

# J. Emerson, Inc.

FINE WINES & CHEESE

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

Website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com) / Twitter: <http://bit.ly/atAEL4/> / Facebook: <http://bit.ly/br4kEz>

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

## MAY 2015 NEWSLETTER

**ON SUNDAY MAY 17<sup>th</sup>** anytime between **1:30pm & 4:30pm** you will be attending **ROSÉ-A-PALOOZA** an often imitated but never equaled event with food & all the great pink wines *plus* discounts. Thank-you.

**Join us on Wednesday, May 6<sup>th</sup> from 5:30 to 7:30pm as we welcome**

*Iacopo Pambuffetti, owner*

*Azienda Scacciadiavoli Montefalco, Italy*

*Tasty Umbrian Wines.*



AZIENDA AGRARIA  
SCACCIADIAVOLI  
di Pambuffetti

**Wednesday, May 13<sup>th</sup>. 5:30 to 7:30pm**

**A Tasting of California wines from Ian Brand – P'tit Paysan and La Marea**

*Chardonnay, Rhone Blends and Petite Sirah*

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

### ***Emerson Wine Club SPECIALS*** [Prices valid through 5/31/15.]

	<i>May. '15</i>	<i>USUAL</i>	<i>CASE</i>	<i>(cs.bl.cost)</i>
*2012 Aragonesas "Don Ramon" Tinto, <i>DO Campo de Borja, Spain</i>	\$ 7.95	\$ 9.95	\$90.00	(\$7.50)
*2013 Domaine Philemon "Perle" Blanc, <i>AOC Gaillac Blanc, France</i>	\$ 8.95	\$10.95	\$99.00	(\$8.25)
*2013 Ribafreixo "Gaudio" Verdelho, <i>DO Alentejo, Portugal</i>	\$ 8.95	\$10.95	\$99.00	(\$8.25)
*2013 Volpetti Cesanese, <i>IGT Lazio Italy</i>	\$11.95	\$13.95	\$132.00	(\$11.00)
2013 Bodegas La Cartuja, <i>DOC Priorat, Spain</i>	\$13.95	\$15.95	\$153.00	(\$12.75)
2013 Di Lenardo "Gossip" Pinot Grigio Ramato, <i>Venezia Giulia, IT</i>	\$13.95	\$15.95	\$153.00	(\$12.75)
2014 Gavalas "Yannis" Assyrtiko (White), <i>PDO Santorini, Greece</i>	\$15.95	\$17.95	\$174.00	(\$14.50)
2011 Mile Marker Pinot Noir, <i>Oregon</i>	\$16.95	\$19.95	\$192.00	(\$16.00)

**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 of the May case-of-the-month is **\$114.95**; the regular price would be **\$161.00**, a savings of over **29%**!**

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 Aragonesas "Don Ramon" Tinto, DO Campo de Borja, Spain-** "The black cherry fruit is sweet and expressive in this round red, mingling with notes of smoke and herb. Features light but chewy tannins and balsamic acidity. Grenache and Tempranillo. Drink now. 80,000 cases made." (WS 8/31/14)

**2013 Domaine Philemon "Perle" Blanc, AOC Gaillac Blanc, France-** Domaine Philémon is located in a small village on the Vere River in the Gaillac AOC. The vineyard has been with the Vieules family since 1804. The yields are kept exceedingly low and the harvest is done entirely by hand. This is a fresh, quaffable wine with a very light touch of CO2. Mild citrus aromas with a mineral but not acid finish. Great with light seafood and all types of salads.

**2013 Ribafreixo "Gaudio" Verdelho, DO Alentejo, Portugal –** "... It exceeds expectations and it is a very nice value in its pure and unoaked style. Fresh and fruity, it has a crisp nuance combined with a delicious finish. The flavors linger quite respectably. It is a perfect warm weather wine." (WA #216)

**2013 Volpetti Cesanese, IGT Lazio Italy-** (100% Cesanese grapes) From vineyards located just south of Rome, this is a balanced, medium to full bodied easy to drink wine with ripe red fruits lower acid and very smooth tannins. Aged in oak for 8 months this is a great pizza and burger wine.

**2013 Bodegas La Cartuja, DOC Priorat, Spain -** “(70% Garnacha and 30% Carinena; aged for six months in French oak): Bright violet color. A highly perfumed bouquet evokes dark berries and fresh flowers, with a spicy nuance gaining strength with air. Juicy and energetic on the palate, showing a silky texture and juicy blackberry and cassis flavors. The smooth, smoky finish shows very good clarity and a whisper of fine-grained tannins.” (Vinous 9/14)

**2013 Di Lenardo "Gossip" Pinot Grigio Ramato, IGT Venezia Giulia, Italy-** Extended skin contact gives the wine a color between pink and copper (“Ramato” in Italian means “coppery”). I listed it here as a rose. With floral and red fruit aromas it drinks like a fresh and easy Pinot Grigio but the skin contact and lees aging give it more substance and body. A great wine with baked or roasted chicken and veggies

**2014 Gavalas "Yannis" Assyrtiko (White), PDO Santorini, Greece -** 100% Assyrtiko from the beautiful, volcanic Greek island of Santorini; this is a fresh aromatic summer wine with green apples and lemon-lime wrapped in a crisp clean finish. It is said that Santorini wines are the purest expression of terroir – Bright, windswept and volcanic. Wines from Santorini taste like Santorini!

**2011 Mile Marker Pinot Noir, Oregon -** As they mature 2011 Oregon Pinots are developing into very nice wines, witness this project Pinot Noir from Hobo Wine Co. which displays nice aromatics of ripe cherries clove and spice, The mouthfeel is medium bodied and smooth with Pinot acidity and little tannins. This is an easy drinking uncomplicated wine that looks and tastes just like Pinot Noir should! Great with Chicken thighs, Salmon or Pork chops.

### **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.

### **ROSÉ**

*We are expanding the Rosé section in anticipation of Rosé-a-Palozza and this year, as a public service, we will recommend that you continue to drink these wines year round and not just in the summer. Thank-you.*

### **MAY “SHORT SIPS” CLASS – FACTORY vs NATURAL Blind Tasting**

*We have had so much fine with our blind wine tastings that we are continuing the series with a blind tasting comparing factory made with more naturally made wines. Let's see if we can tell the difference!* A one hour educational program, limited to eight people and held in our fine wine room. Offered twice on **FRIDAY or SATURDAY, MAY 29<sup>th</sup> and 30<sup>th</sup> from 5:30 to 6:30pm.** There is a \$5 class fee and availability is on a first come first serve basis. Call 285-8011 to reserve space.

### **2010 LODALI BAROLO “BRICCO AMBROGIO”**

The Lodali Estate is located in Piemonte, the famous region for Barolo, Italy's “King of Wines.” Walter Lodali, just 27 years old, the winemaker is following in his father's and grandfather's wine making tradition. The hillside cru vineyards of Bricco Ambrogio produce elegant, yet powerful, wines and 2010 is one the very best vintages in recent memory. Expressive on the nose with a touch of roses, ripe red fruits and tar, this is a structured wine with firm Barolo tannins that resolve nicely after some time in the decanter. Drink it now with a decant or wait a few years.

**The regular price is \$34.94 but during May we offer the wine for \$27.95 (no further discounts).**

### **2012 TALBOTT CHARDONNAY**

*Robert Talbott stops by the store (plus Peter-Blair and Beecroft and Bull) occasionally if he is motorcycling around as visiting all these customers' makes the trip a tax “write off”. We have always had a soft spot for his wines and thus we are pleased to offer a bit of a deal on the Sleepy Hollow Chardonnay.*

**2012 Talbott Vineyards Chardonnay Sleepy Hollow Vineyard Santa Lucia Highlands –** “(30% new French oak): Pale gold. Poached pear, Meyer lemon, buttered toast and white flowers on the deeply perfumed nose. Smooth, open-knit orchard fruit and orange flavors stain the palate, picking up a smoky nuance with aeration. Shows excellent clarity and punch on the mineral-tinged finish, which leaves suave floral and citrus fruit notes behind.” (Vinous 11/14) Regular price: **\$42.95. On Sale in MAY: \$33.95 (no further discounts)**

## **NEW ARRIVALS -UCCELLIERA and CASATO 1 VOLIERO**

*Unsurpassed value in Brunello and Rosso di Montalcino*

**We are huge fans of Uccelliera and Casato 1 is Andrea Cortonesi's (Uccelliera) second estate in the northern part of the appellation where he plays with Sangiovese grown in a slightly warmer climate and on thicker soils. Considering the quality of these wines, at these prices they are a STEAL!**

**2013 Casato 1 Rosso di Montalcino Voliero Tuscany, Italy** – "... a gorgeous expression that I happily recommend to anyone looking for a solid Rosso to pair with their steak dinner. The wine shows a great sense of restraint, with richness and opulence that never goes over the top. You'll also love the way it feels on the palate. It caresses the senses with soft layers of cherry and blackberry fruit. At the end, you get a playful touch of oak spice - with toasted almond and vanilla - that comes thanks to 10 months in barrel. This is the ultimate food-friendly Rosso." (eRobertParker.com #217) **\$24.95**

**2010 Casato 1 Brunello di Montalcino Voliero Tuscany, Italy** – "The 2010 Brunello di Montalcino Voliero is a gorgeous wine that hits all the right buttons, takes a little pause, and then hits them once again. This is a wine that does not hold back, and it graciously delivers all sorts of dark fruit, spice, licorice and grilled herb intensity. In the mouth, the tannins are exceedingly silky and smooth and the wine imparts a very long finish. What I like best is its power and personality that never goes over the top. It remains within the strict confines of elegance. This wine should hold well for 15 years." (eRobertParker.com #217) **\$59.95**

**2010 Uccelliera Brunello di Montalcino Tuscany, Italy** - "This is a Brunello of profound beauty, intensity and complexity. At this young stage in the wine's life you get a generous dose of primary fruit focused on cherry and blackberry. You also get so-called secondary aromas from the oak that recall spice, cinnamon and dark smoke. These lead to the promise of beautiful tertiary aromas as the wine continues its slow evolution over the course of time. This wine is like a long-distance runner who explodes from the starting line and keeps a steady pace throughout the race. Dark penetration and rich aromas wrap generously over the palate. Endnotes of spice, cured meat and barbecue smoke add extra layers to the finish. I am a huge fan of Uccelliera's Brunello and the 2010 is absolutely unforgettable." (eRobertParker.com #217) **\$69.95**

## **NEW ARRIVALS – 2012 PLUMPJACK CABERNET ESTATE**

**2012 Plumpjack Cabernet Sauvignon Estate, Napa Valley** – "The full sensuality of 2012 comes through in Plumpjack's 2012 Cabernet. Rich, layered and sumptuous in the glass, the 2012 is absolutely striking. Espresso, mocha, rose petals and spices wrap around the radiant finish. This is such a gorgeous example of the year and one of the truly great sites in Napa Valley. The Reserve gets most of the attention at Plumpjack, but in the 2012, the straight Cabernet Sauvignon is nearly as stellar." (Antonio Galloni Vinous) **\$119.95**

## **ABYMES – THE SUMMER WHITE WINE YOU SHOULD BE DRINKING.**

**The 2014 Dom. Labbe Savoie Aymes** made from the Jacquère grape in the alpine region of France not far from the Swiss border is a fresh, juicy and bright. This unadorned white is like drinking bottled mountain air.

**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

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

## **CAUTION CAUTION CAUTION!**

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.