

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>

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 2020 NEWSLETTER



**This month's Tastings involve food and wine:
Sat. Feb. 22nd, 2-5pm: All that and a Bag of Chips**

Join David Witkowsky of Potomac Selections as we pair our favorite varieties of Spanish chips with wine.

Discounts on chips and wine during the tasting.

AND - **SATURDAY, FEB. 15th** from **2-5 pm** join

Peter Neff for a guided **Charcuterie & Wine Tasting**

With traditional salumeria from Terra di Siena, Made in Virginia!

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

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 2/29/20.]

	<u>FEB.20</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2017 Bodegas Naia Blanco "Las Brisas", Rueda, Spain	\$ 8.99	\$11.99	\$ 96	(\$8.00)
*2018 Couly Saumur Blanc, Loire Valley, France	\$ 9.99	\$16.99	\$108	(\$9.00)
*2018 Chateau Festiano Minervois, Languedoc, France	\$ 9.99	\$12.99	\$108	(\$9.00)
*2017 Maison L. Tramier Beaujolais Villages, Beaujolais, France	\$10.99	\$12.99	\$120	(\$10.00)
2017 Remhoogte Soaring Eagle Red, Stellenbosch, South Africa	\$10.99	\$13.99	\$120	(\$10.00)
2018 Joel Delaunay Sauvignon Blanc "TYDY", Loire Valley, Fr.	\$11.99	\$13.99	\$132	(\$11.00)
2018 Taliano Roero Arneis, Piedmont, Italy	\$13.99	\$16.99	\$156	(\$13.00)
2015 Colsanto Montefalco Rosso, Umbria, Italy	\$13.99	\$16.99	\$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 **\$112.99**; the regular price would be \$172, a savings of over 34%! (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.*

***2017 Bodegas Naia Blanco "Las Brisas", Rueda, Spain** - This firm, savory white delivers herbal, grassy and ginger flavors, with notes of apple and pear. Grapefruit acidity keeps this lively. Verdejo and Sauvignon Blanc. Drink now. 11,000 cases made, 3,500 cases imported." (WS 9/30/18)

***2018 Couly Saumur Blanc, Loire Valley, France** - (100% Chenin Blanc, known in Samur as Pineau de la Loire) Here the limestone soils grow racy wines with floral notes and a round, nuttiness that comes from the lees contact required by the appellation.

***2018 Chateau Festiano Minervois, Languedoc, France** - (80% Carignan, 10% Syrah and 10% Mourvedre) Elegant and austere with mineral notes, Amaro spices, black fruits, cacao and wet garage floor. Medium bodied with a harmonious finish that balances acidity and velvety tannins.

***2017 Maison L. Tramier Beaujolais Villages, Beaujolais, France** - Aromas of ripe red fruits with a touch of earth and pepper. Good density on the palette with racy acidity and refined tannins. A good example of Beaujolais Village at a great price.

2017 Remhoogte Soaring Eagle Red, Stellenbosch, South Africa - (48% Syrah, 34% Cabernet Sauvignon and 18% Pinotage) This wine is aromatic, with notes of red cherries, black currant, fynbos and

white pepper. Berries, cherries and fresh vanilla on the palette with an elegant, balanced mouth feel and a savory finish, lengthened by chalky tannins. Modern, but not overblown.

2018 Joel Delaunay Sauvignon Blanc "TYDY", Loire Valley, Fr. –“A ripe wine with hints of tropical fruits as well as lemon and pink grapefruit, this is fruity and lightly textured. Its freshness and lightness are already attractive. Drink now.” (WS 10/19)

2018 Taliano Roero Arneis, Piedmont, Italy- (100% Arneis) - the signature white grape of the Piedmont.) This wine has aromas of white flowers and dried herbs with notes of crisp peach and apricot. A crisp, medium bodied wine with the structure to balance the lively acidity and a finish that is fresh, pleasant and definitely tasty.

2015 Colsanto Montefalco Rosso, Umbria, Italy – “Subdued aromas of dark-skinned fruit, toast and underbrush lift out of the glass. Made with Sangiovese and Sagrantino, the medium-bodied palate offers prune and a hint of ground clove alongside dusty, astringent tannins that dry out the close. Drink soon to capture the remaining fruit.” (WS 12/19) Still plenty of fruit, but this IS the big gun of the case.

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 –A Single Blind Tasting - WINTER WEIGHT RED WINES

We will discuss and taste examples of winter weight wines (Bordeaux, Rhone, Piedmont, Napa, etc.) from around the world and will attempt identify each wine by its place/grape attributes.

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. 7th and 8th from 6:00 to 7:00pm** —**There is a \$12 per person class fee** and availability is limited to 8 per class so call or email us ASAP to reserve space. (A great idea for your group as a prelude to dinner.)

The Last Saturday Wine School THEME: Red Wines of South Africa

South Africa is a great place for red wines; including their signature Pinotage.

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. This is very informal with no scheduled start or finish time. **Come anytime between 2 and 5 pm on Saturday, 2/29.**

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. Our special offers are an attempt to present wines with a distinct sense of place at a great price.

A SPECIAL OFFER: 2013 Donato d’Angelo DOC Aglianico del Vulture “Calice” Basilicata Italy – Donato d’Angelo is an estate, founded in 2001 in Basilicata (the “arch” of the Italian boot) by enologist Donato d’Angelo and his wife Filomena, who is both viticulturist and enologist. The 100% Aglianico vines are located on medium-volcanic soil at about 500m a.s.l. in the towns of Ripacandida and Maschito. “Dusty spice and herb notes on the nose lead to creamy sun-dried black cherry and baked plum fruit on the palate of this elegant, medium- to full-bodied red. The grippy finish echoes a subtle accent of tarry smoke. Drink now through 2022. 6,666 cases made.” (WS 1217)**Reg. price: \$23.99, On sale in Feb.: \$14.99 (no further discounts)**

A SPECIAL OFFER: 2015 G.D. Vajra Albe Barolo DOCG, Italy- *There is a soft spot in our Barolo heart for the Vajra family. Great people and a great place to visit (featured in NYT’s 36 hours in Barolo). Over Christmas we offered magnums of this beautiful wine from the sandy soils of La Morra and now we have secured enough 750’s to offer a modest discount. Here is The Wine Spectator review: “Pretty, featuring rose, cherry, raspberry and mint flavors, with a touch of mineral. Supple, harmonious and elegant, offering a long finish. The aftertaste is tinged with orange peel and tobacco notes. Best from 2021 - 2036. 4,500 cases made.”* (WS 10/31) Top 100: 2019, Rank: 48 **Reg. price: \$44.99, On sale in Feb.: \$37.99 (no further discounts)**

A SPECIAL OFFER: 2016 Domaine Guillemot-Michel Viré-Clessé, Maconnais Burgundy, France

*One of the founders of Viré-Clessé, this seven-hectare estate in the hamlet of Quintaine is one of the best producers in the Mâconnais and deserves to be much better known. The next vintage will see a price increase due to the tariffs. Here is the Wine Advocate review: “Notes of Acacia honey, musky peach, beeswax, fresh apricot and dried white flowers introduce the 2016 Viré-Clessé, a silky, medium to full-bodied wine with exceptional concentration, textural elegance and length on the finish. Despite its ripeness, subtly botrytis-inflected character, it's underpinned by tangy acids and remains beautifully balanced and integrated. This is well worth seeking out.” (WA #238) **Reg. price: \$29.99, On sale in February: \$24.99 (no further discounts)***

A SPECIAL OFFER: 2014 Donne Fittipaldi DOC Bolgheri Rosso, Tuscany, Italy- *Red blends from Cabernet Sauvignon and Merlot are what they do best in this famous, coastal Tuscan DOC. They are every bit the equal of Bordeaux and California. From the Wine Advocate: “Donne Fittipaldi's style is always opulent and bold and this is evident in the 2014 Bolgheri Rosso. The bouquet is dark and brooding with a combination of black fruit and exotic spice that work well hand in hand. There is a touch of tannic tightness that adds strength and a firm constitution. Like many other wines from 2014, this expression seems to happily defy the difficulties of the vintage. (50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc & 10% Petit Verdot, aged in oak for six months).” **Reg. price: \$31.99, On sale in Feb.: \$25.99 (no further discounts)***

A SPECIAL OFFER: 2014 Dauprat, Pauillac, Bordeaux, France – *The village of Pauillac is the epicenter of Bordeaux (think Mouton and Lafite Rothschild). The gravelly soils near the river Gironde is the perfect place to grow Cabernet Sauvignon. Here is a review: From a very good vintage, this is a wine with aging potential that shines now with a proper 2 hour decant. Aromatic with notes of cassis, ripe black currents with a touch of graphite and cedar plank. Medium bodied but plush, it finishes balanced fine grained tannins. A good example of the appellation. **Regular price: \$35.99, On sale in February: \$28.99 (no further discounts)***

NEW ARRIVALS - ?

We have a new section in the front of the store: “?”, which has, primarily, organic, biodynamic, and/or “natural wines”. These wines are often without specific place designation, (i.e.: Bordeaux, Burgundy, Chianti, etc.) and are labeled “Vin De France” or “Vino da Tavola Rosso”. As the layout of our store is place driven, a separate section with a “?”, seemed appropriate and should lead to further discussion.

2018 Vincent Marie No Control Fusion, Vin De France, France - Gamay grown in Volvic in a non appellated area at the end of the Loire valley due west of Lyon, thus the “Vin De France” designation. Fusion represents the blending of two types of fermentation – crushing and whole cluster- and is naturally fermented with no chemical additives, no filtering, no fining and no added sulfites. The wine has barnyard and ripe black fruit aromas with mild tannins and good acidity. It drinks like a meaty, funky Cru Beaujolais. **\$35.99**

2018 Chateau Guilhem ‘Pot de Vin’ Rouge, Vin de France, France – (100% Merlot) a simple, natural southern French wine from biodynamically grown fruit, fermented with native yeast and with a negligible dose of SO2. Fresh and smooth with notes of red fruits and plums it finishes smooth with mild tannins. **\$14.99**

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.