

J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011 www.jemersonfinewine.com


STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and:

NOW OPEN SUNDAY 12noon to 6pm.

© in the newsletter or a green sticker in the store = Organic, Biodynamic, sustainable or "natural".

MARCH 2021 NEWSLETTER

MARCH = Spring and Positive Change!

We hope to post tastings of our monthly specials and more on our
 **YouTube channel: J. Emerson Fine Wine Richmond.**

NO OPEN BOTTLE IN STORE TASTINGS or CLASSES IN MARCH

The Store will be open and maintain normal hours and we offer curbside and delivery service.

We seek a safe retail sales environment and see no way to facilitate an in-store tasting event that maintains safety for retail shoppers.

Emerson Wine Club SPECIALS [Prices valid through 3/31/21.]

	<i>Mar. '21</i>	<i>USUAL</i>	<i>CASE(cs.btl.cost)</i>
*Quinta da Raza 2019 Vinho Verde, Portugal	\$ 8.99	\$10.99	\$96 (\$ 8.00)
*Dom. de la Bastide 2019 Rouge "Les Figues," Cotes du Rhone, Fr.	\$10.99	\$12.99	\$120 (\$10.00)
*Domaine Estrade 2019 Blanc, Cote de Gascogne, France	\$11.99	\$13.99	\$132 (\$11.00)
*Edmeades 2016 Zinfandel, Mendocino County, California	\$12.99	\$18.99	\$144 (\$12.00)
Antoine Simoneau N/V Brut Blanc, Touraine, Loire Valley, France	\$ 9.99	\$11.99	\$108 (\$ 9.00)
Oveja Negra 2019 Cabernet Franc-Carmenere Reserva, Chile	\$11.99	\$14.99	\$132 (\$11.00)
Pico Maccario 2019 Rosato "Lavignone," Piedmont, Italy	\$12.99	\$19.99	\$144 (\$12.00)
Tre Monti 2019 Sangiovese di Romagna, Emilia-Romagna, Italy	\$13.99	\$19.99	\$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 for the MARCH case-of-the-month is **\$114.99;** (average bottle price: \$9.58!!) the regular price would be \$180.99, a savings of over 36%! The ALL RED case of 3 each of the red wines is \$124.99

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.*

***Quinta da Raza 2019 Vinho Verde, Portugal**-(50% Arinto, 35% Azal and 15% Trajadura) At a slightly lower ABV of 11.5%, this blend of crispy Portuguese grapes is clean and fragrant with just a touch of fizz. It has a bit more weight and aromatics than some Vinho Verdes but the Raza style: "is always nicely done; it's crisp and balanced, with a tasty conclusion (WA)"

© ***Domaine de la Bastide 2019 Rouge "Les Figues," Cotes du Rhone, France** - (65% Syrah, 25% Carignan, 10% Grenache from 38 year old vines.) Hand harvested and practicing organic the Les Figues is a reference to the abundance of fig trees that surround the family house. Aromas of ripe berries, garrigue (those sappy, pesky wild southern Rhône herbs) with a touch of spicy pepper, this delightful medium-bodied Rhône is full and round on the palate finishing with refined tannins.

© ***Domaine Estrade 2019 Blanc, Cote de Gascogne, France** - Practicing organic and hopes to be certified in 2022. This hand harvested blend of 60% Colombard and 40% Sauvignon Blanc with a lower ABV (11.5%) has notes of citrus and herbs. Round and balanced in the mouth, the finish is fresh and crisp.

***Edmeades 2016 Zinfandel, Mendocino County, California**- A decidedly pure Mendocino Zin with native yeast fermentations in small, open-top bins, hand punchdowns, minimal manipulation and no fining or filtration at bottling. Lush and supple with baking spice and dark chocolate notes, it finishes with refined tannins and a touch of acid to keep it in balance.

Antoine Simoneau N/V Brut Blanc, Touraine, Loire Valley, France- (100% Chenin Blanc) Made “Methode Traditionelle” (fermented in the bottle) with notes of brioche, lemon and white flower aromas. The finish is crisp, fresh and generous. This elegant sparkler is an excellent aperitif!

Oveja Negra 2019 Cabernet Franc-Carmenere Reserva, Valle del Maule, Chile – “A wine with exuberant aromas of black and red fruits, such as sarsaparillas, blueberries and plums, with notes of black pepper and a hint of spices that blend pleasantly with a lightly toasted touch. The red fruits, smoothness and structure are provided by the Cabernet Franc, while the Carmenere brings pleasant spicy notes.” (*Winery Notes*)

Pico Maccario 2019 Rosato "Lavignone," Piedmont, Italy - A rosé of Barbera with a pale salmon color with aromas of strawberry, watermelon, cranberry, fresh-cut grass, and river stone. A refreshing, but modest, backbone of acidity supports a round mouth-feel and velvety texture. The dry and balanced finish leaves the palate feeling clean and refreshed.

© **Tre Monti 2019 Sangiovese di Romagna, Emilia-Romagna, Italy** - An organically farmed everyday wine from Emilia Romagna with notes of ripe cherries and violets. It is a fresh, silky Sangiovese with softer tannins but it retains the delicate acidity that is the mark of the grape.

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 SPECIAL OFFERS

We literally discovered four cases of Villadoria and thought it would be great to offer on a sale. We were curious how the wine had held up; it did just fine. Founded in 1959, when Pietro and Pietrina Lanzavecchia planted their first vines the Domaine is now run by their Granddaughter Paola Lanzavecchia.

ON SALE: 2012 Villadoria Barbaresco DOCG Piedmont, Italy - It is a lighter bodied and very aromatic Barbaresco that is starting to drink like aged Burgundy. Light in color with aromas of roses, violets, nutmeg and white pepper. It is medium bodied with mellow tannins but great acidity. From a contentious vintage, it is a great example of the places Barbaresco will go as it ages.

Reg. \$34.99, ON SALE IN MARCH: \$19.99 (while supplies last)

Last month we offered some old school Syrah from Chave. This month some new school St, Joseph from Pierre-Jean Villa, started in 2009, certified organic in 2020, indigenous yeast, and minimal intervention.

ON SALE: 2018 Pierre Jean Villa Saint-Joseph Preface Rhone, France- “Opaque magenta. Expressive cherry, blackberry and floral aromas, along with hints of smoky bacon, licorice and cracked pepper. Nicely concentrated and energetic on the palate, offering lively red and blue fruit and floral pastille flavors that stretch out and become sweeter with air. Closes very long, sappy and smooth, showing fine delineation & spicy bite on the gently tannic, floral-tinged finish.” (Vinous 4/20)

Reg. \$49.99, ON SALE IN MAR.: \$39.99 (while supplies last)

FROM THE CELLAR- and Ready to Drink!

The epitome of old school Aussie Shiraz!

2006 Two Hands Wines Ares Shiraz Barossa Valley, Australia - “There are three “icon” wines in the portfolio. The opaque purple-colored 2006 Ares is a 100% Shiraz cuvee sourced from Barossa (77%) and McLaren Vale (23%) which received some “200% new oak” treatment. Following a barrel selection of the winery’s best Shiraz (not all of which was in new oak), the wine spent its last 12 months of élevage in 100% new French barriques. It offers up a room-filling perfume of toasty oak, pencil lead, vanilla, pepper, sage, plum, and blueberry pie. Opulent and layered on the palate, this extracted, mouth-filling effort has tons of succulent fruit, savory flavors, and a very long, fruit-filled finish. It will reward 6-8 years of cellaring and have a drinking window extending from 2015-2031.” (WA181) **\$199.99 Buy a three pack in wood & save 15%.**

2004 Chateau Bellefont-Belcier Saint-Emilion Grand Cru, France - A sleeper of the vintage, this impressive St.-Emilion, made by Dominique Hebrard, exhibits a pure nose of red and black fruits intertwined with spice box, dried herbs, and subtle wood. Medium-bodied, beautifully concentrated, and pure with good acidity as well as ripe tannin, it should drink well for 12-15 years.” (WA 158) **\$49.99 On Sale in Mar. \$39.99**

TBA is the ultimate after dinner wine & this rarity is ready to drink now. The review is from 2007.

2005 Weingut Max Ferd. Richter Brauneberger Juffer-Sonnenuhr Riesling Trockenbeerenauslese Mosel, Germany- “Rich gold. Succulently rich aromas of apricot preserves, mango and clove on a bed of brown-spice botrytis. The unctuous peach fruit and honeyed texture rise above the wine's understated acidity. Richer and deeper than the beerenauslese, but this wine is still closed and needs patience.” (WA 2017) **\$199.99**
This was reviewed in 2005 & 16 years later the wine has matured nicely subdued but is still serious Burgundy.
2005 Maison Bertrand Ambroise Les Vaucrains Nuits-Saint-Georges Premier Cru, France—“Pitch-dark, the 2005 Nuits-St.-Georges Les Vaucrains displays aromas of ripe black fruits, toasted nuts, machine oil, and wet stones. Soy, bitter dark chocolate, roasted portabello and resin on the palate add to the impression of complexity, concentration and darkness conveyed by this very serious wine. The intensity of the finish wrung me out. But fun to drink? Perhaps in another ten years.” (WA 171) **\$99.99**

NEW ARRIVALS.

Morey owns almost 90% of this lieu-dit, and the other owner doesn't declare it, so this is a de facto monopole.

2014 Domaine Marc Morey (Marie Bernard) Chassagne-Montrachet 1er Cru En Virondot, Burgundy, France -“ A ripe, smoky cast envelops the core of lemon tart, peach and baking spice flavors in this exotic white. Loosely knit, with a lingering finish of lemon, spice and toasty oak. Offers fine flavors and a nutty aftertaste. Best from 2020 through 2028. 850 cases made, 180 cases imported.” (WS 6/18) **\$79.99**

Pair it with the 2004 Marc Morey Chassagne-Montrachet 1er Cru En Virondot - \$69.99

Buy both for the educational experience and save 25% - \$112.99

And now for something completely different- Nascetta is a native white grape variety of the Alba area, grown on the hills of Barolo and Novello.

Elvio Cogno 'Anas-Cetta' Langhe Nascetta di Novello Piedmont, Italy – “The 2017 Langhe Nascetta del Comune di Novello Anas-Cëtta is fermented and aged on the lees in stainless steel. The creaminess you taste here comes thanks to the natural characteristics of the grape and that 180-day sur lie aging. This is a fresh, lean- to medium-bodied white with pretty aromas of stone fruit, melon and Golden Delicious apple. Some 11,000 bottles were made.” (WA 9/18) - ~~\$29.99~~ **\$24.99**

The GREEN Spot

As you shop in the store you may see some wines displaying a green price sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines.

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 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, Vinous and BH, and thus those are primary review sources. We will also occasionally use reviews from Decanter (the premier UK wine journal). Each review source also has reviewers that are better in some specialty then 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.