

J. Emerson, Inc.

FINE WINES & CHEESE

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website - 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.

JUNE 2013 NEWSLETTER

FRIDAY, JUNE 21st. 5:30 - 7:30 pm at our store on Grove Ave.

Often imitated never equaled, our annual:

ROSÉ-A-PALOOZA

There is no other place to be on the first day of Summer.

All the great rosé wines / all the great suppliers

Discounts will be offered on all wines tasted.



SPIRE
COLLECTION

Thursday, JUNE 6th 5:30 7:30

I.V. KIMBERLY OF SPIRE COLLECTION

Bordeaux, Tuscan and California Wines

of Distinction

Emerson Wine Club SPECIALS [Prices valid through 6/30/13.]

	<i>June '13</i>	<i>USUAL</i>	<i>CASE(cs.btl.cost)</i>
*2012 Villa Dria Cotes de Gascogne Blanc (Gascogne, France)	\$ 7.95	\$ 9.95	\$ 90 (\$7.50)
*2011 Bodegas Luzon Monastrell & Syrah Tinto (Jumilla, Spain)	\$ 8.49	\$ 9.95	\$ 96 (\$8.00)
*2012 Cultivate "Copa Cabana" Cabernet Sauvignon/Carmenere (Chile)	\$ 8.95	\$10.95	\$ 99 (\$8.25)
*2011 M. Chapoutier "Marius" Terret/Vermentino Blanc (Languedoc, Fr.)	\$ 8.95	\$10.95	\$ 99 (\$8.25)
2012 Dom. De Brazilier Coteaux du Vendemois Rosé (Loire Valley, Fr.)	\$10.95	\$12.95	\$123 (\$10.25)
2011 Viña Nora "Peitan" Albarino (Rias Baixas, Spain)	\$12.95	\$14.95	\$144 (\$12.00)
2007 Castello di Lucignano Chianti Classico (Tuscany, Italy)	\$14.95	\$19.95	\$162 (\$13.50)
2011 d'Arenberg "Hermit Crab" Viognier/Marsanne (McLaren Vale, Au.)	\$14.95	\$18.95	\$162 (\$13.50)

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 June case-of-the-month is **\$109.95**; the regular price would be **\$151.00**, a savings of 27%!*

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 Villa Dria Cotes de Gascogne Blanc (Gascogne, France)**- lively and fresh with a beautiful aromatic complexity of exotic and citrus fruits with a lemony finish. A great wine with grilled fish, fresh pasta and amazing with blue cheeses.

***2011 Bodegas Luzon Monastrell & Syrah Tinto (Jumilla, Spain)**- "(70% monastrell and 30% syrah; no oak): Inky purple. Aromas and flavors of ripe blackberry, licorice and cola, with herbal and floral nuances adding complexity. Broad and fleshy, showing good power, depth and finishing spiciness. This wine delivers amazing bang for the buck." (IWC Sept.12)

***2012 Cultivate "Copa Cabana" Cabernet Sauvignon/Carmenere (Chile) 60% Cabernet, 40% Carmenere / Chile /** - a smooth, easy-drinking red wine. Full of juicy red fruits and with a peppery spice on the finish. Balanced and straight forward Copa is a great pizza/ burger or deck sipping wine.

***2011 M. Chapoutier "Marius" Terret/Vermentino Blanc (Languedoc, Fr.)** A blend of Terret, chosen for its liveliness and Vermentino, chosen for its refined, floral aromas. peach and ripe fruit aromas. full bodied with ripe fruit aromas and lovely acidity.

2012 Dom. De Brazillier Coteaux du Vendemois Rosé (Loire Valley, Fr.) - From 100% pineau d'aunis, a rare French grape that makes a refreshing, mineral wine with a bit of spicy complexity, and a vibrant finish.

2011 Viña Nora "Peitan" Albarino (Rias Baixas, Spain)- "Pale gold. Orange zest, pear skin and quinine on the fragrant nose and in the mouth. Herb and anise notes come up with air, along with a hint of chalky minerality. This sappy, penetrating albarino finishes with a tangy quality and a strong repeating note of quinine." (IWC Sept. 12)

2007 Castello di Lucignano Chianti Classico (Tuscany, Italy) - From a good vintage Classico with aromas of red fruit softened with hints of vanilla and oak. Good structure, with soft tannins and well balanced acidity.

2010 d'Arenberg "Hermit Crab" Viognier/Marsanne (McLaren Vale)-"sitting in the white peach and nectarine zone accompanied by a hedonistic ginger and spice character. Florals abound. An exotic pistachio, green almond character (thank you Marsanne) leads to a long mineral finish. Not a hint of fatness." (CO)

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.

JUNE SHORT SIPS CLASS

Wines (white & RED) of Austria, celebrating: Austrian Retail Wine Weeks

A one hour educational program, limited to eight people and held in our fine wine room. There is a \$5 per person class fee. The class will be held twice in JUNE—**FRIDAY & SATURDAY, JUNE 14th and 15th, 5:30 to 6:30pm**—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.)

2010 Domaine de la Romanée-Conti

Romanee-Conti produces the finest Pinot Noir in the World, period. Yes, they are expensive, but the quantities produced from these exceptional Burgundy vineyards are miniscule and the world wide demand is strong and so the marketplace sets the price (only 20 bottles allocated for central and southern VA). If you have a chance to buy and put down a bottle you will be rewarded, in a decade, with a stunning redefinition of Pinot Noir. As for this vintage: "Overall, 2010 was a gift from heaven as it's much better than we ever expected that it would be. The wines are fresh, intense and beautifully transparent and perhaps best of all, superbly well-balanced. Indeed, it would be fair to say that 2010 is a vintage of elegance rather than power. In sum, 2010 is a stunning vintage chez DRC and if it's ultimately to prove not quite as good as 2009, it will be very, very close."-*Burghound*. These prices are ONLY good through June 30th.

2010 DRC Richebourg - a kaleidoscope of black fruit, graphite, mint, violets and spices. It is a towering, statuesque wine that completely saturates the palate in all directions, seemingly at the same time. It stands out for its beguiling, totally exquisite aromatics. The trademark Richebourg structure is present, but this seems to be a vintage where finesse takes precedence over sheer power. Drink 2030-2060. (WA #199) **\$1449.95/btl.**

2010 DRC La Tache - The 2009 La Tache presents a rich tapestry of nearly indescribable elegance. The aromas and flavors seem to hover on the palate in this intensely sweet, perfumed La Tache. Bright floral notes, hard candy and mint ring out on the finish. Anticipated maturity: 2030-2060. (WA #199) **\$3149.95/btl**

2010 DRC Romanee St Vivant - The 2010 Romanee St. Vivant is dazzling. An exotic mosaic of sweet spices, red berries, dried flowers and mint bursts onto the palate in this viscerally thrilling, captivating Romanee St. Vivant. The 2010 is notable for so many attributes, but one that stands out is the sheer beauty and texture of the breathtaking finish. Anticipated maturity: 2030-2050. (WA #199) **\$1449.95/btl.**

2010 DRC Grands Echezeaux – "The 2010 Grands-Echezeaux is totally weightless and beautiful. Crushed flowers, mint and sweet tobacco waft from the glass. The Grands-Echezeaux shows off phenomenal inner perfume and sweetness in a deceptively understated style that is immensely appealing. A seriously long, intense finish rounds things out in style. The 2010 is notable for a level of finesse that isn't always a signature of this wine. Anticipated maturity: 2030-2050." (WA #199) **\$1,170.95/btl.**

CELEBRATE AUSTRIAN RETAIL WINE WEEKS - DRINK MORE GRÜNER VELTLINER

One of the best white wines for summer drinking; crisp, fresh & a touch of mineral driven pepper zing.

2012 Tegernseerhof Grüner Veltliner T26 - citrus and grapefruit aromas, exotic tropical fruits with a hint of freshly ground white pepper. Medium-bodied and dry, with a firm mineral backbone. **\$14.95**

2012 Berger Grüner Veltliner- New York Times Best Value - "Fresh and expressive, with citrus, floral and mineral flavors that linger in the mouth. It practically invites you to have a second glass" **1 liter - \$14.95**

2011 Hillinger "First Hill White – (70% Sauvignon Blanc, 20% Welschrieling 10% Grüner Veltliner) I know it is not all Grüner but, darn it, this wine just wants to be your best Austrian friend and wants to go to the beach with you where you will enjoy flavor and dry crispness together. **\$10.95**

MONTEVERTINE

Montevertine is one of the reference point producers in Tuscany for ageworthy, traditionally made wines. -Antonio Galloni
Only tiny amounts of these wonderful Tuscans make their way to Virginia. Buy one for now and one for later.

2010 Montevertine IGT Pian del Ciampolo Tuscany, Italy – “The 2010 Pian del Ciampolo impresses for its density. Sweet dark cherries, flowers, mint and licorice are some of the many notes that emerge from the glass. There is a purity and beauty to the 2010 that I admire. This is a gorgeous entry-level wine from Montevertine. As always Pian del Ciampolo is mostly Sangiovese with a dollop of Colorino and Canaiolo. I tasted the wine from cement one week prior to bottling. Anticipated maturity: 2012-2020. (WA#201) **\$32.95**

2010 Montevertine Rosso di Toscana - Sangiovese with a small complement of Colorino and Canaiolo is in direct contradiction to the approach of the "super-Tuscan" Despite the formal lack of the appellation, this is one of the rare examples of a true Chianti Classico. Delicious and bold with Classico acidity. **\$57.95**

NEW ARRIVALS

2011 Ridge Geyserville Proprietary Red Wine, Sonoma – “impresses for its silkiness and texture. Sweet dark berries, flowers and mint are some of the notes that take shape in the glass. The 2011 is a decidedly mid-weight, feminine style of Geyserville. Floral notes reappear on the finish, adding lift and vibrancy. The 2011 should drink well upon release and also age.” (WA #202) **\$44.95**

2010 Casanova di Neri Sant Antimo Rosso di Casanova di Neri, Tuscany, Italy –“Dark cherries, plums, flowers and spices literally jump out of the glass in this vinous, bright red. The 2010 Rosso is a great, budget-priced wine from Giacomo Neri.” (WA#200) **\$23.95**

2011 Mont de Marie Anathème Blanc VDT, Languedoc – From 70 year old Ugni Blanc vines fermented without intervention that can last (as it did in 2011) for up to eight months. No sulphur is used during the process. The wine is bottled without fining or filtering, old school. Rich and complex, maybe some slight oxidated notes that only add to the cache of this wine. Drink with roast chicken or try with Sushi. **\$14.95**

WITH THE WARMER WEATHER UPON US; DO NOT LEAVE WINE IN YOUR CAR.

Please remember that in 90 plus degree weather it would take less than 2 hours in a closed car or car trunk for wine to spoil. Wine is a perishable food product, albeit one with a long life span if stored properly. What is proper wine storage? If you were to go to your local market and observe how they present wine, standing straight up under fluorescing UV light, next to the warm prepared foods, this is exactly NOT the way to store wine. Remember do the opposite of what you see in the grocery store (wine on its side, low UV light source, cool temperatures) and your wine will age gracefully for months or years.

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

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