

# 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 through Sat.: 9:00am to 8:00pm and:

**NOW OPEN SUNDAY 12noon to 6pm.**

## MAY 2018 NEWSLETTER

# VINUM

CELLARS

**WEDNESDAY, MAY 2ND from 5:30 TO 7:30PM**

RICHARD BRUNO Owner/ Winemaker VINUM CELLARS

*Wines from Clarksburg, El Dorado County, and Napa Valley, California.*

**ON SUNDAY, MAY 20th** 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.

**Saturday, May 12th from 2 to 5 pm**

*The Tuscan wines of* **MONTENIDOLI**

*with John Grimsley from Le Storie wines*

*One of our favorite Tuscan wineries recently returned to the Richmond market.*



**Whatever we feel like tasting - every Saturday from 2pm to 7pm.**

**Emerson Wine Club SPECIALS** [Prices valid through 5/31/18.]

	<u>MAY 18</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Chateau Lamothe Castera Bordeaux Rouge, France	\$8.99	\$11.99	\$96	(\$8.00)
*2016 Clos des Grands Primos Muscadet Sevre et Maine Sur Loire, Fr.	\$8.99	\$13.99	\$96	(\$8.00)
*2016 Dreyer Sonoma Chardonnay, "Compass," California	\$9.99	\$11.99	\$108	(\$9.00)
*2014 Villa Corbinelli Toscana Rosso IGT, Tuscany, Italy	\$9.99	\$12.99	\$108	(\$9.00)
2016 Ken Forrester Pinotage "Petit," Stellenbosch, S. Africa	\$10.99	\$13.99	\$120	(\$10.00)
2016 Bodegas Naia Rueda Blanco, Spain	\$11.99	\$15.99	\$132	(\$11.00)
2017 Tegernseerhof Zweigelt Rosé, Austria	\$11.99	\$14.99	\$132	(\$11.00)
2015 Vinum Cellars Petite Sirah, Clarksburg, California	\$12.99	\$15.99	\$144	(\$12.00)

**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 May case-of-the-month is **\$109.99**; the regular price would be \$167, a savings of over 32%! (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.*

**\*2015 Chateau Lamothe Castera Bordeaux Rouge, France** - "A bright and juicy wine, this has good potential. Its red-berry fruits are right up front along with some light tannins. Drink this fruity wine from 2018." (WE 9/17)

**\*2016 Clos des Grands Primos Muscadet Sevre et Maine Sur Loire, Fr.** - The poor man's Chablis. Crisp and fresh with notes of lemon, green apple and a briny undertone that finishes with a sort of wet slate minerality. This is the perfect, classic complement to all seafood but it's especially delicious with oysters.

**\*2016 Dreyer Sonoma Chardonnay, "Compass," California** - Ripe pineapple, golden apple and Anjou pear flavors are balanced by citrus notes and a smooth, creamy finish. The wine would be a heavenly match with smoked chicken salad with apples and walnuts, four-cheese pizza, calamari fritti, or Mu Shu pork. (winery notes)

**\*2014 Villa Corbinelli Toscana Rosso IGT, Tuscany, Italy** - Made from 100% Merlot, this medium-bodied red wine offers typical Merlot varietal aromas of red cherries and other pit fruits underscored by subtle spice but with the structure and food-friendly acidity that characterize Tuscan table wines.

**2016 Ken Forrester Pinotage "Petit," Stellenbosch, S. Africa** – (Pinotage is a uniquely South African cross between Cinsault and Pinot Noir) “Forward, with cherry pie and strawberry compote flavors laced with light vanilla and licorice notes. Drink now. 3,000 cases imported.” (WS 2017)

**2016 Bodegas Naia Rueda Blanco, Spain** - (100% Verdejo) Aromas of citrus, stone fruits (such as peach or apricot), and notes of fennel. Roundly textured it finishes long, with solid minerality and good depth. It is a reasonably complex wine that will evolve aromatically in the glass.

**2017 Tegernseerhof Zweigelt Rosé, Austria** - Aromas of fresh cherry and red currants with a light note of watermelon; all wrapped in a light to medium-bodied, well balanced rosé that finishes refreshingly dry. Perfect on a picnic with fried chicken or maybe something with a bit of spice.

**2015 Vinum Cellars Petite Sirah, Clarksburg, California**- An extremely dark and concentrated wine with ripe blueberry and boysenberry fruit, a touch of vanilla and peppery, smoky flavors. Juicy and ripe it finishes with supple food friendly tannins. A “push the envelope” sort of Petite Sirah.

### **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.

### **MAY “SHORT SIPS” CLASS – “AFFORDABLE” WHITE BURGUNDY**

*Not every white Burgundy appellation is priced to break the bank! We'll taste great wines from lesser known appellations that are outstanding values.* 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 18<sup>th</sup> and 19<sup>th</sup> from 6:00 to 7:00pm—There is a \$7 per person class fee and availability is on a first come first serve basis but you can call & reserve spaces at any time.

### **The Last Saturday Wine School THEME: MERLOT: A LOVE STORY**

*The Merlot grape has fallen on disfavor in recent years but it is a grape poised for a comeback and, in some cases, (Bordeaux) it never left. We'll taste and discuss a few wines from the US and beyond!*

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, 5/26.**

### **MAY SPECIAL OFFER: Vinsacro Dioro Rioja, Spain**

*Rioja is such a great place to go for great red (and white) wines that deliver an amazing price/value ratio. Valsacro is no exception. This modern style is a perfect change of pace for California cab lovers.*

**2015 Valsacro Vinsacro Dioro, Rioja Spain**- “The top of the range is the 2015 Vinsacro Dioro, a wine that is only produced in excellent vintages. It's a blend of 40% Vidau (the old field blend) plus 45% Tempranillo and 15% Mazuelo, from a slope in the south of the Monte Yerga called Cuesta la Reina, from a big, 120-hectare plot that has been with the Escudero family for generations. It fermented with indigenous yeasts in stainless steel with a long maceration. It matured in new French (70%) and American oak barrels for 18 months. It's still very young and a little shy, with a reticent nose where the lactic and spicy aromas are intermixed with earthy and dark fruit aromas. The palate is full-bodied but perfectly balanced, compact, powerful and serious, with abundant tannins, extract and clout. This should develop nicely in bottle, given its stuffing and balance. An excellent, modern version of a classical Rioja. 20,000 bottles were filled in June 2017.” (WA #235) **Regular price: \$25.99, On Sale in MAY: \$18.99** (while supplies last)

### **MAY SPECIAL OFFER: Frédéric Magnien Bourgogne Blanc, Burgundy, France**

*Frédéric is a fifth-generation winemaker from Morey-Saint-Denis, and Burgundy is the family's lifeblood. Learning the craft first from his father, Michel Magnien (of Domaine Michel Magnien), Fred also traveled to California and Australia to hone his talents before returning home and starting his own négociant domaine in his native village. Over the years his wines have been some of our favorite affordable Burgundies.*

**2015 Maison Frédéric Magnien Bourgogne Blanc, Burgundy, France** – From the grand 2015 vintage this has knitted together nicely over the last year. Aged in older French oak barrels, bottled unfiltered and unfiltered, this is a flavorful older-vine “basic” Bourgogne that combines Chardonnay fruit from vineyards in Chambolle-Musigny, Fixin, Marsannay and crucially, Meursault. This is a medium-bodied, silky wine with

notes of pineapple, blanched almonds and wildflowers finishing with acidity that is perfectly balanced and delicious. **Regular Price: \$24.99, On Sale in MAY: \$19.99** (while supplies last)

### **AU BON CLIMAT**

*We have always had a soft spot for Au Bon Climat wines, In the 90's they were my first introduction to better grown Chardonnay and Pinot Noir. Jim Clendenen, the "Mind Behind" Au Bon Climat, is recognized worldwide for his classically styled wines. They had been off of our shelves for a vintage or two but we tasted them recently and were reminded, again, that these such good values and a great Mother's Day gift!*

**2016 Au Bon Climat Santa Barbara County Chardonnay-** Barrel fermented, though there only a slight pleasant hint of vanilla. Predictably rich and full bodied; the aromatics are ripe stone fruits with a bit of butter on the palate. The finish is long and refreshing calling you back for another sip. **\$22.99**

**2016 Au Bon Climat Santa Barbara County Pinot Noir** – classic California aromatics of ripe red berries, rich in the mouth with some pleasant earthy flavors and a smooth balanced finish. A tremendous value in this price range. **\$24.99**

### **NEW ARRIVALS**

**2014 Monteverdine Le PergoleTorte, IGT Toscana, Italy-** "The flagship 2014 Le Pergole Torte possesses striking depth, nuance and pliancy, all in the midweight, slightly slender style of the vintage. Sweet red cherry, plum, cinnamon, dried flowers, mint, cinnamon and pomegranate infuse this super-expressive, sexy Pergole Torte." (Vinous) **\$120.99**

*The ultimate Rutherford bench, Napa Valley floor wine from one of the most famous vineyards in Napa. The history of Napa Valley Wine is completely wrapped around Robert Mondavi, its greatest ambassador and this IS the estate grown wine that originally made him famous.*

**2014 Robert Mondavi Cabernet Sauvignon To Kalon Reserve, Napa, Ca.** – "a blend of 88% Cabernet Sauvignon, 8% Cabernet Franc and 4% Petit Verdot. Deep ruby/purple-colored, notes of sweet crème de cassis, blackberry, charcoal and toast are present in the subtle but intense aromatics. The wine is full-bodied and classically crafted, building incrementally on the palate and displaying full-bodied richness, sweet tannin, and a potential to age for 25-30 + years. This is a beauty. (WA#228) **\$169.99**

### **A GREAT WARM WEATHER VALUE WHITE WINE**

**2016 Domaine du Coing de Saint Fiacre, Chardonnay Cuvee Aurore, Loire Valley France** - crisp and fresh somewhere between a Muscadet and Chablis. A great little porch sipper with shrimp or oysters. **\$10.**

### **EMERSON 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, BH and Vinous, and thus those are primary review sources. 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 ENVIORNMENT**

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.