

J. Emerson, Inc.

FINE WINES & CHEESE

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

HAPPY NEW YEAR - NOW OPEN SUNDAY 12noon to 6pm.

JANUARY 2016 NEWSLETTER

A VERY SPECIAL TASTING --- WEDNESDAY, JANUARY 13th - 5:30 to 7:30 pm

This year you'll have a birthday and you will want to drink a wine from Burgundy because you are worth it. We'll open a few for you to try so you will be ready as the day approaches.

Birthday Burgundy

**A Selection of red & white wines from the famous Burgundy Region of France
with special guest R. Moss from The Winebow Group.**

Discounts on all Burgundies during the tasting.

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

'Whatever we feel like opening'

| Emerson Wine Club SPECIALS [Prices valid through 1/31/16.] | JAN.16 | USUAL | CASE | (cs.btl.cost) |
|---|---------------|--------------|-------------|----------------------|
| *2014 De Angelis Offida Pecorino, Marche, Italy | \$ 9.95 | \$11.95 | \$108.00 | (\$ 9.00) |
| *2013 Noble Hill Suider Bloem Red, Simonsburg-Paarl, S. Africa | \$ 9.95 | \$11.95 | \$108.00 | (\$ 9.00) |
| *2014 Anton Bauer Gruner Veltliner "Gmork", Wagram, Austria | \$10.95 | \$13.95 | \$120.00 | (\$10.00) |
| *2013 Bodegas Carrau Tannat, Uruguay | \$10.95 | \$12.95 | \$120.00 | (\$10.00) |
| 2014 Barnard Griffin Chardonnay, Columbia Valley, Washington | \$ 9.95 | \$14.95 | \$108.00 | (\$ 9.00) |
| 2013 Porca de Murca Douro Tinto, Portugal | \$10.95 | \$12.95 | \$120.00 | (\$10.00) |
| 2014 Petit Sios Costers del Sio, DO Costers del Segre Blanco, Sp | \$11.95 | \$13.95 | \$126.00 | (\$10.50) |
| 2014 Reunion Malbec, Mendoza, Argentina | \$11.95 | \$13.95 | \$126.00 | (\$10.50) |

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 JANUARY case-of-the-month is **\$109.95**; the regular price would be \$158, a savings of almost 30%! (Are we crazy or what??)*

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 De Angelis DOCG Offida Pecorino, Marche, Italy** - Pecorino is a grape native to Italy's Marche region and the best Pecorino is produced in Offida near the coast. This is a pleasant, everyday white wine with floral and ripe citrus fruit notes that finishes crisp and clean. Drink with a friend or pair with lightly flavored fish or chicken dishes.

***2013 Noble Hill Suider Bloem Red, Simonsburg-Paarl, S. Africa**- "Syrah and Mourvèdre are natural partners, having grown together in the Rhône valley for thousands of years. In this blend, black currant and cherry fruit aromas are balanced with exotic spice and earthy undertones. The wine is smooth with a dry, lingering finish. Perfect alongside the braai (grilled meats)." (Winery Notes)

***2014 Anton Bauer Gruner Veltliner "Gmork", Wagram, Austria** - Fourth generation winemaker Anton Bauer hand harvests Grüner Veltliner grown in the loess and gravel soils of the Gmörk vineyard in Austria's excellent Wagram region. There's plenty of sunny warmth in this South-facing site, so the fruit ripens beautifully making a fresh, crisp wine with ripe apple and pear notes that finishes with a touch of white pepper and lively acidity. Perfect with fried chicken.

***2013 Bodegas Carrau Tannat, Uruguay** - Tannat, historically grown in South West France, is now one of the most prominent grapes in Uruguay, where it is considered the national grape. Usually a dark, brooding tannic wine in France, Uruguayan Tannat is all ripe plums and violets wrapped in fine silky-textured tannins and aged in French oak for 18 months. A wine for grilled steak.

2014 Barnard Griffin Chardonnay, Columbia Valley, Washington - A warm dry growing season in Washington resulted in produced very ripe Chardonnay making it an outstanding vintage for the variety. Ripe & elegant but taut and racy at the same time with notes of pears and ripe stone fruits it finishes with good lift.

2013 Porca de Murca Douro Tinto, Portugal - A taut, sinewy style, with notes of slate and white pepper to the roasted plum and dried red berry flavors. Medium-grained tannins emerge on the snappy finish, showing ferrous accents. Drink now through 2020. **Top 100: 2015, Rank: 39.**" (WS 7/31/15)

2014 Petit Sios, Costers del Sio, DO Costers del Segre Blanco, Spain - "This aromatic white is fresh and clean, offering floral, lychee, melon and vanilla notes, full and firm on the palate, with a crisp tangerine and rose petal finish. Viognier, Chardonnay and Muscat Petit Grain. Drink now. 4,000 cases made." (WS WO 15)

2014 Reunion Malbec Mendoza, Argentina - 100% hand harvested Malbec from the Los Sauces of Mendoza. Ripe, fruity aromas of plum and cherry, as well as notes of chocolate. This is a quaffable Malbec, soft and round on the palate with velvety and mature tannins; well balanced with a full-bodied long 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.

January "SHORT SIPS" CLASS - Pairing Wine and Cheese

Serving wine with a cheese course is a classic (hence our company name); but not all cheeses are a complement to wine & not all wines complement cheese. We'll taste some good and some not so good wine and cheese options. 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 JANUARY – **FRIDAY & SATURDAY, JANUARY 22nd and 23rd from 5:30 to 6:30pm** — **There is a \$5 per person class fee** and availability is on a first come first serve basis but you can call & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

POGGIO ANTICO "Madre" IGT TOCSCANA ITALY

One of the best growers in Brunello, located just outside the town of Montalcino, Poggio Antico, easily straddles the chasm between old and new world wine styles with the "Madre", their IGT super Tuscan falling deliciously on the new world side with 50% Cabernet/50% Sangiovese, rich and dense with a touch of oak.

2009 Poggio Antico "Madre", Brunello di Montalcino, Tuscany, Italy - "The 2009 Madre wraps around the palate with layers of dark red fruit, licorice, smoke and tar. It shows wonderful intensity and depth all the way through to the finish. Madre is equal parts Sangiovese and Cabernet Sauvignon. Anticipated maturity: 2012-2019." (WA #200), **Regular price: \$69.95 On SALE: \$54.95** (While supplies last.) (Save add'l 10% on a case.)

DOMAINE LA CASENOVE

Etienne Montès' Catalan winery located a few miles from the Spanish border in the rugged southern Roussillon. Along with Syrah and Grenache he grows a fair amount of Carignan, which he believes is better suited to that area as the climate warms. Thus his cuvees are blended with a high percentage of Carignan than allowed by the AOC and he bottles his wines as Cote Catalanes as a protest. They are excellent values.

2009 Chateau de Casenove La Garrigue, IGP Cotes Catalanes, France - "The stunning 2009 La Garrigue (40% Carignan, 40% Syrah and 20% Grenache aged 7 months in tank) is a terrific example of how much wine one can buy for under \$20 a bottle. An opaque ruby/purple color is followed by notes of cassis, blackberries, lavender, licorice, pepper and garrigue. Full-bodied, rich and heady, this beauty is capable of drinking well for 5-6 more years. However, as with most of these wines, what's the point of waiting? Drink: 2012 - 2018" (R. Parker, WA #201) **Regular Price: \$19.95 On SALE: \$15.95** (While supplies last.) (Save add'l 10% on a case)

You may also want to try a more recent vintage of the second blend:

2011 Chateau de Casenove La Colomina IGP Cotes Catalanes Languedoc Roussillon, France - "is informed by bitter-edged, sappily-concentrated huckleberry and elderberry wreathed in pungent wood smoke. Glycerol-rich and seamlessly dense, its sense of smokiness and integrated bitterness of fruit pit and quinine follow all the way through a downright gripping finish. This is not a wine that intends to charm or cajole, but it certainly invigorates and manages to intrigue me as to how (or if) it will unfold into something more ingratiating and complex over the next few years." (WA 214) **\$9.95**

FOR THE FINAL, LAST TIME, SERIOUSLY, WE MEAN IT
2007 Scopone "Il Gregoriano" DOC Sant'Antimo, Montalcino, Italy

In April of 2014 this wine was a newsletter special sale. In April of 2015 it was a monthly special; both times at \$9.95/btl. We drank a bottle recently and were once again impressed with how much this wine delivers for the price. We made a deal for the last remaining cases and we are selling it till it's gone.

A blend 90% Sangiovese Grosso (same clone as Brunello) and 10% Petit Verdot from a ripe and very good vintage in Montalcino; it has evolved nicely with subtle floral notes and ripe red fruit with great Sangiovese acidity, There is a richness but the tannins are mild. It drinks more like Montalcino Rosso than Chianti and will make a great pizza/pasta wine. This is a ridiculous price for bottle conditioned wine from Montalcino. **Regular price \$12.95 Sale: \$6.95** (While supplies last. No further discounts.)

NEW ARRIVALS

2014 Thomas-Labaille Sancerre "Les Monts Damnés" (Loire Valley, Fr.) - From 30 year old vines in Sancerre's most esteemed vineyard site this is always on of our favorite wines. A more subtle nose with touches of citrus and chalk but stripped of overt grapefruit and herbal notes. It finishes pure with edgy laser like minerality. **\$29.95**

2012 Frank Family Vineyards Cabernet Sauvignon, Napa – “The 2012 Cabernet Sauvignon Napa is a much more friendly, supple, fruit-forward style of wine with loads of crème de cassis, plum, licorice and spice. This opulent, full-bodied wine is certainly going to be a big hit with consumers. It is broad, savory and pretty much everything one wants in a delicious Napa Cabernet Sauvignon. Bring on the grilled meats! This wine should drink well for 10-15 years.” (WA #215) **\$56.95**

Affordable benchmark Syrah from the Northern Rhone:

2014 Yves Cuilleron "Les Vignes d'à Côté" Syrah IGP des Collines Rhodaniennes France – A notable Condrieu & Cote Rotie grower this is his entry level Syrah. This is an affordable, wonderful example of Syrah from the northern Rhone, the modern day home of Syrah. From vines grown in granite soils this is a medium bodied wine with crushed violets, red fruits, and a touch of white pepper on a lively finish. **\$19.95**

A beautiful winter weight Bordeaux for steak and roasts:

2009 Vieux Maillet, Pomerol, Bordeaux, France – “The finest wine I have ever tasted from this estate, the 2009 exhibits a dense purple color, lots of caramelized black currant and cherry fruit, hints of espresso and earth, and a dense, plump, corpulent personality. It is ideal for drinking over the next 10-15 years. Drink: 2010 – 2025” WA #188 **\$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 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, WS and BH, and thus

those are primary review sources. 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.