

# *J. Emerson, Inc.*

FINE WINES & CHEESE

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STORE HOURS: Mon. 10:00 am to 8:00pm, Tues - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

## MARCH 2016 NEWSLETTER

### **WEDNESDAY, MARCH 16<sup>th</sup>**

**Barry Glovitch with Michael Corso Imports**

**Bordeaux, Rhone and Burgundy**

**5:30 to 7:30 pm**

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm  
*'Whatever we feel like opening'*

#### ***Emerson Wine Club SPECIALS*** [Prices valid through 3/31/16.]

*March 16* *USUAL* *CASE (cs.btl.cost)*

*2014 Finca Antigua Viura, <i>La Mancha, Spain</i>	\$ 8.99	\$12.99	\$ 96.00 (\$ 8.00)
*2014 Oveja Negra Cab. Franc-Carmenère RSV, <i>Maule Valley, Chile</i>	\$ 8.99	\$12.99	\$ 96.00 (\$ 8.00)
*2014 Scacciadiavoli Grechetto, <i>Umbria, Italy</i>	\$10.99	\$12.99	\$120.00 (\$10.00)
*2014 Bodegas Riojanas Rioja Tinto "Canchales", <i>Rioja, Spain</i>	\$10.99	\$12.99	\$120.00 (\$10.00)
2014 Portaz Vin de Savoie Apremont, <i>Savoie, France</i>	\$10.99	\$13.99	\$120.00 (\$10.00)
2010 Puig-Parahy "Cuvee Georges" <i>Cotes du Roussillon, France</i>	\$12.99	\$14.99	\$144.00 (\$12.00)
2014 Wairau River Sauvignon Blanc, <i>Marlborough, New Zealand</i>	\$12.99	\$17.99	\$144.00 (\$12.00)
2013 Aia Vecchia "Lagone", <i>Tuscany, Italy</i>	\$13.99	\$16.99	\$150.00 (\$12.50)

**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 **\$114.99**; the regular price would be \$169, a savings of over 31%!*

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.

**\*2014 Finca Antigua Viura, La Mancha, Spain(100% Viura)** - A de-classified Rioja Blanca with notes of apricot, peach, pear, flowers and a touch of fresh cut hay. Silky and fuller bodied it finishes with balanced acidity. Pair with seafood, white meats and pasta

**\*2014 Oveja Negra Cab. Franc-Carmenère RSV, Maule Valley, Chile** - 60% Cabernet Franc and 40% Carmenère from the Maule Valley of Chile, this medium-bodied dry red wine offers upfront darker berried flavors underscored by cedar notes & subtle herbal elements. There is a good combination of tannic structure from the Cabernet Franc & smoothness from the Carmenère that delivers freshness with a very elegant finish.

**\*2014 Scacciadiavoli Grechetto, Umbria, Italy** – From Scacciadiavoli (chase out the devil), this 100% Grechetto, the indigenous white grape variety of Umbria, is dry and crisp with lemon-lime and floral notes. It is a light to medium bodied wine that finishes with pleasant acidity. A monthly special in 2013, it remains a top selling Italian bianco.

**\*2014 Bodegas Riojanas Rioja Tinto "Canchales", Rioja, Spain** - "Vivid ruby-red. Aromas of fresh red berries, tea rose and white pepper. Light-bodied and fruity, offering straightforward raspberry & bitter cherry flavors & a hint of licorice. Closes vaguely warm, with lingering spiciness & no obvious tannins." (Vinous 11/15)

**2014 Portaz Vin de Savoie Apremont, Savoie, France** – (100% Jacquere ) From a true earthly paradise nestled in the French Alps; this is a delicate, feather light wine with green apple and floral notes finishing with a refreshing mineral purity. This great value is the perfect introduction to the unique and distinctive wines of Savoie. It tastes like bottled mountain air!

**2010 Puig-Parahy "Cuvee Georges" Cotes du Roussillon, France** - "Exuberant, infectiously juicy, impeccably-clean, tart-edged fruit, reflecting a blend of Carignan, Grenache, and a smidgeon of Syrah, raised in tank. Blackberry and purple plum are tinged with brown spices, bittersweet herbs, and peat-like smokiness. Given the pricing of past vintages, we can expect that this 2010 rendition of "Georges" will once again offer *outstanding value over the next several years.*" (agreed!) (WA #195)

**2014 Wairau River Sauvignon Blanc, Marlborough, New Zealand** – "A salty, crunchy mix of lime, green apple, melon and lemon flavors, bright & refreshing, with a whiff of fresh herb notes on the finish." (WS10/15)

**2013 Aia Vecchia "Lagone", Tuscany, Italy**- Aia Vecchia is located in Italy's coastal Tuscan region of Bolgheri, the Tuscan home of Cabernet and Bordeaux blends. Lagone is a "baby" Bolgheri blend of Merlot, Cabernet Sauvignon and Cabernet Franc Aged in various types of oak barrels for 12 months. Dry, structured and elegant with ripe flavors of plum, cherries, a hint of spice, followed by a lengthy and smooth finish. A versatile wine that would pair well with both red and white meats, various pasta dishes and hard 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 – SPANISH RED WINES: *NORTHERN SPAIN***

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 18<sup>th</sup> and 19<sup>th</sup> from 5:30 to 6:30pm** — **There is a \$10 per person class fee** and availability is on a first come first serve basis but you can call & reserve spaces at any time. (A great idea for your group as a prelude to dinner.)

### **New Arrivals - GAJA**

**2011 Gaja Sorì Tildin DOC Langhe Nebbiolo**- "An absolutely brilliant wine, the 2011 Sorì Tildin bristles with energy, precision and tension. In this vintage the higher altitude of Sorì San Tildin vis-à-vis Costa Russi comes through loud and clear. Freshly cut flowers, small red berries, mint, white pepper and crushed rocks are all very much alive in a striking, nuanced Sorì Tildin that expresses both the class of this site and the generosity of the year." (Vinous, Antonio Galloni 10/14) - **\$348.99/btl.**

**2011 Gaja Costa Russi DOC Langhe Nebbiolo** – "Round, supple & succulent, the 2011 Costa Russi is laced with dark red cherry, plum, mocha, cloves and new leather. The classic Costa Russi personality comes through in a soft, gracious wine with tons of near and medium-term appeal. The Costa Russi captures an attractive middle ground between the ripe, pliant style of the year and the medium bodied grace of Nebbiolo. I expect the 2011 will offer a long and broad drinking window of pure pleasure. Although Costa Russi is often the most precocious of Gaja's single-vineyard wines, it is the last picked." (Vinous, A. Galloni 10/14) **\$348.99/btl.**

### **New Arrivals - PAUL HOBBS**

**2013 Paul Hobbs Crossbarn Pinot Noir (Sonoma Coast)**- "Bright red cherries, plums, mint, pine and spices lift from the 2013 Pinot Noir (Sonoma Coast). Aromatically nuanced and pliant, the 2013 impresses for its boisterous, joyous expression of the Coast. Drink this forward, fruit-driven Pinot over the next few years." (Antonio Galloni, Vinous, 1/15) **\$39.99/btl. ON SALE \$33.99/btl.**

**2013 Paul Hobbs Crossbarn Cabernet Sauvignon Crossbarn (Napa Valley)**- "Dark red cherry, plum, smoke, licorice and spice meld together in the 2013 Cabernet Sauvignon Crossbarn (Napa Valley). Silky, racy and open-knit, the 2013 is a delicious wine to drink now and over the next few years. The flavors are bold, punchy & incisive, with firm tannins that could use another 6-12 months to soften." (Vinous, 10/15) **\$49.99/btl.**

### **The Last Saturday Wine School**

Something NEW! The last Saturday of the month will turn 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. Each session will be about 10 minutes! **Come anytime between 2 and 5 pm on Saturday, March 27<sup>th</sup>.**

**THIS MONTHS THEME: TERROIR – Domaine de La Côte** -The greatest wines are inexorably tied to the place the grapes were grown. Unlike beer, which is recipe driven, and dependent on human intervention (ingredients) to achieve differences, the greatest wines rely on minimal human intervention. The Domaine de

la Côte Vineyards were planted with heritage selections of Pinot Noir at very high vine densities and the diversity of its climats is staggering: each vineyard has a unique geology, aspect, elevation and microclimate. *Such distinct expression of site, or terroir, in such close proximity, is unparalleled in California.*

**2013 Domaine de la Côte “Memorious” Sta. Rita Hills Pinot Noir- \$61.99**

**2013 Domaine de la Côte “Blooms Field” Sta. Rita Hills Pinot Noir- \$80.99**

**2013 Domaine de la Côte “la Cote” Sta. Rita Hills Pinot Noir - \$104.99**

*Purchase all three – for you own “Terroir” tasting for: \$189.99!*

### NEW ARRIVALS

**2013 Quilceda Creek Cabernet Sauvignon Columbia Valley Washington, USA-** “One of the most impressive barrels samples I was able to taste during my trip through the region, the Galitzin's 2013 Cabernet Sauvignon (100% Cabernet Sauvignon) has a classic, structured feel, as well as sensational purity of fruit. Giving up lots of cassis, currants, spicy oak and bouquet garni, with subtle violet qualities with air, it hits the palate with serious richness, a full, layered mid-palate and masses of sweet tannin. Like most of Paul's wines, I think they have the fruit and texture to offer plenty of pleasure in their youth, yet they don't hit their stride until at least 5-7 years after the vintage.” (eRobertParker.com #219) **\$229.99**

*The tiny appellation of L'Etoile is famous for its elegant Chardonnays, and this is the perfect wine to verify it.*

**2012 Domaine Montbourgeau L'Etoile Chardonnay Jura, France** – “produced in the same way as the 2011, but feels more elegant and subtle, mixing marne and chalky soils that give it a special minerality and freshness. It has a mixture of white flowers, aniseed and morel mushrooms. These wines are directed for fans of traditional Jura wines, as they all have a subtle jaune character; if you don't know what to expect, you might find the character too oxidative, but if you're looking for it, it's beautifully done. Nicole likes 2012 as a nice and accessible vintage. Me too! Precise, straight, fine and great in its category.” (WA 10/2015) **\$26.99**

**2009 La Rioja Alta Viña Alberdi Reserva** – “Ruby-red. Aromas of ripe red berries, candied rose, vanilla and pipe tobacco, with a mineral element contributing vivacity. Juicy, penetrating and gently sweet on the palate, offering vibrant raspberry and cherry flavors that deepen on the back half. Shows very good heft and power on a long, focused finish framed by harmonious, slow-building tannins.” (Vinous, Josh Reynolds 11/15) **\$22.99**

**2012 Loring Wine Company Pinot Noir Garys' Vineyard-** “Brilliant ruby-red. Heady, expansive bouquet displays scents of candied red and dark berries, potpourri and Asian spices, with a smoky accent coming up with air. Sweet, palate-staining black raspberry and cherry-cola flavors show impressive depth and energy, picking up star anise and cinnamon nuances on the back half. The long, spicy, gently tannic finish strongly repeats the floral quality.” (Vinous, Josh Reynolds, 8/15) **\$57.99**

### EMERSON 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 reviewers 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.