

# J. Emerson, Inc.

FINE WINES & CHEESE

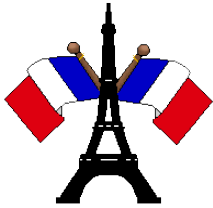
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website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com) / Twitter: <http://bit.ly/atAEL4/> / Facebook: <http://bit.ly/br4kEz>

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and:

**NOW OPEN SUNDAY 12noon to 6pm.**

## JULY 2017 NEWSLETTER



**JOIN US ON FRIDAY, JULY 14TH, 5:30 -7:30PM FOR OUR**

### **BASTILLE DAY / FOUNDERS TASTING**

Celebrating our 32nd year\*

*Une sélection de vins de France.*

\*J. Emerson, Inc founded Bastille Day 1985

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

*'Whatever we feel like opening'*

<b><i>Emerson Wine Club SPECIALS</i></b> [Prices valid through 7/31/17.]	<b><i>July '17</i></b>	<b><i>USUAL</i></b>	<b><i>CASE</i></b>	<b><i>(cs.btl.cost)</i></b>
*2016 Boet Le Roux Old Vines Colombard, Swartland, S. Africa	\$ 7.99	\$ 9.99	\$ 84	(\$ 7.00)
*2016 Grand' Arte Alvarinho, Vinho Regional Lisboa, Portugal	\$ 8.99	\$11.99	\$102	(\$ 8.50)
*2016 Val de Salis Pinot Noir, Pays d'Oc, Languedoc, France	\$ 8.99	\$10.99	\$102	(\$ 8.50)
*2014 Olivares Monastrell, "Altos de la Hoya," Jumilla, Spain	\$ 8.99	\$11.99	\$102	(\$ 8.50)
2014 Domaine Tournon Mathilda White, Victoria, Australia	\$ 9.99	\$14.99	\$114	(\$ 9.50)
2015 Chateau de Jarnioux Beaujolais Rouge, Beaujolais, France	\$10.99	\$14.99	\$120	(\$10.00)
2015 Boeckel Sylvaner Vieilles Vignes, Alsace, France	\$11.99	\$14.99	\$126	(\$10.50)
2014 Podere Canneta Toscano Rosso IGT "Fiore Rosso", Italy	\$11.99	\$14.99	\$132	(\$11.00)

**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 July case-of-the-month is **\$99.99**; the regular price would be \$135, a savings of 26%!*

**\*2016 Boet Le Roux Old Vines Colombard, Swartland, S. Africa** - French Colombard, a staple in Cognac production, was once the most widely planted grape in California where it was valued for its acidity and ease of growth. With crisp citrus fruit and a zesty, refreshing finish, Boet Le Roux's Old Vine Colombard is fuller bodied and well balanced. Great with Chicken and fish, cold salads or as a summer sipper.

**\*2016 Grand' Arte Alvarinho, Vinho Regional Lisboa, Portugal**- "This is a southern and warmer take on Alvarinho than is found in northern Portugal or Spain. It brings out the ripe perfumed character of the grape. Apricot and golden plums show both the fruit and the generous texture. Drink starting 2017." (WE 8/1/17)

**\*2016 Val de Salis Pinot Noir, Pays d'Oc, Languedoc, France** – A great value in Pinot Noir with flavors of fresh cherry, with a hint of toasted spice and cumin. Nice weight in the mid palate with soft tannin and silky, cherry-stones flavors on the finish.

**\*2014 Olivares Monastrell, "Altos de la Hoya," Jumilla, Spain** – "The 2014 Monastrell Altos de la Hoya is produced from the fruit of dry-farmed, ungrafted, old Monastrell vines and some 5% Garnacha. It is fermented with indigenous yeasts in 10,000-liter stainless steel tanks and matured for six to eight months in used barriques and larger oak vats. The nose is clean and textbook Mediterranean with aromas of esparto grass, tree bark, blackberries and thyme, with perfectly integrated oak. The palate feels compact and balanced, with fine tannins and good acidity. I think this shows very well for such a challenging vintage in Jumilla. 250,000 bottles." (WA #225)

**2014 Domaine Tournon Mathilda White, Victoria, Australia** – “Orange blossom and mango aromas leap out of the glass, with a fleshy core and a juicy, lingering finish, accented by citrus zest hints. Viognier and Marsanne. Drink now. 5,950 cases made.” (WS 5/31/16)

**2015 Chateau de Jarnioux Beaujolais Rouge, Beaujolais, France** – From the ripe and wonderful 2015 vintage, the Jarnioux has muted aromas of dark red fruits with mild tannins and fresh acidity. A delightful, balanced Beaujolais with a touch of gravitas. Perfect at a picnic with hamburgers and Chicken salad.

**2015 Boeckel Sylvaner Vieilles Vignes, Alsace, France**- “(100% Sylvaner) Scented impressions of ripe pear and aloe vera pervade this wine. The palate shows texture and more fruit than you might expect from slender Sylvaner. The finish is brisk, clean and taut. A Wine Enthusiast Best Buy. ” (WE 8/1/16)

**2014 Podere Canneta Toscano Rosso IGT "Fiore Rosso", Italy**- This red wine, produced with Sangiovese grapes, could be confused with a light Chianti. The wine is marked by cherry and blackberry flavors with a really vibrant lift, making it ideal as both a light luncheon wine and for more serious evening dining.

**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 – Sauvignon Blanc: Marlborough vs France**  
*A Blind tasting of Sauvignon Blanc from New Zealand and France.*

This is 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 June – **FRIDAY & SATURDAY, JULY 21<sup>st</sup> and 22<sup>nd</sup> from 5:30 to 6:30pm** — **Class fee is \$7 per person** and availability is on a first come first serve basis.

**The Last Saturday Wine School –**

**Lambrusco: The Greatest Summer Red Sparkling Wine you Don’t Drink. (GSRSWDD)**  
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 is very informal with no scheduled start or finish time. **Come anytime you want between 2 and 6 pm on Saturday, July 29<sup>th</sup>.** Each session will be about 10 minutes!

**SAVE on 2014 Mengoba Mencía Alicante Bouschet, D.O. Bierzo, Spain**

*Here is an opportunity to try something different! Mencía (“Men-thee-ah”) is a medium-bodied red wine grape that produces delicious high quality wines with floral and red fruit flavors. If you love Pinot Noir and other aromatic reds (like Gamay or Schiava), then Mencía is something worth investigating.*

Bordeaux-born Grégory Pérez worked at Château Grand-Puy-Lacoste and Château Cos d’Estournel before he settled in Bierzo where he tends vineyards in Espadillo, a hamlet of the village of Arganza. In this mountainous area soils are mostly clay and decomposed slate. Here is a review of the wine from Robert Parker’s Wine Advocate: “The wine formerly known as Flor de Brezo has been renamed to 2014 Mengoba Mencía Alicante Bouschet, produced with Mencía and 15% Garnacha Tintorera, and fermented with 20% full clusters in 5,000-liter oak vats. The élevage lasted eight to ten months. It feels a little more serious and concentrated than the 2014 Brezo, but following a similar line, especially in the palate where there is a combination of power, finesse and acidity. 13,000 bottles produced. The 2014 reds are really successful, and there is a new amphorae/orange white with a strong Jura character that I loved.” **\$24.99 /on sale: \$19.99**

**SAVE on 2014 Seresin Sauvignon Blanc Marlborough**

*Summer is perfect for Sauvignon Blanc and this is a delightful, fresh, New Zealand Sauvignon from a Biodynamic, organically farmed, vegan winery located in the heart of Marlborough. The entry level non-estate SB is a selection in this month’s NYT wine school but they suggest that “If you don’t mind spending a little more for the estate’s flagship wine, it’s worth trying.” Here is a review from The Wine Spectator: “There’s a slight honeyed, floral overtone to the pear, lime and grapefruit zest flavors, along with a hint of salinity. Round & juicy, echoing on the finish. Drink now. 460 cases imported.” **\$23.99 ON SALE IN JULY: \$18.99***

## **SAVE on 2014 Trefethen Cabernet Sauvignon, Oak Knoll district, Napa Valley, California**

*We could not be more excited about this offer on Trefethen!* An iconic winery, making unabashed California wines for over 40 years from their estate off highway 29. The Cabernet Sauvignon vines are planted in gravelly soils in the northwestern quadrant of the estate vineyard in the Oak Knoll District of Napa Valley. Why do we love them: Estate grown and bottled, single appellation from the Oak Knoll District, sustainably farmed and Family owned. They are Old school, very good, but pricey. The 2014 vintage, a blend of 86% Cabernet Sauvignon, 6% Malbec, 6% Petit Verdot, 2% Merlot opens with unmistakable Napa aromas of cassis, plums, red current and vanilla. It is medium bodied and silky in the mouth finishing with some firm tannins. This is a classic Napa steak wine, perfect for the backyard grilling season, that can be enjoyed now and over the next few years. **\$59.99 ON SALE IN JULY: \$41.99**

### **“PERFECT” NEW ARRIVALS**

**2015 Peter Michael Winery Chardonnay “Belle Cote”, Knights Valley, Sonoma County, CA-** “From their oldest vines planted with Old Wente as well as See and Rued clones is the 2015 Chardonnay Belle Côte. This vineyard was planted in 1990, and the production was super-small in 2015, with only 1,900 cases versus more than 3,000 produced in 2014. Both vintages have turned out nearly perfect wines, and like the other cuvées, these wines see nearly a year in 50%-60% new oak before being moved to tank and bottled unfiltered. In 2015, these 25-year-old vines produced an incredible wine of great depth, with notes of orange marmalade, pineapple jam, crème brûlée, brioche, honeysuckle and tropical fruit. There is also an underlying minerality that is attributable to the deep root system that the vines possess.” (WA 227) **\$112.99**

**2013 Bond “Vecina” Proprietary Red Wine Blend, Napa, CA-** “The perfect 2013 Vecina offers up notes of pen ink, scorched earth, espresso, blackcurrant liqueur and blackberries. It is a fabulously great wine, with supple, well-integrated tannin, decent acidity, and a skyscraper-like mouthfeel, with extraordinary purity and richness. This is an amazing wine to drink over the next 50 years, although I would probably suggest cellaring for five or more at present.” (WA 227) **\$649.99**

**2013 Bond Winery “Pluribus” Proprietary Red Wine Blend, Napa, CA-** “The 2013 Pluribus is the finest wine I’ve tasted from this vineyard to date, capturing the vintage’s extraordinary purity and richness, with a multidimensional mouthfeel and incredible notes of blue and black fruits, charcoal, graphite & white flowers. This profound effort should hit its prime in another 5-10 years & evolve for 30-40 or more.” (WA 227) **\$649.99**

### **NEW ARRIVAL from the GREAT 2015 Vintage - Thierry-Mortet Bourgogne Rouge**

**2015 Thierry-Mortet Bourgogne Rouge “Charmes de Daix”, Bourgogne Rouge, Burgundy FR** – Mortet is primarily a Gevrey Chambertain producer and this cuvee comes from 6 different parcels, planted on clay and chalky rocks sub-soils and aged in Oak barrels for 11 months. Notes of ripe slightly raisin-ated black cherry, medium bodied and finishing with youthful Burgundy acidity with a touch of Gevrey weight. **\$23.99**

### **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 then 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.