

# 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>

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

**NOW OPEN SUNDAY 12noon to 6pm.**

## MAY 2017 NEWSLETTER

ON SUNDAY, MAY 21st anytime between 1:30pm & 4:30pm you will be attending **ROSÉ-A-PALOOZA** an often imitated but never equaled event with food & all the great pink wines *plus* discounts. Thank-you.

**RICHMOND'S LARGEST SOUTHERN ITALIAN TASTING EVER!**

**TUESDAY MAY 9th 5:30 -7:30**

**BISCEGLIA**  
VINI DEL SUD ITALIA

**Wines from Puglia & Basilicata**

With winery owners:



**BOTROMAGNO**  
VIGNETI & CANTINE

Michele (Michael) Bisceglia

Alberto & Beniamino D'Agostino

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm

*'Whatever we feel like opening'*

**Emerson Wine Club SPECIALS** [Prices valid through 5/31/17.]

|                                                                  | <u>May 17</u> | <u>USUAL</u> | <u>CASE</u> | <u>(cs.btl.cost)</u> |
|------------------------------------------------------------------|---------------|--------------|-------------|----------------------|
| *2014 Grilos Dao Tinto Reserva, Dao, Portugal                    | \$ 8.99       | \$11.99      | \$ 96       | (\$ 8.00)            |
| *2016 Le Ballon Blanc, Languedoc, France                         | \$ 8.99       | \$10.99      | \$ 96       | (\$ 8.00)            |
| *2016 Huber Grüner Veltliner "Hugo", Austria                     | \$ 9.99       | \$14.99      | \$114       | (\$ 9.50)            |
| *2015 Vera de Estenas Bobal Estenas, Utiel-Requena, Spain        | \$ 9.99       | \$11.99      | \$108       | (\$ 9.00)            |
| 2015 Casa Ferreirinha Douro Branco "Planalto", Douro, Portugal   | \$10.99       | \$15.99      | \$120       | (\$10.00)            |
| 2013 Tournon Shiraz "Mathilda", Victoria, Australia              | \$11.99       | \$14.99      | \$132       | (\$11.00)            |
| 2015 Kermit Lynch Languedoc Rouge                                | \$11.99       | \$14.99      | \$132       | (\$11.00)            |
| 2016 Dom. de Blais 2016 Côtes de Provence rosé, Provence, France | \$12.99       | \$15.99      | \$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 for the May case-of-the-month is **\$109.99**; the regular price would be \$162, a savings of over 30%!*

**\*2014 Grilos Dao Tinto Reserva, Dao, Portugal** - (40% Aragonez, 40% Touriga Nacional and 20% Jaen.)

"This full-bodied red has nice focus, with blackberry and currant notes flanked by herb, spice box and licorice details and minerally undertones. The tannins are integrated and give texture to the floral-edged finish. Drink now through 2020. 25,000 cases made." (WS 4/30/17)

**\*2016 Le Ballon Blanc, Languedoc, France**- (50% Vermentino & 50% Sauvignon Blanc) The quintessential French country table wine, with unbelievable drinkability. It has a clean, fresh, & fruity taste with notes of citrus & green apple finishing with a nice dry quality and pleasant almond bitterness.

**\*2016 Huber Grüner Veltliner "Hugo", Austria** - Aromas of green apple, lemon and lime, a tad richer than the usual Grüner. Typical GV finish with bright vibrant spicy acidity. A great summer aperitif and a lovely match with aromatic Thai, Chinese or Indian cuisine.

**\*2015 Vera de Estenas Bobal Estenas, Utiel-Requena, Spain**- Medium bodied with aromas of ripe red fruits, damson plums and red licorice finishing with mild tannins and bright acidity. Serve with a slight chill and pair with chicken or Valencian paella made with rabbit or chicken, and snails.

**2015 Casa Ferreirinha Douro Blanco "Planalto", Douro, Portugal** –“... an unoaked blend of 25% Viosinho, 20% Malvasia Fina, 15% each of Gouveio, Códèga and Arinto, plus 5% each of Rabigato and Moscatel. This is one of my favorite values when I'm in Portugal (running just about 5 Euros there) and just looking for an uncomplicated glass of something. This is one of its best vintages. Showing fine tension on the finish and intensity of fruit flavor--in a dry, controlled fashion--this is clean, fresh and lovely. These are made to drink young and they will not necessarily reward aging. So, take note. We'll see how the screwcap affects the aging curve, but it is drinking great now & it may have nowhere to go but down. That's a hint.” (WA #228)

**2013 Tournon Shiraz “Mathilda”, Victoria, Australia** - “Velvety and focused, aiming the plum and black pepper flavors into a lithe structure that settles gently into the long and vivid finish. Best from 2016 through 2019. 4,000 cases imported.” (WS 8/31)

**2015 Kermit Lynch Languedoc Rouge** – (60% Syrah, 30% Grenache, 5% Cinsault, 5% Carignan) ripe aromas of black fruits and peppery garrigue with flavors that strike a balance between juiciness and earthiness. A drinkable, medium bodied southern Rhone style finishing with a dusting of supple tannins.

**2016 Dom. de Blais Côtes de Provence Rosé, Provence, France** - Primarily a blend of Grenache and Cinsault, this is classic Provençal rosé with ethereal melon and strawberry notes wrapped around a creamy mid palate. The finish is clean with mild acidity.

**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.

### **May “SHORT SIPS” CLASS – White Burgundy from Côte de Beaune**

This is 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 May – **FRIDAY & SATURDAY, MAY 12<sup>th</sup> and 13<sup>th</sup> from 5:30 to 6:30pm** — **Due to the nature of the wines the class fee will be \$15 per person** and availability is on a first come first serve basis. (A great idea for your group as a prelude to dinner.)

### **The Last Saturday Wine School ---This month: Beaujolais – Village and Cru. Beaujolais is the perfect Memorial Day picnic wine!**

The last Saturday of each 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! The wines we taste will be offered as a package with a discount. This is very informal with no scheduled start or finish time. **Come anytime you want between 2 and 6 pm on Saturday, May 27<sup>th</sup>.** Each session will be about 10 minutes!

### **2016 LANGLOIS-CHATEAU SANCERRE, Loire Valley France**

*Founded in 1885 by Edouard Langlois and Jeanne Chateau (hence the name), Langlois-Chateau has a rich history as one of the leading producers in the Loire Valley. In 1973, the Bollinger family invested in Langlois, significantly revitalizing the vineyards and modernizing the cellar.*

Grown on a mostly chalk terroir that has a hint of silex (flint), the 2016 Langlois-chateau has a muted nose of lemon/lime with a bit of grapefruit. It has a fuller mouthfeel & finishes with a touch of wet stone minerality on the finish, typical of the appellation. **\$21.99/ On sale in May: \$17.99** (while supplies last/ no further discounts)

### **New ARRIVAL – NEBBIOLO FOR THE REST OF US!**

*I love Barolo but you need to spend a fortune for good Cru Barolo and then you need to wait for 20 years. Made with the same grape, Nebbiolo, the wines from DOCG Valtellina, in northern Lombardy, offer aged Barolo-like wines for a fraction of the price. It's Nebbiolo for the rest of us!*

**2005 Ar.Pe.Pe. Valtellina Superiore Grumello Riserva Buon Consiglio**- “The 2005 Valtellina Superiore Grumello Riserva Buon Consiglio is another wonderfully complete wine. A host of blood orange, white pepper, cranberry, mulling spices and dried flowers lift from the glass. This is one of the most intensely aromatic, exotic wines in the range. Readers should be prepared for a deceptively mid-weight wine that has a lot going on. The 2005 spent 30 days in cask followed by 4 years in cask and cement. The long maceration and aging time results in a wine with more tertiary-leaning aromas and flavors.” (Vinous 4/16) **\$97.99**

### **NEW ARRIVALS – CLOS ROUGEARD from the Loire Valley**

*Clos Rougeard wines are the sort that sommeliers approach ‘on their knees.’- Wall Street Journal*

**Clos Rougeard**, based in Saumur-Champigny, is predominantly known for its 100% Cabernet Franc wines and has been making wine since the mid-1600s. The Foucault family has run the estate for eight generations. In 2015 Charly Foucault passed and there is speculation that the family will sell the winery. In the meantime they produce some of the top red wines of the Loire Valley and in the very top of France as a whole. Charles Joguet, the great winemaker of Chinon, once said: "there are two suns. One shines outside for everybody. The second shines in the Foucaults' cellar." The rare Chenin Blanc from their vineyards, Breze (sometimes sec, sometimes demi-sec or even moëlleux) has been described by Michel Bettane as "the quintessence of Chenin". Bettane has tasted the 1921 and listed it as one of the most memorable wines of his life.

These are TRULY allocated wines they mostly disappear without ever hitting the shelves. This year I have kept a few bottles aside for those that might have an interest. They will disappear quickly.

**2012 Clos Rougeard Samur Champigny, Loire Valley, France: \$75.99**

**2012 Clos Rougeard Saumer (Blanc) "Breze", Loire Valley, France: \$99.99**

### **3 EXTRAORDINARY VALUE WINES**

**2015 Charles Thomas Chateauf-neuf-du-Pape Rouge, France**-(60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault) Raised in cement, this is a lighter, fresher CdP with red berries and spice on the nose, a round, full palette finishing with good acidity & mild tannins. '15 is a great vintage & this is a great value at: **\$22.99**

**2015 Podere La Marronaia Capriforno DOCG Chianti Colli Senesi, Italy**- made with organic grapes from a great vintage; it has classic ripe berry notes and a bright, fresh finish. A great, basic Chianti for **\$10.99**

**2011 Sylla Sebeste "Syllabo" Langhe Rosso, Italy** – From the Piedmont, this blend of Nebbiolo & Barbera has notes of violets, currants & almonds on a slightly rustic finish. It's classic northern Italy for **\$12.99**

### **NEW ARRIVALS – Dom. de la CROIX-SENAILLET- Single Vineyard Wines**

*For those that have enjoyed Richard and Stéphane Martin's basic St Veran from their old estate in the town of Davayé; you will LOVE these limited single vineyard bottlings of unoaked Chardonnay.*

**2015 Croix Senaillet St. Veran "Les Buis". Burgundy, France**- Produced from a 1.6 hectare single vineyard that enjoys an eastern exposure with an average vine age of 48 yrs. Mineral and minty notes on the nose, ample in the mouth with floral and delicate fruit flavors finishing with with Chablis like acidity. **\$23.99**

**2015 Croix Senaillet St. Veran "La Grande Bruyere", Burgundy France** – from a 1.5 hectare single vineyard with an eastern exposure, located between the villages of Pouilly and Davayé. Average age of the vines is 39 years. The soil is mainly made of flint stones that give birth to a rich and powerful wine. Smoky, mineral, and slightly spicy notes; well balanced with white pepper mineral finish, and a great length. **\$23.99**

### **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 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, Vinous and BH, and

thus those are primary review sources. We will also occasionally use reviews from Decanter (the premier UK wine journal). 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.