

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 - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

MARCH 2015 NEWSLETTER

Wednesday, March. 4th from 5:30 – 7:30 pm

Portuguese wines of distinction:

ESPORÃO

with Pedro Vieira, National Sales Manager



SATURDAY, MARCH 7TH FROM 2:00PM TO 4:00PM

Trey Busch – winemaker

“Simply Magical Wines” from WASHINGTON STATE

Please join us on Wednesday, March 18th from 5:30-7:30pm

as we welcome winemaker PATRICIA GREEN for a tasting

of Oregon Pinot Noir from **PATRICIA GREEN CELLARS**

An event you will not want to miss!



WINE TASTING EVERY SATURDAY “Whatever we feel like opening” 2:00pm-7:00pm

Emerson Wine Club SPECIALS [Prices valid through 3/31/15.]

	Mar. '15	USUAL	CASE(cs.btl.cost)
*2013 Tenuta Sant'Antonio “Scaia” Garganega/Chardonnay, (IGT Veneto, It.)	\$10.95	\$13.95	\$120 (\$10.00)
*2012 Tenuta Sant'Antonio “Scaia” Corvina” (IGT Veneto, Italy)	\$10.95	\$13.95	\$120 (\$10.00)
*2012 JPS Cuvee “Verasol” Tempranillo/Granacha, (DO Navarra, Sp.)	\$10.95	\$12.95	\$120 (\$10.00)
*2013 Condes de Albarei Albarino Salneval (DO Rias Baixas, Spain)	\$11.95	\$14.95	\$132 (\$11.00)
2013 Dom. de la Bergerie "Sous la Tonnelle" AOC Anjou Blanc (Fr.)	\$11.95	\$13.95	\$132 (\$11.00)
2012 Dom. Rimbart, “les Travers de Marceau”, AOC St. Chinian, (Fr.)	\$12.95	\$14.95	\$144 (\$12.00)
2012 Château La Bourrée. AOC Castillon Côtes de Bordeaux, (France)	\$12.95	\$14.95	\$144 (\$12.00)
2012 Domaine Castera AOC Jurançon Sec, (France)	\$12.95	\$15.95	\$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

\$119.95; the regular price would be \$172.00, a savings of over 30%!

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 Tenuta Sant'Antonio “Scaia” Garganega/Chardonnay, (IGT Veneto, It.) – “The true blend of fruit used in this value wine is 50% Garganega, 20% Trebbiano di Soave and 30% Chardonnay. That makes Scaia some sort of "super Soave" blend of traditional and international grapes. The bouquet is clean and impactful with stone fruit, citrus and crushed mineral.” (eRobertParker.com #216)

*2012 Tenuta Sant'Antonio “Scaia” Corvina” (IGT Veneto, Italy) – “The 2012 Corvina Scaia is an unbelievable deal, and a wine that can be purchased by the case-load for those informal occasions at home when a simple glass of red wine accompanies you as you cook dinner or watch television. This is the ultimate downtime wine. The fruit is fresh and bright with white cherry, cassis, sweet almond and freshly milled white pepper. It's appearance is compact with a light ruby hue.” (eRobertParker.com #216)

*2012 JPS Cuvee “Verasol” Tempranillo/Granacha, (DO Navarra, Sp.) - Nothing complex here; just a straight forward, medium to full bodied blend of 60% Tempranillo & 40% Garnacha with aromas of dark fruit, hints of dried herbs and minerals. Fresh and supple with food friendly acidity. Pair with BBQ wings.

***2013 Condes de Albarei Albarino Salneval** (*DO Rias Baixas, Spain*) - Bottled by a cooperative of over 300 farmers, this medium bodied has muted aromas of ripe pear and tropical fruit with a zesty, racy finish. Albarino from northern Spain is one of our favorite wines and this is an excellent introduction to the area.

2013 Dom. de la Bergerie "Sous la Tonnelle" AOC Anjou Blanc (*Fr.*) - A blend of 80% Chenin Blanc and 20% Chardonnay. It's a fresh and elegant wine with aromas of white flowers, pears and lemon grass with green apple fruit and a hint of grassiness; it finishes with a lovely streak of minerality.

2012 Dom. Rimbart, "les Travers de Marceau", AOC St. Chinian, (*Fr.*)-(30% Mourvedre, 30% Syrah, 25% Carignan, 15% Cinsault.) Aromas of crushed red berry, plum, blueberry and notes of saddle leather backed by crushed stones. The palate is supple as it delivers red and black fruit flavors backed by silken minerality and a deft touch of acidity.

2012 Château La Bourrée, AOC Castillon Côtes de Bordeaux, (*France*) – From the right bank, dense dark and structured with dark chocolate and cassis; finishes with dusty refined tannins this win begs for steak.

2012 Domaine Castera AOC Jurançon Sec, (*France*) – (100% Gros Mansing) – Delicate nose of white flowers and spice, medium to full bodied with a smooth, clean finish This is an all-purpose friendly white wine perfect with Chicken, Salmon or soft cheeses.

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.

MARCH. "SHORT SIPS" CLASS – SYRAH (see-rah, sa-rah and she-razz)

We're going through a Northern Rhone phase so let's blind taste Syrah from around the world and see if we can discern the different terriors. A one hour educational program, limited to eight people and held in our fine wine room. Offered twice on **FRIDAY or SATURDAY, March 13th and 14th from 5:30 to 6:30pm** — **There is a \$5 class fee.** Call 285-8011 to make reservations for the class.

2009 CONTINO "Nero e Nero" ETNA Rosso

Mount Etna, in northeastern Sicily, is an active, fearsome volcano and the region seems an unlikely site for producing quality wines. But the higher elevation and rich volcanic soils are perfect for the native regional grapes. Winemakers are scrambling to purchase vineyards in the area as the wines gain in popularity. **We've reduced the price on one of our "go to" Etna Rossos' as an inducement to try the wine.** This Nerello Mascalese and Nerello Cappuccio blend is sourced from old-growth vines on volcanic soils, fermented in stainless steel then aged for eight months in French oak barrels. Garnet Barolo color with spicy aromas and red berry flavors balanced by food friendly acidity and firm tannins.

Our usual price is \$21.95; ON SALE in March for \$17.49 (no further discounts)

DOMAINE MICHEL MAGNIEN- Burgundy, France

The Demand is so great that Premier and Grand Cru Burgundy NEVER go on sale but here is an interesting offer on Premier Cru and Grand Cru Burgundy from a respected Domaine where Fredric Magnien, (Michel's son & one of our favorite Burgundy winemakers), is now in charge.

2011 Domaine Michel Magnien Chambolle-Musigny 1er Sentiers - "Deep ruby-red. Slightly liqueur-like cherry on the nose. A rich, sweet, spicy fruit bomb on the palate. Finishes very long and perfumed, with sweet tannins and good grip." (IWC Jan. '13) **REGULAR PRICE: \$110.95, NOW: 89.95 (Save almost 20%)**

And now an offer on a Grand Cru Sampler Pack - 3 different climats located very close to each other, same vintage, an incredible opportunity to test the theory of terrior – or just to drink great Pinot Noir.

2011 Dom. Michel Magnien Charmes-Chambertin – "Aromas of strawberry liqueur, dried flowers, earth and musky brown spices, plus a whiff of nutty oak. Broad, musky and a bit reduced, with strawberry & dark raspberry fruit flavors complicated by exotic flowers and a hint of chocolate. Finishes w/ a broad dusting of ripe tannins & sneaky smoky persistence. In a very ripe style." (IWC 3/14) **Regular price: \$215.95 Sale:\$179.95**

2011 Dom. Michel Magnien Clos de la Roche- "Bright, dark red-ruby. Perfumed, pure nose offers terrific lift to the aromas of red cherry, blackberry, red licorice, violet and brown spices. Not quite as opulent as the 2012 version but juicy, spicy and penetrating, boasting terrific definition to its intense flavors of raspberry, pepper and brown spices. With its harmonious acidity and classy tannins, it's possible that this wine will never go

through a sullen stage in bottle. More saline & less sweet than the 2012 but an outstanding & very long 2011.” (IWC 3/14) **Regular price: \$215.95 Sale: \$179.95**

2011 Dom. Michel Magnien Clos-Saint-Denis- “Good deep red. Black raspberry, strawberry, iron and a whiff of meat on the reduced, exotic nose. Large-scaled, rich and broad, with very good density and peppery lift to the flavors of wild strawberry, cola, anise and sweet oak. Finishes with excellent texture and length, but not quite the floral lift of Magnien's Clos de la Roche.” (IWC 3/14) **Regular price: \$215.95 Sale: \$179.95**

Buy a 3 bottle sampler (one bottle of each of the above) for \$499.95 (\$166.33/btl.) a savings of over 23% (if purchased separately at the regular price).

NEW ARRIVAL – 2011 Montervertine “La Pergole Torte”

Le Pergole Torte isn't a great Tuscan or Italian wine. It is simply one of the world's elite wines. - Antonio Galloni WA 100% Sangiovese from the estate's best fruit across all of the estate's vineyards vinified in cement and aged in French Oak it is a delicate and refined expression of Sangiovese with aging potential of 30+ years.

2011 Montevervine Le Pergole Torte, IGT Toscana, Italy – “The 2011 Le Pergole Torte is a stunning expression from the heart of Tuscany and a worldwide ambassador for the Sangiovese (called Sangiovese on the label) grape. Brilliant in ruby color and buoyant in aromatic intensity, the wine is brimming with inner energy and verve. It speaks in high decibels with pristine cherry, anise seed, cola, balsam herb and almond paste. There's a touch of softness buried within what is otherwise a tightly textured tapestry of flavors. In terms of texture, the wine is infinitely silky & long. Be patient for five years more at least.” (WA #215) \$120.95

NEW ARRIVALS / Great Values!

Tasted the Heron lineup last week w/ Leely Heron, namesake and wine maker, and loved this Pinot Noir.

2013 Heron Wines Pinot Noir Monterey, CA – “Slightly riper with more red cherry and currant fruit as well as hints of cloves, fruitcake and spice box, is the medium-bodied, deep ruby-hued 2013 Pinot Noir Monterey County. This is a 5,000-case cuvée of 100% Pinot Noir with soft tannins and 1-2 years of drinkability. These are all excellent values. The fruit sources are from all over California, including Mendocino in the north. (eRobertParker.com #Special Interim Issue Report) \$19.95

One of the oldest, if not the oldest, Rioja wineries.

2011 Bodegas Riojanas “Puerta Vieja” Crianza Rioja – “(100% tempranillo; aged in American oak for 18 months): Deep ruby. Highly fragrant scents of candied red berries, incense and cola, with a smoky overtone. Plush and open-knit, offering lively redcurrant and cherry-vanilla flavors and a hint of cracked pepper. Finishes with good breadth and cling and silky tannins, leaving bitter cherry and spice notes behind.” (Josh Raynolds, Vinous Sep 2014) \$16.95

I'll always have a soft spot for Buehler wines and the '12 is drinking well this year.

2012 Buehler Chardonnay, Russian River Valley Ca. – “An excellent value the 2012 Chardonnay, a 20,000-case cuvee reveals loads of pineapple and pear fruit intermixed with a hint of honey, medium body, good purity and freshness, and a moderately intense mouthfeel. Drink it over the next year. (WA #208) **\$18.95**

CAUTION CAUTION CAUTION!

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.

GET YOUR BEER HERE and save 15% on a mix and match 6-pack

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