

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.

FEBRUARY 2016 NEWSLETTER



WINE TASTING: Thursday – February 25th - 5:30 to 7:30pm

Alberto Passeri agronomist and director of the estate

LA GERLA

Brunello and more

Join us on Saturday February 13th, 2pm to 6 pm for a
VALENTINES DAY WINE TASTING

A Selection of wines perfect pour l'amour.



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

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 2/29/16.]	Feb.16	USUAL	CASE	(cs.btl.cost)
*2014 Kaltern "K" Rosso, <i>Alto Adige, Italy</i>	\$ 8.99	\$11.99	\$ 96	(\$ 8.00)
*2014 Herdade do Esporão, Monte Velho Branco, <i>Alentejo, Portugal</i>	\$ 8.99	\$10.99	\$102	(\$ 8.50)
*2014 Chateau Magneau Graves Blanc, <i>Bordeaux, France</i>	\$10.99	\$12.99	\$120	(\$10.00)
*2013 Stephen Vincent Cabernet Sauvignon, <i>Central Coast, Cal.</i>	\$10.99	\$12.99	\$120	(\$10.00)
2013 Bodegas Bal d' Isabena Moristel, <i>Somontano, Spain</i>	\$ 8.99	\$16.99	\$102	(\$ 8.50)
2014 Dr. Heyden Oppenheimer Riesling Kabinett, <i>Germany</i>	\$11.99	\$13.99	\$135	(\$11.25)
2014 Attilio Contini Cannonau di Sardegna "Tonaghe", <i>Sardinia, Italy</i>	\$11.99	\$14.99	\$135	(\$11.25)
2013 Domaine Thorigny Vouvray Sec, <i>Loire, France</i>	\$12.99	\$14.99	\$138	(\$11.50)

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 February case-of-the-month is **\$109.95**; the regular price would be \$158, 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.

***2014 Kaltern "K" Rosso, Alto Adige, Italy**- A delicious blend of 85% Schiava and 15% Lagrein, with notes of cherries and ripe red fruits; this is a fresh, smooth, medium bodied, easy drinking red with mild tannins. Ideal as an aperitif, an accompaniment to appetizers, but also to lighter meats and mild cheeses.

***2014 Monte Velho Branco, Alentejo, Portugal** - From Esporão, one of our favorite Portuguese wineries, this is a blend of traditional local grape varieties: roupeiro adds flesh and flavor, the more neutral perrum adds weight, and antão vaz provides fresh acidity. Medium bodied with citrus and floral aromas and a delightful, tasty, salty, lemon finish. Pair, as a counterpoint, with cream sauces, rich fish or chicken dishes or triple cream cheeses.

***2014 Chateau Magneau Graves Blanc, Bordeaux, France** - Château Magneau is an ancient property that has been run by the Ardurat family since before the reign of Henri IV (late 1500's). Planted on the deep gravelly soils that give the appellation its name, Magneau's Graves blanc is crafted from 45% Sauvignon Blanc, 45% Semillon and 10% Muscadelle. Muted citrus and grapefruit aromas with a touch of cut grass and beeswax. Fuller bodied; it is crisp and refreshing finishing, with a touch of quinine and lemon.

***2013 Stephen Vincent Cabernet Sauvignon, California** - From one of our favorite California value wine producers. This is a tight little Cali-cab with ripe plum, blackberry and vanilla aromas. Full bodied on the

palate with a hint of raspberry & dark fruits finishing with steak-worthy tannins accentuated with a solid core of acidity.

2013 Bodegas Bal d' Isabena Moristel, Somontano, Spain - 100% Moristel atóctona variety, a rare Spanish grape used mostly for blending, with 3 months of aging and Semi-carbonic maceration. Wonderfully aromatic with grape notes that mingle with a touch of spicy, smoky herbs. Medium bodied and fresh with mild tannins but nice acidity. A wine from a rare grape variety that is well worth a try with burgers, stews or roasted fowl.

2014 Dr. Heyden Oppenheimer Riesling Kabinett, Germany – Starts with a bouquet of ripe apricots with lemon zest. Smooth and ripe, but not sweet, it is juicy with balanced acidity and has a hint of salty minerality from the limestone soils. A perfect match for strong Indian and Asian spiced dishes or try with dishes that have acidic sauces, roasted vegetables, or soft cheeses.

2014 Attilio Contini Cannonau di Sardegna "Tonaghe", Sardinia, Italy- Cannonau a synonym for Grenache and was brought to Sardegna by the Spanish, whom refer to it as Canonera. Muted black fruit and earth aromas with a rustic intensity. Warm and full-bodied with blackberry notes and ripe plum flavors finishing with grippy tannins.

2013 Domaine Thorigny Vouvray Sec, Loire, France - This classic fuller bodied Chenin Blanc has muted floral and citrus aromas and flavors of tropical fruits, lemon, and a touch of honeysuckle. Mouthwatering and waxy, the long finish make this wine an ideal match for any white fish cooked in lemon and butter.

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 - Pairing Wine and Cheese

Rescheduled from January - *Serving wine with a cheese course is a classic (hence our company name); but not all cheeses are a complement to wine & not all wines complement cheese. We'll taste some good and some not so good wine and cheese options.* A 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 JANUARY – FRIDAY & SATURDAY, FEBRUARY 19th and 20th from 5:30 to 6:30pm — There is a \$5 per person class fee and availability is on a first come first serve basis but you can call & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

2013 Domaine du Colombier Crozes Hermitage Cuvee Gaby

Syrah is my favorite winter wine and this top bottling from Colombier has the volume turned up. From selected vineyard sites that include 60 years of average vine age, it is, like most of Crozes-Hermitage, grown on sites with more alluvial soils and less granite than Côte-Rôtie or Hermitage. This increases the density and the richness but perhaps leaves less Syrah spicy notes.

Here is a review from the Wine Advocate: “I loved the 2013 Crozes Hermitage Cuvee Gaby. Deep, rich and surprisingly concentrated, it offers classic blackberry, cassis, violets and pepper to go with a medium to full-bodied feel on the palate. It has plenty of richness and should have a decade of longevity.” (WA #216)

Regular price: \$33.99 On SALE: \$29.99 (While supplies last.) (Save add'l 10% on a case.)

PRE-SALE: 2009 BRANDBORG ‘Ferris Wheel Estate’ OREGON PINOT NOIR Umpqua Valley

Like me, Sue Brandborg is a left handed ginger so I already felt a bond when I first met her at a trade tasting. The basic 2012 Brandborg Pinot Noir is our top selling Oregon Noir and the special we ran on the “Love Puppets” cuvee a year ago sold out in a few days. We recently tasted this 2009 single vineyard (2009 was one of the great Oregon Vintages) which should be in the store mid-February and it was delicious with dark cherries, a touch of cola all medium bodied, ripe and elegant. Only 405 cases were produced and far less are still available. We are suggesting that you reserve a bottle or a case as we believe it will sell out quickly.

The price is \$25.99/bottle order 6 and save 10%, order 12 and save 15%.

2012 Dashe Cellars Zinfandel Todd Brothers Ranch Sonoma, California,

“The 2012 Zinfandel Todd Brothers Ranch Old Vines is a darker-colored, more concentrated and denser Zinfandel revealing lots of black cherry, mulberry and sweet, wild, briary fruit notes. Medium to full-bodied, lush and sexy, it is best consumed over the next 3-4 years.” (eRobertParker.com #216)

ONLY ONE CASE AVAILABLE: Regular price: 33.99/btl SALE: \$26.99/btl. (No further discounts.)

THE LAST SATURDAY WINE SCHOOL

Something NEW! Starting this month, the last Saturday of the month will turn 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 month we’ll start with the basics: **A Short Guide to tasting and evaluating wine.** This is very informal with no scheduled start or finish time. **Come anytime you want between 2 and 6 pm on Saturday, February 27th** Each session will be about 10 minutes!

NEW ARRIVALS

Terrific white Burgundy with some bottle conditioning at a reasonable price:

2012 Domaine de la Croix Senaillet St Veran Sur la Carriere Maconnais, Burgundy, France - “The 2012 St Véran Sur la Carrière was vinified in a demi-muid and matured in the fine lees for nine months. This has always been one of my go-to Saint Veran wines and the 2012 does not disappoint. It has a detailed bouquet with subtle scents of lemon curd, white peach and touches of yellow flower that blossom in the glass. The palate is very well-balanced with crisp acidity, great tension, well-integrated oak and a very harmonious, saline finish that lingers long in the mouth and begs another sip. This is an utterly delectable Saint Veran.” (eRobertParker.com #215) **\$34.99**

A Bordeaux blend from one of the best Argentine producers:

2011 Achaval-Ferrer “Quimera” Mendoza, Argentina—“This dark, compact red leads with a floral note to the racy cassis and cherry puree fruit, well-integrated with fine tannins and bright acidity. Offers a long finish of fruit, mineral and tobacco. Malbec, Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Best from 2014 through 2018. (WS Nov 15, 2013) **\$39.99**

Intriguing, funky, medium bodied Sicilian:

2012 Feudo di Santa Tresa Cerasuolo di Vittoria Classico, Sicily, Italy— 50% Nero D’Avola and 40% Frappato. “Medium ruby-red. Fruit-driven aromas of raspberry, black cherry, flint, mocha, tar and smoky oak. Bright and juicy on the palate, displaying good definition to the dark berry and herb flavors. Finishes with moderate length and a repeating flinty quality.” (Vinious Dec 2015) **\$13.99**

Bandol puts the “win” back in winter:

2011 Domaine Maubernard AOC Bandol, Provence, France - Made mainly from Mourvedre along with smaller amounts of Grenache, this full-bodied dry red produced near the Mediterranean coast east of Marseilles offers a densely knit web of aromas recalling plums, tobacco, steak sauce and beeswax. Perfect with cassoulet in front of a fireplace on the coldest of winter nights! **\$29.99**

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.