

# J. Emerson, Inc.

FINE WINES & CHEESE

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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.

## NOVEMBER 2012 NEWSLETTER

Thanksgiving Suggestions • November is Nouveau • A NEW ARRIVAL

WEDNESDAY NOVEMBER 14th - 5:30 to 7:30pm

Mark your calendars for our 6<sup>th</sup> ANNUAL,

*often imitated never equaled,*

### WINES OF THANKSGIVING TASTING

*Please join us for Turkey, Stuffing, Seasonal vegetables and a selection of wines for the Thanksgiving table.*

November is Virginia Cider Month!

Join us on FRIDAY, NOVEMBER 16<sup>th</sup> – 5:30-7:30pm

as we taste a selection of Virginias' finest ciders!

**BEER TASTING ON FRIDAY NOV. 9<sup>th</sup> & 23<sup>rd</sup>**

5:30 to 7:30 pm

*Watch for details via e-mail & Facebook.*

**Emerson Wine Club SPECIALS** [Prices valid through 11/30/12.]

	NOV. '12	USUAL	CASE(cs.btl.cost)
2011 Boekenhoutskloof "Wolftrap White" (Western Cape, S. Africa)	\$ 8.95	\$10.95	\$96 (\$8.00)
2009 Encostas Do Douro "Palestra" Tinto (Douro, Portugal)	\$ 8.95	\$10.95	\$102 (\$8.50)
2011 De Angelis Pecorino di Offida (Marche, Italy)	\$ 9.95	\$11.95	\$111 (\$9.25)
2008 De Angelis Rosso Piceno Superiore (Marche, Italy)	\$ 9.95	\$11.95	\$111 (\$9.25)
2011 Chateau Magneau Graves Blanc (Bordeaux, France)	\$10.49	\$11.95	\$117 (\$9.75)
2011 Vilerma Ribeiro Blanco (Galicia, Spain)	\$12.95	\$14.95	\$141 (\$11.75)
2011 Dom. des Braves Régnié (Beaujolais, France)	\$14.95	\$17.95	\$168 (\$14.00)
2011 Pecchenino Dolcetto di Dogliani (Piedmont, Italy)	\$14.95	\$17.95	\$171 (\$14.25)

**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 NOVEMBER case-of-the-month is \$109.95; the regular price would be \$154.00, a savings of over 28%!*

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.

**2011 Boekenhoutskloof "Wolftrap White"** (Western Cape, S. Africa) – Viognier 67 %, Chenin Blanc 19%, Grenache Blanc 14% Fruit blossom, spices and almond flavors, followed with a textured palate with nice weight and a rounded finish. The wine has a lingering aftertaste with subtle wood flavors.

**2009 Encostas Do Douro "Palestra" Tinto** (Douro, Portugal) - “Minerally and pure-tasting, offering good cut to the smoked cherry and wild berry flavors, with hints of tarragon. Displays plenty of mocha and tannins on the dense finish. Drink now through 2017.” (WS 11/15/12)

**2011 De Angelis Pecorino di Offida** – made from 100% pecorino grape, the traditional white wine grape of the area. The wine has a bouquet of flowers ripe fruit and a touch of earth; medium bodied with great acidity

**2008 De Angelis Rosso Piceno Superiore** – (70% Monepulciano, 30% Sangiovese) This is one of our favorite Italian quaffers. It's got the Sangiovese aromas of cherries and berries but the oak aging, required of a “Superiore”, gives it a nice body and finish.

**2011 Chateau Magneau Graves Blanc** - 45% Sauvignon Blanc, 40% Semillion, 15% Muscadelle Fresh and round, somewhat full bodied, with a bouquet of citrus and lemon and a nice backbone of acidity.

**2011 Vilerma Ribeiro Blanco** (Galicia, Spain) - (80% treixadura, 6% torrontes, 4% godello, 4% albarino, 3% loureira and 3% lado): “Bright straw. Fresh melon and pit fruit aromas are complemented by notes of chalk and lemon zest. Dry and focused, offering tangy citrus fruit and peach pit flavors, along with a suave floral nuance. Closes tangy and persistent, leaving a bitter herb note behind.” (IWC, Sep 12, 2012)

**2011 Dom. des Braves Régnié** (Beaujolais, France) – Here is a great suggestion for Thanksgiving. A Bouquet of cherries and wildflowers with a hint of spices. medium-bodied and pure, with excellent acidic balance; very juicy and ripe. Régnié (say reh-NYAIE) is one of Beaujolais' finer, more elegant crus, combining the grace and perfume of neighboring Brouilly with the complexity and flesh of Morgon.”

**2011 Pecchenino Dolcetto di Dogliani** (Piedmont, Italy) – Here is a beautiful Dolcetto, the friendliest Piedmonte grape, from DOCG Dogliani, which means Dolcetto is the most important wine made in the area and not an after thought. The wine has dark fruit and spice flavors and finishes smooth with refined tannins. The perfect Pizza and pasta wine *and a good choice for Thanksgiving!*

**NOW AVAILABLE: THE 2011 VINTAGE of ORIN SWIFT CELLARS “THE PRISONER”.**

**Starting 11/4 we will be OPEN SUNDAYS, 12noon-6:00pm**

As more stores and restaurants on the Avenues are now open for business on Sunday, the second busiest shopping day of the week, we’ve been thinking we would love to open as well but, until now, we could not find an associate who wanted to work that day. Thanks Deanna!

## **ORDER NOW!**

**NOVEMBER IS BEAUJOLAIS VILLAGES NOUVEAU Month**

*A perfect wine for the Thanksgiving table- Delivered the third Thursday in November (11/15)*

We are, again, offering a village level of Nouveau from Domaine Manoir Du Carra. Beaujolais Nouveau Village is a slightly better quality level than basic Beaujolais. The 2012 vintage produced a smaller crop than usual and thus prices are expected to rise. (We are, however, charging the SAME price per bottle as last year.) This smaller crop is the result of weather conditions that stressed the vines creating a fair number of small berries (millerand). As a consolation for Beaujolais lovers these smaller grapes will yield concentrated flavors and the overall smaller crop should produce higher quality wines. **Call us at 285-8011 or E-mail us at [wineinfo@jemersonfinewine.com](mailto:wineinfo@jemersonfinewine.com) and order before 11/15 and the price is: \$8.95/bottle and \$99.95/case (no additional discounts.)** Regular price is \$9.95.

## **THANKSGIVING**

When you come in the store to purchase wines for Thanksgiving we will ask specific questions about the foods you will serve and then make suggestions accordingly. Absent those specifics, here are some general wine suggestions for the Thanksgiving meal: Beaujolais, Pinot Noir, especially from the birthplace of Pinot Noir, Burgundy, Riesling and Gewurztraminer from Germany and Alsace, Sauvignon Blanc, Roses from Provence, and lighter Italian red wines like Barbera and Dolcetto. Basically it is best to avoid heavy overly oaked wines but, if these classic suggestions are not your favorites just drink whatever wine you like!

## **THANKSGIVING PINOT NOIR SUGGESTIONS**

**2009 Calera Pinot Noir Ryan Vineyard** –“The 2009 Pinot Noir Ryan Vineyard shows off layers of sweet tobacco, crushed flowers, leather, spices and dried cherries. The 100% whole clusters come through on the saline, floral-infused finish. Bottle age should help the stems to integrate and the tannins to soften. Ryan is Calera’s highest altitude site. Anticipated maturity: 2014-2024. Readers who want to experience the finest Pinot Noirs being made in California should put Calera at or near the top of their lists.” (WA #202) **\$44.95**

**2008 A et P Villaine Mercurey les Montots** - “alluringly scented with peony, red raspberry, red currant, and sour cherry, all of which are in such profusion on the palate that some may find the effect overly tart. That said, the texture here is incipiently silken, and suggestions of beef marrow and crushed stone add depth to a vibratory, lip-smacking finish. ...worth revisiting over the next 6-8 years”. (WA #189) **\$39.95**

**2010 Siduri Pinot Noir Sta. Rita Hills Sebastiano Vineyard** - "Combines ripe, complex fruit with a measure of finesse and detail, offering ripe cherry and raspberry, with fresh earth and subtle oak notes that show touches of anise and licorice. Gains depth and persistence 148 cases made." (WS 6/15/ 2012) **\$41.95**  
**1998 Domaine Henri Rebourseau Clos De Vougeot Grand Cru** – I have had this wine twice recently and it is wonderful. The tannins are resolved and smooth. What could be better than aged Grand Cru Burgundy at the Thanksgiving table and the price is only **\$89.95 !** (reduced from \$99.95). Here is a review from Tanzer's International Wine Cellar, Mar/Apr '01: "Good deep red. Exotic, liqueur-like aromas of red berries and black cherry. Quite rich and powerfully structured. The strong tannins spread out to coat the palate and teeth. I prefer the balance of this wine to that of the '99, but this similarly backward Clos Vougeot is dominated by its structure today. All of this wine, as well as the estate Mazy, was bottled without filtration."

**THANKSGIVING WHITE WINE? – SANCERRE of Course! (Sauvignon Blanc from the Loire Valley)**  
**2010 Domaine Lucien Crochet Sancerre** – "Hints of mint and spruce resin pungently accent the fresh grapefruit and lime scents and flavors of Crochet's generic 2010 Sancerre whose sense of clarity, vivacity, and primary juiciness; of invigoration allied to lushness comes off like a marriage of a more typical 2010 with a top-notch Sancerre from 2011. Piquant nips of citrus rind and a streak of chalk add stimulation to a lingering finish. I suspect that this could not have been so successful had it not benefited from the long lees contact and relatively late bottling that Crochet practices even with this his simplest cuvee. Look for at least 3-4 years of pleasure." (WA #201) **\$29.95**

**AND, PERHAPS, THE ULTIMATE THANKSGIVING WHITE WINE:**

**1987 Lopez de Heredia Vina Tondonia Blanco Gran Reserva** - "Tasted on two occasions, the sublime 1987 Vina Tondonia Blanco Gran Reserva has an individual bouquet with intense scents of bruised apple, lanolin, honeysuckle and dried grapefruit aromas that you just want to keep inhaling. The palate is very well-balanced with a crisp, citric entry with a touch of volatility giving it a spicy kick on the graceful finish. This is very fine, but it would benefit from more bottle age. Drink now-2020+" (WA #202 Aug. 2012) **\$89.95**

**NEW ARRIVALS – 1998 La Rioja Alta Gran Reserva – The perfect GIFT!**

"The 1998 Gran Reserva 904 is a blend of 90% Tempranillo and 10% Graciano aged in American cask for four years. It has a very fine nose with notes of dried honey, cloves, raisin and wild heather that blossom in the glass. The palate is medium-bodied with a touch of orange peel on the entry. It has an effortless sense of harmony and poise, with a crisp tense finish and suffused with a sorbet-like freshness. It just dances across the palate, a memorable Rioja with style and panache. Drink now-2030. Quite simply, these are some of the finest Riojas that can grace your cellar: complex, refined, classic but without compromising fruit intensity and to reiterate: wines that speak about where they come from." (WA #202) **\$59.95**

**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.

**THREE SISTERS CHEESE STRAWS**

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available Exclusively at Emerson's. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

**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 (\$2.49) and Focaccia (\$1.95) 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