

# J. Emerson, Inc.

FINE WINES & CHEESE

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

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

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and Sun. noon-6pm

## MAY 2022 NEWSLETTER

Please note: NO mask is required if you are vaccinated.

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

ON SUNDAY, MAY 22nd anytime between 1:30pm & 4:30pm  
you will be attending OUR 13<sup>th</sup> annual (2 of which were virtual)

**ROSÉ-A-PALOOZA** an often imitated, but never equaled event  
with food & all the great pink wines plus discounts. Thank-you.

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm  
*‘Whatever we feel like opening’*

### Emerson Wine Club SPECIALS [Prices valid through 5/31/22.]

### MAY '22 USUAL CASE (cs.btl.cost)

*Hugl 2020 Gemischter Satz, Niederosterreich, Austria	\$9.99	\$12.99	\$108	(\$9.00)
*Chateau la Croix du Grand Jard 2016 Rouge, Bordeaux, France	\$9.99	\$12.99	\$108	(\$9.00)
*Quinta de Cabriz 2017 Colheita Seleccionada Tinto Organic, Dao, Portugal	\$10.99	\$12.99	\$120	(\$10.00)
*Bodegas Riojanas 2020 Blanco "Monte Real," Rioja, Spain	\$12.99	\$16.99	\$144	(\$12.00)
Barnard Griffin 2020 Sauvignon Blanc, Columbia Valley, Washington St.	\$12.99	\$15.99	\$144	(\$12.00)
Domaine David Fagot 2019 Macon Villages, Burgundy, France	\$14.99	\$17.99	\$168	(\$14.00)
Lucashof 2021 Pinot Noir Rose, Pfalz, Germany	\$14.99	\$16.99	\$168	(\$14.00)
Chateau Pesquie 2019 "Terrasses" Rouge, Ventoux, France	\$14.99	\$19.99	\$168	(\$14.00)

**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 the recurring nightmare of a subscription wine club. Our case is infinitely more interesting and a better value!* The discounted price for the MAY case-of-the-month is **\$123.99**; (average btl. price: \$10.34!!) the regular price would be \$182.99, a savings of more than 32%!

**This month we offer an ALL RED & an ALL WHITE CASE. The ALL RED case is 4 each of the 3 red wines for \$123.99 or the ALL WHITE case is 3 each of the 4 white wines for: \$135.99.**

*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.*

\***Hugl 2020 Gemischter Satz, Niederosterreich, Austria** - "Gemischter Satz" or mixed set has a long history in Austria. It is a sustainably farmed field blend (50% Grüner Veltliner, 40% Gelber Muskateller and 10% Riesling) where different grape varieties are picked at the same time and vinified together. Aromas of white pepper and ripe tree fruits with spice and pepper on the palate. A crispy, refreshing porch wine!

\***Chateau la Croix du Grand Jard 2016 Rouge, Bordeaux, France**- "This wine is young, full of ripe berries and rich tannins. The blend of 80% Merlot with 20% Cabernet Sauvignon gives both smoky fruit and a firm tannic core. This wine could be drunk from late 2018 but will be better with an extra year." (WE)

\***Quinta de Cabriz 2017 Colheita Seleccionada Tinto Organic, Dao, Portugal** – (a blend of 40% Alfrocheiro, 40% Tinta Roriz & 20% Touriga Nacional, aged in an equal mixture of older French oak and steel for six months.) "This is the original Cabriz blend, a wine that is fruity, softly textured and accessible. Its blackberry flavors and creamy toastiness from wood aging are still vibrant and juicy. Drink now" (WE)

**\*Bodegas Riojanas 2020 Blanco "Monte Real," Rioja, Spain-** “A creamy white backed by soft, citrus peel acidity, this is light-bodied and aromatic, with ripe yellow apple and pear fruit accented by notes of oak spice and lime blossom. Drink now. 4,200 cases made, 350 cases imported.” (WS 2/28/22)

**Barnard Griffin 2020 Sauvignon Blanc, Columbia Valley, Washington State** – (92% Sauvignon and 8% Semillon) “Stylish, mineral-infused citrus and pear flavors backed up by crisp apple notes. Just a flicker of lime rises up on the lingering finish. A perfect match for shellfish or as an aperitif. (Winery notes)

**Domaine David Fagot 2019 Macon Villages, Burgundy, France** - Pure Chardonnay from the south of Burgundy. Delicate apple and pear notes, creamy texture and underlying mineral elements.

©**Lucashof 2021 Pinot Noir Rose, Pfalz, Germany** - Vegan-friendly, practicing-organic. Ripe strawberry and delicate floral notes characterize this dry yet fruity rose from the Pfalz region of Germany. 11.5% alcohol.

**Chateau Pesquie 2019 "Terrasses" Rouge, Ventoux, France** – “The 2019 Ventoux Terrasses remains one of the top values in the Southern Rhône. A 60-40 blend of Grenache and Syrah aged exclusively in tank, it offers aromas of black cherries and raspberries, underscored by hints of black olives. Medium to full-bodied, it's round and silky-firm in feel, with a long, salty, mouthwatering finish.” (WA 9/20)

### **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 SPECIAL OFFERS** (no further discounts)

*A family-run estate for eight generations. Domaine de Beurenard has been producing certified biodynamic wines on more than 80 acres of this celebrated terroir since 2010.*

©**2018 Domaine de Beurenard Rasteau Rhone, France** - “While based in Châteauneuf du Pape, this biodynamically run estate's 2018 Rasteau is a solid alternative for much less money. A blend of 80% Grenache, 17% Syrah and 3% Mourvèdre, it offers scents of sun-warmed stones, hints of garrigue and bold flavors of black cherries and blackberries. It's medium to full-bodied and supple, with a round, silky feel on the palate. Hints of dark chocolate and a cocoa powder-like texture mark the lengthy finish” (WA 9/20)

**Regular price: \$28.99, On sale in MAY: \$19.99**

*From practicing organic vineyards located alongside the wineries' renaissance villa.*

©**2017 Vignamaggio Terre di Prenzano Chianti Classico DOCG, Italy** – “The 2017 Chianti Classico Terre di Prenzano is a very pretty wine to drink over the near and medium-term. Crushed red berry, mint, spice, orange peel and cedar give this mid-weight, engaging Chianti Classico a good deal of complexity. Readers should expect a fairly light style.” (AG Vinous 20) **Regular price: \$21.99, On sale in MAY: \$14.99**

©*We drink Bandol Rosé too early! This superb, certified organic, 2020 is just beginning to show itself!*  
**2020 Domaine de la Begude Bandol l'Irreductible Rosé Provence, France-** (95% Mourvèdre, 5% Grenache) “Light, vivid orange-pink. Intense red berry, pit fruit, nectarine, blood orange and floral scents on the highly perfumed, mineral-accented nose. Juicy and penetrating on the palate, offering concentrated nectarine, strawberry, orange pith and candied lavender flavors braced by a spine of juicy acidity. Shows superb clarity and mineral lift on the impressively long, chewy finish, which strongly repeats the pit fruit and floral notes.” (Vinous 6/21) **Regular price: \$48.99, On sale in MAY: \$39.99**

### **MAY SPECIAL OFFERS** (no further discounts) - from the cellar!

*An iconic winery and an iconic wine! Practicing organic for years and certified since 2015 this Rhone blend has aged well retaining a mature version of its youthful verve.*

©**2014 Jean-Luc Colombo Cotes du Rhone La Redonne Rhone, France** – “A blend of 70% Viognier and 30% Roussanne, the 2014 Côtes du Rhône La Redonne Blanc is a terrific white that should represent value. Raised mostly in stainless steel (a small part of the Roussanne was in barrel), it has lots of saline and marine-like minerality as well as classic Viognier notes of tangerines, orange blossom and white peach. Medium-bodied, juicy, fruity, yet always clean & crisp, it has tons to love and will be a terrific meal-starter...” (WA 222)

**Regular price: \$48.99, On sale in MAY: \$14.99**

*An opportunity to try the last vintage made by Copain co-founder Wells Guthrie as he sold Copain to Jackson Family Wines in 2016 and left Copain in 2018.*

**2016 Copain Wines “Les Voisins” Chardonnay Anderson Valley, California** – “The 2016 Les Voisins Chardonnay aged 16 months in 10% new French oak. It opens with youthful notes of toast and light oak spices, slowly revealing almonds, golden apple, dried hay, chamomile and an orange blossom hint. The palate is medium-bodied and rounded and offers lovely balance between toasty oak and ripe fruits, with juicy acidity and a long, textured finish. This will benefit from another year in bottle. 1,000 cases produced.” (WA 12/19)

**Regular price: \$31.99, On sale in MAY: \$19.99**

**MAY SPECIAL OFFERS – from the cellar: A UNIQUE OFFERING OF 2006 WHITE BURGUNDY!**  
*Bertrand Ambroise produces a range of regional and Grand Cru rouge and blanc from the Côte de Nuits and all wines are now organic. Although it was a sacrilege at the time, he has, since 2004 used a screw top for his regional wines as a reaction to problems Burgundy growers were having with “Premox”. He also believed (and was ahead of his time) that the screw top would provide greater consistency over time. Here is your chance to find out if he was right!*

© **2006 Maison Bertrand Ambroise Bourgogne Hautes Cotes de Nuits Burgundy, France** – Here is a review from 2008: “A slightly riper and moderately more complex nose that exhibits a trace of exotic fruit that is also picked up by the minerally, round and more intense flavors, all wrapped in a sappy finish. Solid quality for this level.” (Burghound 08) Today the wine remains clean and supple with nice acidity on the finish.

**Regular price: \$39.99, On sale in MAY: \$19.99**

**BUT WAIT!** *Here is an opportunity to compare white Burgundy with screwcap vs white Burgundy with cork from the 2006 vintage.*

**THE MARSANNAY TWO PACK: 1 – 2006 Domaine Jean-Michel Guillon & Fils Marsannay “Les Champs Perdrix” Cote de Nuits, France regular price \$54.99 and 1 – Ambroise Hautes Cotes de Nuits**

**Regular price: \$94.98, On sale in MAY: \$59.99**

**THE PULIGNY TWO PACK: 2006 Domaine Bzikot Pere et Fils “Les Folatieres” Puligny-Montrachet Premier Cru, France and 1 – Ambroise Hautes Cotes de Nuits**

**Regular price: \$114.98, On sale in MAY: \$79.99**

**AND FINALLY, THE ULTIMATE 3 PACK** (one each of the Ambroise Bourgogne Hautes Cotes de Nuits, the 2006 Jean-Michel Guillon & Fils Marsannay and the 2006 Bzikot Pere et Fils “Les Folatieres” ) :

**Regular price: \$169.97, On sale in MAY: \$119.99**

**NEW ARRIVALS – We getting ready for ROSÉ-A-PALOOZA and here are a few value priced gems:**  
**2021 Pierrick Harang Wine Le Petit Balthazar Rosé IGP Pays d’Oc, France \$8.99** – One of our favorite value Rosé’s and you won’t find a better price!

**2021 Emiliana Natura Rosé Rapel Valley, Chile–** crispy light and organic! - **\$11.99**

**2021 Ch Jouclary Cabardes Rosé Languedoc-Roussillon, Fr. –** Crisp Rhone and Cab Franc blend **\$11.99**

### **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, WS and BH, and thus those are primary review sources. Each review source also has reviewers that are better in some specialty than 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.