

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 2017 NEWSLETTER

A VERY SPECIAL TASTING --- THURSDAY, JANUARY 12th - 5:30 to 7:30 pm

Our Annual Staff Selections Tasting -

NO WINES BARRED

We'll taste 5 of the Staff's favorite wines regardless (almost) of the cost.

Discounts will be offered on all staff favorites during the tasting.

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

'Whatever we feel like opening'

| <u>Emerson Wine Club SPECIALS</u> [Prices valid through 1/31/17.] | <u>JAN.17</u> | <u>USUAL</u> | <u>CASE</u> | <u>(cs.btl.cost)</u> |
|--------------------------------------------------------------------------|---------------|--------------|-------------|----------------------|
| *2015 Estaban Martin Carinena "Baron de Funes", Aragon, Sp. | \$ 6.99 | \$ 8.99 | \$ 78 | (\$ 6.50) |
| *2015 Laballe Landes Blanc "Sables Fauves", Cotes de Gascogne, Fr. | \$ 8.99 | \$11.99 | \$ 96 | (\$ 8.00) |
| *2015 Paul Direder Gruner Veltliner, Niederosterreich, Austria | \$ 8.99 | \$10.99 | \$ 96 | (\$ 8.00) |
| *2015 Giuseppe Bocchino Barbera d'Asti "Arduine", Piedmont, Italy | \$11.99 | \$13.99 | \$132 | (\$11.00) |
| 2015 Collina San Ponzio Roero Arneis, Piedmont, Italy | \$12.99 | \$14.99 | \$144 | (\$12.00) |
| 2015 Avantis Estate Malagousia, Evia, Greece | \$12.99 | \$14.99 | \$144 | (\$12.00) |
| 2014 Domaine les Grimaudes Costieres de Nimes, Rhone, France | \$12.99 | \$14.99 | \$144 | (\$12.00) |
| 2014 Domaine Labbe Pinot Noir, Savoie, France | \$13.99 | \$15.99 | \$156 | (\$13.00) |

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 of the JANUARY case-of-the-month is **\$106.99**; the regular price would be \$153, 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.
***2015 Estaban Martin Carinena "Baron de Funes", Aragon, Sp.**- From DO Cariñena in northern Spain, west of Barcelona this joven (young wine) is a 60% Garnacha and 40% Syrah blend. Bright ruby red with an intense nose of red fruits and flowers. Fresh on the palate with refined tannins; this, is a very easy drinking wine.

***2015 Laballe Landes Blanc "Sables Fauves", Cotes de Gascogne, France**- (30% Sauvignon, 20% Colombard, 20% Chardonnay, 30% Gros Manseng) - A full bodied wine with restrained notes of apricots, flowers and herbs, Dense and complex, it finishes with lingering minerality. A delightful alternative to Chardonnay and perfect with crab cakes, lobster or fried chicken.

***2015 Paul Direder Gruner Veltliner, Niederosterreich, Austria** - 2015 is an epic vintage for dry Austrian white wine. Bright and crisp with green apple lime and a touch of yellow pepper and ginger spice. The stone fruit flavors lead to a fresh, mineral finish.

***2015 Giuseppe Bocchino Barbera d'Asti "Arduine", Piedmont, Italy** - An all-purpose Barbera with aromas of ripe, dark red fruits; it's medium bodied and smooth, with fresh softer tannins and food friendly acidity. A great pasta and pizza wine.

2015 Collina San Ponzio Roero Arneis, Piedmont, Italy- An ancient grape from the Piedmont region of Italy and one of our favorite Italian white wines. Medium bodied with stone fruit, flowers and pleasant herbal

aromas. It's elegant, fresh and finishes crisp with a hint of bitter almonds. A perfect wine with fish and salads and known to be the only wine to pair with asparagus!

2015 Avantis Estate Malagousia, Evia, Greece – (100% Malagousia) Malagousia is an ancient indigenous Greek white wine grape from the eastern Greek island (technically an island) of Evia. Aromas of citrus fruit, peach and pear; this is a medium bodied wine with a steely finish of wet stone and lemon peel.

2014 Domaine les Grimaudes Costieres de Nimes, Rhone, France- A blend of 50% Carignan 25% Cinsault and 25% Grenache from 6.4 ha of iron earth and rolled pebbles in the Rhone Valley. Les Grimaudes is a full-bodied wine, rich with dark red fruit aromas and spicy white pepper finishing with silky, soft tannins.

2014 Domaine Labbe Pinot Noir, Savoie, France – From the foothills of the Alps, this is an aromatic wine with notes of honey, ripe red currents and wildflowers. Cool and fresh, this delicious Pinot Noir tastes like an Alpine meadow in a bottle. Great with salmon or pan seared chicken thighs.

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 – Aperitif/ Aromatized Wines

Aromatized wines stand out for their enduring impact on classic cocktails, but they were originally intended as Aperitifs. We'll taste 5 from the Americante and Chinato/Quinquina family. 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 20th and 21rd 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.)

2012 MONTEBRUNO CBV Willamette Valley Oregon

This delicious single vineyard Willamette Pinot is sustainably farmed.

2012 Montebruno Pinot Noir Eola-Amity Hills Crawford Beck Vineyard, Willamette Valley, Oregon - Broad, open-textured and spicy, light on the palate but brimming with black cherry, blackberry, fennel and pepper flavors that glide over the polished finish and linger seductively. Drink now through 2022. 300 cases made. (WS 9/30/15) **Regular price: \$49.99 On SALE: \$34.99** (No further discounts. /While supplies last.)

2013 OAKVILLE WINERY Cabernet Sauvignon, Oakville, CA

We were intrigued by this winery after a visit to Napa last summer as their Pelissa Vineyard, (formerly known as “BV 7,” one of the vineyards responsible for some of the great BV “Georges de Latour” Cabernet Sauvignons) located directly behind the winery, is across the from Opus One and across Highway 29 from the famous ToKalon vineyard. This, Rutherford bench vineyard is the epicenter of Napa Valley Cabernet. We started selling this wine in October and it became one of our best-selling Cabernets. Now we have an opportunity to offer a discounted price. Here is a review from Robert Parkers' Wine advocate: “A charming wine, offering an elegant array of supple-textured licorice, sage and dusty red and dark berry notes. Most impressive on the long, tapered finish, which lets the flavors glide along on the aftertaste. Drink now. 2,000 cases made” **Regular Price: \$55.99 On SALE: \$46.99**(No further discounts. /While supplies last.)

A SPECIAL OFFER ON A SIX BOTTLE WOOD CASE OF RIOJA INDIVIDUAL BOTTLES

We goofed and bought too many cases at the end of the year and now we'll offer a deal on single bottles!
2009 Bodegas Luis Cañas Selección de la Familia Reserva, Rioja Spain – (85% Tempranillo, 15% Cabernet Sauvignon) “Opaque ruby. Ripe dark berries, vanilla and candied flowers on the pungent nose, with a minerally quality adding lift. Spicy and expansive on the palate, offering intense cherry and raspberry liqueur flavors and a hint of mocha. Becomes deeper and more broad with air and finishes with velvety tannins and a repeating floral pastille note that lingers with strong tenacity.” (Josh Reynolds- Vinous 11/15) **Regular Price: \$33.99/btl. BUY A SIX PACK IN WOOD FOR \$154.99 (\$25.83/btl.) ON Sale: 24.99/btl.** (No further discounts. /While supplies last.)

The Last Saturday Wine School

THEME: – *Manipulated wines: Better taste or too much science?*

Something NEW! The last Saturday of the month will turn 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. Each session will be about 10 minutes! Come anytime between 2 and 5 pm on Saturday, Jan. 28th.

WINTER WEIGHT NEW ARRIVALS- Rhone

This is the month to drink Rhone red wines, with stews, roasted meats, etc. and we have a Rhone wine in our monthly case but if you want to take it up a notch, here are a few delicious new arrivals:

2014 Auguste Clape , Le Vin des Amis, VDF Rhone wine, France- “While the Côtes du Rhône is slightly more structured and serious, the Vin de France 2014 Le Vin des Amis offers incredible upfront charm and gulp-ability. Black olive, smoked meats, plum and assorted dark fruits flow nicely to a plump, rich, rounded, and sexy 2014 that has solid concentration and a great finish. It’s a knockout VDF to enjoy over the coming 3-5 years.” (WA 222) **\$29.99**

2012 Domaine de Marcoux Châteauneuf-du-Pape, France – “Bright ruby-red. Intense, spice-laced cherry and dark berries on the fragrant nose, with notes of licorice, spicecake and lavender adding complexity. Silky, expansive blackberry, cherry compote and succulent herb flavors become firmer and spicier with air, picking up notes of white pepper and allspice. Finishes silky and very long, with superb clarity and supple tannins. This gets my vote as the best “basic” Châteauneuf bottling of the vintage.” (Vinous 4/15) **\$69.99**

2012 Domaine Roger Sabon Chateauneuf-du-Pape “Le Secret de Sabons” France – “Inky ruby. Blackberry, singed plum, cassis, vanilla, bitter chocolate and potpourri on the intensely perfumed nose. Dense, concentrated, sweet and seamless, offering primary black and blue fruit and floral pastille flavors and a spicy oak accent. Finishes with broad, supple tannins, a suggestion of licorice and excellent length. (Vinous 1/14) **\$189.99**

...AND ITALY

2012 Giacomo Conterno Barolo Francia, Piedmont, Italy – “Since the 2010 vintage, this wine is named Francia (not Cascina Francia) to keep with the new Menzioni Geografiche Aggiuntive (or official cru naming) in Barolo and Barbaresco. The 2012 Barolo Francia is a seductive and silky expression that flows gracefully over the palate with power and determination. The nose is expressive, and decidedly more articulate than many of the more muted wines made by neighboring estates in this warm vintage. The quality of the mouthfeel is of special interest. This beautiful Barolo already shows stunning texture, richness & integrity, despite this very early preview tasting. I tasted this wine in barrel shortly before bottling.”(WA #225) **\$229.99**

...AND ARGENTINA

2013 Son Vida Malbec Mendoza, Argentina – “From a high-elevation estate in the heart of Malbec country, the Valle de Uco, Son Vida's 2013 Malbec is 95% Malbec and 5% Cabernet Sauvignon aged in 15% new French oak for 14 months. This wine shows loads of blackberry fruit and hints of white chocolate and espresso bean in a medium to full-bodied, beautifully rich, full style with terrific focus and freshness. This should drink well for at least 5-6 years.” (WA 3/16) **\$24.99**

NEW ARRIVALS: EXPRESSIONS OF PLACE

Here are two wines that express beautifully express place and time.

2015 Domaine Philippe Tessiere Cheverny, Loire Valley, France – (60% Gamay 30% Pinot Noir 10% Côt) Pinot Noir contributes spice and floral, Gamay provides fruitiness, while Côt (Malbec) imparts structure. From organically farmed grapes this fresh Loire valley red offers light to medium bodied deliciousness and gulpable red fruit. **\$20.99**

2010 Juan Gonzalez Bastías “Matorral”, Maule Valley Chile - This 100% estate Pais (THE Original grape of Chile) is from a 200 year old single vineyard in the Maule region and bottled during a waning moon. Dry with notes of plum, almonds, anise, and brown sugar on the nose with hints of pineapple sage, pine nettles leading to a smooth, nicely balanced finish. **\$27.99**