

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 2013 NEWSLETTER

Inexpensive GRAND CRU BURGUNDY • ANAKOTA VERTICAL • New Arrivals

BE HERE, TUESDAY, MARCH 19th. 5:30-7:30pm

as we welcome J Christopher Somers, Winemaker

J. CHRISTOPHER



WILLAMETTE VALLEY OREGON PINOT NOIR

JOIN US ON WEDNESDAY, MARCH 27th DAVID TASTING No. 2

This time the David will be Brown from Associated Distributors

5:30 - 7:30pm at our store on Grove Ave.

Discounts will be offered on all wines tasted

WINE TASTING EVERY SATURDAY "Whatever we feel like opening"

2:00pm-7:00pm

Emerson Wine Club SPECIALS [Prices valid through 3/31/13.]

	<i>March. '13</i>	<i>USUAL</i>	<i>CASE(cs.btl.cost)</i>
*2011 Foncalieu "Petite Roucas" Sauvignon Blanc (Languedoc, Fr)	\$ 7.49	\$ 8.95	\$84 (\$7.00)
*2009 Chateau Millegrand Minervois Rouge (Languedoc, Fr.)	\$ 8.49	\$ 9.95	\$96 (\$8.00)
*2011 DeAngelis Passerina di Offida (Marche, Italy)	\$ 8.95	\$10.95	\$102 (\$8.50)
*2010 La Cappuccina "Madego" Rosso (Veneto, Italy)	\$10.95	\$13.95	\$126 (\$10.50)
2011 Arcanova Louriero (Vinho Verde, Portugal)	\$ 9.95	\$11.95	\$114 (\$9.50)
2011 Degani Valpolicella Classico (Veneto, Italy)	\$10.95	\$12.95	\$123 (\$10.25)
2011 Domaine Chêne Macon-Villages Blanc (Burgundy, France)	\$12.95	\$14.95	\$144 (\$12.00)
2010 Domaine La Blaque Coteaux de Pierrevert Rouge (Provence, Fr.)	\$12.95	\$14.95	\$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 of the MARCH case-of-the-month is **\$104.95; the regular price would be **\$142.00**, a savings of over 26%!**

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.

*2011 Foncalieu "Petite Roucas" Sauvignon Blanc (Languedoc, Fr)- From parcels in Minervois & St Chinian fresh, with loads of grapefruit, lemon, and lime coming through on the palate. Nice length in the mouth and balanced acidity. Ideally paired with seafood and goat cheese as well as a good match for spicy Asian dishes.

*2009 Chateau Millegrand Minervois Rouge (Languedoc, Fr.)- A hand harvested blend of Syrah Carignan, Grenache and Mourvedre with aromas of ripe red fruits and a touch of coco dust on the palette, medium to full bodied with gentle tannins. Try with lamb chops or grilled fillet.

*2011 DeAngelis Passerina di Offida (Marche, Italy) - 100% Passerina, one of the classic white wine grapes for the Macrhe region. Floral and herb aromas with grapefruit and citrus on the palette; a fun, fruit driven, fresh wine.

***2010 La Cappuccina** "Madego" Rosso (Veneto, Italy) - (80% Cabernet Sauvignon, 10% Cabernet Franc, 10% Carmenere) Madégo", the name of the vineyard, is the word for alfalfa that was once grown on this land. This is a wine that drinks like a fruit forward red Bordeaux with a bouquet of berry fruit notes and well-integrated hints of oak. Well-balanced with soft tannins. Great with grilled lamb or steak.

2011 Arcanova Louriero (Vinho Verde, Portugal)- "Lots of citrusy notes join the crunchy green apple, peach and melon flavors. Light accents of nutmeg mark the juicy finish. Drink now." WS 6/30/12 This is a Vinho Verde with lots of texture and fruit. Much richer than a typical Vinho Verde.

2011 Degani Valpolicella Classico (Veneto, Italy) - Corvina 45%, Rondinella 35%, 30% other grapes, Valpolicella is the classic Italian everyday wine with mild aromas of cherry and red fruit, juicy and medium bodied with light tannins and good acidity to pair with pizza, pasta and burgers.

2011 Domaine Chêne Macon-Villages Blanc (Burgundy, France) – 100% Chardonnay villages level white Burgundy, this has some broad orchard fruit and peach skin flavors held in check with Old World restraint. There's a chalky minerality that, when taken with the fruit level, just makes for an all around delicious wine.

2010 Domaine La Blaque Coteaux de Pierrevert Rouge - (90% Syrah Grenache 10%) smells like northern Rhone Syrah with aromas of blackcurrant and cherry. Spicy notes, chewy and richly textured with moderate tannins. Pair this with braised meats and stews or maybe barbeque ribs.

March "SHORT SIPS" CLASS

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

A FREE 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 15th and 16th 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.)

2 BOTTLE, 3 VINTAGE VERTICAL OF ANAKOTA HELENA DAKOTA VINEYARD

Here is a unique and wonderful gift for the California Cabernet Lover. 2 bottles each of the '03, '04 and '05 vintages packed in a beautiful wooden case. These Knights Valley Sonoma wines from fabled Jess Jackson get great reviews (and points) and will drink well for another 10 years. Read on –

2005 Anakota Cabernet Sauvignon Helena Dakota Vineyard - "one of Jess Jackson's flagship estates producing small quantities (*about 500 cases of each wine*) of outstanding Cabernets intended to showcase the potential of these vineyards on Mount St. Helena in Knight's Valley. Both are 100% Cabernet Sauvignon planted at 700-900 foot elevations. The wines are aged 14 months in French oak. These impressive offerings establish Anakota as a worthy competitor to Peter Michael's exceptional Les Pavots red." (WA #180)

2003 Anakota Cabernet Sauvignon Helena Dakota Vineyard – "Aged in 100% new French oak, the dense saturated purple-colored 2003 Cabernet Sauvignon Helena Dakota offers up beautiful scents of flowers, blackberries, blueberries, charcoal, hot rocks, and smoky new oak. Rich, full-bodied, and tannic, this impressive effort possesses a Bordeaux-like elegance and complexity. It represents a combination of North Coast Cabernet with Bordeaux freshness and elegance. Give it 2-3 more years of bottle age, and enjoy it over the following 10-15 years." (WA #162) Drink: 2007 – 2022

2004 Anakota Cabernet Sauvignon Helena Dakota Vineyard – "... planted in reddish, loamy soils mixed with the white volcanic ash. It is a deep, full-bodied effort with an inky/purple color as well as sweet aromas of blueberries, blackberries, graphite, and subtle new oak. With beautiful purity as well as hints of crushed stones and flowers, a wealth of fruit, an extravagantly rich mouthfeel, sweet tannin, and a long finish, this seamless Cabernet should drink well for 15-20 years." (WA #168)

The price for this very limited vertical 6 pack is \$374.95. (Regular price is \$419.95)

READY TO DRINK GRAND & PREMIER CRU BURGUNDY at a GREAT PRICE

2004 Domaine Drouhin-Laroze Chapelle-Chambertin - "A gentle but noticeable trace of wood spice frames complex and rather musky aromas of earth, red pinot fruit and a subtle touch of game which complements the edgy and elegant middle weight flavors that possess impressive precision and punch plus a very tight and firmly structured finish. This is by no means hard or ungracious but it will require a few years to shed its youthful austerity. Drink: 2012+" (Burghound Issue 21) **\$69.95**

2004 Domaine Drouhin-Laroze Gevrey-Chambertin "Lavaut St.-Jacques" 1er Cru Red - ‘Interestingly, this is almost as elegant with racy red fruit and earth aromas that also display a touch of minerality and give way to sweet, intense and sappy flavors that retain both a sense of purity and terrific detail. I especially like the artful balance of punch and restraint and this is recommended. Drink: 2011+ Comments: Outstanding’ (Burghound Issue 21) **\$49.95**

NEW ARRIVALS

2011 Domaine Gerard Boulay Sancerre Mont Damnes Sancerre, Loire Valley, Fr. –“High-toned, penetrating scents of mint, wormwood, white pepper, and citrus oils rise from the glass of Boulay’s 2011 Sancerre Monts Damnes, along with some yeasty notes not surprising in a wine tasted from tank. Lemon and grapefruit offer an invigoratingly bright palate with their accents of rind, pepper, and chalk; while peppermint and a sweet freesia-like suggestion of inner-mouth perfume add stimulating allure. Long on finesse and refreshment – and just plain long, this Sancerre’s evolution is going to be deliciously fascinating to follow over the next half dozen years, if not beyond.” (WA#201) **\$41.95 with very limited availability in VA.**

2005 Fatalone Gioia Del Colle Primitivo Riserva - Filippo Petrera was called “Il Fatalone” or “lady killer” which quickly caught on as the family nickname. Filippo drank, for breakfast every morning, till his last day, a half a liter of Primitivo and half a liter of fresh milk. He died at 98. The Riserva has a rich ripe fruit aroma and an almost raisinated quality with a very smooth mouth feel and finish. We love this wine. **\$27.95**

NV Pierre Paillard Champagne- Brut Bouzy Grand Cru - (60% pinot noir and 40% chardonnay; disgorged January 23, 2012): “Light, bright gold. Toasted bread, pear nectar and honey on the nose and palate, with a subtle touch of rhubarb adding an earthy quality. Spicy, nicely concentrated orchard fruit flavors pick up a bitter citrus pith nuance with air and show very good intensity. Closes on a smoky, leesy note, with firm grip and lingering toastiness.” (IWC Dec 12) **\$49.95**

2011 Arnot-Roberts Luchisinger Vineyard Lake County Trousseau - Duncan Meyers and Nathan Roberts, two new age born and bred California Napa wine rats and friends since cub scouts, found this tiny parcel of Trousseau [a one-time Port grape (aka Bastardo)] near Kelseyville and transformed it into a key part of the New California wine story. With alpine herbs and moss wrapped around ripe strawberry, this doesn’t signal Lake County so much as an entity all its own - a wine that’s bright, light in color and body and yet complex and instantly delicious. **\$31.95**

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 Focaccia (\$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

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.