

# 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.**

## FEBRUARY 2017 NEWSLETTER

Join us on Saturday February 11<sup>th</sup>, 2pm to 6 pm for a  
**VALENTINES DAY WINE TASTING**

*A Selection of wines perfect pour l'amour.*

Special discounts will be offered on all wines opened during the tasting



**WINE TASTING EVERY SATURDAY 2:00pm-7:00pm**  
*'Whatever we feel like opening'*

### **Emerson Wine Club SPECIALS** [Prices valid through 2/28/17.]

	<u>Feb.17</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Badenhorst "The Curator" White, Swartland, South Africa	\$ 7.99	\$10.99	\$ 84	(\$ 7.00)
*NV De Pro Cava Brut, Penedes, Spain	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2015 Mas des Capitelles Faugeres "La Catiede", Languedoc, Fr.	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2012 Fox Creek "Short Row" Shiraz, McLaren Vale, Australia	\$10.99	\$24.99	\$120	(\$10.00)
2015 Merieau Sauvignon Blanc, Touraine, Loire, France	\$11.99	\$15.99	\$132	(\$11.00)
2015 Camporosso Gavi, Piedmont, Italy	\$11.99	\$14.99	\$132	(\$11.00)
2015 La Leccia "Vivaio del Cavaliere" Toscana Rosso IGT, Italy	\$12.99	\$14.99	\$138	(\$11.50)
2015 Quinta do Crasto Tinto, Douro, Portugal	\$13.99	\$16.99	\$150	(\$12.50)

**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 **\$106.95**; the regular price would be \$180, a savings of over 40%!*

**\*2015 Badenhorst "The Curator" White, Swartland, South Africa** – "A lush, forward, fruit-driven wine that lets creamed peach, pineapple and yellow apple fruit flavors play out, backed by a lightly buttered finish. A fun wine, if a little obvious in style. Chenin Blanc, Chardonnay and Viognier. Drink now. 5,000 cases made." (WS 12/15/16)

**\*NV De Pro Cava Brut, Penedes, Spain** - Made using the traditional method from the Cava grape varieties: Xarel·lo, Macabeo and Parellada. Starts with a fine, creamy mousse and muted aromas of brioche, pear and almond. Crisp and refreshing with hints of pear and lemon and a smooth, elegant finish.

**\*2015 Capitelles Faugeres "La Catiede", Languedoc, France** – (50% Carignan, 20% Mourvedre, 20% Grenache and 10% Syrah) Deep intense color with aromas of cherry and black currant. A touch of leather on the palate, finishing with silky tannins. This is a delicious, full bodied, balanced wine. Serve with Lamb and roasted meats. "La Catiede" is the name of the "Lieu-dit" (place) where the vines are planted.

**\*2012 Fox Creek "Short Row" Shiraz, McLaren Vale, Australia** – "Bright purple. Sexy, oak-spiced aromas of cherry compote, blueberry and vanilla, with a smoky nuance building with air. Fleshy and sweet on the palate, offering intense black and blue fruit flavors lifted by juicy acidity. Dusty tannins come up late and add shape to the very long, smooth, intensely fruity finish." (Vinous 7/14)

**2015 Merieau Sauvignon Blanc, Touraine, Loire, France**- "Mérieau's 2015 Touraine Sauvignon Blanc L'Arpent des Vaudons displays a clear, precise and flinty bouquet with well-focused white fruit and stone fruit aromas and lemon flavors. Full-bodied, intense and juicy, this is a round and elegant Sauvignon with a good concentration and mineral expression. It is lovely fresh, but the acidity and phenolic grip is perfectly interwoven with the ripe and intense fruit character." (WA 227)

**2015 Camporosso Gavi, Piedmont, Italy** - (100% Cortese) Wines from the Piedmont DOCG of Gavi are considered the “fine white wine” of the region. The vines struggle in the part clay and part limestone soil, keeping the production naturally low and enhancing the bouquet in the wines. Lemon/lime, almond and herbal aromas wrapped in a crisp, lean and steely body with a piquant, lip smacking finish.

**2015 La Leccia "Vivaio del Cavaliere" Toscana Rosso IGT, Tuscany, Italy** - (80% Sangiovese and 20% Malvasia Nera) A chunky nose of ripe cherry fruit and herbs. Warm, ripe flavors with firm, food friendly Sangiovese acidity. A bolder wine finishing with dusty tannins. Drinks like a young Chianti. “Vivaio del Cavaliere” means Nursery of the Knights.

**2015 Quinta do Crasto Tinto, Douro, Portugal** – (Tinta Roriz, Touriga Franca, Touriga Nacional and Tinta Barroca raised in Stainless steel.) Aromas of wild berry fruit and floral notes, this is a medium bodied, fresh, elegant wine with just enough structure to give the wine balance. Portuguese wines continue to over deliver at every price point.

**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 – BLIND TASTING**

**NEW WORLD RHONE VARIETAL BLENDS VS. OLD WORLD RHONE WINES**

*Our blind tastings are always the most popular. This time we'll taste a selection of new world (US . South Africa) Rhone varietal blends and a selection of wines from the Rhone. We see if we can identify the differences.* 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 February – **FRIDAY & SATURDAY, FEBRUARY 17<sup>th</sup> and 18<sup>th</sup> from 5:30 to 6:30pm** — **There is a \$5 per person class fee** and availability is on a first come first serve basis. (A great idea for your group as a prelude to dinner.)

**MULLINEUX Wines – One of South Africa's Finest Wineries**

*Chris and Andrea Mullineux's almost meteoric rise to the top of the South Africa tree has been both a pleasure to witness and judging by the quality of wine in the glass...fully justified. Wine Enthusiast recently named Andrea Mullineux its 2016 Winemaker of the Year. This is the first time a South African winemaker has received this honor and only the third woman winemaker winner in the 17-year history of the awards.*

**2014 Mullineux Syrah, WO Swartland, South Africa-** “Black cherry and raspberry fruit streams through, lined with subtle pepper, violet and mesquite shadings. Has flesh and succulence, but stays racy overall, with a lingering sanguine note. Drink now through 2020. 2,430 cases made.” (WS 12/15/16) **\$32.99**

**2013 Mullineux Family Wines, Old Vines White, WO Swartland, South Africa-** “The 2013 Mullineux White is a blend of 7% Viognier, 80% Chenin Blanc and 13% Clairette including up to 80-year-old vines that is 100% barrel fermented with 15% to 20% new oak (foudre). It has a lovely nose of peach skin, apricot blossom, melted candle wax and just a faint fynbos/menthol scent. The palate is medium-bodied with a slight waxy, dried honey entry with hints of white pepper and lemongrass lending tension and vibrancy towards the zesty finish that displays good length. Superb. (WA 215) **\$25.99**

**2014 Mullineux Family Wines Kloof Street Rouge WO Swartland, South Africa-** (Syrah makes up 86% of the blend, along with Grenache, Carignan, Mourvedre, Cinsault and some Tinta Barocca.) “The 2014 Kloof Street Rouge has an attractive boysenberry- and blackberry-scented nose that veers towards red plum with continued aeration. It is simple but effective. The palate is nicely balanced with modest weight, the acidic thread lending good tension, backed up with rustic black berry fruit laced with bay leaf towards the finish. It is one of those bottles that before you know...will be empty.” (WA11/15)

**Regular price: \$19.99 On SALE: \$16.99** (While supplies last.)

**2013 Domaine Grand Veneur, Château Mazane Vacqueyras, Rhone Valley, France -**

(60% Grenache, 25% Syrah, 15% Mourvedre aged in concrete vats and used barriques) “Vivid ruby-red. Fragrant raspberry and cherry scents are complemented by anise and floral nuances that gain power with air. Fresh, sharply delineated red berry and bitter cherry flavors show very good energy and turn sweeter on the back half. Closes with subtle tannic grip, a touch of lavender and lingering sweetness. This suave wine is drinking quite nicely right now.” (Vinous 4/16) **Regular price: \$25.99 On SALE: \$21.99** (While supplies last.)

## **2014 Domaine François Carillon, Bourgogne Chardonnay, Burgundy, France**

“When Louis of Domaine Louis Carillon retired in 2010, the family decided to divide the vineyard holdings, with son François establishing Domaine François Carillon with his portion of land. The result is an impressive Bourgogne, with a spicy nose and some minerality. Clean citrus fruit is backed by a lovely backbone of cream and saline, with oaky spiciness dancing around the edges. Ends in a surprisingly rich finish. Wonderful! (Decanter\* 11/22/16) (\*Decanter is considered the preeminent wine resource magazine in the UK.)

**Regular price: \$26.99 On SALE: \$22.99** (While supplies last.)

## **The Last Saturday Wine School**

So The last Saturday of each 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 month it’s back to basics: **A Short, (very 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 25<sup>th</sup>** Each session will be about 10 minutes!

### **NEW ARRIVALS- Henri Gouges: The benchmark for Nuit-Saint-Georges in Burgundy, France**

*A 3.5 ha monopole (meaning the appellation belongs entirely to Gouges) with 30+ year old vines.*

**2014 Domaine Henri Gouges Nuits-Saint-Georges “Clos des Porrets Saint” 1er Cru**, -“Bright, deep red.

A step up in stony pungency and aromatic lift from the Chênes Carteaux, offering perfumed scents and flavors of black cherry, violet, rose petal and spices. More rigorous in the mouth in the manner of Nuits-Saint-Georges from the south side of the village. Intense, solidly built wine with very good mouth coverage but no excess weight. Finishes with a restrained sweetness, a saline nuance & excellent length.” (Vinous 1/16) **\$95.99**

*From 4 different parcels scattered above & below the Premier Cru & and an average vine age of 35 years*

**2014 Domaine Henri Gouges Nuits-St.-Georges Villages Rouge** – “A markedly sauvage nose reflects notes of dark berry fruit, spicy, violet and earth. The middle weight flavors possess an unusually sleek and velvety mouth feel before culminating in a mildly rustic finale.” (Burghound #61) **\$74.99**

### **And now for something a bit different....2015 Crivelli DOC Grignolino d’Asti:Piedmont, Italy**

Grown on a few hectares in Castagnole di Monferrato, the central zone for Grignolino d’Asti production. A vibrant and translucent wine with notes of roses and white pepper finishing with noticeable tannins and fresh acidity. It is pleasantly quaffable and pairs nicely with white meats, salads and fresh cheeses **\$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 reviewers 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, Vinous and BH, and thus those are primary review sources. We will also occasionally use reviews from Decanter (the premier UK wine journal). 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.