

J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011

Visit our website - www.jemersonfinewine.com

STORE HOURS: Mon. - Sat.: 9:00am to 8:00pm

CELEBRATING OUR 25th YEAR

JULY 2010 NEWSLETTER

Bold Reds and Whites • Montille : Chardonnay defined • USE your bags: save 10%

Our 25th ANNIVERSARY TASTING:
JOIN US ON SATURDAY JULY 24th FROM 5 to 7pm
for Sliders & Brats and very special wine
to celebrate 25 years of
providing a real alternative to supermarket sets and factory wine.

WEDNESDAY JULY 14th
Bastille Day Tasting (Our Traditional Founding Day)
Featuring our Favorite French wines
5:30pm to 7:30pm at our store on Grove Ave.

MONTHLY SPECIALS

	<u>July '10</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl. cost)</u>
*2008 Emperador de Barros Tempranillo (Ribera del Guadiana, Spain)	\$ 8.95	\$10.95	\$100	(\$8.33)
*2009 Emperador de Barros Macabeo (Ribera del Guadiana, Spain)	\$ 8.95	\$10.95	\$100	(\$8.33)
*2007 Domaine le Couroulu VdP de Vaucluse (Rhône Valley, France)	\$ 9.95	\$11.95	\$110	(\$9.17)
*2009 Serge Batard "Les Hautes Noelles" Muscadet (Loire, France)	\$ 9.95	\$11.95	\$115	(\$9.58)
2009 Hugl Zweigelt (Austria)	\$ 9.95	\$11.95	\$115	(\$9.58)
2008 Goulart "Classico" Malbec (Mendoza, Argentina)	\$11.95	\$13.95	\$130	(\$10.83)
2008 Amity "Route 99" Pinot Blanc (Willamette Valley, Oregon)	\$12.95	\$14.95	\$145	(\$12.08)
2008 Maurice Ecard "Les Perrieres" Bourgogne Blanc (Burgundy, FR)	\$12.95	\$14.95	\$145	(\$12.08)

A NOTE ABOUT THE MONTHLY SPECIALS CASE:

The JULY case price is **\$104.95** and is **reduced 28%** from the regular prices. 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.

***2008 Emperador de Barros Tempranillo (Ribera del Guadiana, Spain)** "The 2008 Emperador de Barros Tempranillo displays a pleasant nose of brier, spice box, and black cherry. On the palate it has good grip, savory flavors, and moderate length. It will drink nicely over the next 2-3 years. It is a good value." (WA #188)

***2009 Emperador de Barros Macabeo (Ribera del Guadiana, Spain)**- green apple and pear aromas with a good balance between round fruit flavors and acidity. A great summer white!

***2007 Domaine le Couroulu VdP de Vaucluse (Rhône Valley, France)** - "Ripe and soft, with notes of lavender, tar and baked plum laid over loose-knit tannins. Syrah and Merlot. Drink now. 500 cases imported." (Wine Spectator 5/10/10) An entry level offering from one of Vacqueyras top estates

***2009 Serge Batard "Les Hautes Noelles" Muscadet (Loire, France)** - bone-dry, thirst-quenching wine with salty minerality; made from the Melon de Bourgogne grape grown in Cotes de Grandlieu, an area southwest of the Sevre and Maine rivers in France's Loire Valley. It is the perfect wine for seafood but is especially wonderful with oysters. We've carried this wine for years and the '09 is one of the very best vintages.

2009 Hugl Zweigelt (Austria) - This variety was created in 1922, when Dr. Fritz Zweigelt crossed two grapes - St Laurent and Blaufränkisch. Originally, it was intended for the new variety to be called Rotburger, referring to

the place where it was born, Klosterneuburg. But this name never took hold, and instead, Zweigelt was named after the man who was the key in its development. The wine boasts a concentrated color, fruity and spicy aromas, cherry flavors. Full-bodied, smooth and round, the wine is an ideal food companion.

2008 Goulart "Classico" Malbec (Mendoza, Argentina) - "Rather plush, with a toasty edge to the fig, currant preserve and melted licorice snap notes. Nice streak of roasted mesquite weaves in as well, lengthening the full-bodied finish." (Wine Spectator – Web Only)

2008 Amity "Route 99" Pinot Blanc (Willamette Valley, Oregon) – Alsatian in temperament with ripe tropical fruit notes, smooth with a nice crisp finish.

2008 Maurice Ecard "Les Perrieres" Bourgogne Blanc (Burgundy, FR) - A bouquet of flower and fruit aromas (refreshing citrus fruit, soft pear, crisp apple). An elegantly rich, fruity wine with a hint of nuttiness. Lightly chilled, it will accompany all fish and shellfish dishes which are not too highly spiced (Distributor notes)

USE YOUR 6 BOTTLE WINE BAGS FROM OTHER STORES AND SAVE 10% (on six bottles)

We keep forgetting to remind our customers to use those over-produced and environmentally un-friendly reusable 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 (18 times for plastic).

KLEIN aux VIEUX Remparts: Two Alsatian Gems from the Cellar

In June we wrote about the Cremant D'Alsace from this small winery located in the middle of Alsace, in the village of St. Hippolyte. Now we have had a chance to taste and bring into the store two more outstanding mature wines: **1988 KLEIN aux VIEUX Remparts "Rouge de St-Hippolyte" Pinot Noir** – Tasted, topped off and re-corked before shipping this is a gorgeous garnet colored medium bodied wine, expressive on the nose and full of mature pinot flavors all integrated in a very smooth wine that is not the least bit tired or old. **\$44.95**
1991 KLEIN aux VIEUX Remparts Muscat – Mint, overwhelming peppermint and ripe stone fruit, dry and beautiful. **\$36.95.**

Older wines, well kept and properly matured, are a joy to taste and drink and worth the extra few dollars.

DRINK THESE NOW

Matt is a great editor and does a good job of protecting me from my pompous wine ass tendencies; and so I removed my original opening paragraph where I implied you would have to be an idiot not to buy these wines.

2006 Domaine De Montille, Corton Charlemagne (Grand Cru) - I opened a bottle a few nights ago with some soft ripened cheese. It was a gollywhomper. Expressive ripe peach and crème brûlée aromas with a thick rich French butter on the palate and then, a racy acidity that just kept going. It was displaying remarkable balance for what might be considered a young wine. It is chardonnay the way God intended. **\$122.95**

2007 Varner Chardonnay, Amphitheater Block Spring Ridge Vineyard – Full bodied and textured this was an absolute standout because of its great combination of buttery lemon oil and crisp acidity. Again this displayed remarkable balance and integration. **\$44.95**

NEW ARRIVALS Puig-Parahy

Two uncommon desert wines will make the perfect end to an uncommon meal.

1975 Domaine Puig-Parahy Rancio (Languedoc Roussillon, France) - "smells and tastes of purple plum, fig, toasted nuts, and bitter-sweet chocolate, with a more robust and youthful personality than the 1981. The oxidation here manifests itself more in deep, smoky, toasted characteristics that fold especially beautifully into the chocolaty, nutty richness, and caramelization, as well as in the wine's combination of silkiness of texture and underlying firmness. And yet, there is a certain snap and brightness – almost like a whip's lash – in the finish. This could serve as a memorable accompaniment to many a dessert." (Wine Advocate # 183) **\$124.95**

1993 Domaine Puig-Parahy Rancio (Languedoc Roussillon, France) – "creamier and more soothing than the 1998, but brighter and more penetrating as well – a function of further oxidation in cask (although it started life in tank.) It is also far more alluring and complex. Cherry preserves, roasted chestnuts, grapefruit marmalade, and wood smoke are among the elements whose interchange command one's attention. This finishes with great lift and refreshment, its sweetness and its near-16% alcohol scarcely in evidence." WA # 183 **\$47.95**

NEW ARRIVALS – Bold Reds

2007 Rubus “Old Vine” Cabernet Sauvignon, Napa Valley – This is Stags’ Leap AVA wine from a Stag’s Leap winery whose name can not be mentioned. A tremendous value, born from the overabundance of great California cabernet. Aromas of cinnamon, dark fruit, spice and vanilla; thick and extracted with black cherry flavors. Plenty of structure with refined tannins and long classic California cabernet finish. **\$20.95**

2008 Torbreck “Woodcutter’s Shiraz”, Barossa Valley – “The purple-colored 2008 Woodcutter’s Shiraz offers up a fragrant bouquet of violets, Asian spices, plum, and blueberry. Round, smooth-textured, and forward, this flavorful, easy-going effort can be enjoyed over the next 4-5 years.” **\$24.95** (WA #186)

NEW ARRIVALS – German Rieslings

Someday, I hope, complex, aromatic, inviting German Rieslings will get the respect they deserve. Someday people will tire of oak and butter and cookie cutter factory produced plonk and will turn to the noble Riesling grape from a wine region so steeped in arcane rules that, if mastered, would allow you to impress even Nobel laureates and Swedish bikini models. Start learning with these new additions to our extensive German section:

2008 WILLI SCHAEFER Riesling QbA Mosel – Schaefer has a bit of a cult following and this is his basic classic Mosel Riesling, round and plump with apple and peach notes and lip smacking acidity. Cook some Bratwurst on the grill with onions or sauerkraut, pour a glass of cold Willi Schaefer and life is good. **\$23.95**

2009 Gysler Estate Riesling Trocken QbA Rheinhessen 1L – Buy this wine for anyone that thinks Riesling is “sweet”. It is a one liter bottle of dryness that will makes Sauvignon Blanc look like a dessert wine. Fresh and lean, with stone fruit overtones and plenty of bracing, crisp acidity **\$17.95**

JULY “SHORT SIPS” CLASS -

A FREE one hour educational program, limited to eight people and held in our fine wine room (we are making changes to accommodate). Friday, July 30th, 5:30 to 6:30 – **Comparing Pinot Noir** – *We’ll taste inexpensive Pinot Noir from the California, Oregon and the south of France and compare with Pinot Noir from Burgundy.* 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.) If you are a newsletter e-mail subscriber you’ll get more information delivered to your electronic mailbox.

OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$4.95 and \$5.49

SATURDAY WINE TASTING

Every Saturday between 1pm and 7pm we will offer wines to taste and enjoy while shopping. Check out our web site, Facebook or Twitter on Friday to find out what we will be opening!