

# J. Emerson, Inc.

FINE WINES & CHEESE

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

Visit our website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com)

STORE HOURS: Mon. - Sat.: 9:00am to 8:pm

## MAY 2009 NEWSLETTER

Mother's Day Sparklers • Fall Line Farms • Rosé & Bordeaux New Arrivals

### Our MAY Tasting "Loire Valley"

*Please join us as we open some outstanding wines from France's Loire Valley  
Thursday, May 21<sup>th</sup> from 5:30 pm to 7:30 pm*

*at our Store on Grove Ave.*

*A list of wines will be available in the store and special pricing will be available for purchases made during the tasting.*

#### MONTHLY SPECIALS

	<u>Apr. '09</u>	<u>USUAL</u>	<u>CASE (cs.btl. cost)</u>	
*2007 MARCO POLO Pinot Grigio (Veneto, Italy)	\$ 7.95	\$ 8.95	\$ 85	\$ 7.08
*2007 SONOMA VINEYARDS Sauvignon Blanc (Sonoma, CA)	\$ 8.95	\$10.95	\$ 95	\$ 7.92
*2008 DAL MASO Colli Berici Tai Rosso (Veneto, Italy)	\$ 9.95	\$11.95	\$115	\$ 9.58
*2007 VIEJO ISAIAS "Classico" Malbec (Mendoza, Argentina)	\$ 9.95	\$11.95	\$110	\$ 9.17
2006 TRES BARCOS Tinto (Toro, Spain)	\$10.95	\$12.95	\$125	\$10.40
2007 EOLA HILLS Pinot Gris (Willamette Valley, Oregon)	\$11.95	\$13.95	\$125	\$10.40
2006 BRANGER Muscadet "Terroirs les Gras Moutons" (Loire, Fr.)	\$13.95	\$18.95	\$160	\$13.33
2005 HERESZTYN Bourgogne Rouge (Burgundy, France)	\$14.95	\$24.95	\$160	\$13.33

#### A NOTE ABOUT THE MONTHLY SPECIALS CASE

The May case price is **\$109.95** and is reduced 35% from the regular prices. 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.

**\*2007 MARCO POLO Pinot Grigio (Veneto, Italy)**- A great spring time Pinot G. with aromas of minerals and pears and crisp clean flavors of stone fruit with nice acidity.

**\*2007 SONOMA VINEYARDS Sauvignon Blanc (Sonoma, CA)** – fruit driven, straight forward light bodied with citrus notes. Crisp with good acidity. A great warm weather California Sauvignon Blanc.

**\*2008 DAL MASO Colli Berici Tai Rosso (Veneto, Italy)** - The grape varietal is Tai Rosso (formerly known as Tocai Rosso) and this is one of the few producers imported into the US. It is a light and refreshing red with plenty of ripe fruit flavors and a crisp smooth dry finish. It is a perfect summer red and could be chilled. We opened this wine at our Saturday tasting last week and it sold out in less than an hour. A great wine for poultry, pork and salmon.

**\*2007 VIEJO ISAIAS "Classico" Malbec (Mendoza, Argentina)** - Layers of plum, ripe fruit aromas; silky mouthfeel with a long finish and fine, sweet, ripe tannins. Excellent when paired with red meats, pasta with spicy sauces.

**2006 TRES BARCOS Tinto (Toro, Spain)** - Spain's Toro DO has a reputation around big complex red wines that age well and this full bodied Tinto del Toro (Toro's name for Tempranillo) has aromas of dried fruits and tastes of spice and plum with good acidity. The Wine Advocate named this a top pick under \$20.

**2007 EOLA HILLS Pinot Gris (Willamette Valley, Oregon)** - “Silky, gentle and appealing for its pretty orange-scented pear flavors, echoing nicely on the open-textured finish. Drink now. Designation: Best Values. 86pts.”(WS Dec 31,2008)

**2006 BRANGER Muscadet "Terroirs les Gras Moutons" (Loire, Fr.)**- “Lovers of Muscadet will not want to miss this old vines bottling, and those who don’t think this genre exciting need to merely stick their nose in a glass to have their misconceptions corrected! It will be sharply tweaked by aromas of oyster shell, sea water, kelp, quince, pineapple, and lime. Your mouth will be set aquiver by the mineral and citrus intensity of this wine, whose sheer, palpable density of extract is remarkable, not to mention for a wine of only 12% alcohol. “Palate-staining” is almost too weak a word for the finish. Treat yourself to a bottle from time to time over the next 2-3 years. 91pts.” (Wine Advocate # 178)

**2005 HERESZTYN Bourgogne Rouge (Burgundy, France)** - “The barest touch of wood frames very ripe and earthy red berry fruit that has a hint of animale that continues onto the rich, full and round flavors supported by buried tannins on the impressively deep finish for a wine of this level. Good short-term potential here and recommended. Score: 86-88 - Comments: Outstanding! Top value” (Bourghound # 25)

### MOTHER’S DAY SPARKLERS

#### A light sparkling wine is the perfect addition to a Mother’s Day Brunch

**2007 Mein Klang Pinot Noir Frizzante** – Made from organically grown Pinot Noir this is a dry and delicate slightly sparkling wine, with strawberry aromas and tiny bubbles. (11% alcohol) **\$16.95**

**2008 Ricossa Moscatto D’Asti** – Slightly sparkling and slightly sweet with lower alcohol (5.5%) this is a great brunch wine. The peach and honey flavors are balanced with crisp acidity on the finish. **\$11.95**

**Riondo Pink Prosecco Raboso** - A pretty pale pink, *frizzante* that is delicate and fresh on the palate with subtle fruit shaped by good acidity. Smooth and dry on the finish and with only 10.5% alcohol **\$13.95**

### NEW ARRIVALS – ROSÉS

#### Rosé season is upon us and here are just a few of our new arrivals:

**2008 Robert Sinskey Vin Gris of Pinot Noir, Los Carneros, California** –Small production, orgainc farming, Robert Sinskey does things his way. Here are his notes on the ’08 Vin Gris: “Pale salmon color, tinged by copper, gleams delicate and bright. Ultra-fresh aromas of wild strawberry spiked with lemongrass and jasmine burst from the glass. A sip brings the strawberries to life, joined by pristine flavors of lime, watermelon rind, cucumber and a touch of chervil.” **\$24.95**

**2008 Domaine Du Pre Semele, Sancerre Rosé-** A rosé of 100% Pinot Noir. Light, ethereal aromas of strawberry with floral notes. Crisp with purity and elegance. **\$24.95**

**2008 Ch. De Segries, Tavel** – Only rosés are produced in the Tavel AOC so they take rosé seriously and Segries is serious rosé. Full bodied and expressive with a hint of strawberries and a crisp, tart finish. This is our most popular Tavel. **\$14.95**

**2008 Domaine De la Mordoree, Cotes-Du-Rhone** – From one of the great Rhone estates made from Grenache with Syrah and Cinsault, this is a full bodied rosé with a long lasting light spice and fruit finish. These wines pair well with almost any food but are particularly suited to Asian cuisine. **\$13.95**

**2008 La Valentina Montepulciano d’Abruzzo Cerasuolo** – Made from the Montepulciano grape this wine has mostly cherry flavors; firm and dry with a nice crisp finish. **\$13.95**

#### AND A SPECIAL OFFER ON AN ’07 BANDOL ROSÉ

**2007 Ch. Pradeaux, Bandol Rosé** – No question that Bandol Rosé will improve with a bit of age and this is last year’s vintage of an outstanding wine. Here is a rosé composed of Cinsault, Grenache as well as Mourvedre with enough character and body to please red wine drinkers but with all the floral notes, strawberry flavors and freshness that makes a Rosé so appealing. We have reduced this wine to **\$24.95**.

### TWO OUTSTANDING 2000 BORDEAUX

We have been enjoying Bordeaux from the great 2000 vintage that Jim Emerson brought stateside in December. These wines have been properly cellared in Bordeaux and are drinking beautifully right now. Here are two of our favorites:

**2000 Clos des Templiers Lalande de Pomerol** – A “right bank” Merlot (don’t think California) based wine with dark fruits aromas. It is medium bodied, smooth and elegant but retains the structure to handle a steak with all the beauty of mature Bordeaux. **\$19.95**

**2000 L de Louviere Pessac-Leognan** –“ This opaque ruby/purple-colored 2000 exhibits plenty of earthy, black currant, vanilla, graphite, licorice, and smoky cherry aromas as well as flavors. Medium-bodied with sweet tannin, good acidity, and a long, concentrated finish, this is the finest La Louviere since the 1990. Anticipated maturity: 2005-2015. 90pts.” (WA #146) **\$43.95**

### **FALL LINE FARMS**

*Everyone benefits when you buy and eat local produce, dairy, poultry, etc. so we are participating with Fall Line Farms as the pick-up location for the west end of Richmond. Here is the Fall Line Farms website: [www.farm2udirect.com](http://www.farm2udirect.com) and here’s some information about the Co-op:*

Fall Line Farms is a farm to family Co-op program designed to connect family owned and operated farms serving the Richmond, Virginia area with customers in search of local food year round. Fall Line Farms represents more than 25 local farms and businesses serving the falls of the James region.

The program works on a weekly cycle with orders opening Friday evening and closing Monday evening. Pick up at one of our convenient Richmond area locations is always on Thursday afternoon.

Our Summer Season 2009 runs from May 1st through October 31st. Registration is \$85.00 for the six month season; these fees cover logistics, basic administration and marketing expenses as well as the maintenance of our website.

### **SATURDAY WINE TASTING**

Every Saturday between 2pm and closing we will offer two wines to taste and enjoy while shopping. Check out our web site on Friday to find out what we will be opening!

### **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.

**OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$4.95 and \$5.49**