

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.

JULY 2018 NEWSLETTER



Bastille Day

**JOIN US ON SATURDAY, JULY 14TH, 2:00 -6:00PM FOR OUR ANNUAL
BASTILLE DAY / FOUNDERS TASTING**

Celebrating our 33rd year* *Une sélection de vins de France.*

*J. Emerson, Inc founded Bastille Day 1985



Join us on Wednesday, July 18th from 5:30-7:30 pm

for a tasting with: **Thibaut Tracol** of M. CHAPOUTIER

Featuring: The Côtes-du-Roussillon wines of Bila-Haut
and The Ribera del Duero wines of **Domino Del Soto**



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

'Whatever we feel like opening'

*Here is the line-up for our case of the month and as always,
there are 2 each of the first four wines (*) and 1 each of the last four wines.*

Emerson Wine Club SPECIALS [Prices valid through 7/31/18.]

	<u>July '18</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2014 Cabriz Tinto, Dao, Portugal	\$ 8.99	\$10.99	\$ 96	(\$ 8.00)
*2017 Antoine Touraine Sauvignon Blanc, Loire, France	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2016 Enrique Mendoza Monastrell "La Tremenda," Alicante, Spain	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2017 Giraudon Aligoté, Burgundy, France	\$10.99	\$12.99	\$120	(\$10.00)
2017 Rosé 83 Côtes de Provence, France	\$11.99	\$14.99	\$132	(\$11.00)
2016 Chateau Les Vieux Moulines, Blaye Cotes de Bordeaux, France	\$11.99	\$13.99	\$132	(\$11.00)
N/V Sulin Brut "Naufragar", Piedmont, Italy	\$12.99	\$16.99	\$144	(\$12.00)
2015 Pasqua Rosso IGT "Passimento", Veneto, Italy	\$14.99	\$19.99	\$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 July case-of-the-month is **\$114.99**; the regular price would be \$164, a savings of 30%!*

***2014 Cabriz Tinto, Dao, Portugal** – “A crisp and minerally red, with concentrated flavors of dark cherry, roasted plum and dried raspberry, layered with rich, spicy notes. White chocolate details show on the finish, accented by hints of pepper. Drink now through 2020. 208,000 cases made.” (WS 6/15/16)

***2017 Antoine Touraine Sauvignon Blanc, Loire, France** – Aromas of passion fruit and citrus with herbal/grassy notes. Subtle, almost effervescent & lively feeling, very dry & minerally. Pair with seafood or poultry.

***2016 Enrique Mendoza Monastrell "La Tremenda," Alicante, Spain** – “... fermented in stainless steel and matured in French barriques for six months. 2016 is a cooler year than 2014 or 2015, and the wines reflect it. It was not an easy year; they had to do a strict selection of grapes, and it paid off. It has the character of the variety, with its elegant rusticity with a fresh, herbal twist and a palate with fine-grained tannins, nicely textured and with a supple, very tasty finish. This is a superb introduction to Monastrell from Alicante at an incredible price. 50,000 bottles produced.” (WA #234)

***2017 Giraudon Aligoté, Burgundy, France** – The other white wine grape of Burgundy; this is fresh, clean and minerally with ripe green apple notes. Since this grape historically produced very, very lean, dry white wines, one of the Dukes of Burgundy created the “Kir” cocktail years ago by adding Crème de Cassis to Aligoté wine. A perfect wine for summer, served outside, with grilled chicken or shrimp.

2017 Rosé 83 Côtes de Provence, France - The “83” refers to the department number of the Var, the winery's home county in Provence-Alpes-Côte d'Azur. This is an open, gentle wine with strawberry and raspberry notes with a text book, creamy, Provençal mid-palate that finishes dry and crisp. Serve well chilled.

2016 Chateau Les Vieux Moulins, Blaye Cotes de Bordeaux, France- (80% merlot and 20% Cabernet Sauvignon) Aromas of ripe black and red fruits wrapped in a musky leather glove. Medium bodied and well textured, it finishes with tongue coating dusty tannins. A quintessential Bordeaux. Serve with roasted meats.

N/V Sulin Brut "Naufragar", Piedmont, Italy– A fresh and fragrant Pinot Grigio/Chardonnay blend with notes of Asian pears and figs. This balanced, generous wine is an excellent alternative to Prosecco. Serve as an aperitif with soft cheese and charcuterie.

2015 Pasqua Rosso IGT "Passimento", Veneto, Italy- A Blend of Merlot and Corvina, hand harvested, then left to dry for 1 month in wooden trays in the Fruttaio (a well-ventilated drying chamber used for wines like Amarone). Deep ruby red in color with aromas of red berries with hints of spices. The palate is balanced with velvety tannins, and it has a soft and round finish.

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 – A Montrachet Challenge: Puligny vs Chassagne

The vineyards around the Burgundy villages of Chassagne and Puligny produce some of the very best Chardonnays in the world. We'll taste examples from each village and discuss the history and terroir.

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 July – **FRIDAY & SATURDAY, JULY 20th and 22st from 6:00 to 7:00pm** — **Due to the nature of the wines, the class fee is \$20 per person.**

The Last Saturday Wine School – Minerality in wine and, is it even a real word?

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 28th.** Each session will be about 10 minutes!

JULY SPECIAL OFFERS

ON SALE: 2012 Elvio Cogno “Cascina Nuova” Barolo, Piedmont, Italy

From young vines (average age about 12 years) in the Cru vineyards of Ravera. The vines of Cascina Nuova are spread over 1 ½ hectares of land facing the farmhouse of the same name, the home of the winery.

Here is a review from Antonio Galloni /Vinous: “The 2012 Barolo Cascina Nuova is striking for its aromatic lift and overall palate presence. Freshly cut flowers, hard candy, sweet red berries, mint, spices and white pepper are some of the signatures. Delicate and sensual throughout, the 2012 offers gorgeous complexity to match its deceptively understated personality. This is a gorgeous Barolo from Elvio Cogno. The 2012 spent 24 months in cask.” **Reg. price: \$54.99, On Sale in JULY: \$39.99** (while supplies last/ no further discounts)

ON SALE: 2014 Tenuta San Guido Sassicaia, Bolgheri Sassicaia Tuscany Italy

Sassicaia was officially the first Super Tuscan. Its story began in the 1940s when Mario Incisa della Rocchetta planted Cabernet Sauvignon and Cabernet Franc vines on his estate in Bolgheri to test how the local, maritime Tuscan terroir would respond to classic Bordeaux varieties. Sassicaia changed Italian wine forever and in 1994, Bolgheri Sassicaia was awarded its own DOC appellation, making it the first and only single-vineyard denomination in Italy. A review from Robert Parkers Wine Advocate: “The nose is redolent of bright fruit and blackberry. Spice, tar and leather appear subtly at the back. The wine took on considerable weight each year I came back to taste it and this vintage was bottled earlier than average, precisely to give it more time to unwind and relax in the small confines of the bottle. This is a solid effort for sure and the wine is a stunning example of what it takes to make great wine, even when weather conditions are not in your favor” (WA#230) **Reg. price: \$239.99, On Sale in JULY: \$189.99** (while supplies last/ no further discounts)

ON SALE: Domaine Hubert Chavy-Chouet Bourgogne Blanc “Les Femelottes”, Burgundy, France
Here is the real deal! Affordable white Burgundy that tastes like... white Burgundy. Fight your instinct for California and try something from the home of Chardonnay! Here is a review from Decanter: “From vines in Puligny, the Chavy-Chouet Bourgogne Blanc offers a pretty nose of flowers and peach, and a medium-full, tangy palate impression with good concentration and depth for its level. The acid profile here evokes the 2008 white Burgundies.” Reg. price: \$18.99, On Sale in JULY: \$15.99 (while supplies last/ no further discounts)

ROSÉ NEW ARRIVALS: two of our favorites from Italy; fresh, balanced and delicious!

2017 G.D. Vajra Rosato “Rosa Bella” Piedmont Italy – “Light pink. Heady aromas of dried pear, peach and orange peel, with a herbal touch. Juicy and penetrating, offering tangy and saline citrus peel and orchard fruit flavors. A grown-up Rosato that eschews candied or sugary shortcuts & that finishes long crisp and bright.” (Vinous 5/18) **\$19.99**

2017 Montenidoli Canaiuolo Rosato, IGT Toscana, Italy – From winemaker Elisabetta Fagioli: It's pale rose pink, with the perfumes of the flowers that blossom in the woods in spring, while the calcareous fossil-rich soils offer rich savory flavors & a soft enveloping finish. It's bottled in winter to capture its freshness, with the effervescence of the fermentation, and to share its youthful zest with those who drink it. **\$23.99**

NEW ARRIVALS: *Some serious Grüner Veltliner for your summer consumption!*

2016 Weingut Prager “Ried Hinter der Burg” Grüner Veltliner Federspiel, Wachau, Austria- “The 2016 Ried Hinter der Burg Grüner Veltliner Federspiel is clear, fresh and spicy on the nose where white fruit aromas intermix with stony notes. Sourced from gravelly soils, this is a light, crisp, pure but intense and salty Grüner Veltliner with a serious finish. Bone dry and with moderate 12.5% alcohol, this will be a very stimulating Grüner Veltliner for at least six summers.” (WA #232) **\$34.99**

2010 Nikolaihof “Im Weingebirge Grüner Veltliner” Federspiel Wachau, Austria – “The 2010 (Bottled in April 2017) shows a beautifully fruity, pure and mineral as well as slightly oxidative nose with iodine flavors. On the palate, this is a light but intense, perfectly round and finely structured white with a long, grippy, even salty and stimulating finish. Round and very elegant but also complex, this is a Veltliner in its own category. A gorgeous white for an aperitif with salty snacks, ham and olives. Spectacular quality and style at this price!” (WA #232) **\$42.99**

What is the most interesting wine in the shop under \$50? *This Mataro (Mourvèdre) born at the peak of Aussie craziness and grown in a decidedly un-Aussie style.* 2003 Deisen Mataro Barossa Valley Australia – “Deep, bright red. Licorice-laced rose petal, cherry and pomegranate aromas show terrific verve. Spicy and focused, with the firm, tangy cherry fruit lifted by the wine's fresh mineral bite. This shows almost tooth-jangling tart cherry fruit but finishes on a rounder, silky note, with very fine tannins. Should be a fascinating wine to follow over the coming decade.” (Vinous 2005) **\$49.95**

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

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.