

# J. Emerson, Inc.

FINE WINES & CHEESE

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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 2014 NEWSLETTER-

LA GERLA • BORDEAUX • DRINK LIKE 13<sup>TH</sup> CENTURY ROYALTY

JOIN US ON MONDAY, FEBRUARY 10<sup>th</sup> 5:30 – 7:30 pm



DOMAINE

GEORGES VERNAY

*Condrieu and Côte Rôtie*

Presented by Simon N' Cellars

WINE TASTING EVERY SATURDAY

*"Whatever we feel like opening"*

2:00pm-7:00pm

### Emerson Wine Club SPECIALS [Prices valid through 2/28/14.]

	<u>Feb. '14</u>	<u>USUAL</u>	<u>CASE(cs.btl.cost)</u>
*2012 Val de Salis Sauvignon Blanc ( <i>Pays d'OC, France</i> )	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2012 Campus Oaks Chardonnay ( <i>California</i> )	\$ 9.49	\$10.95	\$108 (\$9.00)
*2011 La Maia Lina Chianti ( <i>DOCG, Italy</i> )	\$11.95	\$13.95	\$132 (\$11.00)
*2011 Magellan Le Fruit Defendu ( <i>vin de Pays de L'Herault, France</i> )	\$11.95	\$13.95	\$132 (\$11.00)
2011 Vinterra Pinot Noir ( <i>New Zealand</i> )	\$11.95	\$13.95	\$132 (\$11.00)
N/V Lovisolo Nebbiolo Brut Rose, ( <i>Vino Spumante, Italy</i> )	\$13.95	\$17.95	\$156 (\$13.00)
2012 Domingo Molina Hermanos Torrontes ( <i>Argentina</i> )	\$13.95	\$18.95	\$156 (\$13.00)
2012 Domingo Molina Hermanos Malbec-Tannat ( <i>Argentina</i> )	\$13.95	\$18.95	\$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 FEBRUARY case-of-the-month is \$114.95; the regular price would be \$167.00, 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 Val de Salis Sauvignon Blanc** (*Pays d'OC, France*) - From the Languedoc, this very drinkable medium bodied Sauvignon Blanc has slight herbal aromas, and finishes with a pleasing touch of salinity and minerality; more Loire Valley than Bordeaux. Try with oysters, goat cheese or flounder.

**\*2012 Campus Oaks Chardonnay** (*California*) - This one is for California Chardonnay drinkers. Barrel fermented; it is full of oak notes, butter and butterscotch finishing smooth and clean. All in all a well balanced wine and, for this style, it is among the best we have tasted under \$12.

**\*2011 La Maia Lina Chianti** (*DOCG, Italy*) - Consulting oenologist Attilio Pagli buys wines in bulk from one of Tuscany's most elite properties then, blends, ages and bottles in a separate facility. It has produced some terrific value priced Chianti, including this one, with mild aromas of dried cherries and a surprising amount of texture and body leading to a smooth finish with good acidity. This is a great value.

**\*2011 Magellan Le Fruit Defendu** (*vin de Pays de L'Herault, France*) - "A juicy, medium-bodied red, with iron notes to the raspberry, plum and strawberry flavors. Well-defined details of humus carry from midpalate through to the sinewy finish. Drink now. 2,800 cases" (WS 12/31/13)

**2011 Vinterra Pinot Noir** (*New Zealand*)- Sometimes we forget that New Zealand is making great VALUE Pinot Noirs! This 100% Pinot Noir produced from selected parcels of grapes from Waipara and Marlborough vineyards is ripe, medium bodied and smooth with dried berry flavors and a dusty finish.

**N/V Lovisolo Nebbiolo Brut Rose**, (*Vino Spumante, Italy*)- Massimo Lovisolo's Piedmont winery makes still and sparkling wines, but not very much, and this dry pale pink rose of Nebbiolo with aromas of cherries and strawberries with a dry crisp finish is one of our new favorite wines. Perfect for V day.

**2012 Domingo Molina Hermanos Torrontes** (*Argentina*) – "...from 26-year-old vines. It has a superb bouquet of peach skin, pear and a hint of lime flower that has a Riesling-like personality. The palate is medium-bodied with crisp tannins and a precise, mineral-rich finish that shows what Torrontes can do in the right hands. Excellent. Drink now-2016" (WA #203).

**2012 Domingo Molina Hermanos Malbec-Tannat** (*Argentina*)- 70% malbec 30% Tannat. Aromas of ripe red fruit, licorice, blackberries and a touch of vanilla. Great structure, round and with a long finish in the mouth. Open about 30 minutes before enjoying with lamb or flank steak.

### **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.

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

### **FEBRUARY "SHORT SIPS" CLASS - BROWN BAG BLIND TASTING**

*This is always a fun class! We will discuss and then blind taste a selection of old world and new world varietal wines and see if we can discern which is which.*

A one hour educational program, limited to eight people and held in our fine wine room. we are doing the class twice in February—**FRIDAY & SATURDAY, FEBRUARY 21<sup>st</sup> and 22<sup>nd</sup> 5:30 to 6:30pm — There is a \$5 class fee** and 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.)

### **LA GERLA – Brunello di Montalcino and more.**

*We were well pleased with our last minute La Gerla tasting on Monday. The turnout was great but the reaction to the wines was the best. We sold through our entire inventory and took additional orders. In fact, our latest order included the well regarded '07 Riserva as we sold through the '06. If you did not attend here are the wines available:*

**2007 LA GERLA Brunello di Montalcino Riserva Vigna gli Angeli**- "Spicy oak aromas greet the nose, while concentrated flavors of cherry, currant and tobacco are buried underneath. Very vibrant, with refined tannins and a lingering finish of fruit, spice and mineral. Builds on the finish, with a long aftertaste. A combination of power and finesse. Best from 2015 through 2030. 300 cases imported." (WS 5/31/13) **\$83.95**

**2008 LA GERLA Brunello di Montalcino** – "Full and rich, offering cherry, kirsch, tobacco and earth aromas and flavors. The ripe, refined tannins are buried under the sweetness and flesh, emerging on the resonant finish. Shows fine energy. Best from 2015 through 2029. 1,200 cases imported." (WS 6/15/13) **\$56.95**

**2009 LA GERLA Toscana Birba** – "Rich and meaty, with oak notes accenting cherry, currant, iron and earth flavors. There's a firm underlying structure. Sangiovese. Best from 2014 through 2020. 650 cases made." (WS Web Only – 2012) **\$32.95**

**2011 LA GERLA Rosso di Montalcino** – "Medium-bodied, showing raspberry and strawberry flavors, with a hint of tar, backed by a vibrant spine of acidity and tannins. Fine length. Drink now through 2020. 850 cases imported." (WS 10/15/13) **\$22.95**

### **NEW ARRIVALS Bordeaux**

*We love Bordeaux, especially in winter and, especially with roasted and grilled meats; Beef, lamb, Venison – they are Bordeaux's best friends. The wines below are priced at \$20-45 dollars & this is a range that will offer the best value/quality ratio. Here, for example, is an over achieving Medoc from an excellent vintage:*

**2009 La Cardonne Medoc, Bordeaux, France**—"50% Merlot, 45% Cabernet Sauvignon and the rest Cabernet Franc, offers up notes of tobacco leaf, cassis, and loamy soil with underbrush nuances. With excellent texture, impressive purity, and medium to full body, this is a rich, over-achieving cru bourgeois to drink over the next decade. This is a major sleeper of the vintage and the best wine I have ever tasted from La Cardonne, which is in the northern end of the Medoc, near the town of Blaignan." (WA #199) **\$22.95**

*2010 was an almost perfect vintage in the Medoc/Haut Medoc and here is one perfect for tonight with Lamb.*

**2010 La Bernadotte Haut Medoc, Bordeaux, France** – “a blend of 52% Cabernet Sauvignon and 48% Merlot. The wine is deep and clearly a sleeper of the vintage, with loads of fruit, glycerin and extract. Its excellent purity and loads of spice box as well as red and black currants make for a delicious, impressively endowed wine to drink over the next 10-12 years.” (WA 205) **\$38.95**

*In a classic vintage, like 2009, second wines from great Chateaus are a smart choice. here are two to try:*

**2009 Ch. Branaire-Ducru St.-Julien Duluc de Branaire-Ducru , Bordeaux, France** – “Ripe, fresh and decidedly forward in style, with a modestly tarry edge supporting the juicy blackberry, loganberry and mulled plum fruit flavors. There's a lingering anise note, with enough grip to keep this honest. Drink now through 2020.” (Web only 2012) **\$44.95**

**2009 Ch. Grand-Puy Ducasse Pauillac Prelude a Grand-Puy Ducasse, Bordeaux, France** – “Taut and grippy, with a charcoal and loam frame to the black currant, fig paste and coffee notes. Stays grippy through the finish, but with solid flesh. Best from 2013 through 2020. 4,165 cases made.” (WS Web only 2012) **\$39.95**

### **CANE & FABLE – Love the wine NOT the name**

**2012 Cane & Fable “373” Cabernet Sauvignon, Paso Roble, California** – A collaboration between winemakers Curt Schalchlin of Sans Liege and Andrew Jones of Field Recordings, it is a blend of 85% Cabernet Sauvignon, 10% Tempranillo and 5% Petit Verdot. the wine was aged for 10 months in both French and American oak, 25% of which was new. Well balanced, quite dense in the mouth and not over oaked with dark fruits, spice and cedar. A terrific find at **\$19.95**

### **2012 EOLA HILLS OREGON PINOT NOIR - An Old Friend Returns**

Recent Oregon vintages have been tough on value priced Pinot Noir; but a drier summer in 2012 has, generally, produced riper wines and thus **2012 is a “buy” vintage for value Oregon Pinot Noir.** The Eola Hills displays some of the vintage ripeness with ripe cherry notes, a medium body and a smooth finish. **\$17.95**

### **2010 DOMAINE GROSBOT-BARBARA “Le Quarteron” Saint-Pourçain, France**

Here is something different and quite good from Saint-Pourçain, which is technically in the Loire Valley but is actually closer to, well, nothing, actually. This is a blend of predominantly Chardonnay with a fair bit of the naturally over productive Tressallier and a touch of Sauvignon Blanc. Barrel fermented, big and rich with great acidity; a poor man's Chassagne Monratchet perhaps? Or perhaps not. These are the type of wonderful little finds that make drinking wine more fun. Oh, did we mention that during the 13<sup>th</sup> and 14<sup>th</sup> centuries the wines of Saint-Pourçain were highly esteemed and were favored by Popes, royalty and the aristocracy alike? Drink like 13<sup>th</sup> century royalty for only **\$24.95**

### **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.

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

### **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