

# 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 2015 NEWSLETTER: *It's almost Beaujolais Nouveau!***

**SATURDAY, NOV 7<sup>th</sup> 1:00pm to 3:00pm**

*We welcome: Tempe Reichardt from Gabriel-Glas*

*Try a "one for all wine" glass that will widen your (wine drinking) world.*

*Gabriel-Glas*



**Thursday, November 19<sup>th</sup> 2:00pm to 7:30pm**

**Beaujolais Nouveau and more tasting.**

*Taste the new vintage when you stop to pick up this year's Beaujolais nouveau!*



**SUNDAY, NOVEMBER 22<sup>rd</sup> – 1:00 to 4:00pm**

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.*

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

**Emerson Wine Club SPECIALS** [Prices valid through 11/30/15.]

	<u>Nov.'14</u>	<u>USUAL</u>	<u>CASE</u>	<i>(cs.btl.cost)</i>
*2012 Cabriz Dao Seleccionada, Dao, Portugal	\$ 8.95	\$10.95	\$ 96.00	(\$ 8.00)
*2014 Chateau du Coing Chardonnay "Aurore", Loire, France	\$ 8.95	\$10.95	\$ 96.00	(\$ 8.00)
*2013 Noble Hill Suider Bloem White, Western Cape, S. Africa	\$ 9.95	\$11.95	\$108.00	(\$ 9.00)
*2014 Domaine Brazilier Ctx. Du Vendomois Rouge, Loire, Fr.	\$10.95	\$12.95	\$120.00	(\$10.00)
2014 Lodali Dolcetto d'Alba "Sant' Ambrogio", Piedmont, Italy	\$ 8.95	\$12.95	\$102.00	(\$ 8.50)
N/V Casas del Mar Cava Rose Brut, Penedes, Spain	\$10.95	\$12.95	\$120.00	(\$10.00)
2013 Tierra de Gaucho Malbec, Mendoza, Argentina	\$10.95	\$13.95	\$126.00	(\$10.50)
2013 Joseph Cattin Pinot Gris, Alsace, France	\$11.95	\$14.95	\$126.00	(\$10.50)

**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 **\$104.95**; the regular price would be \$148, a savings of almost 30%!*

**\*2012 Cabriz Dao Seleccionada, Dao, Portugal** - One of our favorite value priced reds, it's a traditional Portuguese blend of Touriga Nacional, Tinta Roriz and Alfrocheiro. Savory, earthy aromas and a hint of Oak, with dark berries & a touch of pepper on the palate. This juicy, balanced blend has mild tannins but satisfying minerality on the finish.

**\*2014 Chateau du Coing Chardonnay "Aurore", Loire, Fr.**- From a great Muscadet winery in the western Loire Valley this is a Chablis like chardonnay with a bit more body. Subtle aromas of tropical fruits and peaches with a refreshing and slightly mineral finish. Great with oysters, white fish, roast chicken or salads.

**\*2013 Noble Hill Suider Bloem White, Western Cape, S.A.** - A fragrant blend of Chenin Blanc (for body), Viognier (for floral perfume), with pears, almonds and apples in a medium bodied frame. It's nicely textured, fresh, with a bright, dry, finish that will make a great party white and will work well with seafood and salads.

**\*2014 Domaine Brazilier Ctx. Du Vendomois Rouge, Loire, Fr.** Near the Atlantic Ocean, Jean and Benoit Brazilier craft some unusual wines, and this blend of Cabernet Franc, Pineau d'Aunis and Pinot Noir is one. Juicy and savory at the same time, with black tea, dark cherries and a touch au jus. Lively and persistent well-

concentrated yet light to medium bodied-weight red, it finishes with lip smacking salinity. This will pair well with cheeses of all types, chicken, pork and ham steak.

**2014 Lodali Dolcetto d'Alba "Sant' Ambrogio", Piedmont, Italy** Dolcetto is the friendliest of the Piedmont grape varieties and this one, aged in steel and bottle, has bright red fruit aromas with muted earthy notes, medium bodied and smooth with lighter tannins; it has a finish that's perfect for pizza and pasta. (Also a very workable red for Thanksgiving!)

**N/V Casas del Mar Cava Rose Brut, Penedes, Spain-** "An easy-drinking sparkler, with pleasing cherry, candied apple and citrus peel notes. Bright and tangy throughout. Drink now. 2,000 cases made." (WS WO)

**2013 Tierra de Gaucho Malbec, Mendoza, Argentina-** A straightforward Malbec with dark black fruit aromas mingled with a very light touch of smoky vanilla. Aged 12 months in older French oak, this fuller bodied wine finishes with muted tannins and pleasant red wine acidity. Serve with barbeque and roasted meats of all variety.

**2013 Joseph Cattin Pinot Gris, Alsace, France** – A fleshy and hedonistic pinot gris reflective of the full bodied typicity of the grape. Aromas of peaches/apricots with hints of spice and vanilla with cool climate Alsace acidity. A delicious, richer style of Pinot Gris.

### **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.

### **2015 BEAUJOLAIS VILLAGES NOUVEAU: NOW IS THE TIME TO PRE-ORDER and SAVE! WE ARE PLEASED TO OFFER THE SAME PRICE AS LAST YEAR!**

*A perfect wine for the Thanksgiving table-* Delivered the third Thursday in November (11/19).

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.

NOTES ON THE VINTAGE: *"The grape harvest has finished in excellent conditions. The weather was ideal: bright, dry, windy and sunny weather, with cool nights. The initial tastings are revealing wines with great color, and intense garnet robes. The aromas tend towards dark red fruits with touches of violet and liquorice. The structure is fairly supple and plump, with acidity levels that are lower than last year. The 2015 vintage could well resemble 2009, or even 2003."* (warm, ripe vintages!)

**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 – especially BEAUJOLAIS NOUVEAU, Pinot Noir, 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!

*Come visit us; we have many choices of all of these wines at price points to suit your budget.*

### **NEW ITALIAN ARRIVALS**

**2007 Emidio Pepe Montepulciano d'Abruzzo Montepulciano d'Abruzzo, Abruzzo, Italy-** "Here's a wine that confirms the hype that surrounds Emidio Pepe. The 2007 Montepulciano d'Abruzzo is a dark and penetrating red wine with an enormous sense of focus and tension. The fruit layers are bright and shapely with a wild and unruly side. The wine's intensity is also driven by elegant spice, tobacco, wet earth, resin and grilled herb. This is an organic wine with a very evident counterculture, non-intuitive approach that immediately grabs your interest and ultimately your heart. It offers a charming, embrace and encompassing style." (WA 9/15) \$89.95

**2013 Castello dei Rampolla Sangiovese di S. Lucia, Tuscany, Italy** – (aged in amphora and bottled with no added sulfites.) Deep, powerful and explosive, the 2013 captures the pedigree of this important Chianti Classico vintage. The flavors are bold, dark and incisive, with ample, broad shoulders that absorb all of the intensity. Firm tannins frame the huge, powerful finish. There really is no track record here or way to know

how the 2013 will age, but it is impressive today, that much is obvious. The 2013 does need quite a bit of air to show at its best.-- Antonio Galloni Vinous 9/15 **\$39.95**

**2009 Nardi Brunello di Montalcino Brunello di Montalcino, Tuscany, Italy** – “The loaded 2009 Brunello di Montalcino is packed tight with mature tones of dark fruit, cherry liqueur, kirsch, cola and dark spice. There’s a dusty, earth note that grounds the wine to a sense of Sangiovese and the special territory that shapes this sun-drenched wine. The wine is a little hot on the palate (with 14.5% alcohol) and overcharged in places, but it also offers a cheerful dose of genuine personality. Drink: 2016-2022.” (WA #211) **\$49.95**

#### **A CRU BEAUJOLAIS FOR THANKSGIVING**

**2011 Ch. des Jacques (Maison Louis Jadot) Moulin a Vent Moulin, Beaujolais** – “ripe dark cherry, plum and cassis with marrow-rich savory suggestions of meat stock. Salt, stone, iodine, mocha and toasted nuts add intrigue to a sustained finish in this lovely, tenderly textured and relatively gentle offering. An outstanding value, it should reward following at least through 2017 and quite possibly beyond.” (WA #207) **\$28.97**

#### **TWO ON SALE**

**2013 Baileyana Winery Pinot Noir Firepeak , Central Coast, Cal.-** “Brought up in 38% new French oak, the 2013 Pinot Noir Firepeak is a solid, delicious effort that has attractive black raspberry, strawberry and hints of spice in a forward, quaffable package. It has tons of fruit and is a fun drink.” (eRobertParker.com #220)  
**Regular price: \$27.95 ON sale in November: \$20.95**

*One of the great Super Tuscans, Oreno is a blend of Merlot, Cabernet Sauvignon and Petit Verdot:*

**2012 Tenuta Sette Ponti “Oreno” Tuscany, Italy** - “The 2012 Oreno is dark, powerful and voluptuous. A host of black cherry jam, mocha, spice and violet open up in the glass, all propelled by a real sense of power. The tannins are broad and intense, so readers will have to give the 2012 at least a few years to settle down. Super-ripe, explosive and concentrated, the Oreno is one of the more overt wines of the vintage.” (Vinous 10/15)  
**Regular price: \$69.95 ON sale in November: \$55.95**

#### **(1996) SCARPA “ROUCHET” VINO ROSSO DA TAVOLA MONFERRATO, ITALY**

This is 100% Rucche grown outside the Monferrato boundaries and thus bottled as table wine. At the highest level, Scarpa makes impossibly backward, tough-textured red wines, that need time to condition and thus they hold back their best wines for years, even decades. Garnet to tawny in the glass with powerful aromatics of Eucalyptus and spice, cloves, hints of dried fruits and maybe a touch of Coca-Cola. Full bodied with smoky cedar and menthol notes on the palate finishing with an almost youthful brightness. This fascinating wine, almost 20 years old, shows the age worthiness of top quality Rucche. Pair with northern Italian Piedmont cuisine. At **\$37.95** it is a steal.

#### **GET YOUR BEER HERE AND SAVE**

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.**