

# 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>

OPEN: Mon. 10:00am to 8:00pm, Tues-Sat.: 9:00am to 8:00p & NOW OPEN SUNDAY 12noon to 6pm.

## JULY 2014 NEWSLETTER

**THE TASTING, WEDNESDAY, JULY 9.** 🍷 5:30-7:30 pm at our store on Grove Ave.  
World's Greatest Grape **riesling** By drinking Riesling,  
you become a better person.

*Discounts will be offered storewide on the World's Greatest Grape.*

**fiore wines**  
di Lisa e Alessandro Fiore

Thursday, July 17 ---5:30 to 7:30pm

A tasting with **Alessandro Fiore**

**Wines from Tuscany**



MONDAY, JULY 14<sup>th</sup> 🍷 5:30- 7:30pm

Join us as we celebrate **Bastille Day and Founders Day\***

*We will be tasting a selection of our favorite French Wines and Cheeses*

*Discounts will be offered on all French wines. (\*Emerson's was founded July 14, 1985. This is our 29<sup>th</sup> anniversary!)*

**TASTING EVERY SATURDAY 2 - 7:30pm ----- "WHATEVER WE FEEL LIKE OPENING"**

**Emerson Wine Club SPECIALS** [Prices valid through 7/31/14.]

	<i>July '14</i>	<i>USUAL</i>	<i>CASE(cs.bl.cost)</i>
*2013 Oveja Negra Red, (Maule Valley, Chile)	\$ 8.95	\$12.95	\$90 (\$7.50)
*2013 Oveja Negra White, (Maule Valley, Chile)	\$ 8.95	\$12.95	\$90 (\$7.50)
*2012 Patience Chardonnay, IGP Coteaux du Pont Gard, (France)	\$10.95	\$12.95	\$120 (\$10.00)
*2013 Dom. Pierre Guindon Gamay Coteaux D'Ancenis, (France)	\$10.95	\$12.95	\$120 (\$10.00)
2013 Dom. des Baluettes AOC Muscadet Sevre et Maine sur lie, (Fr.)	\$ 9.95	\$11.95	\$114 (\$9.50)
2011 Chateau d'Oupia AOC Minervois, (Languedoc Roussillon, France)	\$11.95	\$14.95	\$132 (\$11.00)
NV Bohigas Cava Reserva, (Spain)	\$12.95	\$14.95	\$138 (\$11.50)
2012 Villa del Cigilano "Brusco" Sangiovese, IGT Toscano, (Italy)	\$13.95	\$16.95	\$153 (\$12.75)

**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 July case-of-the-month is **\$109.95**; the regular price would be \$162, a savings of over 30%!*

\*2013 Oveja Negra Red, (Maule Valley, Chile) - Cabernet Franc-Carmenere: Aromas of red and black fruits (cassis, plum, blueberry & prunes) with black pepper & a bit of spice nicely blended with a light touch of oak.

\*2013 Oveja Negra White, (Maule Valley, Chile) - Sauvignon Blanc-Carmenere: A unique fresh and aromatic wine with citrus notes such as grapefruit, a hint of tropical fruit, a subtle mineral character, and an herbal touch from the Carmenere.

\*2012 Patience Chardonnay, IGP Coteaux du Pont Gard, (France) - Vinted in tanks and aged 3 months in concrete; crisp citrus fruits and peach with vibrant acidity and, for a Chardonnay, some heady minerality.

\*2013 Dom. Pierre Guindon Gamay Coteaux D'Ancenis, (France) - Light red in color, but medium bodied with muted red cherry aromas and racy notes of taut red fruit, chalky minerals and raspy light tannins. Somewhat like a lighter cru Beaujolais. Serve just slightly chilled with poultry or Salmon.

2013 Dom. des Baluettes AOC Muscadet Sevre et Maine sur lie, (Fr.) - Organically grown, hand-harvested, indigenous yeast and aged 6 to 8 months on the lees. The wine is fresh with citrus notes, typical Muscadet minerality and a touch of iodine on the finish. A perfect wine for lightly done whitefish or oysters.

**2011 Chateau d'Oupia AOC Minervois**, (Languedoc Roussillon, France) - 50% Carignan (from vineyards up to 100 years old), 30% Syrah and 20% Grenache it is densely colored with aromas of musty blackberries and earth; rich on the palate with good acidity and refined tannins. The big brother to "Les Heretiques." , Chateau d'Oupia overdelivers for the price.

**Bohigas Cava Reserva**, (Spain) "My favorite of the two sparkling Cavas is the non-vintage Brut Reserva Cava. Made from a classic blend (for this area) of Xarel-lo, Macabeo and Parellada planted in limestone and clay soils, the wine spends 24 months on its lees before disgorgement. It is an excellent value for consumers looking for alternatives to French Champagne. Lemon/lime, crushed rock and white currant notes are present in this crisp, elegant, refreshing, zesty, dry sparkler. Hints of wheat thin and brioche add complexity. Enjoy this medium-bodied offering over the next 1-2 years." (Wine Advocate #208)

**2012 Villa del Cigilano "Brusco" Sangiovese**, IGT Toscano, (Italy)- 100% Sangiovese grown in Chianti Classico, aged in concrete & the taste is all Tuscan. "Brusco" means someone or thing that is a bit rough, but genuine. A lot of Sangiovese that exported to the U.S., including many Chiantis, add Merlot, Cabernet Sauvignon, or Syrah, with heavier extraction, and with barrique aging. Sangiovese's delicacy and brightness gets lost amidst these tricks. As one Chianti producer said, Sangiovese should dance across your palate. Brusco is pure, lithe, & easy to drink; a high-quality version of what you'd drink in a good local trattoria.

#### **JULY SHORT SIPS CLASS – Prosecco- There is SO MUCH MORE you need to know!**

We'll taste a variety of styles; learn the history and wine laws. A one hour educational program, limited to eight people and held in our fine wine room. The class will be held twice in JULY–**FRIDAY & SATURDAY, JULY 25<sup>th</sup> and 26<sup>th</sup>, 5:30 to 6:30pm**—There is a \$5 per person fee for this class & availability is on a first come first serve basis but you can call and reserve spaces at anytime.

#### **NEW ARRIVALS**

**2010 Vincent Girardin Santenay 1er "Les Gravieres" Burgundy Fr.** - *I was with Vincent's wife, Veronique, at the winery on a lovely September day when this vineyard was picked. The bunches were even & ripe and we grabbed a handful to sample – delicious.* Vincent's notes: "Already clear but not yet bottled, deep crimson in color. A gamy nose, very Santenay. Creamy on the palate – cafe au lait with some granular tannins, but they have juicy acidity along with mint & dark chocolate & a hint of red licorice." **\$48.95**

*Steve Matthiasson crafts small production wine that strive for purity and a lighter touch of alcohol.*

**2012 Matthiasson Napa Valley White Wine**- a blend of Sauvignon Blanc, Ribolla Gialla, Semillon, and Tocai Friulano, ripe and exuberant, reflecting the warm growing season. Fresh cream on the nose accompanied by key lime pie and flavors of passion fruit, lychee, and lemon curd. There's a long stony/saline finish from the Ribolla, bright pineapple from the Sauvignon blanc, and the Semillon balances the wine with a beeswax character that adds gravity and weight. **\$41.95**

**2013 Matthiasson Rose California** -(a blend of grenache, syrah, mourvedre and counoise; 11.5% alcohol): "Light pink. Vibrant, sharply focused citrus zest and strawberry scents are underscored by a chalky mineral quality. Dry, nervy and precise, offering tangy red fruit flavors and a touch of peppery spices. The mineral note repeats emphatically on the incisive, clinging finish." IWC 6/14 **\$24.95**

#### **Visit to ITALY – "Everything good happens on a hill"**

I was fortunate this month to spend 8 days in a whirlwind tour (Abruzzo, Marche, Tuscany, Veneto, Friuli, Alto-Adige) of Italy courtesy of Della Terra Imports. We stayed in hotels on both coasts and visited 15+ wineries. One common theme from south to north: it's getting warmer and as a result growers are adopting with different canopy management and trellising schema. The wine & food was outstanding and there will be several new wines for the racks, but here are a few, outstanding old friends, already in the store:

**2011 Casa Vinicola Garofoli Verdicchio dei Castelli di Jesi Classico Superiore Podium** – This is a whole different level, richer than most Verdicchios, with honey and stone fruits and a pure crazy minerality. Think mussels or clams or shrimp or... **\$23.95**

**2011 Selvapiana Chianti Rufina** – Rufina is the northernmost of the Chianti growing regions and, is considered to be many, the equal of Chianti Classico. High on a hill with its own medieval tower, Selvapiana makes great organically farmed Chiantis offering real value. The 2011 is balanced and ripe with dark cherries and typical Sangiovese acid. This is "classic" Chianti. **\$18.95**

**2010 Inama Carmenere Piu-** Stefano takes you to the top of a hill and he has a map, his own extraordinarily detailed map, of his vineyards, surrounding towns, etc. He talks, you eat and drink wine. He points to the side of an adjacent hill, here is more iron in the clay, best for Carmenere and Merlot. The “Piu” (means “more” in Italian) always surprises those new to the wine. It’s plums and black cherries, cocoa, a touch of oak, great acidity and refined grainy tannins.. Thinking Bordeaux or California red blend? Try Piu. **\$21.95**

### **SUMMER OF RIESLING**

This year we are not participating in the official “Summer of Riesling”, however we have received some new Rieslings from a recent pre-order that are delicious summer food friendly alternatives to the usual Sauvignon Blanc or Vinho Verde and, by the way, drinking Riesling makes you a better person.

**2013 Christoffel Erben "Ürziger Würzgarten Kranklay" Riesling Auslese \*\*\*** - Delightful nose of peach, mango & pear; fresh, spicy & vibrant on the palate with a touch of mint; finishing with beautiful mineral & slate. Hans Leo Christoffel: *“The day I can’t make wines like these any more is the day I’ll pack it in.”* **\$79.95**

**2012 Willi Brundlmayer Riesling Heiligenstein Austria** - “Brundlmayer’s 2012 Riesling Heiligenstein delivers not only buddleia and lilac perfume but a bittersweet and invigorating palate impression akin to chomping on flowers. Stone, salt and iodine serve for dynamic and saliva-inducement if at the same time a hint of austerity, with infectiously juicy apple and lime serving for finishing refreshment. Here is another superb example of how richness can combine with buoyancy, vivacity and sheer sap in the best Riesling and Gruner Veltliner of the 2012 vintage. (WA #212) **\$46.95**

**2012 Alfred Merkelbach Riesling Kabinett Mosel Kinheimer Rosenberg** - “Offers hints of richness to the ripe peach and apple flavors, with some cream accents. The plush finish is full of spice, showing notes of dried, savory herbs and dried apricot. Drink now through 2020. 750 cases made.” (WS 5-31-2014) **\$21.95**

**2012 Eugen Müller Forster Kirchenstück Riesling Spätlese Trocken** – “(This) is a swollen subterranean wave of mineral. You start at OMG and end with WTF, because even in the context of so many great years this is singular and amazing. Fantastically salty and cherry-blossomy, and deeply embedded mineral.” **\$37.95**

*And someday, when you’re ready, you can drink the very best Riesling:*

**2010 Joh, Jos. Prüm Riesling Auslese Gold Cap Mosel Bernkasteler Badstube** – “Ripe, luscious and deeply flavored, with a juicy mix of glazed apricot, red peach and baked pear flavors that are flanked by rich notes of cream and spice. Very long and graceful on the finish, with loads of sage honey and tropical fruit notes. *Drink now through 2040.*” (WS 3/31/2012) **\$89.95**

### **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.

### **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.**

### **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.

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