

J. Emerson, Inc.

FINE WINES & CHEESE

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

website - www.jemersonfinewine.com

STORE HOURS: Mon. 10:00 am - 8:00pm, Tues through Sat.: 9:00am - 8:00pm and: Sun. 12pm- 6pm

MAY 2025 NEWSLETTER

© in the newsletter or a green sticker in the store= Organic, Biodynamic, sustainable or "natural"

**THURSDAY MAY 8th – Seated TASTING WITH:
Julie Shepherd of Plant Wines – a selection from:**

SAVIO SOARES SELECTIONS
"Expressive Wines from Small Growers"

**Small production wines from:
Portugal, France, Italy,
Germany, Spain and Austria!**

**2 Seatings
\$10/person:**
• 5:30pm
• 7:00pm

COMING SUNDAY JUNE 8th, 1:30-4:30pm ROSÉ-A-PALOZZA! BE THERE!

WINE TASTING EVERY SATURDAY - 2:00pm-5:00pm 'Whatever we feel like opening'

Emerson Wine Club SPECIALS [Prices valid through 5/31/25.]

MAY '25 USUAL CASE (cs.btl.cost)

*Domaine des Tourels 2018 Merlot / Cabernet, Pays d'Oc, France	\$11.99	\$15.99	\$120	(\$10.00)
*L'Olivette 2024 Rosé, "Mare Nostrum," Mediterranee IGP, France	\$12.99	\$14.99	\$144	(\$12.00)
Ⓞ *Vina Zorzal 2023 Tempranillo, Navarra, Spain	\$12.99	\$14.99	\$144	(\$12.00)
Ⓞ *Dom. d' Eole 2019 IGP Alpilles Blanc "Vermentitude," Provence, Fr.	\$14.99	\$17.99	\$168	(\$14.00)
Umani Ronchi 2023 Montepulciano d'Abruzzo, "Podere," Gli. Abruzzi, It.	\$12.99	\$15.99	\$144	(\$12.00)
Askaneli 2021 Saperavi, Kakheti, Republic of Georgia	\$13.99	\$18.99	\$156	(\$13.00)
Bouza do Rei 2023 Albarino, Rias Baixas, Spain	\$14.99	\$19.99	\$168	(\$14.00)
Ⓞ Col di Luna N/V Vino Frizzante di Raboso IGT "Flora," Veneto, Italy	\$14.99	\$17.99	\$168	(\$14.00)

THE 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 for the MAY case-of-the-month is **\$126.99**; (average btl. price: **\$10.58!!**) the regular price would be **\$200.99**, (average btl. price: **\$16.75**) a savings of over 36%! We also offer an **ALL RED & an ALL WHITE 8 PACK**. The **ALL RED 8 pack** is 2 each of the 4 red wines for **\$87.99** and the **ALL WHITE 8 pack** is 2 each of the 2 white wines plus 2 sparkling wines and 2 rosés) for: **\$84.99**.

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.*

Ⓞ ***Domaine des Tourels 2018 Merlot / Cabernet, Pays d'Oc, France** - (50% Cabernet Sauvignon. 50% Merlot) Owned by the Sabatier family since 1885, this blend has a dark ruby to garnet color with aromas of savory oven roasted tomatoes and herbs. Medium to full bodied & juicy, with delicate floral notes on the palate and finishing with mature, integrated tannins that reminds one of a Haut Medoc. A perfect foil for grilled meats!

***L'Olivette 2024 Rosé, "Mare Nostrum," Mediterranee IGP, France** - (Grenache, Cinsault, Mourvedre blend) This classic rosé from an old school Bandol producer is light, fresh, crisp and balanced with citrus and salty strawberry cream aromas with a touch of ethereal Provençal creamy texture on the palate. Excellent as an aperitif or as a compliment to any type of seafood.

Ⓞ ***Vina Zorzal 2023 Tempranillo, Navarra, Spain** – (100% Tempranillo) Opens with a touch of tannins and aromas of ripe red fruits, hibiscus and dried cherries. Round and fresh on the palette it has a silky texture finishing with rounded tannins. A great pizza or party wine and a NY Times Asimov pick as a "top 20 under \$20 hot weather wine"!

Ⓞ ***Domaine d' Eole 2019 IGP Alpilles Blanc "Vermentitude," Provence, France** – (100% Rolle) This Rolle also known as Vermentino, has notes of apple dumplings and pears with a touch of almonds and salinity on the palate wrapped in a zesty, surprisingly fresh finish. Perfect for roasted chicken or baked fish.

Umani Ronchi 2023 Montepulciano d'Abruzzo, "Podere," Gli Abruzzi, Italy – (100% Montepulciano) Aromas of red cherries and herbs with notes of dried plums on the juicy palate. Medium bodied, it finishes with mild tannins and lively acidity. This is a Pizza and pasta wine!

Askaneli 2021 Saperavi, Kakheti, Republic of Georgia (100% Saperavi) Medium-bodied dry red with plum and pomegranate impressions along with black tea, pepper and savory, meaty elements finishing with rich tannins and refreshing acidity. What are we grilling tonight?

Bouza do Rei 2023 Albarino, Rias Baixas, Spain – (100% Albarino) “A lively, light-bodied white, with zesty pink grapefruit peel and white pepper accenting Gala apple, peach skin and star fruit flavors. Balanced and refreshing. Drink now. 35,000 cases made, 14,000 cases imported.” (WS 2/25)

🍷 **Col di Luna N/V VINO Frizzante di Raboso IGT "Flora," Rosato, Veneto, Italy** - (100% Raboso) A Fuso project where PortoVino, the importer, works with local producers to make natural wines from local grapes. This lightly fizzy (frizzante) sparkling wine gets its color from 12 hours of maceration on the skins. A crispy and refreshing rosé with notes of cherry pit, Campari and blood orange finishing with mouthwatering acidity. A perfect aperitif (with 10.7% ABV) for the weekend barbecue. Also a NY Times Asimov pick as a “top 20 under \$20 hot weather wine.”

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.

UNCORKED WINE SCHOOL – MAY Uncorked Classes:

- **BIG TROUBLE IN LITTLE IBERIA: The Portuguese Plot – Bairrada!**
Thursday, MAY 22nd @ 6-7:30 pm \$65
- **WHITE WINES OF ALSACE with Ellen Simpson: The Crispy Backbone of Europe!**
Thursday, MAY, 29thth @ 6-7:30pm \$65
- **The WORLD of CIGARS w/ Joe Krzyston – Exploring the Dominican Republic**
Class includes 2 cigars and Madeira pairing! Sunday, May 25th @ 3-5:00 pm \$50

*Call us for more info or Email wineinfo@jemersonfinewine.com with your phone number to sign up.

MAY SPECIAL OFFER –GRAND CRU BURGUNDY FROM THE CELLAR! (no further discounts.)

1999 Domaine Maillard Pere et Fils Corton-Renardes Grand Cru, Cote de Beaune, France

The Maillard family have been winegrowers in Burgundy since 1766 and the winery was founded in 1952. The Beaune hillside of Corton is famous for both red and white wines and this red Burgundy is from the smaller Croton lieux-dits of Renardes located just below the crest of the hill. Here is a 2002 review from Wine Spectator: “A beauty. Intriguing, dark-colored, supple-textured, ripe-tasting Pinot, with a fat texture that pleases the palate with a symphony of blackberries, currants, smoked bacon, grilled chops and earthy flavors. Long, elegant finish. 50 cases imported.” (WS 8/02) Today, it retains some of the juicy notes described above but has moved to the tertiary aromatic stage with dried fruit and mushrooms. The wine remains supple and is a great example of aged red Burgundy. Ideal pairing for Mushroom Cassoulet.

Regular price: \$99.99, On sale in MAY: \$59.99 (limit 2 per customer)

MAY SPECIAL OFFERS – (no further discounts.)

Every year this is one of our favorite Piedmont rosés and 2024 does not disappoint!

🍷 **2024 G.D. Vajra Rosabella Rosato Piedmont, Italy** –Rosabella is a “rosé de saignée”, made from Nebbiolo, with small amounts of Barbera and Dolcetto. From the winemaker: “The nose reveals delicate notes of orange blossoms, blood orange, peach, fresh strawberries, fanée rose petals and a hint of Oriental spices. The palate resonates with the same aromatics, with beautiful balance and reminiscences of crunchy apple and white pepper.” Pair with seafood, roasted chicken or sweet potato fries. **Reg. price: \$22.99, On sale in MAY: \$17.99**

A great deal on fresh, old Vine Chablis!

2021 Christophe Camu Chablis Vieilles Vignes, Burgundy, France - From 70 year old vines (average) grown on Chablis’s signature Kimmeridgian, limestone soil. This fossil based soil brings finesse and minerality to the wines of this region. Aromas of plump apple and citron peel with hints of citrus and delicate honeysuckle with a broad texture that balances nicely with the acidity and the long zesty, linear finish. Pair with Shrimp, Lobster, grilled or fried fish or chicken. **Regular price: \$39.99, On sale in May: \$29.99**

And now for something completely different! Chasselas is the most important and widely planted white wine grape variety in Switzerland.

© **2021 Domaine Henri Cruchon 'L'Initie' Chasselas Nature, Vaud, Switzerland** - The nose is restrained at the outset, yet promising. Hints of apricots, grapefruit, and orange blossom, along with herbal notes reminiscent of dried grasses, straw, and verbenas. Beautiful complexity on the palate, with lively acidity & robust tannins. A very drinkable wine with plenty of freshness on the long finish. **Reg. price: \$44.99, On sale in May: \$24.99.**

MAY SPECIAL OFFER: NEWSLETTER ONLY (not online)— (no further discounts.)

Laird Family Estate Ghost Ranch Pinot Noir, Carneros, Sonoma Ca, USA

How can we not like these wines? The original Ken Laird has roots in South Boston, Virginia and their head of sales is an Emerson alumni whose favorite Laird wine, by the way, is the Ghost Ranch Pinot Noir.

We have both the 2016 and 2017 vintages on sale. Here is the review for the 2017 and the 2016 is very similar with a bit more tannins. “Pale to medium ruby-purple in color, the 2017 Pinot Noir Ghost Ranch gives up bold, expressive kirsch, mulberries and black raspberry scents with nuances of fallen leaves, black tea, red roses and cinnamon stick. Medium-bodied, it has a firm frame of fine-grained tannins and oodles of freshness lifting the red berry and earthy flavors to a long finish. 2019 – 2026” (WA) A decant for both vintages, something we always recommend, allow them to open nicely. **Regular price: \$58.99, On sale in May: \$24.99.**

NEW ARRIVALS

© **2023 Fabien Jouves Mas del Perie Soif d'Ailleurs Vin de France** - Fresh, easy drinking dry red wine made from Cinsault and Grenache. Bottled unfiltered and unfined from a biodynamic producer with almost zero intervention. Served cool, this dry, lighter bodied red has bright red currant and cherry notes underscored with a hint of earth. 11.5% ABV **\$27.99**

Here's a couple of new US classic wine region “go to's” for us and they are definitely worth a try:

© **2022 Monte Rio Cellars Old Vines Zinfandel Lodi, USA** - “This wine is deep, opulent, with aromas of blackberry jam, blueberry pie, cinnamon, orange peel, toasted vanilla cream, and notes of violet on the nose. The flavors on the palate are juicy boysenberry coulis, huckleberry, orange cream, maple, clove, and a dry supple silky finish. Decant and Enjoy. Pair with Lamb Shank” (WE) **\$23.99**

2021 City Limits Cabernet Sauvignon Columbia Valley, USA – “The 2021 Cabernet Sauvignon lifts from the glass with an alluring blend of tobacco, dark chocolate and sage floating above a core of intense red and black fruit. This boasts silky textures and juicy acidity, coming across as energetic. Grippy and long, the 2021 maintains unexpected freshness in spite of its youthful structure, leaving a tinge of salted licorice to linger” (Vinous) **\$21.99**

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 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.