

# 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.

## JANUARY 2014 NEWSLETTER

WEDNESDAY JANUARY 15th - 5:30 to 7:30pm

### OUR ANNUAL "NO HOLDS BARRED"

### STAFF SELECTION TASTING

Enjoy an eclectic selection and make purchases at a discount.

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

"Whatever we feel like opening"

#### **Emerson Wine Club SPECIALS** [Prices valid through 1/31/14.]

	<u>Jan. 2014</u>	<u>USUAL</u>	<u>CASE(cs.btl.cost)</u>
*2012 Le Chaz Rouge (IGP Pays D'OC, France)	\$8.49	\$9.95	\$90 (\$7.50)
*2012 Laureano "Classico" Red (VR Alentejano, Portugal)	\$8.49	\$9.95	\$90 (\$7.50)
*2011 The Curator Red (WO Coastal Region, South Africa)	\$8.95	\$10.95	\$93 (\$7.75)
*2013 The Curator White (WO Swartland, South Africa)	\$8.95	\$10.95	\$93 (\$7.75)
2012 Ch. Pilet White Bordeaux (France)	\$9.95	\$11.95	\$102 (\$8.50)
2012 Dom. Guindon Muscadet (Coteaux de la Loire, France)	\$9.95	\$11.95	\$102 (\$8.50)
2012 Siema "Ru" Gavi (DOCG Del Comune Gav, Italy)	\$12.95	\$14.95	\$138 (\$11.50)
2009 Giovanni Dri Cabernet Sauvignon (Colli Orientali del Friuli, It.)	\$13.95	\$15.95	\$150 (\$12.50)

**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 \$99.95; the regular price would be over \$137, a savings of over 25%!**

**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:**

**\*2012 Le Chaz Rouge (IGP Pays D'OC, France)** . From Benoît Chazallon (Château de la Selve) in association with an independent winemaker in the Pays d'Oc, this blend of Grenache, Cabernet Sauvignon, Merlot and Cinsault is a juicy dark fruit slightly dusty bistro wine with slight, tannins and very balanced between fruit, body and finish. Drink as an apratif or with pizza, burgers and roast beef sandwiches.

**\*2012 Laureano "Classico" Red (VR Alentejano, Portuga)** - delicious blend of the native Portuguese varietals Trincadeira (40%), Aragonez (40%) and Alfrocheiro (20%). This is a full bodied red with cigar tobacco and leather on the nose with black fruit notes, perhaps a note of milk chocolate and a bit of spice and white pepper on the crisp finish. Pair with spicy, cured meats and hard cheeses.

**\*2011 The Curator Red (WO Coastal Region, South Africa)**- From Adi Badenhorst whose Secateurs wines we have enjoyed over the last few years, this 95% Shiraz blend is: "Bright with red fruits and herbs. Then surprisingly sweet--almost syrupy--in the mouth, with strawberry, licorice and pepper flavors complicated by a saline element and lifted by lively acidity. The red fruit flavors are framed by a peppery, herbal edge on the back end. A very good value." (IWC May/June 2013)

**\*2013 The Curator White (WO Swartland, South Africa)** - (60% Chenin Blanc, 30% Chard, 10% Viogner.) The Chenin Blanc brings the tropical fruits, guava and pineapple, and the ripeness. The Chard offers richness and a little vanilla while the Viogner brings honeysuckle notes and viscosity. Finishes juicy & smooth with enough acidity to complete a pleasant quaffing experience. Try with lobster, shrimp, scallops or roast chicken.

**2012 Ch. Pilet White Bordeaux** (*France*)- located on the "Right Bank" in Entre-Deux-Mers, it is the classic blend of 60% Sauvignon Blanc and 40% Semillon, fermented and aged in stainless steel tanks. It is crisp and slightly herbaceous with citrus tones and notes of grapefruit. The Semillon adds body and a bit of richness.

**2012 Dom. Guindon Muscadet** (*Coteaux de la Loire, France*)- Here is straight forward clean, light to medium bodied Muscadet with lemon and pear notes and a bit of smoky salinity. Contemplative and complex – nope; just a perfect foil for oysters and fish.

**2012 Siema "Ru" Gavi** (*DOCG Del Comune Gavi, Italy*)- 100% Cortese Grapes, the traditional grape of the region the wine, served bone cold, has floral and citrus notes with crisp clean acidity and a medium body. As it warms, you find more aromas of dried grass & herbs with a bit almond and perhaps flavors of bright red fruits. For quaffing or with whitefish – serve cold. With roast chicken or pork – serve at 60 -65 degrees.

**2009 Giovanni Dri Cabernet Savignon** (*Colli Orientali del Friuli, It.*) From vineyards located in Ramandolo.. Black current, licorice and herbal notes; medium to full bodied, juicy on the palate, finishing with ripe fine tannins and proper acidity. Smooth enough for sipping but, appropriate with filet and roast beef.

**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

#### *"Madeira – The History and styles of Americas's Favorite wine circa 1780"*

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 24<sup>th</sup> and 25<sup>th</sup> 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 and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

### GIACOMO CONTERNO

*"Baroli Cascina Francia and Monfortino ... rightly considered by most observers as among the most profound wines in the world." - Antonio Galloni*

*If you profess a love for Italian wine you must drink the Piedmont wines of Giacomo Conterno, considered the first among peers in Barolo, in fact, Giacomo for years, WAS the definition of Barolo and the wines, now made by his grandson Roberto, remain the same: rich, powerful, massively structured, and capable of long aging in bottle. Try the Barbera this year; save the Barolo for 10 and the Monfortino for 20.*

**2009 Giacomo Conterno Barbera d'Alba Cascina Francia Alba, Barbera d'Alba, Piedmont, Italy**

"The 2009 Barbera d'Alba Cascina Francia is at first quite a bit more floral and ethereal than the Cerretta, but with time in the glass the wine finds its center. The Cascina Francia dazzles with its combination of expressive, generous fruit and insistent minerality. Sweet herbs, roses, spices, anise, licorice and leather add complexity to a core of radiant fruit. This is a regal, aristocratic Barbera of the highest level. The 2009 has the openness of vintages such as 2007, but with the medium-bodied structure and finesse of silkier vintages such as 2004, which is a very appealing combination. This is a very complete, harmonious wine from Roberto Conterno. Anticipated maturity: 2012-2029." (WA #147) **\$46.95**

**2009 Giacomo Conterno Barolo Cascina Francia Cascina Francia, Serralunga d'Alba, Barolo, Piedmont, Italy-**

"The 2009 Barolo Cascina Francia is a stunning wine. Roberto did not make Monfortino in 2009, therefore that wine was declassified and added here. The results are truly spectacular. The wine shows the soft fullness that is characteristic of the vintage, backed by tight tannins that pull the wine together. Dark fruit, licorice, chopped herb, white truffle, tar and pressed rose form a united aromatic front. Anticipated maturity: 2018-2035." (WA #207) **\$173.95**

**2006 Giacomo Conterno Barolo Riserva Monfortino Monfortino, Serralunga d'Alba, Barolo, Piedmont, Italy-**

"Tasted from botte number 45, the 2006 Barolo Riserva Monfortino is gorgeous. Roberto tells me, "Monfortino is not a drinking wine, it's a chewing wine." His comment makes perfect sense and offers incredible insight into the profound beauty beholden before us. You almost feel the crunch of the young tannin and the snap of its presence in the mouth. The bouquet is perfectly matched to the wine. Elegance and finesse add contrast to the wine's sheer power and determination. Dried rose, licorice, tar, spice and tobacco show immense definition and focus. The 2006 vintage is noted for its extraordinary aging potential. Anticipated maturity: 2025-2045." (WA#207) **\$524.95**

## **BRUNELLO – READY TO DRINK NOW**

2004 produced “wonderfully perfumed, majestically refined Brunellos with an excellent balance of fruit and refined tannins” that now ready to drink. Here are two that you can enjoy, (with steak or lamb) while you are patiently waiting for your Conterno’s to develop.

**2004 Livio Sasseti Brunello di Montalcino Pertimali** - “Candied plum notes, with hints of flowers and mushroom, follow through to a full-bodied palate, with very soft, juicy tannins and lightly grilled meat, berry and fresh shiitake mushroom flavors. A decadent style. Best from 2010-2015” (WS Web Only) **\$86.95**

**2004 Lisini Brunello di Montalcino Ugolaia**-“...from a small old-vine parcel on the estate, (it) floats onto the palate with endless layers of perfumed fruit. Deceptively medium in body, the Ugolaia possesses remarkable depth. Sweet pine, menthol, red cherries and spices meld together seamlessly on the long finish. With time in the glass, the wine gains more volume as the fruit emerges and the bouquet becomes even more expansive. This is a gorgeous Brunello from Lisini. Drink: 2012-24.” (WA #188) **\$129.95**

### **2012 SASS Willamette Valley Pinot Noir.**

We had stopped carrying this wine as it went through a few vintages that were tough on entry level Willamette Pinot Noirs, but this is a great example of the highly touted 2012 vintage. Blackberry and black cherry with peppery spice and some earth; silky mouthfeel, great balance, lingering finish with fine, mature tannins. Drink it now. **\$22.95**

## **THERE’RE BACK - DOMAINE DE PIAUGIER**

**One of our favorite Rhone producers of value priced Rhone wines has returned.**

**2012 La Grange de Piaugier, Cotes du Rhone - \$12.95**

**2011 Sablet Rouge, Cotes Du Rhone Villages** – “Flavors of cherry preserves, melted red licorice and plum pâte de fruit are carried by polished tannins through the pure, friendly finish. Drink now. 2,600 cases made. (WS 12/31/13) **\$15.95**

**2011 Gigondas** – “A solid effort that shows a classic Gigondas profile of spice-laced aromas and firm tannic structure, (70% Grenache, 20% Mourvedre and 10% Syrah aged in a combination of foudre and barrel) comes from 40-to-45-year-old vines located in a cooler terroir. Ripe red and black fruits, saddle leather, spice-box and licorice all show here and it stays beautifully focused and lively on the palate. It’s not a blockbuster, but excels on its complexity and balance. Enjoy it over the coming 7-8 years.”(WA #209) **\$25.95**

**2012 Sablet Blanc** - Sablet is considered to have one of the better terroirs among the Cotes du Rhone villages for white wines. **\$18.95**

## **NAVIGATING IN THE NEW WINE WORLD**

Today, in this New Year, we live in a wine world where all things are possible. With the addition of chemicals and technology we can make wine that tastes exactly the way we want. No longer do we need to worry about vintage or yield- just add some sugar or acid or decrease acid, remove alcohol or water, add mega purple, liquid oak, etc, etc.. We know that some basic additions are necessary and no one want to go back to a time when, lacking technology, many vintages produced thin, reedy or oxidized wines. A little science is good! Now, some natural wine makers take the process too far and produce wines with “natural flaws” that mask the true flavors and the terrior. There is a path in selecting wines for a well curated selection that should include a bit of both styles, – as long as there is some honesty. (Charles Shaw presents itself honestly – we know it’s factory wine while the Orin Swift “I” wine does not – overly manipulated, it’s an Italian wine bottled in Spain.)

## **THREE SISTERS CHEESE STRAWS**

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available Exclusively at Emerson’s. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

### **GET YOUR BEER HERE and save 15% on a mix and match 6-pack**

We're offering all of our beers now as individual bottles or in 6-packs (or 4-packs, depending on the item), and extending a 15% discount on a mix-and-match six-pack of beer.

**THE FLOUR GARDEN – The worlds best Baguette\*(\**in our opinion*)**

Every Friday and Saturday we receive fresh Baguettes (\$3.49) and Foccacia (\$2.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.

**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

**PLEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm**