

J. Emerson, Inc.

FINE WINES & CHEESE

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website - 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.

MARCH 2014 NEWSLETTER

Beaucastel • BEA • FALLINE FARMS

A VERY SPECIAL TASTING EVENT:

BE HERE, TUESDAY, MARCH 11th 5:30-7:30pm to welcome:



DR. LOOSEN

DR. ERNST LOOSEN

Gault Millau's 2001 Weinguide Deutschland Winemaker of the Year, and Decanter magazine's Man of the Year in 2005. One of only 20 "Outstanding" Germany estates (Wine Advocate).

FIRST DAY OF SPRING TASTING –

THURSDAY MARCH 20th. 5:30 – 7:30 PM.

WINE TASTING EVERY SATURDAY *"Whatever we feel like opening"*

2:00pm-7:00pm

Emerson Wine Club SPECIALS [Prices valid through 3/31/14.]

	March.'14	USUAL	CASE(cs.btl.cost)
*2013 Riebeek Sauvignon Blanc (Swartland, South Africa)	\$ 5.95	\$ 7.95	\$66 (\$5.50)
*2012 Carmim "Reguengos" Red, DOC Alentejo, (Portugal)	\$ 6.49	\$ 7.95	\$72 (\$6.00)
*2012 Albastrele Blanc de Cabernet Sauvignon, (Moldova)	\$ 8.49	\$ 9.95	\$93 (\$7.75)
*2012 Masseria Li Veli "Primonero" IGT Salento, (Puglia, Italy)	\$ 9.95	\$11.95	\$111 (\$9.25)
2011 Terre du Sol "1733" Malbec Vin de France (Cahors, France)	\$11.95	\$13.95	\$132 (\$11.00)
2011 Pic and Chapoutier, AOC Saint Peray Blanc, (Rhone Valley, Fr.)	\$12.95	\$26.95	\$132 (\$11.00)
2012 Di Lenardo Ronco Nole "Red Blend" Vino da Tavola, (Friuli, It.)	\$13.95	\$15.95	\$153 (\$12.75)
2012 Dom. Vincent Dampet Petit Chablis (Chablis, France)	\$13.95	\$15.95	\$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 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 MARCH case-of-the-month is **\$99.95**; the regular price would be **\$148.00**, a savings of over 32%!*

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.

*2013 Riebeek Sauvignon Blanc (Swartland, South Africa) - "A real winner, the slightly exotic 2013 exhibits notes of tropical fruits such as mango in addition to melon and caramelized grapefruit. The zesty acidity, medium-bodied mouthfeel & purity of fruit (no oak is used) make this a delicious wine to drink over the next year. There is a touch of roasted herbs in this wine, but it is very subtle & under control."(WA 208)

*2012 Carmim "Reguengos" Red, DOC Alentejo, (Portugal) "This wine, named after the hilltop town of Reguengos, is a powerful, condensed wine. It has dark black fruits, solid tannins and a smooth texture. Full-bodied and worth aging."- Wine Enthusiast (Oct.2013) #20, WE Top 100 Best Buys of 2013.

*2012 Albastrele Blanc de Cabernet Sauvignon, (Moldova) And now for something completely different – a WHITE wine of Cabernet Sauvignon from Moldova, a country with a long wine making tradition. Of note, given recent news events, is that Moldova shares about 50% of its border with the Ukraine. Here are the Winery notes: "The bouquet combines passion fruit, grapefruit and peach blossoms with light notes of acacia. The taste is harmonious, with hints of tropical fruit in the aftertaste. Serve with Poultry fish and seafood.

***2012 Masseria Li Veli "Primonero" IGT Salento**, (Puglia, Italy) - 85% Negroamaro and 15% Primitivo sourced from vineyards in Cellino San Marco in the Salento IGT. The deep ruby red color belays the plump and generous nature of this wine. Fresh red fruit aromas, light acidity, and a finish characterized by sweet tannins and fruit. A good sipping wine and perfect with pizza, pasta or roast chicken.

2011 Terre du Sol "1733" Malbec Vin de France (Cahors, France)- Young vine unoaked Malbec that is light bodied & darkly fruited with bright acidity. Drink slightly chilled with pork chops, chicken or roast beef.

2011 Pic and Chapoutier, AOC Saint Peray Blanc, (Rhône Valley, Fr.) – 100% Marsanne, “the 2011 St.-Peray reveals wonderful ripeness as well as notes of caramelized citrus, quince, anise and white currants. There is a flinty, stony minerality to this medium to full-bodied, well-made white.” (WA#204)

2012 Di Lenardo Ronco Nole "Red Blend" Vino da Tavola, (Friuli, It.) 50% Merlot 25% Refosco and 25% Cabernet aged for 12 months in small american oak barrels. Intense ruby red, the palate reveals a wealth of soft, fine-grained tannins; great breadth of flavor, mouthfilling weight and superb intensity.

2012 Dom. Vincent Dampit Petit Chablis (France) Petit Chablis comes from the “wrong side of the hills” but represents great value. The unoaked Dampit has green apple, citrus and mineral notes with a medium to full body and crisp acidity. It is well balanced and can be enjoyed with grilled sausages, roast chicken, grilled halibut, lobster salad and cheeses.

March “SHORT SIPS” CLASS

A short course on the elements of wine tasting – including the fine points of spitting.

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 March—**FRIDAY & SATURDAY, MARCH 21st and 22nd 5:30 to 6:30pm** — There is a \$5 fee per person and 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.)

CHATEAU de BEAUCASTEL - A tale of two “Vintages”

One of our favorite Rhone producers, the Perrin family vintages spectacular wines across a range of appellations. Here we offer the Châteauneuf (top 10 WS wine in 2013) from the 2010 vintage, a great vintage, but a wine that will require patience; and the 2011 Châteauneuf, a lesser vintage but; it is a better wine to drink this year and it's less expensive. Perhaps you should get one of each.

2010 Chateau de Beaucastel Châteauneuf-du-Pape -“Dark, dense and very closed now, this has a tremendous core of crushed plum, linzer torte and blackberry confiture waiting in reserve. Ample singed cedar and mesquite, warm paving stone and black tea notes lurk in the background and glide through the finish. Features serious grip, but wonderful integration. Should cruise in the cellar. Best from 2016 through 2035. 7,500 cases made. –JM” (WS Oct 31, 2013 Top 100: 2013, Rank: 8) **\$129.95**

2011 Chateau de Beaucastel Châteauneuf du Pape – “Reminiscent of a lighter weight 2009, the 2011 Châteauneuf du Pape offers up a sweet bouquet of spiced black cherries, plum, truffle, saddle leather and underbrush. Coming from tiny yields (which were down 50% from 2010), this medium to full-bodied 2011 is gorgeously textured and has solid mid-palate depth, terrific purity of fruit and ripe tannin. Relatively approachable and enjoyable even now, it should nevertheless evolve gracefully for 15-20 years. Drink 2015-2031.” (WA #209) **\$94.95**

DOMAINE SERENE— A tale of two “Blends”

In 2010 we think Domaine Serene, using all estate grown fruit, made some of the best Oregon Pinot Noir we have tasted. The Evenstad Reserve, named after the owners, is a blend of the best Yamill parcels with additional sorting and oak aging; the Yamill cuvee includes some of the same parcels and is considered the “little sister” to Evenstad. The 2010 Evenstad reserve was the #3 wine in the 2013 WS “top 100”, the 2010 Yamill was not. But the little sister is drinking beautifully now while the Reserve needs some time. Buy both.

2010 DOMAINE SERENE Pinot Noir Willamette Valley Evenstad Reserve - “A vibrant, focused and deliciously complex red, offering raspberry, cherry, cinnamon, mocha and subtle sage notes rolling through the long and expressive finish. Deft. Drink now through 2020. 6,000 cases made.” (WS Nov 30, 2013 Top 100: 2013, Rank: 3 Designation: Highly Recommended) **\$74.95**

2010 DOMAINE SERENE Pinot Noir Willamette Valley Yamhill Cuvée - “A lively, lithe and inviting red, offering an array of red fruit, floral and spice overtones that come together on the focused and deftly balanced finish. Drink now through 2018. 8,000 cases made.” (WS Oregon Issue: Nov 30, 2013) **\$49.95**

2007 PAOLO BEA REDS

In the middle of Italy lies the landlocked region of Umbria and in the middle of Umbria lies the town of Montefalco, where a grape called Sagrantino is king and nobody does Sagrantino like the winery Antica Azienda Agricola Paolo Bea.

2007 Paolo Bea Rosso di Veo- “Complex and expressive, the Sagrantino-based 2007 Rosso de Veo is a truly mesmerizing wine with infinite layers that evolve swirl after swirl, minute after minute as the wine takes on air. Each time you come back to the glass, it tells a different story. Even if you are not a fan of this style, there is no denying that this wine speaks in a clear, confident voice. Immediate aromas include black olive, leather, tobacco and dried berry. Balsam herb, licorice and ginger settle in later. The 2007 vintage is no doubt one of the nicest I have tasted. Drink: 2014-2020.” (eRobertParker.com #208) **\$54.95**

2007 Montefalco Sagrantino Secco “Pagliaro” - Sagrantino is a grape with formidable talents. An intense but controlled wine with impressive length and near-perfect balance, the character of Sagrantino and the Bea style are both rendered in excellent relief. The firm tannins and the dried red and black fruits that mark the best Sagrantino dominate this muscular yet elegant wine. **\$89.95**

2007 Montefalco Rosso Riserva “Pipparello” - A blend of Sagrantino, Montepulciano and Sangiovese, this is perhaps the finest of the wines produced from this vineyard and a quintessential expression of the terroir of Montefalco. A high-toned wine of great density, the “Pipparello” offers plum-like fruit seasoned with a full range of herbs, tobacco, sap, and resin: a distinguished masterpiece that is a product of a 49-day maceration and 40-month elevage in stainless cuve (11 months) and oak botte (29 months) of 25 hl size. **\$69.95**

FALL LINE FARMS

We are pleased to be a pick up location for Fall Line Farms, an on-line local food farm market program designed to connect family owned and operated farms in the central Virginia area with customers in search of local food year round. Here you can buy the freshest locally grown vegetables and fruits along with the finest Virginia beef, pork, chicken and more. No made up brands like “Certified Angus” which means well... nothing really. Sign up at: www.falllinefarms.com

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.

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.

THE FLOUR GARDEN – The worlds best Baguette*(*in our opinion)

Every Friday and Saturday we receive fresh Baguettes (\$3.49) and Foccacia (\$2.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.

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