

# J. Emerson, Inc.

FINE WINES & CHEESE

5716 Grove Avenue • Richmond, VA. 23226 • (804) 285-8011

[www.jemersonfinewine.com](http://www.jemersonfinewine.com)

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

## NOVEMBER 2019 NEWSLETTER



**SUNDAY, NOVEMBER 17th – 1:00 to 4:00pm**

Mark your calendars for our 13<sup>th</sup> ANNUAL, often imitated never equaled,

### WINES OF THANKSGIVING TASTING

Please join us for Turkey, Stuffing, Seasonal vegetables & a selection of wines for the Thanksgiving table.

Thursday, November 21<sup>st</sup>, 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!

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

#### Emerson Wine Club SPECIALS [Prices valid through 11/30/19.]

	<u>Nov. '19</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2014 Domaine Carpy Fitou "Les Pins", Languedoc, France	\$ 8.99	\$11.99	\$96	(\$ 8.00)
*2018 Vina Siegel Viognier, Colchagua Valley, Chile	\$ 9.99	\$13.99	\$108	(\$ 9.00)
*2018 Domaine Martinolles Pinot Noir, Pays d'Oc, France	\$10.99	\$13.99	\$120	(\$10.00)
*2018 Tasca d'Almerita Regaleali Bianco, Sicily, Italy	\$11.99	\$16.99	\$132	(\$11.00)
2018 Von der Leyen Riesling, Nahe, Germany	\$ 9.99	\$11.99	\$108	(\$ 9.00)
2018 Degani Valpolicella Classico, Veneto, Italy	\$10.99	\$12.99	\$120	(\$10.00)
2017 Bodegas Olivares Monastrell Tinto "Altos de Hoya", Jumilla, Spain	\$11.99	\$15.99	\$132	(\$11.00)
Antoine Simoneau N/V Brut, Touraine, Loire Valley, France	\$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 **\$114.99**; the regular price would be **\$169.99**, a savings of **OVER 32%**!*

*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.*

**\*2014 Domaine Carpy Fitou "Les Pins", Languedoc, France** - (40% Grenache, 30% Syrah 15% Carignan 15% Mourvedre) A nose of red fruits and brambly garrigue with a touch of licorice. Medium bodied, balanced and well-structured with refined tannins and acid. A wine with surprising character and harmony for the price; it drinks like an approachable Côtes-du-Rhône.

**\*2018 Vina Siegel Viognier, Colchagua Valley, Chile** - "This is a great value in Viognier. The Special Reserve has a ripe citrus note, but the palate has better typicity, revealing white stone fruit, apple, and minerals with a full, creamy texture. Very fresh and appealing. A part of the wine goes through a period of ageing in French oak for 3 months." (i-winereview.com August 20<sup>th</sup>, 2018)

**\*2018 Domaine Martinolles Pinot Noir, Pays d'Oc, France** - From the very good 2018 vintage, this wine over delivers for the price. Elegant with strawberry, cherry and sweet spice aromas; this is a well-balanced wine that finishes fresh with mild tannins.

**2018 Tasca d'Almerita Regaleali Bianco, Sicily, Italy** - "Fragrant wildflower, white stone fruit and sweetgrass aromas shape the nose on this vibrant white. The crisp, savory palate doles out ripe pear, creamy apple and citrus zest alongside a baking spice note before a juicy close." (WE 12/19)

**2018 Von der Leyen Riesling, Nahe, Gr.** - Von Der Leyen was a wine loving Bishop of Trier (1652-1676) who built a winery in Bernkastel. Tropical, grapefruit and floral aromas. Luscious and peachy in the mouth with a hint of citrus and minerals. A bright, well balanced wine; the finish is crisp & clean with a slight spritz.

**2018 Degani Valpolicella Classico, Veneto, Italy** - (45% Corvina, 45% Rondinella, 10% Corvinone) This family grows, produces and bottles this wine on their estate in the heart of the Valpolicella Classico region. This wine is fresh with cherry-like perfume – lively and easy to drink with ripe berry fruit flavors.

**2017 Bodegas Olivares Monastrell Tinto "Altos de Hoya", Jumilla, Spain** - (90% Monastrell, 10% Grenache) From a 60 hectare vineyard of ungrafted vines many of which were planted in 1872. The vineyard is referred to as Finca Hoya de Santa Ana and this bottling comes from the best parcel and the highest point so they call it Altos de la Hoya...meaning the "highest from La Hoya". Fermented with wild native yeast and aged 6 months in mostly older French oak. Aromas of red and black fruits, spices and minerals; it finishes with fine-grained, harmonious tannins.

**Antoine Simoneau N/V Brut, Touraine, Loire Valley, France** - This softly textured wine has crisp apple flavors & an herbal edge. Citrus zestiness combines with tense acidity & a clean, deliciously fruity character.

**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 2019 BEAUJOLAIS NOUVEAU and SAVE!!**

*As the harbinger of the vintage, it's a worthy tradition and the price is the same as last year!*

**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](mailto: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) The 2019 **Regular price is \$12.99. BUT order before 11/14 and the price is: \$10.99 per bottle or save even more and order a case at \$112.99 (\$9.42/btl.) per case (no additional discounts).**

*The wine is delivered the third Thursday in November (11/21).*

**The Last Saturday Wine School THEME: –Fer Servadou – Thanksgiving is over.**

*The anti-thanksgiving grape is a dark-skinned grape variety found in the wines of southwest France. The last Saturday of the month changes from a "whatever we feel like drinking" tasting event to a theme based tasting with a purpose! Come anytime between 2 and 5 pm on Saturday, 11/30.*

**WINES suitable for THANKSGIVING – ON SALE in November** (no further discounts)

*Limited in quantity, focused on place and made with minimal intervention here are Pinot noir, Gamay and Chardonnay offerings that are excellent wines for the Thanksgiving table:*

**ROUGE:**

**2015 Domaine Henri Montagny Volnay, Burgundy, France-** The Domaine Henri Montagny is a 3rd-generation family wine-growing estate in Volnay in a located in a beautiful fully-restored property in the heart of Volnay. The wines are raised in the vaulted cellar of the domaine dating from the 18th century. From the great 2015 vintage this Volany has muted aromas of red liqueur, ripe red fruits, strawberries and raspberries. Elegant and balanced with mild tannins and minerality. **Regular price: \$35.99 / On sale: \$28.99/ btl.**

**2015 Flâneur Wines Pinot Noir, Flanerie Vineyard, Willamette Valley, Oregon** – "(30 percent new French oak) Limpid ruby-red. Ripe dark berry and cherry aromas are complicated by musky floral, underbrush and herb nuances and a hint of cola. Sweet and expansive on the palate, offering concentrated cherry-vanilla, licorice and lavender flavors that pick up a spicy overtone on the back half. Shows impressive clarity and floral thrust on the persistent finish, which is shaped by smooth tannins." (Vinous 1/18)

**Regular price: \$49.99 / On sale: \$36.99/btl.**

**2016 Château Thivin Brouilly "Reverdon", Beaujolais, France-** The 2016 Brouilly Reverdon is lovely, bursting from the glass with lovely aromas of wild plums, cassis, cloves and cinnamon. On the palate, it's medium-bodied, layered and succulent, with a generous core of crunchy, concentrated fruit, fine-grained structuring tannins and juicy acids, concluding with a long finish." (WA 9/18)

**Regular price: \$29.99 / On sale: \$22.99/ btl.**

## **BLANC:**

### **2016 MacRostie Winery & Vineyards Wildcat Mountain Vineyard Chardonnay, Sonoma Coast, CA.-**

“The 2016 Wildcat Mountain Vineyard Chardonnay delivers notes of white peaches, ripe Golden Delicious apples and Bosc pears with hints of allspice, shaved almonds and chalk dust. The palate nails it with intense yet elegantly played apple and pear flavors, accented with plenty of toast and spice, and gives a long, refreshing finish. 1,595 cases produced.” (WA 236)

**Regular price: \$44.99 / On sale: \$34.99/ btl.**

**2016 Domaine Alain Gras Saint-Romain Blanc, Burgundy, France** – “The 2016 Saint-Romain Blanc has a fantastic bouquet for a Village Cru, so fresh with Granny Smiths, flint and pressed white flowers. The palate is vivacious and focused, just the right amount of salinity flowing through. A precise finish that puts many Premier Crus to shame. Superb.” (Neal Martin Vinous 7/18)

**Regular price: \$45.99 / On sale: \$37.99/ btl.**

## **New ARRIVALS – RIESLING**

*Riesling is one of the best wines with turkey, stuffing, sweet potatoes, et al. There is a terrific value Riesling in the case-of-the-month and here are two others, one slightly riper and one dry and powerful.*

**2018 Hermann Dönnhoff Oberhäuser Leistenberg Riesling Kabinett, Nahe, Germany** - “The 2018 Oberhäuser Leistenberg Riesling Kabinett is darker toned and ripe on the flinty nose, with its crushed stone aromas. Richer and more intense on the palate, this is an almost creamy-textured and persistently salty Leistenberg that is quite rich but still playful and stimulating. It's just more generous and solemn on the palate. Perhaps more a Spätlese style but very stimulating in fact. Tasted in July 2019. This is riper and more powerful than the 2017.” (WA 10/19) **\$32.99**

*Grosses Gewächs are the Grand Cru of Riesling – always dry and always delicious!*

**2016 Theo Minges Riesling, Burrweiler Schäwer, Grosses Gewächs, Pfalz, Germany**- “Like its Hölle counterpart, this weighs in (at 13% alcohol) a full percentage point below the 2015 installment, despite having finished with analytically radical dryness. Scents of toasted almond and lentil sprouts as well as pit-tinged apple, pit-inflected white peach and wet stone anticipate the piquant and invigoratingly incisive impression that ensues on a polished palate. A tangy, stimulatingly crunchy suggestion of seedy ripe tomato adds to the appeal. And like the Hölle, this finishes with a wonderfully active sense of stony mineral impingement. It certainly blows past its vintage 2015 predecessor.” (Vinous 6/18) **\$49.99**

## **New ARRIVAL- 2018 Arnot-Roberts Gamay Noir, El Dorado, CA.**

Here is an American Gamay of some consequence and a delightful US choice for Thanksgiving. From two high-elevation vineyards in El Dorado, (Sierra foothills, El Dorado CA). Bright and peppery, with lightly carbonic aromas of vanilla, cream, strawberries, and raspberries leading on to firm tannins and a viscous palate. A winery that is defining the new California with site specific wines, we get very little of this and its companion Trousseau and Syrah. Best to buy while you can. **\$32.99**

**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. 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.

## **OUR PROTOCOL FOR USING WINE REVIEWS**

Throughout our newsletter you will find profiles of wine tastes and flavors written by professional wine reviewers. We use these reviews, when they align with our own tasting notes, because, frankly, these

reviewers use descriptors and adjectives that are more interesting and often more on point than what we would write. When we use a reviewer's notes we will always use quotes and we will always show attribution, i.e.: WA – Wine Advocate, WS- Wine Spectator, BH – Burghound and Vinous for...Vinous. Three of these review sources are reader subscription only and carry no advertising and they are: WA, Vinous and BH, and thus those are primary review sources. We will also occasionally use reviews from Decanter (the premier UK wine journal). Each review source also has reviewers that are better in some specialty than others. For example, Antonio Galoni has a wonderful sense of Italian wines and Allen Meadows of Burghound is a definitive source for the wines of Burgundy. The other key is that these reviews need to align with our tasting notes and if there is a huge discrepancy we will defer to our notes, which may be less interesting in terms of descriptors, but more in harmony with the wine profile. Our tasting notes would be any review without quotation marks.

### **OUR WINE ENVIRONMENT**

If you shop here you already know that we take the condition of the wine environment in the store very seriously. Wines are on their side, we monitor humidity and the temperature on the main floor never rises above 63 degrees. (In the winter we strive for 60.) We use no fluorescent lighting in the wine areas – **THE WORST POSSIBLE LIGHTING CONDITION** due to the high UV content. Instead we have been using indirect incandescent lighting. Now we are in the process of converting our lighting to LED, a source that produces NO UV light rays! Does your wine retailer care enough to take these quality control steps? Ask questions next time you are in a big box retailer.

### **CAUTION CAUTION CAUTION!**

Customers often ask how they should store wine. Our straightforward response is: on its 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.