

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.

JUNE 2017 NEWSLETTER



**Tuesday, June 20, 5:30-7:30pm. Join us as we welcome
Mafalda Teixeira, Owner**

Quinta DA Raza

Portuguese wines from the sub region of Celorico do Basto.



JUNE 14th 5:30-7:30

FATHER'S DAY/ FLAG DAY TASTING

A Selection of U.S. wines perfect for DAD.

Discounts on all U.S wines during the tasting.



SATURDAY JUNE 17th – 1 to 3pm
A CIDER TASTING with **EMILY WARD** from
FOGGY RIDGE CIDER

FOGGY RIDGE
CIDER

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm
‘Whatever we feel like opening’

<i>Emerson Wine Club SPECIALS</i> [Prices valid through 6/30/17.]	<i>June '17</i>	<i>USUAL</i>	<i>CASE</i>	<i>(cs.btl.cost)</i>
*2014 Duca de Camastra Grecanico, Terre Siciliane, Sicily, Italy	\$7.99	\$10.99	\$ 84	(\$ 7.00)
*2016 Quinta da Raza Branco, Vinho Verde, Portugal	\$8.99	\$12.99	\$ 96	(\$ 8.00)
*2016 Paul Direder Zweigelt, Wagram, Austria	\$8.99	\$10.99	\$ 96	(\$ 8.00)
*2016 Capcanes Mas Donis Rosat, Montsant, Spain	\$9.99	\$11.99	\$108	(\$ 9.00)
2016 Heredad de Penalosa Verdejo, Rueda, Spain	\$10.99	\$13.99	\$120	(\$10.00)
2015 Domaine de Bila-Haut Cotes du Roussillon Villages, France	\$11.99	\$13.99	\$132	(\$11.00)
2013 Santa Tresa Cerasuolo di Vittoria, Sicily, Italy	\$12.99	\$15.99	\$144	(\$12.00)
2015 Chamisal Chardonnay, Central Coast, California	\$13.99	\$17.99	\$144	(\$12.00)

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 June case-of-the-month is **\$104.99**; the regular price would be \$159, a savings of over 33%!*

***2014 Duca de Camastra Grecanico, Terre Siciliane, Sicily, Italy-** Notes of apple, pear, pineapple, bitter almond and opulent tropical fruit (aromatics remind me of Juicy Fruit gum in a good way). Softly structured with a subtle salinity and a bit savory; it finishes fresh and balanced.

***2016 Quinta da Raza Branco, Vinho Verde, Portugal-** (a blend of Arinto, Trajadura and Azal) Vinho Verde (green wine) seems to be the national summer drink of Portugal. Light in color with aromas of lime and white flowers; it sparkles on the palate with classic Vinho Verde fizz, finishing clean and crispy. With lower alcohol it's perfect as an aperitif or for a summer brunch. Goes with any food short of a bloody steak.

***2016 Paul Direder Zweigelt, Wagram, Austria** - Cherry fruit, plums and a bit of chocolate this is medium-bodied delightful summer wine with a spicy finish and low tannins. Serve this quaffable red wine with a slight chill and pair with shellfish salads and fish! Zweigelt is a cross of Saint-Laurent and Blaufrankisch, created in 1922 and it's the most widely planted red-wine grape in Austria.

***2016 Capcanes Mas Donis Rosat, Montsant, Spain** – “The first bottle from 2016 from Ribera del Duero was bottled just before I tasted it, the 2016 Heredad de Peñalosa Rosado, the classical Rosé from the zone. It

has some raspberry and strawberry lollipop notes, and is a blend of Tempranillo and white Albillo. The palate is quite straightforward.” (WA #229)

2016 Heredad de Penalosa Verdejo, Rueda, Spain - 100% Verdejo from the expansive province of Castilla y Leon. Clean and bright with notes of white peach and pineapple finishing crisp and balanced. This wine pairs particularly well with Brie, tomato based dishes, fish, shellfish, and pasta.

2015 Domaine de Bila-Haut Cotes du Roussillon Villages, France - “Plump and rounded, with charming notes of black raspberries, roasted herbs, licorice and hints of currants, the 2015 Côtes du Roussillon Villages is medium-bodied, fruit forward and straight up delicious. It's a perfect mid-week drinker.” (WA #230)

2013 Santa Tresa Cerasuolo di Vittoria, Sicily, Italy- “Medium ruby-red. Fruit-driven aromas of raspberry, black cherry, flint, mocha, tar and smoky oak. Bright and juicy on the palate, displaying good definition to the dark berry and herb flavors. Finishes with moderate length and a repeating flinty quality.” (Vinous 12/15)

2015 Chamisal Chardonnay, Central Coast, California- “The 2015 Chardonnay Stainless (aged four months in stainless steel) is a good value that offers clean, classy notes of green herbs and citrus. It tastes more like a Sauvignon Blanc than a chardonnay, but is enjoyable and well made. This Edna Valley estate makes a bevy a high quality wines. The wines have been made by Fintan du Fresne since 2006, and the focus here is on Pinot Noir and Chardonnay (although they make a fine Syrah as well).” (WA #226)

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.

JUNE “SHORT SIPS” CLASS – RED WINES FOR CHILLIN’ AND GRILLIN’

There is a group of red wines that are best served with a chill and they are the perfect summer combo with hot dogs, burgers, wings or ribs.

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, JUNE 9th and 10th from 5:30 to 6:30pm** — **Class fee is \$5 per person** and availability is on a first come first serve basis.

The Last Saturday Wine School - Malolactic Fermentation, better known as buttery.

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, June 24th.** Each session will be about 10 minutes!

A UNIQUE FATHER’S DAY GIFT SUGGESTION

Great wine is all about a place and a moment in time, not about “winemaking”. The vineyards around the hill of Corton in Côte de Beaune, Burgundy have been under vine for a 1000 years and the hill and surrounding vineyards, first mentioned in 1375, were the property of Charlemagne. The grand crus of Corton were defined by AOC law as a distinct microclimate in 1937. These are the definition of Pinot Noir. Buy one of each for DAD and compare the different terroir!

2012 Domaine Tollot-Beaut Corton Grand Cru, Burgundy France – “The 2012 Corton is surprisingly approachable today, but then again, these wines can be deceptive when they are young. There is lovely pliancy and richness to the black cherry, spice, rose petal and mint flavors, all backed up by plenty of energy and overall structure. Today, it is the wine’s overall harmony that is absolutely compelling. While the Corton is less forbidding today than it usually is at this stage, it will be even better in time.” AG Vinous 4/15 **\$119.99 ON SALE thru Father’s Day for \$94.99/btl.**

2012 Domaine Tollot-Beaut Corton-Bressandes Grand Cru – “A dark, exotic beauty, the 2012 Corton-Bressandes is utterly captivating. Like the Corton, the Corton-Bressandes is surprisingly open and expressive today. Black cherries, menthol and cloves are some of the many notes that blossom as the 2012 fills out its broad-shouldered frame. The explosive, tannic finish points to a very bright structure. Here, too, the wine’s overall balance is simply magnificent.” (AG Vinous 4/15) **\$119.99 ON SALE thru Father’s Day for \$94.99**

Thru Father’s Day : BUY BOTH FOR \$169.99! (A savings of almost 30%!)

SAVE ON CHAPOUTIER BILA HAUT “OCCULTUM LAPIDEM”

We have the entry level “Les Vignes de Bila-Haut as a June Monthly special so we thought we would offer the single vineyard “Occultum Lapidem” (secret stone) at a reduced price as well!

2014 Domaine de Bila Haut Haut Cotes de Roussillon Villages Latour de France “Occultum Lapidem-

“Another terrific vintage for this cuvee, the Syrah and Grenache-dominated 2014 Cotes du Roussillon Villages Latour de France Occultum Lapidem was harvested between the 12th of September and the 3rd of October with miniscule yields of 28 hectoliters per hectare. Completely destemmed and aged all in concrete tanks, its ruby opaque color is followed by complex notes of garrigue, leather, plums and violets. Medium to full-bodied, elegant and layered, with a great texture, this fruit-forward, balanced Roussillon is already hard to resist, but will continue drinking nicely for 6-7 years. I continue to be blown away by the quality coming from Domaine de la Bila Haut, which is run with the Chapoutier team. These are fabulous wines that show classic characters (most are aged all in concrete) and represent incredible values. Don’t miss them.” (WA #224)

\$29.99 ON SALE IN JUNE: \$24.99

NEW ARRIVALS – Large Format Bottlings: PERFECT FOR DAD

1.5 liter with wood box! - 2012 Cantina del Pino “Ovello” Barbaresco, Piedmont, Italy– “No one farms the Ovello cru like Renato Vacca. The 2012 Barbaresco Ovello is elegant and poised, unlike some of other expressions from this vineyard that taste very ripe in this vintage. His interpretation brings out the subtle nuances and the evident power of Nebbiolo from this sun-drenched hillside facing the Barbaresco church steeple. Dark fruit segues to spice, balsam herb and polished mineral.” (WA #225) **\$117.99**

1.5 liter and an almost perfect wine! 2013 Ridge Vineyards Monte Bello, Santa Cruz Mountains, CA- “... utterly spellbinding in its beauty. Finely sculpted and chiseled, with super-expressive aromatics and searing tannins, the 2013 is shaping up to be a modern-day classic. The 2013 is remarkably pure and vibrant for such a big wine. It will be years before the 2013 is close to being ready to drink. Even so, it is magnificent today. Where will the 2013 end up? The future seems limitless for now. Quite simply, the 2013 is a must-have wine. In 2013, Monte Bello is very heavy in Cabernet Sauvignon, partly because Merlot suffered in the drought-like conditions. The 2013 has already begun to shut down in bottle. Readers need to be in for the long haul.” (Vinous 716) **\$395.99**

3.0 liter in a presentation box! 2013 Chateau Beaucastel Chateauneuf du Pape, Rhone Valley, France- “The 2013 Châteauneuf du Pape is a beauty and has a rare level of concentration and depth in the vintage. Blueberry, crushed flowers, pepper, and violet aromas and flavors flow nicely to a medium to full-bodied, structured and tannic Beaucastel that has impressive purity and plenty of length. It’s not massive, but still needs 4-5 years of cellaring and will keep for a decade after that.” (WA #221) **\$459.99**

1.5 liter - 2011 Selvapiana Chianti Rufina Riserva “Bucerchiale”, Italy- “Sweet tobacco, cedar, leather, game, smoke and menthol are all pushed forward in Selvapiana’s 2011 Chianti Rufina Riserva Bucerchiale. The warm, early ripening vintage has produced an uncharacteristically approachable, young Riserva that is already quite expressive. I expect the 2011 will only continue to grow with more time in bottle.” (Vinous 9/15) **\$89.99**

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, 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.