

J. Emerson, Inc.

FINE WINES & CHEESE

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

Website - www.jemersonfinewine.com / Facebook: <http://bit.ly/br4kEz>

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and Sun. noon-6pm

JUNE 2022 NEWSLETTER

Please note: NO mask is required if you are vaccinated.

© in the newsletter or a green sticker in the store= Organic, Biodynamic, sustainable or “natural”.



Saturday, JUNE 18th 2:00-5:00pm – our 4th annual

FATHER'S DAY TASTING

A Selection of wines perfect for DAD.

Discounts selected wines during the tasting.

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

'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 6/30/22.]

JUNE '22 USUAL CASE (cs.btl.cost)

*Spinelli 2021 Pecorino, Terre di Chieti, Gli Abruzzi, Italy	\$8.99	\$11.99	\$96	(\$8.00)
*Chateau Festiano 2018 Minervois, Languedoc, France	\$9.99	\$14.99	\$108	(\$9.00)
*Bouza do Rei 2020 Albarino, Rias Baixas, Spain	\$11.99	\$17.99	\$132	(\$11.00)
*Dom. de Puilacher 2021 Rosé, "Cuvee Variation," Pays D' Oc, Fr.	\$11.99	\$13.99	\$132	(\$11.00)
Arona 2021 Sauvignon Blanc, Marlborough, New Zealand	\$12.99	\$14.99	\$144	(\$12.00)
Palacios La Montesa 2017 Tinto Crianza, Rioja, Spain	\$12.99	\$18.99	\$144	(\$12.00)
La Ferme Rouge 2020 Blanc "Terres Blanches," AOC Zaer, Morocco	\$13.99	\$16.99	\$156	(\$13.00)
Rocca Giovanni 2020 Rosso "Rucat," Langhe, Piedmont, Italy	\$13.99	\$16.99	\$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 the recurring nightmare of a subscription wine club. Our case is infinitely more interesting and a better value! The discounted price for the JUNE case-of-the-month is **\$119.99**; (average btl. price: **\$9.99**!) the regular price would be **\$185.99**, a savings of more than 35%!*

This month we offer an ALL RED & an ALL WHITE CASE. The ALL RED case is 4 each of the 3 red wines for \$120.99 and the ALL WHITE case is 3 each of the Pecorino, Albarino and Arona Sauvignon Blanc, 2 Terres Blanches Blanc and 1 Rosé for: \$125.99.

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.*

***Spinelli 2021 Pecorino, Terre di Chieti, Gli Abruzzi, Italy**- Light floral notes with green apple and stone fruits. This is a crisp, dry white with a refreshing, mineral-tinged finish. The perfect aperitif!

***Chateau Festiano 2018 Minervois, Languedoc, France** - A robust red made from Syrah, Grenache, and Carignan. Expressive with notes dark cocoa, licorice, dried blackberries, and smoky earth. It is fuller bodied but the tannins are quite refined, perfect for barbeque, steaks or hamburgers.

***Bouza do Rei 2020 Albarino, Rias Baixas, Spain** - "A firm white, with expressive notes of chalk and flint providing a backbone of minerality and framing the blanched almond, herbal and tart apple flavors. Distinctive. Drink now through 2024. 16,500 cases made, 4,500 cases imported." (WS 21)

***Domaine de Puilacher 2021 Rosé, "Cuvee Variation," Pays D' Oc, France** - A Cinsault and Grenache Languedoc Rosé with Provençal bones. Medium bodied with notes of strawberries and ripe red fruits it finishes with tangy grapefruit acidity.

Arona 2021 Sauvignon Blanc, Marlborough, New Zealand – "Pear, lime and pomelo flavors are juicy and focused in this version, with intensity, purity and a touch of sea salt on the finish. Drink now." (WS 5/22)

© **Bodegas Palacios La Montesa 2017 Tinto Crianza, Rioja, Spain** – “mostly Garnacha with some 8% other red varieties and comes from a warm and dry year that saw a very early harvest, up to 20 days earlier than usual. It fermented in stainless steel and matured in barrique for 12 months. It feels very Mediterranean, with notes of Mediterranean herbs and ripe berries. It's juicy and lush, round and very pleasant, easy to drink. 670,000 bottles produced and will be labeled organic, very remarkable for such volume.” (WA 6/19)

© **La Ferme Rouge 2020 Blanc "Terres Blanches," AOC Zaer, Morocco** - From practicing organic vineyards, this is a blend of Chardonnay, Sauvignon Blanc and Viognier; all done in stainless steel. Notes of white flowers, stone fruits and herbs. Medium bodied and round with saline/mineral notes on the palate finishing with mild acidity. A great wine for all types of baked, grilled or fried seafood.

Rocca Giovanni 2020 Rosso "Rucat," Langhe, Piedmont, Italy - A classic Langhe blend of Nebbiolo, Barbera, Dolcetto and Freisa with herbs, dried floral and dried cherry notes. Lighter bodied and peppery on the palate with milder tannins on a drying finish.

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 SPECIAL OFFERS – Wine from a Place!

Forget about rock star winemakers, cartoon labels and catchy brand names, the best wine comes from the best places to grow grapes (Duh!). Here are a couple of place driven wines on special this month!

Cristom practices organic and Biodynamic farming and has been growing Chardonnay since 1993. Sourced from three estate vineyard sites and a bit of purchased fruit from neighbors.

© **2018 Cristom Chardonnay Eola-Amity Hills, Willamette Valley, USA** – “The 2018 Chardonnay Eola-Amity Hills, aged 12 months in 31% new French oak, offers fresh orchard fruits with touches of almonds, white flowers and baker's yeast. The palate is light-bodied but surprising with its depth of fruit, with soft freshness & a long, delicate finish. 956 cases produced.” (WA 12/20) **Reg. \$39.99, On sale in JUNE: \$28.99**

Pombal do Vesuvio comes from the terraced vineyards that surround the ancient dovecote, 'pombal' in Portuguese, situated at 200 meter above the Douro and the Quinta.

2017 Quinta do Vesuvio Pombal do Vesuvio Douro, Portugal- “a 54/40 blend of Touriga Franca and Touriga Nacional with 6% Tinta Amarela, aged for eight months in used French oak. It comes in at 14.4% alcohol, an uptick from last year's vintage. Wow. The fruit here seems to be the essence of young fruit, primary, sexy and just delicious. Of the Symington selections this issue, this is the best value, the biggest overachiever. One of the best in the brand so far—maybe the best yet—this starts off with that great fruit laced with plums and dried blueberries, but it does not neglect the concepts of balance, finesse and structure. Beautifully constructed, this has moderate tannins to support the fruit & a big, long finish. It feels fresh rather than jammy, despite both its power & sex appeal.” (WA 12/19) **Reg. price: \$39.99, On sale in JUNE: \$28.99**

JUNE SPECIAL OFFERS (no further discounts) - from the cellar!

Christophe Delorme founded Domaine de la Mordorée in 1986 at age 24, along with his father, Francis. Over the years Mordorée became one of the most respected wine growers in the Rhone valley. Christophe passed unexpectedly, at 52 in June 2015. 2014 was the last vintage under his watch.

© **2014 Domaine de la Mordoree Lirac Cuvée La Reine des Bois Rhone, Fr.**- “an incredible effort that transcends the vintage and is easily the wine of the vintage from Lirac. Possessing fabulous purity and elegance, with medium to full-bodied richness, classic notes of crème de cassis, caramelized meats, violets and licorice, sweet tannin and a great finish, I doubt it will be the longest lived example of this cuvée, but man, hats off to the team for this killer wine in a difficult vintage!” (WA 10/16)

Reg. Price: \$44.99, On sale in JUNE: \$31.99

2004 Domaine Herve Seguin Pouilly-Fume Loire, France - Founded in the 19th century the estate under Phillippe (6th generation) has grown to 20 hectares mostly in AOC Pouilly Fumé. The plots are located on Kimmeridgian limestone and marl, and about 10% on flint. These soils and the exposure and climate of this AOC gives Sauvignon Blanc that distinctive minerality. How rewarding it was to bring up this Pouilly Fumé, from a conflicted Loire Valley vintage, and find it so fresh and delightful. Golden in color with mild aromas of wet stone, mint, citrus, orange marmalade and herbs; this medium bodied wine retains some crisp Kimmeridgian acid on the persistent finish. How does Sauvignon Blanc age? Here is your chance to find out!
Regular Price: \$25.99, On sale in JUNE: \$17.99

JUNE SPECIAL OFFERS – AUGUST KESSELER from the cellar! (no further discounts)

Here is a rare Opportunity! August Kessler is considered to be one of the top Pinot Noir (Spätburgunder) producers in all of Germany. The slate soils of the Assmannshauer Hollenberg Grosses Gewachs vineyard (the source of all of his Pinot Noir) located in the Rheingau are said to have been planted up to 1000 years ago. The wines are vinted and aged in a Burgundian way and the results reflect that approach. Kessler believes they are the equal of Burgundy and will mature in the bottle with the same precision. Here is a chance to find out! The wines retail for \$100-\$200/btl in the current vintage.

2002 August Kessler Cuvee Max Spatburgunder Trocken Rheingau, Germany– (named for the Kessler winemaker) Brick colored in the glass with dark cherries, herbs and mint. Medium bodied and freshly styled the wine retains good acidity on a refined finish. **Regular price: \$99.99, On sale in JUNE: \$19.99**

2002 August Kessler Assmannshauer Hollenberg Spatburgunder GGs, Rheingau, Germany - Brick in color with dried caramelized cherries and sweet spice. More youthful on the palate and slightly lighter than the Cuvee Max, it finishes with a touch less acid and tannins. **Reg. price: \$160.99, On sale in JUNE: \$23.99**

NEW ARRIVALS – For the warmer weather

© **2021 Chakana Estate Selection Torrontes de Maceracion Prolongada Gualtallary, Argentina** – Spontaneous fermentation with native yeasts, maceration of 8 months on the skins in 500-liter French Oak barrels and bottled unfiltered with no Sulphur. Tangy, herbal and dry. Pair with some sushi & sashimi! **\$24.99**

2021 Lucashoff Petillant Naturel, Pflaz, Germany - notes of white flowers, ripe pears and candied peaches on this delicious crispy dry sparkler. **\$32.99**

© **2020 Kevin Descombes Beaujolais Cuvee KeKe, France** – a fresh clean organic, unfined Beaujolais with notes of red fruit and spice finishing clean with good acidity. Put a chill on it! **\$27.99**

NEW ARRIVALS - Our Favorite Rosés have arrived!

2021 Peyrassol Cotes de Provence 'Cuvee des Commandeurs' Rosé France- (40% Grenache, 30% Cinsault, 15% Syrah, 10% Vermentino, 5% Mourvèdre) a store favorite and a classic Provençal rosé with strawberries, red currant and citrus notes with a crispy finish. **\$26.99**

© **2021 Domaine du Bagnol Cassis Rosé Provence, France** – (55% Grenache, 31% Mourvedre and 14% Cinsault) There is a certain richness to this wine and a touch of salinity (the vineyards are located 200 meters from the Mediterranean) and it's all mixed with red strawberries and pleasing acidity. **\$32.99**

The GREEN Spot

As you shop in the store you may see some wines displaying a green price sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines.

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 reviewer's 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.