

J. Emerson, Inc.

FINE WINES & CHEESE

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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 2018 NEWSLETTER



SUNDAY, NOVEMBER 18th – 1:00 to 4:00pm

Mark your calendars for our 12th 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 15th 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!



BALGERA
Vini dal 1885

Please join us on Thursday, November 29th from 5:30 to 7:30 pm as we welcome

MATTEO BALGERA
Balgera Vini di Valtellina

The most elegant expressions of bottle conditioned Nebbiolo from the foothills of the Italian Alps.

WINE TASTING EVERY SATURDAY "Whatever we feel like opening" 2:00pm-6:00pm

Emerson Wine Club SPECIALS [Prices valid through 11/30/18.]

	Nov. '18	USUAL	CASE	(cs.btl.cost)
*2016 Chateau Francis Millegrand Minervois, Languedoc, France	\$ 7.99	\$ 9.99	\$90	(\$ 7.50)
*2016 Val de Salis, Pinot Noir, IGP Pays d'Oc, France	\$ 8.99	\$11.99	\$96	(\$ 8.00)
*2017 Vina Sanzo Rueda Blanca, Castilla y Leon, Spain	\$ 8.99	\$11.99	\$96	(\$ 8.00)
*2017 Bedouet Muscadet Sevre et Maine Sur Lie, "Le Domaine", Loire, Fr.	\$10.99	\$12.99	\$120	(\$10.00)
2017 Lucashof Riesling QbA, Pfalz, Germany	\$11.99	\$13.99	\$132	(\$11.00)
2017 Puro Malbec, IGP Cotes du Lot, Sud-Quest, France	\$11.99	\$15.99	\$132	(\$11.00)
2017 Le Fraghe Bardolino, Veneto, Italy	\$11.99	\$15.99	\$132	(\$11.00)
2017 Domaine Lemonier Macon Villages, Burgundy, France	\$13.99	\$17.99	\$156	(\$13.00)

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 **\$114.99**; the regular price would be **\$158.99**, a savings of **OVER 27%**!*

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 Chateau Francis Millegrand Minervois, Languedoc, France – (45% Syrah, 25% Grenache 25% Carignan and 10% Mourvedre. That's right 105 %!) Ripe aromas of black cherries and blackberries with balsamic and menthol hints; this is a generous, medium bodied wine with silky tannins on a peppery finish. Serve with roasted meats.

*2016 Val de Salis, Pinot Noir, IGP Pays d'Oc, France – Ripe dark cherry, cumin and herb aromas in this smooth, medium bodied wine that finishes with mild tannins and balanced acidity. An easy drinking pinot with some weight.

*2017 Vina Sanzo Rueda Blanca, Castilla y Leon, Spain- Aromas of peach with hints of fennel and flowers against a background of tropical fruit. Unctuous and meaty in the mouth with light hints of bitter almonds finishing dry and fresh with saline notes. Pairs well with fish, chicken, or pork.

***2017 Bedouet Muscadet Sevre et Maine Sur Lie, "Le Domaine", Loire, Fr.** – A generous open-textured wine with apricot/peach and a touch of green apple, finishing fresh with the appropriate saline notes. The ultimate oyster wine.

2017 Lucashof Riesling QbA, Pfalz, Ger. - Subtle notes of lemon drops, peach, melon & a touch of petrol; medium-bodied with crushed stone & orange zest finishing with vibrant acidity in this drier styled gem.

2017 Puro Malbec, IGP Cotes du Lot, Sud-Quest, France - Sourced from forty year old vines in southwestern France, this unoaked Malbec offers impressions of plum and horehound candies, along earth and floral notes. Plush and rich, this complex red finishes with good lift.

2017 Le Fraghe Bardolino, Veneto, Italy- Aromas of sweet-sour cherry and blueberry with spicy nuances of cinnamon and black pepper. Elegant, with a lovely balance between savory flavors and a judicious acidity; it finishes with soft tannins. A good choice for Thanksgiving foods.

2017 Domaine Lemonier Macon Villages, Burgundy, France – Here is a white Burgundy (Chardonnay) with a nice weight and texture. Aromas of stone fruits, lemon zest, and herbal notes wrapped in a medium bodied wine with a crisp, balanced finish.

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 (*The wine is delivered the third Thursday in November, 11/15*).

2018 Domaine Manoir du Carra Beaujolais-Villages Nouveau through 11/7 and SAVE!!

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! Regular price is \$12.99. Presale price before 11/7: 10/99/btl. or order a case at \$112.99 (\$9.42/btl.) per case.

The Last Saturday Wine School THEME: – Pinot noir – Old World vs New World

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! This is very informal with no scheduled start or finish time. Come anytime between 2 and 5 pm on Saturday, 11/24.

THANKSGIVING WINES- Pinot Noir – ON SALE in November (no further discounts)

Pinot noir is an excellent wine for the Thanksgiving table and here are two delicious examples, both estate grown and produced and both certified sustainable, one from California and one from Oregon:

2015 Talley Vineyards Pinot Noir Estate Arroyo Grande Valley CA. - “(aged for 18 months in French oak barrels, 30% of them new) Deep brilliant red. Ripe red berries, incense and candied flowers on the seductively perfumed nose, along with a smoky mineral accent that adds vivacity. Sappy, alluringly sweet and focused on the palate, offering powerful cherry, raspberry and vanilla flavors complemented by a building Asian spice nuance. Smooth and seamless in texture, finishing with solid thrust, resonating spiciness and smooth tannins.” (Vinous 11/17) **Regular price: \$37.99 / On sale: \$28.99/ btl.**

2014 Anne Amie Vineyards Pinot Noir “Two Estates”, Willamette Valley, Oregon – “(38% new French oak) Deep vivid red. Powerful, smoke-tinged cherry cola and blackberry aromas, along with allspice and vanilla notes that build in the glass. Fleshy and appealingly sweet, offering pliant dark berry, spicecake and cola flavors that are given spine by a core of juicy acidity. Closes chewy and long, featuring building tannins and lingering spiciness.” (Vinous 1/18) **Regular price: \$32.99 / On sale: \$23.99/btl.**

THANKSGIVING WINES- Chenin Blanc from Vouvray –ON SALE in November (no further discounts)

Chenin Blanc has a richness, balanced by acidity making it a perfect choice for a Thanksgiving white wine.

2015 Mark Brédif Vouvray Classic, Loire Valley, France – “A fresh, open, breezy style, with pear, green almond and pippin apple notes streaking through, laced with a bright honeysuckle edge. Flirts with an off-dry hint but stays dry throughout. Drink now through 2022. 2,322 cases imported.” (WS 9/17)

Regular price: \$23.99 / On sale: \$19.99/ btl.

New ARRIVALS – (suitable for the Thanksgiving meal)

2017 Clos de la Roilette (Coudert) Fleurie, Beaujolais, Burgundy, France – “The youthful 2017 Fleurie wafts from the glass with aromas of red cherries, raspberries and potpourri. On the palate, the wine is medium to full-bodied, deep and concentrated, with firm but fine-grained structuring tannins and a long, tangy finish. It will demand a couple years of bottle age. In this year's rendition, the grapes of the Clos de la Roilette are supplemented by some purchased fruit, something that was authorized by the authorities in the aftermath of the hailstorms that struck Fleurie on the 10th and 30th of July.” **\$24.99**

2015 Maison Louis Jadot Volnay "Santenots" 1er Cru, Burgundy France – “A pungent nose offers up notes of oak, menthol, spice and sandalwood on the mostly cassis and plum liqueur-suffused aromas. This is at once finer yet more powerful with a round and seductive mid-palate that contrasts markedly with the dusty, firm and youthfully austere finale. Good stuff with excellent upside development potential that could probably be approached on the younger side too. Outstanding’ (BH #66) **\$74.99**

2016 Domaine François Carillon Puligny-Montrachet Villages, Fr. – “This is firmly reduced & unreadable today. (Barrel tasting) Otherwise there is a plush and very round yet punchy character to the caressing middle weight flavors that terminate in a beguiling and delicious finish that evidences hints of apple, wet stone excellent depth and persistence. Like its Chassagne counterpart, this is a very fine villages.” (BH #71) **\$89.99**

2012 Marcassin Pinot Noir, Marcassin Vineyard, Sonoma coast, US – “The 2012 Pinot Noir Marcassin Vineyard, which comes primarily from the Calera clone (although I suspect there are a few mystery clones in their plantings), always seems to remind me of a grand cru from Burgundy’s Côte de Nuits, particularly Morey-St.-Denis. Dense ruby/plum, its sweet nose of strawberries, black cherry liqueur, fresh porcini mushrooms and forest floor is followed by a dark, full-bodied, rich and concentrated wine that is supple, dramatic, and even flamboyant. Drink it over the next 12-15 years.” (WA 233) **\$239.99**

Our AFFORDABLE RED BURGUNDY just got more affordable, just in time for Thanksgiving!

2015 Domaine Rollin Père et Fils Bourgogne-Hautes Côtes de Beaune, Fr. – “A riper and wonderfully fresh nose combines notes of various red berries and pronounced earth nuances. There is equally good vibrancy to the delicious and refreshing flavors that exhibit touches of minerality and rusticity on the lingering finish that is dry in the best sense. This is a very pretty Bourgogne and would make a good choice for an all-around house red.” (BH 66) **Regular price: \$28.99 / Now \$26.99/ btl.** (Case discount will be from the regular price.)

FOR DESSERT: Calabrian Vino Passito of Course! (And it’s on sale!)

2016 Librandi “Le Passule” Vino Passito, Val di Neto IGT, Calabria, Italy- Le Passule, means "raisins" in the local dialect. Made entirely from Mantónico Bianco grapes that are dried for fifteen days. Think elegant and creamy flavors of citrus peel, dried apricots, and figs. **Regular price: \$29.99 / Now \$26.99/btl.**

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.