

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 - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

JULY 2015 NEWSLETTER



Join us on **SUNDAY, JULY 26th** from **1:30 to 4:30pm**

For a special tasting event to celebrate

J. Emerson, Inc.

30th Anniversary!!

"Since we started, the wine world has grown and changed considerably, but our commitment to offering a well-considered and in-depth selection of wines to our customers has remained constant."

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

Emerson Wine Club SPECIALS [Prices valid through 7/31/15.]

	<u>July '15</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2014 Jean Sablenay, AOC Touraine Sauvignon (Blanc) France	\$ 8.95	\$10.95	\$102	(\$8.50/btl.)
*2013 Pareto's Estate Chardonnay "Eighty 20", Monterey, California	\$ 9.95	\$11.95	\$108	(\$9.00/btl.)
*2012 Vinicola Corellana Tempranillo "Camara Alta", Navarra, Spain	\$ 9.95	\$11.95	\$108	(\$9.00/btl.)
*2013 Domaine Boucabeille Cotes du Roussillon, "Les Terrasses", Fr	\$ 9.95	\$11.95	\$108	(\$9.00/btl.)
2014 Casal de Arman "Eira dos Mouros", Ribeiro Blanco, Spain	\$12.95	\$14.95	\$141	(\$11.75/btl.)
2012 Joseph Cattin Pinot Blanc, Alsace, France	\$12.95	\$14.95	\$141	(\$11.75/btl.)
2013 Tacchino Barbera del Monferrato, Piedmont, Italy	\$12.95	\$15.95	\$144	(\$12.00/btl.)
2013 Ramsay Cabernet Sauvignon, North Coast, California	\$14.95	\$17.95	\$165	(\$13.75/btl.)

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 June case-of-the-month is **\$112.95**; the regular price would be **\$158.00**, a savings of **28%**!*

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 Jean Sablenay, AOC Touraine Sauvignon (Blanc), France** – We love wines from the Touraine as they mimic Sancerre, though lighter and less expressive, at a third of the price. This Touraine has plenty of citrus and white fruits notes finishing with the lovely minerality that is such a part of the region. A summer quaffing wine and perfect with white fish, chicken and salads.

***2013 Pareto's Estate Chardonnay "Eighty 20", Monterey, California** - Citrus and tropical fruit flavors are balanced with light notes of vanilla and toasty oak. The round palate leads into a long finish with a touch of butterscotch. Grown predominately in the cool climate area of Monterey, where the cool afternoon winds lengthen the growing season, allowing the intricate fruit flavors to develop while preserving crucial acidity.

***2012 Vinicola Corellana Tempranillo "Camara Alta", Navarra, Spain** - Located in the Southern tip of Navarra in the Ribera Baja region of Navarra, Vinicola Corellana produces a fresh, vibrant Tempranillo with flavors of spiced cherry, red plum, and smoky, savory spices.

***2013 Domaine Boucabeille Cotes du Roussillon, "Les Terrasses"** – The Domaine has 28 hectares of vines planted on shale-covered slopes on a great site that was abandoned in the 20th century because it was too tough to farm and unprofitable. Today, grapes are grown organically on 11 terraces at 200-300 meters, facing southeast and the results are super. Smoky, red fruits and plums with a floral, stony, garrigue aromas preview a juicy, spicy, fresh, raspberry jam, licorice, savory, red wine. Perfect with most summer grilled meats. A great value!

2014 Casal de Arman "Eira dos Mouros", Ribeiro Blanco, Spain - 100% Treixadura, the classic white grape from Ribeiro. Light but, expressive, with floral, pineapple and citrus notes. Balanced on the palate, the wine finishes with mineral notes and good acidity.

2012 Joseph Cattin Pinot Blanc, Alsace, France- Straight forward with a hint of lemon/lime, ground spice and almond notes, this smooth and easy to drink wine perfectly pairs with seafood, fish and other white meats.

2013 Tacchino Barbera del Monferrato, Piedmont, Italy – Modern style, unoaked Barbera showing expressive floral elements, deep, velvety red fruit flavors along with spicy notes. It's a delicious Barbera on the fruity side with soft tannins and a delicious finish.

2013 Ramsay Cabernet Sauvignon, North Coast, California - A side project of Kent Rasmussen and made from grapes sourced from both Mendocino and Lake Counties, Ramsay's 2013 Cabernet Sauvignon is rich, fruity, and structured, and is an outstanding value in California Cabernet. Small amounts of Petit Verdot and Merlot are added to the final blend, adding depth and complexity.

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.

JULY "SHORT SIPS" CLASS

WINES OF SOUTHERN ITALY– Campania and Puglia

The warmth of the south produces the most interesting wines in Italy surpassed only by Tuscany and the Piedmont. A one hour educational program, limited to eight people and held in our fine wine room. Offered twice on **FRIDAY or SATURDAY, July 17th and 18th from 5:30 to 6:30 pm.** There is a \$5 class fee and availability is on a first come first serve basis. Call 285-8011 to reserve space.

An incredible offer on 2012 Ca'Marcanda from Angelo Gaja

An icon in the Piedmont, Angelo Gaja purchased the Bolgheri estate of Ca' Marcanda in 1996 as part of a quest to bring his expertise and experience in the production of world-class wines to Tuscany. It is rare to see a sale on a wine from Angelo Gaja and our offer on the Promis (pronounced proh-MEESS, a proprietary name created by the Gaja family) is a gobsmacker.

2012 Ca'Marcanda Promis IGT Tuscany, Italy – “The 2012 Promis IGT (Merlot, Syrah and a smaller component of Sangiovese) does indeed deliver on its promise of Gaja-inspired winemaking excellence. The wine opens to a dark garnet color with nicely balanced aromas of blackberry, red cherry and kirsch. Soft oak contours of tobacco and dark chocolate widen the wine's aromatic footprint. This is a contemplative and well-executed effort.” Drink: 2015 – 2025e (RobertParker.com #215)

. **Regular price is \$46.95 During June the price will be: \$37.95/ btl. No further discounts.**

SUMMER OF RIESLING- RECENT ARRIVALS

“By drinking good, REAL Riesling, you'll become a better person”

2013 Selbach-Oster Zeltinger Schlossberg Riesling Schmitt, Mosel Saar Ruwer, Germany -“The 2013 Zeltinger Schlossberg Riesling Schmitt, which was picked November 7, and contains almost 100 grams of residual sugar and 10 grams of acidity, starts shy on the nose, although the concentration and noble honey flavors already indicate a fine Auslese style here. The wine is noble sweet and very piquant on the palate, a lovely amalgam of sensual fruit intensity, racy acidity and stimulating salinity. Very precise and long; you'd better keep it for your children.” (eRobertParker.com #217) \$59.95

2013 Spreitzer Winkler Jesuitengarten Riesling Kabinett Halbtrocken, Rheingau, Germany – “Bottled with 13.8 grams per liter of residual sugar, the bright, citrus colored 2013 Riesling Kabinett Winkler Jesuitengarten halbtrocken offers a lovely, delicate aroma of ripe Riesling fruits intermixed with subtle mineral aromas from the sandy soils enriched with shale limestone. This is a full-flavored wine with an intense yet refined taste of ripe Riesling and slightly salty, lingering and stimulating minerals. The wine combines its fruity richness with a lingering minerality at an alcohol weight of just 10.5% of alcohol. An excellent, very delicious Kabinett.” (eRobertParker.com #216) \$23.95

And a monumental Austrian Gruner to buy and hold...

2013 Leo Alzinger Gruner Veltliner Smaragd Loibenberg Austria, Wachau, Niederosterreich, Austria
“Green and yellow apple and lemon aromas open the 2013 Grüner Veltliner Smaragd Loibenberg, which is a very rich and powerful (needless to say, full-bodied), well-concentrated and elegant wine. I find it quite narcotic and monumental, but it doesn't sing. However, this might change with a couple of years of bottle age.” (eRobertParker.com #218) \$67.95

New Arrivals - MATTHIASSON

Steve Matthiasson, San Francisco Chronicle 2014 Wine maker of the Year, is an evangelist for a reversal of the past two decades' trend in California toward overly ripe flavors and high alcohols. He picks at ripe, but reasonable, sugar levels and his wines have a freshness and lift that make perfect complements for food. While not the first, and certainly not the only, to advocate for reasonable ripeness and alcohol levels, his delicious wines are much admired and highly allocated.

2014 Matthiasson Napa Valley Chardonnay Linda Vista Vineyard- This wine is 100% Chardonnay from the Linda Vista Vineyard. Showing green and yellow apples, peaches, melon, and honey on the nose and through to the palate, the high acidity is balanced by pleasant fleshiness, finishing very clean with a hint of minerality. \$28.95

2012 Matthiasson Napa Valley Cabernet Sauvignon, Oak Knoll district - The 2012 vintage was long and mild, and created soft wines with abundant fruit—very different than the cooler and edgier 2011 vintage. Rich floral, red fruit and blueberry aromas and with hints of spice, vanilla and mocha. A restrained, medium bodied wine with food friendly acidity and silky tannins. \$64.95

NEW ARRIVALS – Misc.

A et P. DE VILLAINÉ– Aubert De Villaine, Co-Director of Domaine de la Romanee Conti, has his own estate in the Cote Chalonnaise. The 2013's are released and they reflect the same attention to place and minimal intervention used at Romanee Conti at 1/100 of the price. We offer the **Bourgogne Rouge “Les Clous”** at \$39.95, the **“Les Clous Aime” Blanc** at \$39.95 and the crispy **Bourgogne Blanc Bouzeron Aligote** at \$35.95. The Bouzeron, a particular favorite, is a delicious summer wine with oysters or shrimp.

2011 Domaine Leccia Patrimonio Corsica, France - “Niellucciu with a bit of Grenache – exhibits a formidable sense of sheer sap, it's ripe, tart-edged plum tinged with cardamom, candied orange rind, and resinous herbs as well as a saliva-inducing lick of salt. Silken-textured and generously juicy, its finishing interchange of fruit, spice and herb with a stony undertone is positively vibratory.” (eRobertParker.com #208) \$24.95

2013 Dard and Ribo. AOC Crozes-Hermitages, France – For me, the definition of northern Rhone Syrah. They believe in fresh, elegant and spicy not bold and tannic. Hard to find, these wines are meant to be enjoyed young, but if you can discipline yourself waiting a year or two wouldn't hurt. \$44.95

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

GET YOUR BEER HERE and save 15% on a mix and match 6-pack

CAUTION CAUTION CAUTION!

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.