

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 - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

NOVEMBER 2017 NEWSLETTER



SUNDAY, NOVEMBER 19th – 1:00 to 4:00pm

Mark your calendars for our 11th 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.

Thursday, November 16th 5:30pm to 7:30pm

Beaujolais Nouveau and more tasting.

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

Please join us on Saturday, November 4rd, 5:30-7:30pm as we welcome:

FOGGY RIDGE
CIDER

Chris McNamara

Foggy Ridge and more... Cider Tasting

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

Emerson Wine Club SPECIALS [Prices valid through 11/30/17.]

	<i>Nov. '17</i>	<i>USUAL</i>	<i>CASE</i>	<i>(cs.btl.cost)</i>
*2016 Von der Leyen Riesling, Nahe, Germany	\$ 8.99	\$11.99	\$ 96	(\$ 8.00)
*2015 Herencia Altes Garnatxa Negra, Terra Alta, Spain	\$ 8.99	\$10.99	\$ 96	(\$ 8.00)
*2016 Barnard Griffin Fume Blanc, Columbia Valley, Wash.State,	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2016 Domaine Martinolles Pinot Noir, Pays d' Oc, France	\$ 9.99	\$11.99	\$108	(\$ 9.00)
2016 Pazo di Valei Albarino, Rias Baixas, Spain	\$12.99	\$16.99	\$144	(\$12.00)
2016 Chateau de Passavant Anjou Blanc, Loire, France	\$12.99	\$14.99	\$144	(\$12.00)
2013 Lechthaler Teroldego Rotaliano, Trentino, Italy	\$12.99	\$16.99	\$144	(\$12.00)
2015 Poliziano Rosso di Montepulciano, Tuscany, Italy	\$12.99	\$15.99	\$144	(\$12.00)

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 **\$109.99**; the regular price would be **\$160.99**, a savings of **OVER 31%**!*

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.*

2016 Von der Leyen Riesling, Nahe, Germany - Tropical fruit and floral aromas. Easy to drink, almost dry, luscious and peachy in the mouth with a hint of citrus and minerals. A well balanced wine with a clean as a whistle finish and friendly acidity. A perfect foil for Turkey and stuffing.

2015 Herencia Altes Garnatxa Negra, Terra Alta, Spain – “Black cherry, olive, licorice and light tar notes mingle in this lively red. Fresh acidity and light tannins lend this just enough structure, but the focus is on the fruit. Drink now.” (WS 8/16)

2016 Barnard Griffin Fume Blanc, Columbia Valley, Wash. State- A savory and not too acidic Sauvignon Blanc. Aromas of stone fruit with a touch of herbs and grass, new world styled with more flesh than Loire Valley, it is balanced and elegant. Great with chicken and shellfish.

2016 Domaine Martinolles Pinot Noir, Pays d' Oc, France- Pinot Noir was one of the principal grape varieties in the Languedoc during the 15th century. The Vergnes 25 acres of Pinot Noir vines are planted on limestone hillsides in cooler areas of the region. Medium bodied with delicate aromas of ripe berries; it's balanced with a long bright cherry finish and very mild, refined tannins. It will pair well with turkey, chicken, pork chops or pate.

2016 Pazo di Valei Albarino, Rias Baixas, Spain - Hand-picked, Albarino grapes are the basis of Galicia's most important wine. Conditioned in defensive Galician palaces called in the local dialect "pazo", this is a medium bodied wine with ripe apple and pear notes and a kind of crunchy salinity on the palate. The finish is pure crispy Albarino. Pair with all seafood, salads and fish. This is a slam dunk for the price!

2016 Chateau de Passavant Anjou Blanc, Loire, France - Medium bodied, dry, slightly lemony Chenin Blanc, with notes of green baking apples, quince and a hint of golden raisins. A balanced wine that finishes with crispy apple notes. Ideal companion to accompany your turkey, grilled fish or fresh cheeses.

2013 Lechthaler Teroldego Rotaliano, Trentino, Italy- "The black cherry and cassis fruit is ripe and tangy in this medium-bodied red, layered with light tannins and smoke, licorice, olive and spice notes that emerge on the fresh, accessible finish. Drink now through 2017" (WS, WO 2015)

2015 Poliziano Rosso di Montepulciano, Tuscany, Italy- "This red opens with ripe plum and cherry fruit, yet it also has a brooding side. Firm tannins provide support, while earth and iron elements add depth. Best from 2018 through 2023." (WS 10/17)

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.

Please note that there will be NO "SHORT SIPS" CLASS in NOVEMBER or DECEMBER.

TIME TO PRE-ORDER 2017 BEAUJOLAIS NOUVEAU and SAVE!!

As the harbinger of the vintage, it's a worthy tradition! Slightly lower alcohol, ripe fruit flavors, food friendly acidity and mild tannins make this the PERFECT THANKSGIVING WINE.

Call us at (804) 285-8011 or e-mail us at wineinfo@jemersonfinewine.com to place your order! This year we have, once again, selected a villages level of Nouveau, Domaine Manoir du Carra Beaujolais Villages, (a better quality level than basic Beaujolais) **Regular price is \$11.99. BUT order before 11/10 and the price is: \$10.99 per bottle or save even more and order a case at \$110.99 (\$9.25/btl.) per case (no additional discounts).** The wine is delivered the third Thursday in November (11/16).

The Last Saturday Wine School

THEME: – Riesling QbA, Spätlese and Auslese

The last Saturday of the month changes from a "whatever we feel like drinking" tasting event to a mini wine school tasting. We'll pick a topic, theme, etc. and taste with a purpose! The wines we taste will be offered as a package with a discount. This is very informal with no scheduled start or finish time. Each session will be about 10 minutes! Come anytime between 2 and 5 pm on Saturday, 11/25.

THANKSGIVING WINES – ON SALE (no further discounts)

Riesling, Sauvignon Blanc, clean Chardonnay, Pinot Noir and Gamay make wines ideal for the Thanksgiving table. Here are a couple of suggestions that are on sale in November:

2015 Manoir du Carra Moulin-à-Vent "Les Burdelines" Beaujolais, France- "Deep ruby. Aromas of cherry and dark berries are complicated by hints of licorice, succulent herbs and violet. Chewy and focused on the palate, offering sappy, smoke-tinged blackberry and bitter cherry flavors that display very good depth and energy. A hint of gaminess emerges on the long, appealingly sweet and youthfully tannic finish, which leaves behind a juicy dark fruit note." (Vinous 1/17) **Regular Price \$19.99 / On sale: \$17.99**

2013 Maison Vincent Girardin Santenay "Gravières" Premier Cru, Burgundy, France- (100% Pinot Noir) "An earthy, fresh and ripe nose of cool dark raspberry, cherry and plenty of earth elements. There is fine intensity and energy to the moderately concentrated middle weight flavors that possess a mild touch of rusticity on the nicely persistent finish." (BH Issue: 58 Outstanding) **Regular Price \$48.99 / On sale: \$32.99**

2014 Valenti Etna White "Enrico IV", Sicily, Italy – (100% Carricante from the volcanic soil of Mt. Etna) A rich white in a sleek package, with a waxy base note accenting flavors of poached pear, crushed almond, mineral and preserved lemon. The lingering finish is clean-cut and lightly spiced. Drink now through 2021. Tasted twice, with consistent notes. 160 cases imported." (WS '16) **Regular price: \$21.99 / On Sale: \$16.99**

For Burgundy lovers ONLY

2007 Domaine Chauvenet-Chopin Cote de Nuits-Villages, Burgundy, France

Domaine Chauvenet-Chopin is known for a classic, delicate style of red Burgundy from the villages of Nuits-Saint-Georges, Vougeot and Chambolle-Musigny. Hubert Chauvenet began farming his family's domaine in 1975, and when he married Evelyne Chopin of Comblanchien's Domaine Chopin-Groffier in 1985 they began working their families' vineyards together. The 2007 vintage is turning heads as the wines are developing better than anticipated: *"In the last year I've come to believe that the 2007s from good producers will not only provide a good deal of early pleasure, they will age well and offer great opportunities for exploring the often subtle differences among Burgundy's varying terroirs."* - Eric Asimov NYT Our notes: This is 100% Pinot Noir BUT, this is Burgundy, it's not made, it's grown. It's not the result of a marketing focus group and wine additives. Like it or leave it, it reflects a certain time and a distinct place. This one has been conditioned for 10 years so it will need a chance to stretch. Open an hour before drinking and chill for 15 minutes. The color is a perfect shade of garnet and the early aromas are all earth and mild mushrooms & later, touches, just glimpses, of almost dried cherries. The mid-palate is smooth, medium bodied & elegant. The finish is dusty, a bit untamed, with food friendly acidity. In the beginning it needs food, roast Turkey or Braised beef, but by the end of the bottle, it's, almost, your friend. **Regular price: \$43.99 / On Sale: \$32.99**

NEW ARRIVALS – DOMAINE ANNE GROS- *One of our favorite growers and we get so little.*

From the perfect 2015 Vintage, this would be a fine choice for Thanksgiving, but we only have a case:

2015 Domaine Anne Gros Bourgogne Pinot Noir, Burgundy, France- The 2015 Bourgogne Pinot Noir, which comes from vines between Nuits Saint-Georges and Flagey-Echézeaux, saw up to 40% new oak due to the tannins. It has an attractive bouquet with lightly spiced black fruit, touches of limestone and freshly tilled soil emerging with time. The palate is medium-bodied with supple tannin, the new oak neatly integrated with good substance towards the quite elegant finish. This is one of the best Bourgogne's that I encountered from the 2015 vintage. (WA 228) **\$49.99**

Here is a beautiful wine from the south of France, a collaboration of some consequence:

2015 Domaine Anne Gros "La 50 / 50" IGP Pays D'Hérault, France - "Like all of Anne's 2015s, the 2015 IGP Pays D'Hérault La 50 / 50 is downright inky colored and completely opaque. A blend of close to equal parts Syrah, Grenache and Carignan raised all in stainless steel, it offers notes of liquid blackberries, plums, peppery herbs and a hint of minerality. Clean, concentrated and yet elegant, with beautifully integrated acidity, drink it anytime over the coming 4-5 years." (WA 230) **\$23.99**

FOR A VIRGINIA THANKSGIVING

2016 Early Mountain Chardonnay, Virginia - A richer style with pear, citrus and cream notes from barrel fermentation and lees aging. Very smooth and balanced with a clean and fresh finish. **\$25.99**

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

RETURN POLICY

J. Emerson, Inc. guarantees that each bottle of wine we sell is in good condition. We recognize that sometimes a bottle looks fine but, in fact, the wine has gone bad. A cork fails or some other unforeseen problem occurs; unusual but it does happen. 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. We will replace the bad bottle with a good bottle of the same wine. On the other hand we are not responsible for any damage that occurs after the wine has left the store. This is especially true in the summer. 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. 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.

CAUTION CAUTION CAUTION!

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.