

*J. Emerson, Inc.*  
FINE WINES & CHEESE

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Visit our website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com)

STORE HOURS: Mon. - Sat.: 9:00am to 8:00pm

## NOVEMBER 2009 NEWSLETTER

2008 Prisoner • ORDER 2009 BEAUJOLAIS NOUVEAU • New Arrivals

### Our NOVEMBER Tasting

#### 3<sup>rd</sup> Annual "WINES OF THANKSGIVING"

Join us for Turkey, Stuffing, seasonal vegetables and a staff selection of wines for the Thanksgiving Table

**Wednesday, November 18th from 5:30 pm to 7:30 pm  
at our Store on Grove Ave.**

*A list of wines will be available in the store and special pricing will be available for purchases made during the tasting.*

#### MONTHLY SPECIALS

	<i>Nov. '09</i>	<i>USUAL</i>	<i>CASE (cs.btl. cost)</i>
*2008 La CAPPUCINA "Romeo & Juliet" Verona Bianco (Italy)	\$ 6.95	\$ 7.95	\$ 80 (\$6.67)
*2006 Ch. JOUCLARY Rouge (Cabardes, France)	\$ 7.95	\$ 8.95	\$ 85 (\$7.08)
*2008 OVEJA NEGRA Cabernet Franc/Carmenere (Chile)	\$ 8.95	\$10.95	\$ 95 (\$7.92)
*2008 McMANIS Viognier (California)	\$ 9.95	\$11.95	\$110 (\$9.17)
2008 OSTATU Blanco (Rioja, Spain)	\$10.95	\$13.95	\$120 (\$10.00)
2006 CANTELE Primativo	\$11.95	\$13.95	\$135 (\$11.25)
2006 CLOS SIGUIER Cahors (Southwest France)	\$12.95	\$15.95	\$140 (\$11.67)
2008 Cantina del TABURNO Falanghina (Campania, Italy)	\$12.95	\$14.95	\$140 (\$11.67)

#### **A NOTE ABOUT THE MONTHLY SPECIALS CASE:**

The **NOVEMBER** case price is **\$104.95** and is **reduced 23%** from the regular prices. 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.

**\*2008 La CAPPUCINA "Romeo & Juliet" Verona Bianco (Italy)** – A blend of 70% Garganega (The principal grape in Soave) and 30% Sauvignon Blanc all organically grown. Aromas of tropical fruits and citrus, smooth, creamy and a jolt of acidity on the finish.

**\*2006 Ch. JOUCLARY Rouge (Cabardes, France)** – (60% Merlot, 20% Syrah, 20% Grenache)  
“alluringly scented with lily and peony, accompanied by ripe black cherry fruit. Sappy and mouth-filling, with faintly bitter nutty undertones, it leaves behind chalk and crushed stone traces. ...if you compare these wines of Chateau Jouclary with what is available from Bordeaux at comparable ex-cellar tariffs, the impression of their being good value is only reinforced. 87pts.” (WA #183)

**\*2008 OVEJA NEGRA Cabernet Franc/Carmenere (Chile)** - (70% Cabernet Franc, 30% Carmenere)  
from the winery's website ([http://ovejaneagra.xperts.cl/ing/nuestros\\_vinos.asp](http://ovejaneagra.xperts.cl/ing/nuestros_vinos.asp)) "...hand-harvested from estate vineyards in the Maule Valley (with) aromas of red and black fruits such as cassis, plum, blueberry, and prunes with black pepper and a bit of spice nicely blended with a light touch of oak.”

**\*2008 McMANIS Viognier (California)**- Tasting note from the winery: "Pears, Apples and Melon flavors are accompanied by a rich mouth feel, nice acid balance and a clean finish. The 2008 Viognier is medium straw in color with aromas of Peach, Apricot and hints of flinty citrus"

**2008 OSTATU Blanco (Rioja, Spain)**- 90% Viura, 10% Malvasia, 60-70 year old vines "Greenish yellow. Pungent aromas of poached pear, yellow plum and melon, with complicating notes of honey and lime zest. At once rich and energetic, offering lush orchard fruit flavors and a bracing note of citrus. The juicy, mineral finish packs solid punch. This will be very flexible at the table." 89 points (IWC Sept./Oct 2009)

**2006 CANTELE Primitivo**- "... dense, dark beauty loaded with dark fruit, graphite, tar and flowers. This generous, inviting red is best enjoyed over the next year or two. It is a terrific value. 88pts" (WA #182)

**2006 CLOS SIGUIER Cahors (Southwest France)** 95% Malbec, 5% Tannat – The original Malbec or "Pure Cot" as it is known in Southwest France; this is a lighter, more elegant style of Cahors with gorgeous black tea and red currant aromas, red cherry flavors and a spicy finish.

**2008 Cantina del TABURNO Falanghina (Campania, Italy)** - 100% Falanghina, planted in 1995 all stainless steel fermentation, matured in stainless steel tanks for 2 months. Intense straw yellow color, with fruity, ripe pear and pineapple flavors. Serving suggestions: Pasta dishes with seafood, grilled shrimp.

### **"THE PRISONER" 2008**

The 2008 vintage of David Phinney's Orin Swift Cellars mostly Zinfandel and Cabernet Sauvignon blend has just arrived. The price is \$35.95. Nothing more needs to be said.

### **2007 RHONE WINES**

Robert Parker, only prone to hyperbole on days not ending in Y, last year declared 2007 "the vintage of a lifetime". Now that the wines are bottled and shipping he believes 2007 is "...a truly historic and profoundly great vintage". His comments notwithstanding we have tasted and are also impressed with both the depth and accessibility of these wines. They will surely be in short supply and if you love Rhone wines you should purchase quickly. We have a few on hand and will be receiving the rest of our allocations over the next month. With this vintage you will be hard pressed to find any "deals" but here are two wines, in stock, that over deliver for the price:

**2007 Domaine Le Couroulu Vacqueyras Cuvee Classique** - "Kirsch liqueur, roasted Provencal herbs, spice box, licorice, and lavender soar from the glass of this full-bodied, richly fruity wine, which has superb depth, density, and a 30+-second finish. This is an impressively endowed, round, voluptuous style of Vacqueyras, but don't make the mistake of drinking it all in its exuberant youthfulness, as it will keep for 6-7 years. It is a blend of 65% Grenache, 20% Syrah and 15% Mourvedre. 90+pts. (WA #185) **\$22.95**

**2007 Domaine Andre Brunel Cotes du Rhone Villages Cuvee Sabine** - "The outstanding CDR-Villages Sabine exhibits just what heights this vintage can reach, even in humble appellations. Its deep ruby hue is followed by sumptuous aromas of black raspberries, truffles, and spring flowers. Dense, long, full-bodied, and super-serious, with no hard edges, it should drink beautifully for 3-4 years. 90pts."(WA# 179) **\$16.95**

### **NEW ARRIVALS**

*First – Two wines from Beaujolais (perfect reds for Thanksgiving):*

**2006 Lucien Lardy Fleurie "les Roches" Vieilles Vignes Burgundy, France** – "...offers superb value and should be tasted as soon as possible, even though it could well evolve fascinatingly for another half dozen years. Cassis, blueberry, plum, sage, and smoked meats fill the nose. Orange zest, black pepper, and crushed stone add further complexity on a palate that displays admirable density, yet no lack of the lift and luscious refreshment for which most wine lovers seek out Beaujolais. This will act like a tonic to the jaded and correct the misconceptions of those who use the "B-word" only in belittlement. 91pts."(WA # 184) **\$16.95**

**2007 Corinne & Jean-Michel Dupre Beaujolais "Terre Noire" Vieilles Vignes** - "a terrific value. Lightly-bitter, palate-staining black raspberry and cherry (with the pit) are highlighted in this lithe ball of Gamay energy (tasted in July, 2009, bear in mind, and thus after at least 15 months in bottle). The label indicates "12% alcohol," and I have no reason to believe from tasting it that this isn't the case, yet there is not the least deficiency of ripeness. Hints of mint, licorice, salted almond, and smoked meat add interest. Enjoy this over the next 9-12 months, but don't miss it! 89pts." (WA # 184) **\$11.95**

**2007 Uccelliera Rosso di Montalcino Tuscany, Italy-** “The 2007 Rosso di Montalcino is a super-ripe, open wine bursting with the essence of kirsch, red cherries and flowers. This intensely ripe Rosso offers terrific balance in a flamboyant, extroverted style. Anticipated maturity: 2009-2012. 90pts.” (WA # 183) **\$33.95**

**IT IS STILL NOT TOO LATE TO ORDER 2009 BEAUJOLAIS NOUVEAU**

This year we are again offering a village level of Nouveau from Domaine Manoir Du Carra. **If you order before 11/15 the pre-order price is: \$14.20 per bottle and \$142.95 per case (no additional discounts.)**

**VALUE WINES**

**1981 Max Ferd. Richter Erdener Treppchen Kabinett** – The little stair case of Erden in Mosel with its red slate soil produces complexity, minerality and age worthiness. After 28 years this wine retains the Riesling characteristics of stone fruit aromas and medium weight but has developed a bracing mineral finish. Stored in Dr. Richter’s cellars and recently re-corked/labeled. What a perfect wine for Thanksgiving. **\$19.95**

**2004 Kenwood Merlot Reserve** – This is the smaller offering from Kenwood (only 813 cases) “selected from choice barrel lots produced from our best vineyards located in Sonoma County’s finest appellations. Multi-layered aromas of raspberries, red currants and mint are followed by a touch of vanilla oak and a rich smooth finish.” (Winery Notes). **\$13.95** (regular retail is between \$20-\$24)

**LARGE FORMAT BOTTLES FOR THANKSGIVING**

Wine ages and develops more gracefully in larger bottles and Thanksgiving is the perfect time to present a magnum or 3 liter bottle at the family table. Here are suggestions that will work well with Turkey day foods:

**2008 La Cappucina Soave 3Liter** (4 regular bottles) – From the Garganega grape, this soave has citrus notes, a creamy mouth feel and good acidity. This is a beautiful presentation in a wood box with wax capsule and the wine should go well with turkey and stuffing. **\$59.95**

**2007 Catherine & Pierre Breton "Nuits d'Ivresse" Bourgeuil Magnum** – Here is Cabernet Franc from the Loire Valley vinified with out the use of any sulfur. Notes of tobacco and olives; this is a fresh tasting wine with great acidity and a great wine for Thanksgiving. **\$49.95**

**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.

**OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$4.95 and \$5.49**

**SATURDAY WINE TASTING**

Every Saturday between 2pm and closing we will offer wines to taste and enjoy while shopping. Check out our web site on Friday to find out what we will be opening!