

J. Emerson, Inc.

FINE WINES & CHEESE

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

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.

MAY 2014 NEWSLETTER

ON SUNDAY, JUNE 1st. YOU will be at our store sometime between
1:30 PM & 4:30 PM FOR OUR

Often imitated never equaled, annual:

ROSÉ-A-PALOOZA

All the great rosé wines / all the great suppliers

Discounts will be offered on all wines tasted.



**FREE RUN
WINE MERCHANTS**

Store Alumni Harry Tatian

Monday, May 12th 5:30-7:30pm

Artisan Producers, Sustainable Vineyards, Brilliant wines

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

Emerson Wine Club SPECIALS [Prices valid through 5/31/14.]

	MAY.'14	USUAL	CASE(cs.btl.cost)
* 2012 Hormigas "Colonia las Liebres" Bonarda, (Mendoza, Argentina)	\$ 8.95	\$10.95	\$96 (\$8.00)
*2013 Dom. St-Lannes, IGP Cotes de Gascogne, (France)	\$ 8.95	\$10.95	\$96 (\$8.00)
*2013 Zudugarai "Antxiola" DO Getariako Txakolina, (Spain)	\$12.95	\$14.95	\$141 (\$11.75)
*2012 Dom. Gres St Vincent, AOC Cotes-Du-Rhone Villages, (Fr.)	\$12.95	\$14.95	\$141 (\$11.75)
2013 Casale Marchese, DOCG Frascati Superiore, (Lazio, Italy)	\$12.95	\$14.95	\$141 (\$11.75)
2010 Benotto "Nebieu" Nebbiolo, DOC Monferrato Rosso, (Italy)	\$12.95	\$16.95	\$153 (\$12.75)
2012 Dr. Konstantin Frank Dry Riesling, Keuka lake, (New York)	\$14.95	\$18.95	\$153 (\$12.75)
2009 Bosco Nestore "PAN" DOP Montepulciano d'Abruzzo, (Italy)	\$16.95	\$21.95	\$189 (\$15.75)

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 MAY case-of-the-month is **\$114.95**; the regular price would be \$176 a savings of over 35%!*

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.

* 2012 Hormigas "Colonia las Liebres" Bonarda, (Mendoza, Argentina)- "a very reliable unoaked, juicy Bonarda that is still very young, with some reductive aromas of meat broth that would benefit from energetic decanting that would reveal ripe red fruit and red licorice aromas. The round palate shows balance and good integration. **Very drinkable and accessible. A crowd pleaser at a great price.** Drink 2014-15." (WA #212)

*2013 Dom. St-Lannes, IGP Cotes de Gascogne, (France)- (Colombard and Gros Manseng.) "An exuberantly fruity white, with flavors of dried mango and ripe papaya lending this a tropical allure. Light coconut and cream notes fill the juicy finish. Drink now. Tasted twice, with consistent notes." (WS- 12/31/13)

*2013 Zudugarai "Antxiola" DO Getariako Txakolina, (Spain) - Temporarily discard your vinho verde and try this mouthwatering blend of Hondurrabi Zuri and Hondurrabi Beltza grown in an organically farmed vineyard. This crisp, medium bodied, wine has notes of lemon and grapefruit and a spritz of refreshing CO2.

***2012 Dom. Gres St Vincent, AOC Cotes-Du-Rhone Villages, (Fr.)** From a famous co-op that uses natural yeast, this mostly Grenache Rhone blend has note of olives and bramble with plums, black fruit, dried meat and herbs finishing with supple tannins and food friendly acidity. Try with lamb shank or grilled venison.

2013 Casale Marchese, DOCG Frascati Superiore, (Lazio, Italy) – A blend of Malvasia del Lazio, Trebbiano Toscano, Malvasia di Candia, Bonvino, Bellone it is one of the most popular wines in Italy mostly due to the vineyards proximity to Rome; but this is not a typical Frascati as it is sustainably grown and hand harvested. It is a medium bodied wine with tropical fruits and caramelized citrus finishing elegant and dry.

2010 Benotto "Nebieul" Nebbiolo, DOC Monferrato Rosso, (Italy)- After the death of their father Carlo Benotto in June, the family decided to sell the winery so, this is the last vintage of this “baby Barolo”. Aromas of ripe dark fruits, a touch of tar and roses with a supple dusty finish, good acidity and light tannins. Here is a Nebbiolo, you can enjoy right out of the bottle.

2012 Dr. Konstantin Frank Dry Riesling, Keuka lake, (New York) - “Tasty kiwifruit, lime pulp, green plum and Granny Smith apple notes drive along in this version, with a fresh, slate-tinged finish. Drink now through 2014. 3,132 cases made.” (WS 9/15/13)

2009 Bosco Nestore "PAN" DOP Montepulciano d'Abruzzo, (Italy) – A blend of 85% Montepulciano and 15% Cabernet sauvignon all from estate vineyards and aged 8 months in 225L(Bordeaux sized) Oak barrels and 12 months of bottle conditioning before release. Notes of Vanilla, licorice and cinnamon with dark fruit flavors and finishing with ripe and slightly grippy tannins. A wine for Italian and California wine lovers!

MAY “SHORT SIPS” CLASS - *What makes fine wine fine?*

A tour of our rarities and curiosities room and a tasting of extraordinary wines from our collection.

We did this last year and it was a big hit. We'll be opening one Burgundy, one Bordeaux one Brunello and one dessert wine while we “tour” and discuss the collection. 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 May–**FRIDAY & SATURDAY, May 16th and 17th from 5:30 to 6:30pm** — **For this special class there will be a \$15 fee per person** and availability is on a first come first serve basis but you can call and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

IT'S MOTHERS DAY

and since you are taking MOM out to eat...all you need is the right half bottle of sparkling wine – for toasting:
NV Adami Prosecco di Valdobbiadene Brut Bosco di Gica – light floral, pears and white peaches **\$11.95**
NV Ferrari Brut Ferrari Sparkling Alto Adige, – Italian Champagne, clean fresh and touch yeasty. **\$14.95**
or, perhaps, something for a late dessert:

1995 Chateau la Graviere Tirecul Monbazillac France –“orange marmalade, tropical fruit-scented (pineapple and coconut) nose, super-extracted, awesomely rich, pure, and well-delineated flavors, full body, an unctuous texture, and dazzling length. This amazing wine should evolve for 15-20 years.” (WA #111) **\$39.95**

NEW ARRIVALS – *ROSÉ* In anticipation of *ROSÉ-A-PALOOZA* on June 1st

here are a few new arrivals to whet your appetite; each a markedly different style:

2013 La Gordonne Ch. Billette Cotes De Provence Rosé, France – Ok, this is big production rosé, in fact it's the largest selling Rosé in France. Nonetheless it is satisfyingly delicious and easy to drink; light and crisp with Provencel creamy mid -palette and an interesting bottle shape. **\$14.95**

2013 Domaine De Fenouillet, AOC Ventoux Rosé, France – A fairly allocated wine from the warm Southern appellation of Ventoux in southern Rhone. A blend of Cinsault, Grenache and Syrah. Yes, it is light and crisp and fresh but there is a difference here, aromatic and a bit rustic with, perhaps, more character than the Provence rosé befitting the rugged Ventoux, right next store to Châteauneuf-du-Pape. **\$14.95**

2013 Arnot-Roberts Rosé Touriga Nacional, Luchsinger vineyard-Clear lake, Cal. -Arnot-Roberts Wines is a joint project of Duncan Arnot Meyers and Nathan Lee Roberts. Their goal is to make natural wines that express the uniqueness and beauty of their variety and location. No filtering, no fining, natural yeasts and grapes sourced from meticulously farmed vineyards. Their rosé is very aromatic with strawberry and red fruit overtones plus mineral & floral notes, finishing precise & tangy, it's an expressive American beauty. **\$23.95**

2013 Ameztoi Rubentis Txakolina rosé - The pink sibling of Ameztoi's flagship white, this vibrant rosé is made from a mix of red and white indigenous grapes and is bottled with a little residual carbon to give it a

light spritz. Clean and crisp with certain verve, the candied red fruits combine with a lime infused edge to make this a wildly intriguing rosé. **\$19.95**

PLEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm

New Arrivals - Huber Lignier Morey St. Denis

“If I have to recycle my declaration of adoration with respect to this domaine, then so be it. These are very special wines, some of the best you will find in Burgundy.” – Neal Martin, Wine Advocate

2008 Domaine Hubert Lignier Morey St Denis les Chaffots Cote de Nuits, Burgundy, France- “The 2008 Morey St.-Denis Les Chaffots is a sexy, powerful wine. This is a beautifully intense Morey layered with exquisite fruit. The tension between the fruit and the tannins keeps things interesting as the wine turns a bit dark on the finish. Anticipated maturity: 2018-2028.” (WA #194) **\$119.95**

2005 Domaine Hubert Lignier Morey St Denis Vieilles Vignes 1er – “from a .5 hectare strip of 70-year-old vines in the tiny Faconnieres vineyard, and lapping over into Les Chenevery. Aromas and flavors of tart cherry, dried cranberry, citrus rind, brown spices, aromatic woods and resin are underlain by rich meat-stock & saline, chalky mineral characteristics. Fine, mouth-coating tannins & superb finishing concentration of red fruits, brown spices & resins complete the picture of this bright, invigorating, yet rich wine.” WA#170 **\$187.95**

NEW ARRIVALS

2009 Marcassin Pinot Noir, Marcassin Vineyard Sonoma Coast, Cal.- “Amazingly seductive, from the initial aromas of smoky, toasty, creamy vanilla-scented oak to the richer mix of wild berry and raspberry fruit. Lifts midpalate and soars from there, finishing with a pleasing tannic grip and a long, persistent finish. Drink now through 2025.” (WS 5/31/201) **\$249.95** *This is an almost impossible wine to find in a retail store.*

2011 Plumpjack Cabernet Sauvignon EstateOakville, Napa- “The 2011 Cabernet Sauvignon Estate is a successful effort in this more challenging vintage. Its black/purple color is accompanied by copious notes of cassis and blackberries intermixed with hints of charcoal and spice. Medium-bodied with less intensity than the 2010 Estate, but impressive purity and depth, it should drink well for 15 years.” (WA #209) **\$99.95**

AND FINALLY...

2006 Radikon Jakot (a play on Tokaj) - Stanko Radikon is a maverick and he makes striking and unusual wines from Italy's Friuli Venezia region. No added nothing. After destemming, the grapes are put in oak vats, *where they macerate on the skins without temperature control.* Maceration continues until the sugars are exhausted (*typically more than 30 days and up to 9 months*). The juice is then racked and left on the lees in 25 to 35 hl casks for about 36 months. Rich orange, piquant and crazy good. I love these wines and this is my house wine for Sushi, Thai, and Chinese. **\$49.95 (500ml)**

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.

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

We're offering all of our beers now as individual bottles or in 6-packs (or 4-packs, depending on the item), and extending a 15% discount on a mix-and-match six-pack of beer.

THE FLOUR GARDEN – The worlds best Baguette*(*in our opinion)

Every Friday and Saturday we receive fresh Baguettes (\$3.49) and Foccacia (\$2.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.

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