

# 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>

OPEN: Mon. 10:00am to 8:00pm, Tues-Sat.: 9:00am to 8:00p & **NOW OPEN SUNDAY 12noon to 6pm.**

**NOVEMBER 2014 NEWSLETTER: *It's almost Beaujolais Nouveau!***

**THURSDAY November 6<sup>th</sup>, from: 5:30-7:30pm:**

*Wines for the Season-* A SELECTION OF BORDEAUX AND RIOJA

**with Rebecca Moss from  
MONSIEUR TOUTON**



**THURSDAY, NOVEMBER 20<sup>th</sup> - 5:30 to 7:30pm**

Mark your calendars for our 8<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; including Beaujolais Nouveau and Cider!!*



TASTING EVERY SATURDAY 2 - 7:00pm -----"WHATEVER WE FEEL LIKE OPENING"

**Emerson Wine Club SPECIALS** [Prices valid through 11/30/14.]

	<u>Nov. '14</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2013 Val de Salis Viognier, Pays d'Oc, France	<b>\$ 8.49</b>	\$ 9.95	\$96	(\$8.00)
*2013 Richemer "Terre & Mer" Sec Terret Blanc, Cotes De Thau, Fr.	<b>\$ 9.95</b>	\$11.95	\$102	(\$8.50)
*2013 Domaine de Homs "Tersande" Pays d'Oc, France	<b>\$10.95</b>	\$12.95	\$120	(\$10.00)
*2012 Bodega RJ Vinedos "Reunion" Malbec. Mendoza, Argentina	<b>\$11.95</b>	\$13.95	\$126	(\$10.50)
2013 E. Loosen, JL Wolf, Villa Wolf Gewürztraminer, Pfalz, Germany	<b>\$10.95</b>	\$12.95	\$120	(\$10.00)
2012 Bodega RJ Vinedos "Reunion" Torrentes, Salta, Argentina	<b>\$11.95</b>	\$13.95	\$126	(\$10.50)
2012 Famiglia Pasqua Passimento, IGT, Veneto, Italy	<b>\$12.95</b>	\$14.95	\$144	(\$12.00)
2013 Meinklang Pinot Noir, Burgenland, Austria	<b>\$14.95</b>	\$16.95	\$162	(\$13.50)

**A NOTE ABOUT OUR CASE OF THE MONTH:** *It 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 \$156, a savings of almost 30%!*

\*2013 Val de Salis Viognier, Pays d'Oc, France – (100% Viognier) – Peach, honeysuckle, notes of gardenia, blood oranges all wrapped in a plush, rich, seamless style that finishes, properly, with just the right amount of lip smacking acidity. A tremendous value from the south of France.

\*2013 Richemer "Terre & Mer" Sec Terret Blanc, Cotes De Thau, Fr. – Terret, one of the ancient grapes of France, buds late and ripens early, thus retaining its lively acidity. Fresh and light with floral and citrus fruits, this wine, from the shores of the Mediterranean will pair well with any seafood.

\*2013 Domaine de Homs "Tersande" Pays d'Oc, France - (90% Granache 10% Syrah) From Minervois but AOC rules do not allow that designation because there is no Carignan. Notes of ripe red fruit mixed with mushroomy earth and garrigue; medium bodied, good acidity and refined, smoother tannins. De-licious!

\*2012 Bodega RJ Vinedos "Reunion" Malbec. Mendoza, Argentina - This sustainably farmed, single vineyard estate wine is composed of 100% hand harvested Malbec from the Los Sauces of Mendoza. It has ripe, fruity aromas of plum and cherry, as well as notes of chocolate. Round on the palate with velvety and mature tannins; it has a well-balanced and full-bodied long finish.

**2013 E. Loosen, JL Wolf, Villa Wolf Gewürztraminer, Pfalz, Germany** - This has a fruity, juicy texture and delicate aromas of spice and fresh roses. Refreshing with the aromatic charm of the variety but not heavy or ponderous. Perfect at Thanksgiving or to drink on its own and a great accompaniment to spicy cuisine.

**2012 Bodega RJ Vinedos "Reunion" Torrentes, Salta, Argentina** - (100% Hand harvested Torrentes) This is a fresh and lively wine from a sustainably farmed, single vineyard in the Clachaques Valley in Cafayate, Salta with intense flavors of rose, jasmine, orange blossom, & peach that lead to a light, delicate, floral finish.

**2012 Famiglia Pasqua Passimento, IGT, Veneto, Italy** - An IGT wine that follows the Amarone winemaking technique of appassimento, (which means drying the grapes before pressing) the 2012 Famiglia Pasqua Passimento is 40% Merlot, 30% Corvina and 30% Croatina. A deep, opaque red with aromas of red berries and hints of spices. Rich, full in the mouth and a bit dusty on the palate, it is balanced with velvety tannins, and a soft and round finish. Amarone on the cheap!

**2013 Meinklang Pinot Noir, Burgenland, Austria** - Biodynamic from organic grapes, this is a perfect wine for sipping and to enjoy with chicken, salmon, penne with prosciutto. The hot summer days in southern Austria and the long cool evenings allow for wonderful ripening of the grapes and produce this powerful wine. It has ripe fruit notes with a mouthful of herbs, deep jammy flavors and a long easy finish.

**NOW AVAILABLE: THE 2013 VINTAGE of ORIN SWIFT CELLARS "THE PRISONER".**

**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.

### **IT IS TIME TO ORDER BEAUJOLAIS VILLAGES NOUVEAU**

**VILLAGES level of Beaujolais = lower yields, better terroir and better quality than simple Nouveau!**

**WE ARE PLEASED TO OFFER THE SAME PRICE AS LAST YEAR!**

***A perfect wine for the Thanksgiving table- Delivered the third Thursday in November (11/20).***

We are, again, offering a village level of Nouveau from **Domaine Manoir Du Carra. Beaujolais Nouveau Village**. This year was a roller coaster ride in Burgundy; cool warm & dry to start, hail from Beaune to Beaujolais in late June, crushingly hot weather in July followed by heavy rains in August. BUT, vintages are made in September and the weather has been perfect the last few weeks helping maturity and drying the fruit.

*Will it be a good vintage for Beaujolais? The consensus is YES!*

**E-mail us at [wineinfo@jemersonfinewine.com](mailto:wineinfo@jemersonfinewine.com) or call us at 285-8011 and order before 11/14 and the price is: \$8.95 per bottle and \$99.95 per case (no additional discounts.) Regular price is \$9.95/btl.**

### **Wines for a TRADITIONAL THANKSGIVING**

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! ***We have many choices of all of these wines at price points to suit your budget; below are some suggestions of a higher order.***

### **THANKSGIVING WINE SUGGESTIONS**

***We have many excellent Sauvignon blancs from Sancerre, etc. but if you want to kick it up a notch...***

**2012 Domaine Didier Dagueneau Pouilly-Fume Silex** – “Greenish yellow. Lively but reticent aromas of citrus oil, ginger and wet stone. Gently sweet and tactile, with juicy citrus and yellow fruit flavors lifted by spicy nuances. Still needs time, but already displays stellar clarity and finishes with vibrant persistence. This is certainly one of the finest sauvignon blancs of the 2012 vintage.” (IWC, Sep/Oct 14) **\$134.95**

***Oregon Pinot Noir or red Burgundy are my choices and here is an option that befits the special meal...***

**2012 St. Innocent Winery Pinot Noir Shea Vineyard Yamhill-Carlton District**- “Vivid ruby. Heady, exotically perfumed aromas of dark berries, Asian spices, incense and candied flowers are sharpened by a zesty mineral quality and a hint of white pepper. Stains the palate with intense black raspberry and bitter cherry flavors that become sweeter and deeper with air. Shows superb energy, focus and depth of fruit on the extremely long, spicy finish. Supple tannins build slowly and add shape but don't get in the way of this sexy pinot's assertive fruit.” (IWC 7/8 14) **\$59.95**

*Crisp, dry and aromatic this Scheurebe will lift Turkey and stuffing to another level...*

**2011 Muller-Catoir Haardter Scheurebe Kabinett Trocken-** “Representing their sole bottling from this grape variety in this vintage, the Catoir 2011 Haardter Scheurebe Kabinett trocken is delightfully and stimulatingly scented with mint, basil and pennyroyal, which translate into an at once soothing yet persistently stimulating as well as delicate palate impression whose luscious matrix strikes me as akin to juicy honeydew melon mingled with crunchy cucumber. Cepage-typical hints of grapefruit rind add appeal to a downright infectious finish. This is likely to prove terrifically versatile at table through at least 2018.” (WA #211) **\$34.95**

*The perfect partner for all of the Thanksgiving maybe Beaujolais, especially Cru Beaujolais...*

**2009 Jean Foillard Fleurie Beaujolais, Burgundy, France-** “The 2009 Fleurie has a rounded, sensual bouquet of raspberry coulis and blueberry scents interlaced with rose petals (here, I concur with my colleague David Schildknecht about this Fleurie erring toward darker fruit.) The palate is medium-bodied with an effervescent orange zest opening, superb acidity and an energetic, tensile finish that is concentrated and precise. This is a Fleurie from the very top drawer. Drink now-2020.” (WA #213) **\$46.95**

*Dolcetto is the friendliest of the Piedmont grapes & having a bit more grip makes it perfect for T-day...*

**2012 Pecchenino Dogliani San Luigi** - (100% Dolcetto) “The beautifully defined black cherry and black pepper flavors are matched to a firm backbone of tannins in this dense red. A serious Dolcetto, with depth and length. Drink now through 2017. 3,900 cases made.” (WS Web Only 2013) **\$17.95**

## **TWO INCREDIBLE THANKSGIVING VALUES**

*Matt Lickliger & Kevin O'Connor, founders of LIOCO Winery are part of the New California Wine movement and make world class Sonoma chardonnay but they also make compelling wine from vineyards outside the prized county of Sonoma. The principled philosophy which propelled LIOCO into the limelight is applied here— choice vineyard sites, clean horticulture, low yields, early harvest dates, minimalist winemaking.*

**2011 NOCO (North Coast) Chardonnay, California** – Vinified & finished in all stainless steel. Notes of green pear, lemon drops and wet stone lemon acidity reminiscent of Chablis. Stirring on the lees and natural malolactic gives it body. A Chardonnay for the Thanksgiving table. **Reg. \$17.95 NOW \$13.95**

*We love the Burgundian styled Chardonnay and Pinot Noir from this small family run Healdsburg winery started by George Davis in 1977. Since 1997 and now run by his son Alex. For years the Rose was only available in the tasting room but the last few vintages have seen a limited release to distributors. Alex picks specific grapes for this rose and the wine is never made as a by bleeding juice from a tank of red wine.*

**2012 Porter Creek Rose, Sonoma County, CA**– (a blend of zinfandel and carignan): Bright salmon colored with muted aromas of strawberry and ripe red fruit. Full bodied and creamy in the mouth. Crisp rich and balanced on the finish. **Reg \$22.95 NOW \$14.95**

### **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.

## **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

**LEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm**

## **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.**