

J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011 www.jemersonfinewine.com

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 2021 NEWSLETTER

It's February = Valentine's Day and Super Bowl!

We hope to post tastings of our monthly specials and more on our

 **YouTube** channel: J. Emerson Fine Wine Richmond.

NO OPEN BOTTLE IN STORE TASTINGS or CLASSES IN FEBRUARY

The Store will be open and maintain normal hours and we offer curbside and delivery service.

We seek a safe retail sales environment and see no way to facilitate an in-store tasting event that maintains safety for retail shoppers.

Emerson Wine Club SPECIALS [Prices valid through 2/28/21.]

	<u>Feb. '21</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*Lello 2018 Tinto, Douro, Portugal	\$5.99	\$7.99	\$66	(\$5.50)
*Flavium Seleccion 2015 Bierzo, Castilla y Leon, Spain	\$10.99	\$13.99	\$120	(\$10.00)
*Dom. Brunet 2018 Chardonnay Pays d' Oc, Languedoc, France	\$11.99	\$16.99	\$132	(\$11.00)
*Colutta 2019 Pinot Grigio, Friuli, Italy	\$12.99	\$14.99	\$144	(\$12.00)
Primitivo Quiles 2018 Tinto "Cono 4," Alicante, Spain	\$12.99	\$14.99	\$144	(\$12.00)
Gamba 2019 Valpolicella Classico "Le Quare," Veneto, Italy	\$12.99	\$15.99	\$144	(\$12.00)
Aguila N/V Crémant de Limoux Brut Rosé Southwest France	\$13.99	\$15.99	\$156	(\$13.00)
Mastroberardino 2018 Lacryma Christi del Vesuvio Bianco, Campania, It.	\$14.99	\$24.99	\$168	(\$14.00)

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 for the FEBRUARY case-of-the-month is **\$117.99**; (average bottle price: \$9.75!!) the regular price would be \$180, a savings of almost 35%!

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.*

***Lello 2018 Tinto, Douro, Portugal** - A blend of Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinta Barroca, aged partially in stainless steel tanks and partially in French oak barrels for 4-6 months. Medium bodied with notes of ripe plums, cedar and earth. It finishes with refined acidity and mild tannins. An easy drinking red that would pair well with burgers, meatloaf, and smoked sausages.

***Flavium Seleccion 2015 Bierzo, Castilla y Leon, Spain** - "This plush red delivers a deep well of black cherry and currant flavors, with licorice and cocoa notes that give way to a floral finish. Well-integrated tannins and lively acidity keep this focused. A richer style. Drink now through 2028." (WS 10/18)

***Domaine Brunet 2018 Chardonnay Pays d' Oc, Languedoc, France** - 100% Chardonnay from the Herault valley in southern France. A nicely balanced, inexpensive Chardonnay that leans to white Burgundy with aromas of pears, green apples and ripe melon. It is medium-bodied, but lush on the palate finishing crisp and dry. Thirty percent aged in new oak barrels with seventy percent matured in stainless steel tanks.

***Colutta 2019 Pinot Grigio, Friuli, Italy** - "The 2019 Pinot Grigio takes some time to open up in the glass, showing wet stone and hints of flowery undergrowth at first. With time, it deepens aromatically, as ripe pear and apple come forward, offset by hints of yellow citrus. There's a pretty inner sweetness to be found here, contrasted by zesty acids and minerals, which leave a fully satisfying yet completely refreshed impression. This is really quite nice and a pleasure to taste." (WE 1/21)

Primitivo Quiles 2018 Tinto "Cono 4," Alicante, Spain - 100% Monastrell (Mourvedre) from Spain's oldest Alicante Winery started by Señor Don Primitivo Quiles. The wine is made in eighty-year-old conofors (think dairy tanks but made of American oak). Filtered by gravity and, following tradition, made in a slighty

oxidative style which gives the wine its very unique character. Savory, meaty with notes of black olives & dried fruit, it's medium bodied with good minerality & smooth tannins. Pair with lamb or meat stews.

Gamba 2019 Valpolicella Classico "Le Quare," Veneto, Italy - From clay and calcareous vineyards located on the Gnirega hill this is, literally, classic Valpolicella with notes of almond and maraschino cherries, it is lighter bodied, but not thin, and finishes with nice minerality and very mild tannins. Pair with pasta and meat sauce or with grilled Salmon, in place of Pinot Noir.

Aguila N/V Crémant de Limoux Brut Rosé Southwest France - (65% Chardonnay, 20% Chenin, 15% Pinot Noir) Limoux perfected the winemaking method for sparkling wines in the 1500's before Champagne and it was in Limoux that Dom Perignon learned methods to produce sparkling wines. Salmon colored with mild aromas of pear, peach and nectarine plus notes of toast and brioche on the palate finishing fresh and bright. The perfect Valentine's Day Rosé sparkler!

Mastroberardino 2018 Lacryma Christi del Vesuvio Bianco, Campania, Italy -100% Coda di Volpe from the dark and porous volcanic soils surrounding Mt Vesuvius. "An easy-drinking, tangy white, with a hint of stony mineral and notes of poached pear, citrus and biscuit. Drink now. 5,000 cases made, 600 cases imported." (WS) Great with fresh or fried seafood and creamy pasta or risotto dishes.

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 SPECIAL OFFERS – All PERFECT for a Valentine's Day special meal!

The best Chablis I have had in years from the smallest Grand Cru at the bottom of the hill, just outside the village.

ON SALE: 2017 Domaine Louis Michel & Fils Grenouilles Chablis Grand Cru, France - "The 2017 Chablis Grenouilles Grand Cru is very precise and lifted. Bright citrus and floral notes give the 2017 its airy, effortless feel. The 2017 offers superb persistence and tons of class in a super-classic expression of Chablis. White pepper, jasmine and pear add character to the finish. This is such a beautiful and precise wine; it is so lifted and so unique. I love the perfume here." (Vinous, Antonio Galloni, 1/20)

Reg. \$99.99, ON SALE IN FEBRUARY: \$74.99 (while supplies last)

Hearty reds, ready to drink, on sale to warm the February Chill!

ON SALE 2015 Damilano Lecinquevigne Barolo DOCG, Italy - "The 2015 Barolo Lecinquevigne (with 60,000 bottles produced) shows ripe fruit with notes of raspberry and dark cherry. There is that moment of ripeness where the wine suddenly pulls itself together to offer more richness and velvety saturation at the back. This is a solid, easy-drinking expression with generous and round contours. *This wine is ready to drink straight out of the gate*, with a grilled steak." (WA 6/20)

Reg. \$44.99, ON SALE IN FEBRUARY: \$35.99 (while supplies last)

ON SALE 2016 Pago de los Capellanes Crianza Ribera del Duero, Spain- 100% Tempranillo, "Black cherry, cranberry and blackberry flavors are bright and expressive in this lively red, accented by vanilla, tangerine and floral notes. The tannins are chewy but balanced by tangy acidity. Drink now through 2030. 39,000 cases made, 1,100 cases imported." (WS 9/19)

Reg. \$39.99, ON SALE IN FEBRUARY: \$29.99 (while supplies last)

TWO VINTAGE PACKS – Taste and Compare! It is almost educational!

Brunello from two of the best vintages in the last ten years!

ON SALE 2013 San Felice Campogiovanni Brunello di Montalcino DOCG Tuscany, Italy- "Good full ruby-red. Ripe red cherry, leather, faded flowers, sandalwood and menthol on the nose. Nicely sweet and smooth on the palate, offering supple, ripe red berry flavors complicated by mocha and coffee. Not especially complex, but creamy, showing the suave side of Sangiovese from the warmer reaches of the Montalcino southwestern subzones of Sant'Angelo Scalo and Sant'Angelo in Colle. This strapping, large-framed Brunello finishes with polished tannins..." (Vinous 4/18) **\$54.99 ON SALE IN Feb.: \$39.99 (while supplies last)**

ON SALE 2010 San Felice Campogiovanni Brunello di Montalcino DOCG Tuscany, Italy- "Dark red cherries, mocha, smoke, new oak, tobacco and spices are some of the notes that flesh out in the 2010 Brunello di Montalcino from Campogiovanni. Fleshy and seductive on the palate, the 2010 possesses terrific depth,

richness and volume, all in a round, supple style that offers plenty of near and medium-term appeal. This is an excellent choice for drinking over the next decade or so.” (Vinous 2/15)

\$59.99 ON SALE IN Feb.: \$44.99 (while supplies last)

TWO PACK (1 of each vintage) Reg.: \$114.98 ON SALE IN February: \$74.99 (while supplies last)

A unique two pack representing two of the BEST Rhône vintages of St. Joseph from, our favorite Northern Rhone grower, the iconic J. L Chave.

ON SALE 2007 Domaine Jean-Louis Chave Selection Saint-Joseph “Offerus”, Rhone, France- “Inky ruby. Powerful aromas of blackcurrant, dark cherry and olive, with a smoky undertone of dark chocolate and violet. Weighty dark berry and violet pastille flavors coat the palate, with velvety tannins providing shape on the back. Rich but not especially heavy, with very good finishing cling to the flavors of candied flowers and cracked pepper. This could only be Syrah.” (Vinous 1/10)

Regular: \$29.99 ON SALE IN February: \$22.99 (while supplies last)

2003 Domaine Jean-Louis Chave Selection Saint-Joseph “Offerus”, Rhone, France- “Medium ruby. Pungent, wild, expanding aromas of cherry, smoked meat, lavender and licorice. Quite meaty and sauvage on the palate, with a rich, thick texture and very ripe dark plum flavor. Impressively concentrated, powerful wine that combines a distinct wildness with noteworthy sweetness of fruit.” (Vinous 1/06)

Regular: \$29.99 – Due to limited quantities this is only available as part of the two pack.

TWO PACK (1 of each vintage) Reg.: \$58.98 ON SALE IN February: \$39.99 (while supplies last)

NEW ARRIVALS

2015 Domaine Marc Sorrel Hermitage Rhone, France- “Sorrel is an often-overlooked source of fine Hermitage that’s often generous and approachable in its youth because the sourcing doesn’t include the more austere lieux-dits of L’Hermite or Les Bessards. Partially destemmed, the 2015 Hermitage is atypically intense and tannic for this domaine. It’s dark, concentrated, firm and uncompromising, but it’s also layered and complex, packed tight with plums and blackberries laced with crushed-stone accents.”(WA) **\$119.99**

The GREEN Spot

As you shop in the store you may see some wines displaying a green price sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines.

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, 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.