

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 2018 NEWSLETTER



LIBRANDI

Please join us on **Thursday, Mar. 1st** from **5:30 to 7:30pm** as we welcome
Paulo Librandi - LIBRANDI WINERY, Italy
"Calabria in a glass."

On FEB 16th from 5:30 to 7:30pm, join us in welcoming back alumni:

Matt Adkins of Williams Corner Wines.

What the h*ll is up with the staff here? * Tasting #2

Tasting the wines he thinks we should stock (and he should know!), but won't for some reason...

*Charlie B. our favorite YELP reviewer.

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

"Whatever we feel like opening"

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 2/28/18.]	<u>FEB.18</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Sulin Monferrato Bianco "Giabine," Piedmont, Italy	\$ 7.99	\$ 9.99	\$ 84	(\$7.00)
*2016 DeAngelis Rosso Piceno, Le Marche, Italy	\$ 7.99	\$ 9.99	\$ 84	(\$7.00)
*Quinta do Encontro N/V Sparkling Rosé, Barraida, Portugal	\$ 8.99	\$11.99	\$ 96	(\$8.00)
*2016 Vina Zorzal Garnacha, Navarra, Spain	\$ 8.99	\$10.99	\$ 96	(\$8.00)
2016 Chateau Gaillard Sauvignon Blanc, Touraine, France	\$10.99	\$13.99	\$120	(\$10.00)
2016 Pares Balta Blanc de Pacs, Penedes, Spain	\$10.99	\$14.99	\$120	(\$10.00)
2015 Heinrich Red, Neusiedlersee, Austria	\$12.99	\$14.99	\$144	(\$12.00)
2017 Reunion Malbec, Mendoza, Argentina	\$13.99	\$16.99	\$153	(\$12.75)

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 **\$104.99**; the regular price would be \$147, a savings of almost 30%! (Are we crazy or what??)*

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.*

***2015 Sulin Monferrato Bianco "Giabine," Piedmont, Italy** - A blend of Cortese (for body, complexity and acidity) and Chardonnay (for stone and orchard fruit profiles) both grown in the hills just outside of Barolo and Barbaresco. With ripe orchard fruit and green apple aromas, this is a fresh, zesty wine that finishes with lemon-lime overtones. Perfect with shrimp or white fish.

***2016 DeAngelis Rosso Piceno, Le Marche, Italy** - A delicious blend of 70% Montepulciano and 30% Sangiovese; this is the perfect, straightforward, all-purpose Italian red wine. Cherry and floral notes with a youthful freshness and a velvety texture finishing with mild, rounded tannins. Pair with... anything.

***Quinta do Encontro N/V Sparkling Rosé, Barraida, Portugal** - This sparkling Touriga-Nacional, has a definite pink color, with a fine and persistent bubble. The aroma is intense in cherry, strawberry and raspberry. Fruity and elegant, in harmony with the Mediterranean cuisine or Asian or simply as an aperitif.

***2016 Vina Zorzal Garnacha, Navarra, Spain** –“The fruit-driven and heady 2016 Garnacha is a blend of grapes from 12 vineyards in the village of Fitero, higher in altitude and fresher than most of what surrounds it where the Mediterranean influence is stronger; Fitero delivers more freshness. Some 20% full clusters were used for the fermentation in 20,000-liter stainless steel vats with indigenous yeasts and bottled without any

oak. It's juicy and supple, with a nice mouthfeel, ideal for food. This is a very good introduction to Garnacha from Navarra. 49,000 bottles produced." (WA #231)

2016 Chateau Gaillard Sauvignon Blanc, Touraine, France – Aromas of green apples with a richer, mouth feel; this Touraine Sauvignon has Meyer lemon notes on a stony, bitter almond finish.

2016 Pares Balta Blanc de Pacs, Penedes, Spain - A blend of the Classic Penedes white wine grapes: Parellada, Xarel-lo, Macabeo. (The same grapes used for Cava) Yellow lemon color with light green tints. On the nose there are rich aromas of ripe pear and apple. Fresh, yet round and full bodied, the wine finishes with good acidity and balance. Great with chicken and all types of fish. If you are a fan of Chardonnay this will be a delicious alternative.

2015 Heinrich Red, Neusiedlersee, Austria - A blend of Austria's signature red grape varieties: the soft and fruity Zweigelt; the structured and spicy Blaufränkisch; and the aromatic St. Laurent. It is aged for 12 months in older 500-liter oak casks. Mild floral aromas, juicy cherry and red-berried fruit with notes of tobacco and spice finishing with very mild rounded tannins and refreshing acidity.

2017 Reunion Malbec, Mendoza, Argentina - "Deep, concentrated red color with purple hints. It is a very expressive wine with ripe, fruity aromas of plum and cherry, as well as notes of chocolate. Reunión Malbec is soft and round on the palate with velvety and mature tannins; it has a well-balanced and full-bodied long finish." (Winery notes)

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 – Understanding Barbaresco, through the wines of Produttori del Barbaresco,

The story of Produttori del Barbaresco IS the story of Barbaresco. We'll taste village and cru level wines and talk about the region and its wine history. A very special short sips!

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, FEB. 23th and 24th from 6:00 to 7:00pm** —There is a **\$15 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.)

Valentine's Day tip: *This year, Valentine's Day falls on a Wednesday. You may want to take advantage of our half bottle selection, especially if Thursday is a workday!*

The Last Saturday Wine School THEME: Grenache Widely planted in the new and old world we'll taste examples of both.

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, 2/24.

FEBRUARY SPECIAL OFFERS: Wines from a place.

What distinguishes wine from other fermented beverages is PLACE. There is no recipe in great wine; only grapes from distinct terroir, and very little "making" as the best winemakers stay out of the way as much as possible. We love wine from distinct vineyards and this month, as special offers, we have two very distinct wines of place.

2013 Loring Wine Company Pinot Noir, Rosella's Vineyard, Santa Lucia Highlands, California.

Brian Loring is obsessed with Pinot Noir. His hero is Josh Jenson of Calera. (hence the name Loring Wine company an homage to Calera Wine Company.) His philosophy: the fruit is EVERYTHING. What happens in the vineyard determines the quality of the wine and the wine he produces reflects the place where it is grown. The 50-acre Rosella's Vineyard overlooks the Salinas River Valley and rests along the benchlands of the Santa Lucia Mountain Range with a maritime climate of strong coastal winds blown in from Monterey Bay. Owners Gary and Rosella Francioni planted the vineyard in 1996 using the Pisoni clone from La Tâche

and the Dijon “777” clone. The soil is Arroyo Seco, gravelly, sandy loam. **Here is a review from Josh Reynolds of Vinous:** “Deep, vivid red. Sexy, spice-laced raspberry, cherry and floral pastille scents show very good clarity and pick up a smoky element with aeration. Silky and broad on the palate, offering sweet black raspberry and cherry-cola flavors that tighten up on the back half. Takes a turn to darker berries on the finish, which features gentle tannins and a resounding echo of candied rose.”

Regular price: \$39.99, On sale in February: \$24.99 (no further discounts)

2014 Domaine Dugat-Py Gevrey-Chambertin “Coeur de Roy” Très Vieilles Vignes, Burgundy, France - Based in the village of Gevrey-Chambertin Domaine Dugat-Py as one of the worlds reference points for Pinot Noir. Members of the Dugat family have been tending vineyards in the Gevrey-Chambertin appellation from the beginning of the 17th century. Bernard Dugat and his son, Loïc are the 12th and 13th generation in this lineage of vigneron. The Coeur de Roy is an old vine cuvee from vines of 50 to 100+ years of age situated in Epointures, Combe du Dessus, Jouise, and Les Marchais; aged in 65% new wood and vinified with 70% of the stems. **Here is a review from Burghound:** “The sheer density of fruit is impressive with a broad-ranging nose of black fruit, spice, violets and pungent earth. The density of the fruit is confirmed on the palate as there is equally impressive concentration to the intense and muscular flavor that coat the palate with dry extract that also buffers the very firm tannic spine on the mineral-driven and built-to-age finish. Outstanding Top value”
Regular price: \$149.99, On sale in February: \$104.99 (no further discounts)

NEW ARRIVALS – with a nod toward the Super Bowl: Football food wines

NV Marietta Old Vine Red Lot 66 – “.. a multi-vintage red blend from a combination of four vintages: 2013, 2014, 2015, and 2016. A blend of predominately Zinfandel with some Syrah, Petite Sirah and Carignane plus a small amount of Italian varieties. 60% was barrel aged and 40% was aged in tank. Deep garnet-purple colored, it has quite a meaty / gamey nose over a core of warm blackberries, roses, tar and bacon fat plus suggestions of black pepper and anise. Medium-bodied with a good concentration of fruit supported by rounded tannins and lively backbone, it finishes long and earthy. Great value!” (WA #230) **\$15.99**

Fiorini Becca Rosso DOC Lambrusco Grasparossa di Castelvetro, Italy – The perfect pizza and spicy wing wine. Not the sweet stuff from the 70’s, it is DRY with a delicate mousse that gently disappears in the glass. It’s fresh and crisp with notes of wild berries and herbs, and it’s slightly lower in alcohol. This is a wine for smart, confident people, like you! **\$16.99**

2016 J. Mourat Chateau Marie Du Fou Rosé AOC Mareuil, Loire Valley France- Rosé is an easy complement to richer, spicy foods and it works well with shrimp, dips and other “game fare” This is more elegant and richer than its cousin, the “owl wine”. A blend of Pinot Noir, Cabernet Franc, Gamay and Cabernet Sauvignon grown on slate and rhyolite rock; it is deeply salmon-colored with fine fruit notes and wonderful minerality. The 16’s are drinking beautifully right now! **\$18.99**

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.