

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 2018 NEWSLETTER



LIBRANDI

Please join us on **Thursday, Mar. 1st** from **5:30 to 7:30pm** as we welcome

Paolo Librandi - LIBRANDI WINERY, Italy

"Calabria in a glass."



PETER FRANUS • WINE COMPANY

This month it's **ALL** about California, baby!

On **Thursday March 15th**

from **5:30 to 7:30 pm** we welcome:

Winemaker/Owner **Peter Franus**

PETER FRANUS WINE COMPANY

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

"Whatever we feel like opening"

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 3/31/18.]	<u>MARCH 18</u>	<u>USUAL</u>	<u>CASE</u> (cs.btl.cost)
*2013 Stephen Vincent Crimson Red, Monterey County, California	\$8.99	\$12.99	\$96 (\$8.00)
*2014 Castillo de Monjardin Pinot Noir "El Cerezo," Navarra, Spain	\$8.99	\$12.99	\$102 (\$8.50)
*2016 Herencia Altes Garnatxa Blanca, Catalonia, Spain	\$9.99	\$12.99	\$108 (\$9.00)
*2016 Orsolani Erbaluce di Caluso "Al Bacio," Piedmont, Italy	\$10.99	\$12.99	\$120 (\$10.00)
2014 Dom. des Sauvaires Vin de Pays d'Oc "Mas Sauvaire", Fr.	\$10.99	\$13.99	\$120 (\$10.00)
2016 Arona Sauvignon Blanc, Marlborough, New Zealand	\$11.99	\$14.99	\$132 (\$11.00)
2016 Argiolas Vermentino di Sardegna "Costamolino", Sardinia, Italy	\$11.99	\$14.99	\$132 (\$11.00)
2014 Gagliasso Dolcetto d'Alba "Vigna Ciabot Russ," Piedmont, Italy	\$11.99	\$16.99	\$132 (\$11.00)

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 **\$109.99**; the regular price would be \$165, a savings of over 30%! (Are we crazy or what??)*

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 Stephen Vincent Crimson Red, Monterey County, California** - (72% Petite Sirah, 12% Syrah, 6% Zinfandel, 5% Cabernet Sauvignon, 3% Malbec and 2% Merlot) "An affordably priced wine brings meaty, peppery aromas, interesting fruit, spice and smoke flavors, and a mouth coating texture. It is full bodied, complex and concentrated." (WE 12/16)

***2014 Castillo de Monjardin Pinot Noir "El Cerezo," Navarra, Spain**- Aromas of plum and black currants with flavors of mature red berries and black fruits. Very well balanced and elegant, almost silky, on the palate with a long, refined finish. 9 months in oak barriques gives the wine subtle aromas of vanilla and toasted tannins.

***2016 Herencia Altes Garnatxa Blanca, Catalonia, Spain** - Very aromatic with notes of melon and white fruits on nose. On the palate it is balanced with a medium body and a nice crisp freshness.

***2016 Orsolani Erbaluce di Caluso "Al Bacio," Piedmont, Italy** – From Canavese, northwest of Turin this is a light bodied wine kissed by the sun ("Al Bacio") Aromas of green apples with apple and creamy pear on the palate. Crisp and fresh on the finish. If you like Clean Sauvignon Blanc, Erbaluce is for you!

2014 Domaine des Sauvaires Vin de Pays d'Oc "Mas Sauvaire", France - Complex nose that combines aromas of garrigue and ripe red fruits (cherry, raspberry). On the palate it's well balanced with sculpted tannins and a pleasant aromatic persistence.

2016 Arona Sauvignon Blanc, Marlborough, New Zealand - "The melon and peach flavors are ripe, with lime zest and green papaya highlights. Balanced and juicy on the finish. Drink now. 9,300 cases made." (WS 5/31/17)

2016 Argiolas Vermentino di Sardegna "Costamolino", Sardinia, Italy – "Delicate aromas of citrus and tree fruits complement undertones of tropical fruits and honey. On the palate, the wine shows a delightfully zesty acidity, which makes it both food-friendly and crowd-pleasing. Pair this wine with pasta primavera, gremolata sauces, vegetable terrines, and shrimp cocktails" (Winery Notes)

2014 Gagliasso Dolcetto d'Alba "Vigna Ciabot Russ", Piedmont, Italy – With 2 months in old big barrels and 4-6 months of bottle conditioning this Dolcetto offers ripe dark fruit, spice and earthy sensations, as well as hints of black pepper and anisette. Refreshing acidity makes this very food friendly. It would work well with pasta topped with porcini mushrooms

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.

Three 3 Sisters Cheese Straws – LAST CHANCE

We were the first wholesale outlet for Three 3 sisters Cheese Straws and we are sad to hear that Peggy and her sisters have decided to close the business and spend more time with family and friends. We have laid in a goodly supply and if you enjoy these cheese straws you would do well to purchase several tins.

MARCH "SHORT SIPS" CLASS

A Single Blind Tasting of Pinot Noir from around the world

The finicky Pinot Noir grape captures the unique differences in terroir wherever it's grown. We'll taste several examples of Pinot Noir from around the world and try to determine the region. These single blind tastings are always one of our most popular events!

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 FEBRUARY – **FRIDAY & SATURDAY, MARCH 23th and 24th from 6:00 to 7:00pm** —**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.)

The Last Saturday Wine School THEME: Malolactic fermentation

It's all about the butter, baby!!

The last Saturday of the 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. Each session will be about 10 minutes! **Come anytime between 2 and 5 pm on Saturday, 3/31.**

MARCH SPECIAL OFFERS: An Iconic California trio

Beringer, Stag's Leap and Etude; you cannot get more old school than this trio. Beringer since 1876 and since the '60's in Knights Valley; Stag's Leap since 1893, with a few interruptions; and Etude, founded in 1982, the youngster. Have they gone through some changes? Sure, but then, who hasn't? And you know what, they still can make great wines.

2013 Beringer Cabernet Sauvignon Reserve Knights Valley, Sonoma, California – "Even better is the outstanding 2013 Cabernet Sauvignon Reserve Knights Valley, composed of 98% Cabernet Sauvignon and 2% Cabernet Franc aged 18 months in 53% new French oak. This is a big boy at 15.1% alcohol, but beautifully made, with notes of chocolate, crème de cassis, licorice, tobacco leaf and spicy oak. This is serious stuff, rich, full, opulent, and while drinkable now, it is capable of lasting 10-15 years." (WA #223)
Regular Price: \$54.99 / **On sale in March: \$44.99** (No further discounts.)

2015 Etude Pinot Noir Grace Benoist Ranch, Carneros, California –“Pale to medium ruby-purple in color, the 2015 Pinot Noir Grace Benoist Ranch has a savory, sautéed herbs-laced nose over a core of red currants, cranberries and Bing cherries plus hints of dusty earth and iron ore. Medium to full-bodied, it fills the palate with savory/earthy flavors, framed by chewy tannins and finishing with a lot of interesting layers.” (WA #233) Regular Price: \$39.99 / **On sale in March: \$34.99** (No further discounts.)

2014 Stags' Leap Winery Proprietary Red “The Investor”, Napa Valley, California – “The 2014 Investor Proprietary Red is a blend of Petite Sirah, Cabernet Sauvignon, Merlot, Malbec and probably a few other grapes. A lot of it comes from their own vineyards, and the result is a bistro-styled, Mediterranean, soft, savory wine with roasted herbs, red and black fruits, medium body and soft tannins. Drink it over the next 3-4 years.” (WA #228) Regular Price: \$44.99 / **On sale in March: \$37.99** (No further discounts.)

MARCH SPECIAL OFFER: An unbeatable Rhone Value

The appellation of Lirac, located directly across the river from Châteauneuf-du-Pape, is one of the oldest Rhone AOC's (1947). There is a connection to the great Domaine de la Mordorée as Geraldine Saunier, who owns/runs Corne-Loup is a cousin of Christophe and Fabrice Delorme.

2015 Domaine Corne-Loup Lirac, Rhone Valley, France – “A blend of 50% Grenache, 40% Syrah and 10% Mourvèdre, the 2015 Lirac is a medium to full-bodied beauty that already offers attractive drinking. Scents of garrigue and licorice brighten dark cherry and plum fruit, while the tannins are supple, turning silky on the finish. At the suggested retail price of \$20, it's a solid value.’ (WA #233) Regular Price: \$19.99 / **On sale in March: \$16.99** (No further discounts.)

NEW ARRIVALS

2015 Escoda Sanahuja “Els Bassotets”, DO, Wine of Spain – A Catalonian blend of Chenin, Parellada, Macabeu, Garnacha, and Sumoll. A natural wine from a biodynamic producer with no added Sulphur and no fining or filtration. Technically it would fall into the orange wine category but really it's more about the natural style. Aromatic and pungent with apple/pear notes and a dry cidery finish, a perfect wine for sushi and spicy foods. Pretend you are cool for once and buy a bottle. **\$25.99**

1999 Balgera Rosso di Valtellina DOC, Piedmont, Italy – appropriately brick colored for its age and aromatically expressive with roses, dried red fruits and notes of tar. Elegant and delicious with balance and integrated tannins. I believe you could easily confuse this with older Barolo. In any event this is Nebbiolo for the rest of us! **\$29.99**

Estate grown & estate bottled, Philip Togni is one of the best, under the radar, producers in California!

2015 Philip Togni Vineyards Cabernet Sauvignon, Tanbark Hill Vineyard, Spring Mountain, Napa Valley. Ca. “The 2015 Cabernet Sauvignon Tanbark Hill is soft, succulent and inviting, all of which make it a super-appealing wine to drink now and over the next decade or so. The radiance and fruit intensity of the year comes through nicely, and yet the wine retains its classic, mid-weight sense of structure and overall feel. Crushed flowers and sweet spice add lift in this gracious, pretty wine from Togni.” (AG Vinous 1/18) **\$71.99**

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, 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.