

J. Emerson, Inc.

FINE WINES & CHEESE

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

website - 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 2013 NEWSLETTER

Thanksgiving Suggestions • November is Nouveau • 2012 Prisoner (yawn)

WEDNESDAY NOVEMBER 13th - 5:30 to 7:30pm
OH YES - Mark your calendars for our 7th 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.

Join us on SATURDAY, NOVEMBER 9th from 2 to 5pm
Richmonds' own Brian Grzybowski Owner/Winemaker at
Headhunter Wine Company.

Neal Rosenthal imports growers dedicated to producing limited quantities of the finest quality wines with a passion for "terroir"



TUESDAY, November 26th 5:30 -7:30

Join us for a tasting of wines from ROSENTHAL Wine Merchants with
Trey Stephenson, Rosenthal Wine Merchants.

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

	NOV. '13	USUAL	CASE(cs.bl.cost)
2012 Vina Temprana Old Vines Granacha (Campo de Borja, Spain)	\$ 8.95	\$10.95	\$96 (\$8.00)
2012 Paul D Gruner Veltliner, (Wagram, Austria)	\$ 8.95	\$10.95	\$105 (\$8.75)
2011 Paul D Zweigelt (Wagram, Austria)	\$ 8.95	\$10.95	\$105 (\$8.75)
N/V Venegazzu Casa Bianca Rosato, (Italy)	\$ 9.95	\$11.95	\$114 (\$9.50)
2012 Lucaschof Riesling QbA (Pfalz, Germany)	\$10.95	\$12.95	\$126 (\$10.50)
2011 Bocchino "Arduine" DOC Barbera dAsti, (Italy)	\$11.95	\$13.95	\$135 (\$11.25)
2012 Pierre Gauthier "Soif du Jour" Bourgeuil Rouge, (Loire, Fr.)	\$12.95	\$14.95	\$147 (\$12.25)
2012 Eric Texier Côtess du Rhone Blanc, (Rhône Valley, France)	\$15.95	\$17.95	\$180 (\$15.00)

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 NOVEMBER case-of-the-month is \$114.95; the regular price would be \$149.00, a savings of over 23%!*

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 Vina Temprana (Campo de Borja, Spain) - A young wine from 40 year old Garnacha vines with fresh and fruity with notes of black and red fruits, smooth & well-balanced with easy tannins. A little Spanish gem.
2012 Paul D Gruner Veltliner, (Wagram, Austria) - Young Paul Direder's vibrant version of the iconic Austrian grape. Stone fruits and spice with the expected acidity and mineral finish; plus it is a **1 liter bottle**.
2011 Paul D Zweigelt (Wagram, Austria) - Austria's Zweigelt grape varietal (a cross of St. Laurent and Blaufränkisch) is something like a zin/pinot noir/ montepulciano blend. Spicy, medium to full-bodied with balanced raspberry fruit and no oak. Serve it slightly on the cool side at Thanksgiving table and your in-laws will love you, plus it's a **1 liter bottle** (33% more)!

N/V Venegazzu Casa Bianca Rosato, (Italy) -(75% Prosecco and 25% Pinot Noir) Aromas of strawberries, peaches, and a hint of almond. Great, mouthwatering acidity and a much more sophisticated finish than you would expect at this price. Another wine that would be perfect for Thanksgiving – with the meal or before!

2012 Lucaschof Riesling QbA (Pfalz, Germany)- Riesling is the white wine for a traditional Thanksgiving and this estate grown wine from the Pfalz has minerality and crispness but does not surrender the peach and ripe fruit notes. Softer than a Sauvignon Blanc but with a wonderful kiss of wet stone finish.

2011 Bocchino “Arduine” DOC Barbera d’Asti, (Italy) “Asian spice, charred cedar and ripe, dried dark fruit aromas into a balanced and lively, racy river of sour cherry and tangy red berry fruit on the palate. It's mid weight with nice texture and a solid spine of acidity throughout. It finishes dry and refreshing with prominent sprigs of herbaceous tones on the aftertaste. Pour with pasta in tomato sauce.” Winery notes

2012 Pierre Gauthier “Soif du Jour” Bourgeuil Rouge, (Loire, Fr.) – An every day thirst quencher (soif du Jour), this young, fresh Cabernet Franc has crushed berries and tea, light tannins and chalky minerality. This is a delicious & classic Bourgeuil Cabernet Franc that you can serve with anything from tacos to roast beef.

2012 Eric Texier Côtes du Rhone Blanc, (Rhône Valley, France) 90% Clairette with small amounts of Marsanne and Grenache Blanc undgoing 100% malolactic fermentation from grapes planted on the granite all granitic soils. A very elegant.wine that manages to be both tart and fruity at the same time with just a touch of honey and nuts on the nose.

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

NOW AVAILABLE: THE 2012 VINTAGE of ORIN SWIFT CELLARS “THE PRISONER”.

ORDER NOW! -- NOVEMBER IS BEAUJOLAIS VILLAGES NOUVEAU Month

A perfect wine for the Thanksgiving table- Delivered the third Thursday in November (11/21)

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. **E-mail us at wineinfo@jemersonfinewine.com or call us at 285-8011 & order before 11/15 and the price is: \$8.95 per bottle and \$99.95 per case (no additional discounts.)** Regular price is \$9.95. **WE ARE PLEASED TO OFFER THE SAME PRICE AS LAST YEAR!**

THANKSGIVING Wines

Here are some general wine suggestions for the Thanksgiving meal: Beaujolais, Pinot Noir, especially from the birthplace of Pinot Noir - Burgundy, Riesling from Germany and Alsace, Sauvignon Blanc, Roses, 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 WINE SUGGESTIONS

We have a lovely Barbera on special but if you want to kick it up a bit try the Vigneti Cerreto, available only at Emersons:

2010 Roberto Voerzio Barbera d'Alba Cerreto- “the 2010 Barbera d’Alba Cerreto delivers darker tones of tar, asphalt and licorice. That bold masculine approach continues to the mouth, where the wine shows soft texture and deep layers. Anticipated maturity: 2013-2019”. (WA #207) **\$33.95**

I think the perfect white wine for Thanksgiving is Riesling but guests and family all snicker until they taste the wine and then: “Oh this is good”. Here’s a new spatlase that will be lip-smacking delicious on Turkey day:

2012 Gessinger, Zeltinger Sonnenuhr, Joffsberg Old Vines Riesling, Spatlese - Produced from grapes picked around 7 days after regular harvest time. The wine is rich, intense, full flavored. Pear, honeysuckle, apple and great acidity that make it a balanced and elegant wine. Only 7.5% alcohol.

Here is a Chablis with a bit of bottle age that is in just the right place for drinking this month:

2008 Jean-Marc Brocard Chablis Montee de Tonerre- “leads with apple and diverse citrus aromas that anticipate its tart, bright palate impression. The cut and energy on display as well as the chalky mineral sense and firm feel conduce to a certain severity, but there is such a sense of vivacity and energy as well as an invigorating impingement of fruit skins and pungent spices in the finish as to win one over and we look forward to this wine’s evolution over the next half dozen or more years.(which is right now!)” (WA #191) **\$54.95**

Sancerre is always a great choice and here is one of our favorites and a best seller:

2012 Cherrier Sancerre “Les Chailloux” Vielle Vignes – Crisp and leaner with citrus notes and stony minerality on a mild finish. It serves well as an entry level option for Sancerre. **\$19.95**

Pinot Noirs – OK, they are great with Turkey stuffing etc. etc. and we can recommend a bunch of great ones BUT if you want something, rare, wonderful and ready to drink try these:

2003 Domaine Dugat-Py Pommard la Levriere Vieilles Vignes – “Aged in 80% new oak, its super-ripe red cherry aromatics lead to a supple personality packed with gorgeous layers of sweet red fruits. This deep, suave, fruit forward wine displays a long finish that is studded with ripe tannin. Drink it between 2007 and 2013.” (WA #160) **\$149.95** (*Bernard Dugat-Py is a rare find in Virginia!*)

2002 Domaine Daniel Bocqueten Echezeaux-The superb 2002 Echezeaux bursts forth with scents of red fruits, cinnamon, and loads of spices. This big, oaky, black fruit dominated wine is lush, chunky, and chewy. Hugely powerful, medium to full-bodied, and brawny, it slathers the palate with copious quantities of cassis, blackberries, brambleberries, and spices. This admirably extracted and concentrated effort should be consumed between 2008 and 2016.” (WA#153) **\$99.95** (*Only a few bottles left but we have plenty of '03.*)

Pinot Noir from Burgundys Côte Chalonnaise has the “lift” to handle a wide variety of Thanksgiving foods.

2011 Bichot Domaine Adelle Mercurey 1er Champs Martin – “fresh, fine and fragrant. Slightly oaked notes of black fruit on the nose, along with violet, blueberry, blackberry and liquorice. Fleshy and velvety on the palate with flavours of strawberry and vanilla.” (Winery notes)

2011 Alain Roy Givry – Our best selling red Burgundy, the 2011 has strawberry and cherry notes good ripeness for the vintage and refined Pinot Noir tannins. **\$24.95**

Sea Smoke did not release any 2011 Southing as quality was a concern so they re-allocated us a small amount of 2009!

2009 Sea Smoke Cellars Pinot Noir Southing- Sea Smoke’s 2009 Pinot Noir Southing is gorgeous. It possesses striking textural depth and finesse. Juicy dark cherries, spices and flowers take shape beautifully as the wine fleshes out in the glass. The finish turns a bit fleeting as floral elements become more pronounced, but this is still a very pretty, nuanced Pinot. Anticipated maturity: 2012-2017.” (WA #202) **\$72.95**

Provence Rose is a treat at Thanksgiving and this one is a walk on the Provencel wild side:

2011 Clos Cibonne Tibouren Cotes de Provence Rose- “Pale orange. Fresh cherry, potpourri and blood orange on the deeply scented nose. Supple and expansive on the palate, offering pliant red fruit preserve and succulent herb flavors brightened by chalky minerality. Becomes more tangy and floral with air and finishes with excellent clarity and sappy persistence. This rose has the power of a lighter red wine.” (IWC 7/13) **\$25.95**

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.

WINE CLUBS

Here at Emerson’s we have our own wine club – our case of the month- and if you like the idea of wine delivered to your door, we offer that as well. Our monthly case is priced from \$99.95 to \$114.95 (depending on the selections) for 12 bottles carefully selected by us. The case often includes highly rated wines and we always ensure that each monthly case has a few selections from underappreciated wine areas because a sample case is the perfect way to expand your wine knowledge and palate. I am sure there are some good internet wine clubs but they often have too many hidden gimmicks and the savings, when you find the real price of the wines offered and you add in the freight, are not that great compared to our case. Some clubs are connected with businesses that have nothing to do with wine. They use their name and reputation as a draw but the club is run by a third party and the business simply takes a cut of the profits which adds another layer to the price. Avoid all that and subscribe to our case-of -the-month club; better value, better wine.

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 Foccacia (\$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