

J. Emerson, Inc.

FINE WINES & CHEESE

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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 2018 NEWSLETTER



We are very pleased to partner with **ROWLAND** Fine Dining
for a Dinner with

**Elisabetta Fagioli, owner and winemaker of Montenidoli,
Thursday June 14th, 6:30pm, \$65, 257-9885, be there.**



Wednesday, JUNE 13th 5:30-7:30pm – our 2nd annual

FATHER'S DAY TASTING

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

Discounts on all U.S wines during the tasting.

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

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 6/30/18.]

June '18 USUAL CASE (cs.btl.cost)

| | | | | |
|--|---------|---------|-------|-----------|
| *2017 Aroma Nea Cotes de Gascogne Blanc, Gascony, France | \$ 8.99 | \$11.99 | \$ 96 | (\$8.00) |
| *2016 Pico Maccario Barbera d'Asti "Villa della Rosa," Piedmont, It. | \$ 9.99 | \$12.99 | \$108 | (\$9.00) |
| *2017 Scacciadiavoli Montefalco Grechetto, Umbria, Italy | \$10.99 | \$12.99 | \$120 | (\$10.00) |
| *2015 Domaine de Foretal Beaujolais-Villages, France | \$10.99 | \$12.99 | \$120 | (\$10.00) |
| 2016 Clot Del Pila Cotes du Roussillon, Languedoc-Roussillon, Fr. | \$10.99 | \$14.99 | \$120 | (\$10.00) |
| 2017 Villa Wolf Rosé of Pinot Noir, Pfalz, Germany | \$10.99 | \$13.99 | \$120 | (\$10.00) |
| 2016 Loimer Grüner Veltliner "Lois", Niederosterreich, Austria | \$12.99 | \$16.99 | \$144 | (\$12.00) |
| 2009 Federico Bonfio Toscana Rosso IGT "Il Portine," Tuscany, It. | \$12.99 | \$14.99 | \$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 **\$114.99; the regular price would be \$163, a savings of over 30%!**

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.*

***2017 Aroma Nea Cotes de Gascogne Blanc, Gascony, France**- 70% Colombard, 10% Gros-Manseng, 10% Sauvignon, 5% Ugni-Blanc and 5% Chardonnay, Whew!) Dry yet fruity, this crisp white offers notes of canned pears and peaches along with a subtle minerality on the finish.

***2016 Pico Maccario Barbera d'Asti "Villa della Rosa," Piedmont, Italy** - Bright, fresh, gulpable Barbera with red cherry fruit and accents of violets and herbs. Lighter in body with softer tannins, you can serve it with a slight chill and it will pair well with pasta, chicken and all sorts of picnic foods.

***2017 Scacciadiavoli Montefalco Grechetto, Umbria, Italy** – (100% Grechetto, an indigenous Umbrian varietal). Full bodied and round with aromas of ripe stone fruits and notes of white chocolate all wrapped in a bright, crisp apple with notes of almond and a persistent finish. At the right temperature it is the perfect accompaniment during hot summer days (as well as all year long) with soups & pastas, or light main courses.

***2015 Domaine de Foretal Beaujolais Villages, France** – “The 2015 Beaujolais Villages needs a leash on the nose to hold back all those exuberant kirsch and dark cherry fruit bursting from the glass. But that is what you want from this vintage. The palate is succulent and ripe with dark cherries and strawberry, sweet to the core and though missing a little definition on the finish, you'd have consumed the entire bottle before you start vexing about that. Glug 'n enjoy.” (WA #226)

2016 Clot Del Pila Cotes du Roussillon, Languedoc-Roussillon, France- Made from a 50-50 blend of Grenache and Syrah, this full-bodied red has plenty of cherry, black raspberry and dark pit fruits balanced by earth and spice notes. A seductive wine from the south of France that's perfect for steak and burger cookouts!

2017 Villa Wolf Rosé of Pinot Noir, Pfalz, Germany - The Pfalz is a very warm and sunny region, often called the "Tuscany of Germany," so all of the Pinot varieties do well here. The Villa Wolf is a true rosé, made with a brief maceration before pressing to extract color. It is light, refreshing and dry with a blast of strawberry and fruit flavors and a clean, zippy finish with a certain gentleness that keeps the wine in balance.

2016 Loimer Grüner Veltliner "Lois", Niederosterreich, Austria - Grüner Veltliner is the signature grape of Austria and produces a dry white wine with savory aromas, spicy flavors, and good acidity. The young Lois Grüner Veltliner is fresh with notes of green apple, lemon, radish, and arugula. Serve very cold as an aperitif or with salads and seafood.

2009 Federico Bonfio Toscana Rosso IGT "Il Portine," Tuscany, It.- Bonfio holds back its basic Toscana until they feel it is ready to drink. This 2009 is a lot of wine for the money: unmistakably Italian with classic sour cherry and low toned tobacco with that distinguishable Tuscan sweet herb tinge. Its maturity shows in its tertiary hints of cashew and sundried tomato, adding a deep complexity that often only comes from cellaring.

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' PART 2

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. We are doing the class twice in June – **FRIDAY & SATURDAY, JUNE 22nd and 23rd from 6:00 to 7:00pm** — **Class fee is \$7 per person** and space goes fast so call or email to reserve a spot!

The Last Saturday Wine School - Grüner Veltliner

Austria's signature grape is the perfect, simple summer sipper but it has a serious side as well!

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 30th.** Each session will be about 10 minutes!

NEW ARRIVALS - PERFECT FATHERS DAY GIFT!

The To Kalon vineyard defined Mondavi and is ground zero for Napa Valley Cabernet.

2014 Robert Mondavi • Cabernet Sauvignon To Kalon Reserve, Oakville, Napa Valley, CA. – "... a blend of 88% Cabernet Sauvignon, 8% Cabernet Franc and 4% Petit Verdot. Deep ruby/purple-colored, notes of sweet crème de cassis, blackberry, charcoal and toast are present in the subtle but intense aromatics. The wine is full-bodied and classically crafted, building incrementally on the palate and displaying full-bodied richness, sweet tannin, and a potential to age for 25-30 + years. This is a beauty. (WA #228) **\$169.99**

A "perfect" wine for the perfect DAD!

2012 Marcassin Chardonnay, Marcassin Vineyard, Sonoma Coast Cal. - "displays great minerality, notes of honeysuckle, orange marmalade, poached pear, and white flowers as well as a touch of quince. A wine of great intensity, yet incredibly ethereal elegance, this light greenish gold-colored wine is full-bodied, stunningly rich, and altogether remarkable. When you consider that they use 100% new French oak and 100% heavy toast for both their Chardonnays and Pinot Noirs, it is remarkable how little oak appears in these wines. This wine should age well for 10-15 years, as most of the Marcassin Chardonnays have done to date."**\$239.99**

The ultimate Sangiovese Super Tuscan with only a few bottles produced.

2014 Monteverdine Le Pergole Torte, IGT Toscana, Italy- "The flagship 2014 Le Pergole Torte possesses striking depth, nuance and pliancy, all in the mid-weight, slightly slender style of the vintage. Sweet red cherry, plum, dried flowers, mint, cinnamon and pomegranate infuse this super-expressive, sexy Pergole Torte." (Galloni, Vinous 1/18) **\$129.99**

LARGE FORMAT BOTTLES OF ROSÉ MAKE A GREAT GIFT!

2017 Domaine du Bagnol Cassis Rosé, Provence, France- This rosé is grown on parcels planted in clay and limestone soils, on a gentle north-northwest-facing slope. Mostly Grenache, with some Mourvedre and Cinsault, the wine is taut, fresh and slightly saline. The winery makes only a small quantity of this wine and bottles very few large formats, which is why this **1.5 liter** bottle would make a wonderful gift! **\$72.99**

2017 Château Peyrassol 2017 Le Clos Rosé Côtes de Provence, France - “This single-vineyard wine comes from a walled section of the Peyrassol estate. This pale, almost white-colored wine is ripe, softly textured and concentrated with serious red-berry fruits and balanced acidity. The fruitiness, the rich character of the wine and the final intensity all suggest it should be aged further, so drink from late 2018.” (WE 2018)
We have a 6 liter w/ wood case available for: \$384.99. A memorable pour for a Father’s Day Brunch!

JUNE SPECIAL OFFERS

ON SALE: 2015 Domaine Georges Vernay Condrieu Les Terrasses de L'Empire, Condrieu, France
Condrieu a tiny slip of a hill in the northern Rhone is THE home of Viognier. These wines, always 100% Viognier, are the benchmark against which all Viognier’s are compared. Taking over the estate from her father in 1997, Christine Vernay consistently produces one of the finest lineups of Condrieu in every vintage. Anyone who likes Viognier (and even those who don’t) should drink a bottle of Condrieu at least once in their life and here is an opportunity to drink a great one at a discount! Here is a review from Josh Reynolds, Vinous: “(all wooden foudres, none of them new) Light bright yellow. Incisive aromas of fresh nectarine, orange zest and white flowers, along with a chalky mineral overtone. Sappy citrus and orchard fruit flavors show excellent clarity and become deeper with air, picking up a touch of anise and showing powerful back-end lift. The mineral quality repeats strongly on the impressively long, sharply focused finish”

Regular price: \$84.99, On Sale in JUNE: \$64.99 (while supplies last)

ON SALE: 2012 Mount Eden Vineyards Pinot Noir, Santa Cruz Mountains, California

Located on the warmer, eastern/northern side of the Santa Cruz Mountains, Mount Eden Vineyards is one of the most historic estates in California and their wines have one of the longest track records in the region for aging beautifully. Originally planted in 1945, the estate covers roughly 40 acres today and Jeffrey Patterson makes the wines. Here is a review from Robert Parker: “Fermented and aged in 75% new French oak, the 2012 Pinot Noir Estate from Mount Eden has a lot of peppery spice and underbrush characteristics to go with a core of sour cherry and currant fruits on the nose. Medium-bodied, supple, nicely textured, and balanced with bright acidity, it starts out subtle, yet really stretches out nicely on the finish. It also blossoms with time in the glass. Give it 2-3 years and enjoy bottles through 2027.” (WA #221)

Regular price: \$64.99, On Sale in JUNE: \$51.99 (while supplies last)

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 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.