

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:

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

JANUARY 2019 NEWSLETTER

We're keeping it close to home this month with 2 staff driven tastings:

SATURDAY, JANUARY 12th - 2:00 to 5:00 pm

On Saturday 1/12 our "whatever we feel like opening tasting" will turn a bit more serious when we open selected

Wines of Burgundy- *Older Vintages*

A few reds, maybe a white and nothing younger than 2010

AND

THURSDAY, JANUARY 24th - 5:30 to 7:30 pm

They are enjoying the summer while we suffer the cold:

WINES of THE SOUTHERN Hemisphere

The Staff's favorite wines from Australia, New Zealand Argentina Chile and South Africa

Discounts will be offered on all wines opened during these tastings.

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 1/31/19.]

	<u>JAN.19</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2017 Vina Temprana Tempranillo Old Vines, Campo de Borja, Spain	\$ 7.99	\$10.99	\$ 90	(\$7.50)
*2017 Chateau La Galante Blanc Sec, Bordeaux, France	\$ 9.99	\$11.99	\$108	(\$9.00)
*2017 Dal Maso Gambellara "Ca' Fischele", Veneto, Italy	\$10.99	\$13.99	\$120	(\$10.00)
*2016 Santa Barbara Rosso Piceno, Marche, Italy	\$10.99	\$12.99	\$120	(\$10.00)
2015 Canals y Munne Cava Brut Reserva "Insuperable", Spain	\$ 9.99	\$14.99	\$108	(\$9.00)
2018 Short Street Chenin Blanc, Swartland, S. Africa	\$10.99	\$13.99	\$120	(\$10.00)
2016 Dal Maso Tai Rosso "Montemitorio", Colli Berici, Veneto, Italy	\$11.99	\$14.99	\$132	(\$11.00)
2015 Chateau Floreal Laguens Bordeaux Superieur, Bordeaux, France	\$12.99	\$18.99	\$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 of the JANUARY case-of-the-month is

\$112.99; the regular price would be \$163, a savings of over 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.*

***2017 Vina Temprana Tempranillo Old Vines, Campo de Borja, Spain** - This everyday, medium to fuller bodied Tempranillo, offers dark chocolate and red berry aromas with spicy, raspberry and plum flavors. It finishes bright with supple tannins.

***2017 Chateau La Galante Blanc Sec, Bordeaux, France** - (50% Sauvignon, 35% Semillon and 15% Muscadelle), Dry and lighter-bodied, this fresh white wine has rich aromas of passion fruit, mango and lemon. Fine and persistent on the palate with subtle grassy, herbal notes along with citrus flavors. Pairs well with dishes of fish and shellfish or enjoy as an aperitif.

***2017 Dal Maso Gambellara "Ca' Fischele", Veneto, Italy** - Ca' Fischele is produced with Garganega grapes from "vielles vignes," ("old vines") older than 30 years. By nature, they offer very little fruit, but the fruit is of the highest quality. These old vines are the secret to this wine that, over the years, has become one of the primary wines for Dal Maso. It is a fresh wine with hints of wild flowers, balanced in flavor with a delicate bitter almond aftertaste.

***2016 Santa Barbara Rosso Piceno, Marche, Italy** - Bright ruby red color with a nose of red fruits and spices. On the palate, classic morello cherry with a spicy aftertaste of white pepper. The finish is soft with almost impalpable tannins.

2015 Canals y Munne Cava Brut Reserva "Insuperable", Spain - "If you like your sparkling wine to be properly dry but fruity, then this classic Cava is for you. Plenty of ripe apple and sliced-pear character here, with enough body and creaminess to balance the lemony acidity and fresh mousse. Drink now." (JS)

2018 Short Street Chenin Blanc, Swartland, S. Africa - Aromatic and richly textured, with intense tropical flavors, typical of Chenin Blanc grown in the Swartland. The palate is a delicate balance of apricots, almonds, citrus and a hint of minerality on a clean, persistent finish.

2016 Dal Maso Tai Rosso "Montemitorio", Colli Berici, Veneto, Italy - This wine is produced purely with 100% Tai Rosso, the primary grape of the Berici Hills. Hints of red fruit mixes with natural spicy notes, typical of the Tai Rosso on the soil of the Berici Hills. This is a balanced, fuller-bodied wine with smooth and elegant tannins.

2015 Chateau Floreal Laguens Bordeaux Superieur, Bordeaux, France – (53% Merlot, 27% Cabernet Sauvignon and 20% Cabernet Franc) a rich and plush red wine from Bordeaux. A touch of oak doesn't mask the black pepper and ripe dark red pit fruits. Refined tannins make the wine enjoyable today!

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 – Meursault

Another in our occasional series on villages in Burgundy.

We'll discuss the place and taste examples of one of the most famous villages growing Chardonnay.

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 18th and 19th from 6:00 to 7:00pm** — **There is a \$15 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.)

The Last Saturday Wine School THEME:

Garganega – the fifth most planted grape in Italy and the principal grape of Soave!

The last Saturday of the 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!

Come anytime between 2 and 5 pm on Saturday, 1/27.

JANUARY SPECIAL OFFERS

A SPECIAL OFFER: *We are very pleased to offer a very special price on the Riserva from one of our favorite Chianti growers!*

2015 Il Molino di Grace Chianti Classico Riserva, Tuscany, Italy - "The 2015 Chianti Classico Riserva (made with 100% Sangiovese) has a slightly herbal edge with dried herb and green olive. These come on the heels of sun-ripened tones of black fruit and blackberry confit. You get the ripe fruit flavors of a warm vintage such as 2015 with the tangy, spicy notes that are characteristic of the Panzano in Chianti subzone. Ultimately, those two sides come together with balance and harmony." WA #239

Regular price: \$36.99, On sale in January: \$29.99 (no further discounts)

A SPECIAL OFFER: *This is a beautiful, older, bottle conditioned Chardonnay from the Premier Cru vineyard of Les Chenevottes which sits a stone's throw from Le Montrachet. The wine has been impeccable stored and is a tremendous example of grown up Chardonnay. To understand great white Burgundy, everyone should drink a wine like this at least once.*

2001 Domaine Borgeot Chassagne-Montrachet, 1er Cru "Les Chenevottes", Burgundy, France -

"Beautiful. Intense and loaded with lime, honey and ripe fruit, but holding back, at least for now, in a manner suggesting this full-bodied white's best days are still ahead, after medium-term cellaring. Long, juicy finish, with a delectable smoky aroma. Best from 2005 through 2013. 50 cases imported." (WS 2003) **Regular price: \$79.99, On sale in January: \$64.99 (no further discounts)**

NEW ARRIVALS

2016 Shafer Vineyards Red Blend TD-9, Napa Valley, California - “The 2016 Red Blend TD-9 is blended of 58% Merlot, 26% Cabernet Sauvignon and 16% Malbec. It has a very deep purple-black color and displays ready-for-biz, fragrant scents of warm plums, Black Forest cake and blueberry compote with touches of baking spices, bay leaves and potpourri. Full-bodied with a serious, firm frame of ripe, grainy tannins, the palate delivers loads of black fruit and spicy layers with bags of vivacity and panache.” (WA 10/29/18) **\$71.99**

2001 Domaine Saint Etienne Cotes du Rhone Villages, Rhone Valley, France – This 100% Syrah retains power and spice from this very good vintage. Michel Coullomb set up the family estate in 1988 in Montfrin, a little town located between Nîmes and Avignon, at the South of Côtes du Rhône, a few kilometers from Pont du Gard. Today, the vineyard (certified Organic) covers 40 hectares on a pebbles soil. The mix between the soil (pebbles) and the climate (sunny and dry), allows Michel to make fruity, friendly and spicy wines! **\$23.99**
Nothing defines place like Grand Cru Burgundy. Drink your red blends, your natural wines but, eventually, as Neil deGrasse Tyson says: All roads lead to Burgundy.

2011 Maison Olivier Bernstein Clos de La Roche Grand Cru, Burgundy, France - The 2011 Clos de La Roche captures the essence of this site in its blue/blackish fruit, vibrant mineral notes, crushed rocks, mint and violets. Intense, aromatic overtones appear later, adding lift and finesse. This is a fabulous showing from Olivier Bernstein. A few years of cellaring will do the 2011 a world of good.” (AG Vinous 3/14) **\$399.99**

2014 Domaine Jean-Michel Guillon Mazis-Chambertin Grand Cru, Côte de Nuits, Burgundy, France- “Tasted from barrel. A potent nose reflects notes of reduction, wood toast and menthol. There is seriously impressive size, weight and power to the full-bodied and muscular flavors that display notably more minerality on the hugely long and serious but impeccably well-balanced finale. This is structured and indisputably built-to-age but it's not especially austere or rustic.” (BH 61) **\$219.99**

NEW ARRIVALS – Cantina Del Pino Barbaresco

2014 Cantina del Pino Barbaresco Ovello, Piedmont Italy – “The beautiful 2014 Barbaresco Ovello opens to a precious and delicate personality. There is plenty of aromatic intensity here, and it comes forth with dried blueberry, pressed violet, wild rose and earthy truffle. The mouthfeel is silky and smooth, but it also shows firm density and solid structure. This Barbaresco should hold nicely for the next 15 years or so. Only 4,000 bottles were produced in this vintage.” (WA #238) **\$59.99**

2014 Cantina del Pino Barbaresco, Piedmont, Italy – “The delightful 2014 Barbaresco by Renato Vacca and his family is a smooth and delicate wine. It shows a dark and intact color with light berry aromas followed by light shadings of spice, tar and tobacco. The wine appears light and streamlined in terms of mouthfeel, yet it also delivers power, structure and length. Some 8,000 bottles were made.” (WA 238) **\$41.99**

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 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.