals, which add a dry, serious quality. Gains flesh on the finish, which leaves behind a strong impression of succulent herbs. I'd give this a few years of aging." (IWC Mar. 08) **Usually \$28.95 now \$19.95**

NEW ARRIVALS

One of the most interesting C-D-P's we've tasted in a while and a great intro for anyone new to Rhone wines.

2009 Bois de Boursan Chateauneuf du Pape Chateauneuf du Pape, Rhone, France - "The dark ruby /plum-hued 2009 Chateauneuf du Pape Tradition is a sexy, open-knit, delicious, richly fruity, full-bodied wine with lots of herbes de Provence/bouquet garni notes intermixed with hints of graphite, plums, figs, blueberries and black raspberries. Round and generous, it is ideal for drinking over the next decade." (WA #197) **\$39.95**

Here is a great price on an iconic wine that you can lay down for the future:

2009 Anderson's Conn Valley Right Bank Proprietary Red Wine – "The 2009 Proprietary Red Right Bank offers up sweet dark cherries, mint, licorice, dried flowers, scorched earth and tobacco, all in a gracious, mid-weight style. A bit rough at first, the 2009 opens up beautifully with time in the glass as the aromatics find their focus and the tannins soften a bit. Ideally, the 2009 is best cellared for another few years, which should help the elements to come together a little bit more. Drink 2017-2027." (WA #204) **\$59.95**

Ah Leon, he does as he pleases; from his cows that wander the vineyards to his uncompromising approach to wine making producing delicious stuff that just cannot be categorized.

2009 Domaine Leon Barral Blanc Languedoc Roussillon, France- "From centenarian Terret Gris vines with a bit of Roussanne and Viognier, Barral's 2009 Blanc - bottled only shortly before my April visit - has no label name, so I once again refer to it as "Blanc," but really it has with this vintage joined the nowadays much written-about class of "orange wines." And besides being orange, it is, as usual, not just cloudy but manifestly full of solid matter. It's also distinctively delicious. Scents of ripe apricot, musk melon, acacia, and narcissus set the stage for an expansive, lush, and exotic palate performance that achieves counterpoint and a welcome measure of invigoration thanks to notes of cress, white pepper, citrus zest, apricot kernel, and salt. This finishes with refreshment and head-scratching subtlety. **Close your eyes if it will make you less uncomfortable, but try this wine!**" (eRobertParker.com #195") **\$44.95**

The wines from the Greek Island of Santorini are said to taste of the island, crisp and fresh, they have always been a favorite of the store but, unfortunately, only limited quantities of Gavalas are available.

2011 Gavalas Santorini, Aegean Islands, Greece – “The 2011 Santorini is an Assyrtiko with 10% Aidani blended in. I used to wonder who on the island was making fine wine. I’m beginning to wonder who isn’t. This is just lovely, powerful, dense, pointed and with fine acidity, including a tinge of lemon in its youth. It manages, however, to retain its elegance as well. The fine, tasty and lingering finish is quite wonderful. This wine’s structure and concentration certainly provide evidence that it should hold pretty well, too. It is hard to say what is better—this or the fine 2009, but I’m leaning to the 2011. Maybe it’s the youth. We’ll see as time goes on.” (eRobertParker.com #204) **\$16.95**

Domaine Billard Haute Cotes De Beaune Blanc

Buttery rich Chardonnay from the home of Chardonnay and an unbeatable value.

The 3 hectare vineyard has the place name “lieu dit” of La Justice. The soil is very chalky and the land has good drainage and exposure. The grapes are fermented in barrel and then matured for 10 months “sur lie” before bottling. The resulting wine is rich and well structured but also quite elegant. **\$18.95**

2004 Lodali “Rocche Dei 7 Fratelli” Barbaresco

Yes, we are crazy for Italian wines, especially when we can find something like this, an affordable Barbaresco with a bit of bottle age. So we bought a bunch without tasting and opened a bottle for the first time last Saturday in the store. With just a minimal amount of decanting, we were blown away by the expressiveness. It sings Barbaresco. Dark cherries, leather and taut minerality. **\$39.95**

CAUTION CAUTION CAUTION!

Customers often ask how they should store wine. Our straightforward response is: on it’s side, in the dark in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions. Just because a Grocery store is able to purchase fine wine for resale does not mean it should. Grocery stores are not the place for fine wine as they simply do not understand or ignore their responsibility to ensure that the wine they sell passes to their customers in a potable condition.

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

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

