

# J. Emerson, Inc.

FINE WINES & CHEESE

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STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm

## OCTOBER 2011 NEWSLETTER

World's scariest wines part II • Virginia Wine Month • NEW ARRIVALS

THURSDAY OCTOBER 6<sup>th</sup> - 5:30 to 7:30pm

Winemaker Jean-François Coquard

Mazzolino



Award winning wines from Lombardy.

THURSDAY OCTOBER 20<sup>th</sup> – 5:30-7:30

**RHONE WINE TASTING**

*Just in time for Autumn*

**BEER TASTING ON FRIDAY OCTOBER 21<sup>st</sup>**

5:30 to 7:30 pm

*Watch for details via e-mail & Facebook.*

### MONTHLY SPECIALS [These prices are valid till 10/31/11.]

	<u>OCT. '11</u>	<u>USUAL</u>	<u>CASE (cs.btl. cost)</u>
*2008 Ch. Des Proms Graves Rouge (Bordeaux)	\$ 8.95	\$11.95	\$80 (\$6.67)
*2009 Lovisolo Gavi (Piedmont, Italy)	\$ 8.95	\$10.95	\$85 (\$7.08)
*2010 Valle dell'Acate "Case Ividini" Nero d'Avola (Sicily, Italy)	\$ 9.95	\$11.95	\$100 (\$8.33)
*2010 Valle dell'Acate "Case Ividini" Insolia (Sicily, Italy)	\$ 9.95	\$11.95	\$100 (\$8.33)
2008 San Vito Chianti (Tuscany, Italy)	\$ 9.95	\$11.95	\$110 (\$9.17)
2010 Vitas Pinot Grigio (Friuli, Italy)	\$12.95	\$14.95	\$120 (\$12.00)
2009 Sivas-Sonoma Cabernet Sauvignon (Sonoma County, California)	\$13.95	\$15.95	\$155 (\$12.92)
2009 Kurt Hain Piesporter Goldtropfchen Riesling Feinherb (Mosel, Ger.)	\$14.95	\$18.95	\$155 (\$12.92)

**A NOTE ABOUT OUR 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 OCTOBER case-of-the-month is **\$104.95**; the regular price would be \$155.00, 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.

**\*2008 Ch. Des Proms Graves Rouge (Bordeaux)** – (70% Cabernet Sauvignon, 20% Merlot, 5% Malbec, 5% Cabernet Franc) A silky, fruit-driven Graves rouge with dark fruit flavors, and firm, balanced tannins. On the palate, it is ripe and medium bodied with good acidity which makes it perfect with burgers, steak, casseroles and cheeses.

**\*2009 Lovisolo Gavi (Piedmont, Italy)** - This Piedmontese wine made from the Cortese grape, is regarded as one of Italy's best whites. This delicious white is both soft and crisp. It has aromas and flavors of pear, white flowers, and citrus with the discrete charm of the classic Gavi minerality.

**\*2010 Valle dell'Acate "Case Ividini" Nero d'Avola (Sicily, Italy)** – We almost forgot how much we like Nero d'Avola and this 100% Nero with bright fruit flavors, and pleasant tannins is a “tasty, unoaked red. Layers of fragrant

red berries and mint come together nicely in this accessible, easygoing wine.” (WA#195)

**\*2010 Valle dell'Acate "Case Ividini" Insolia (Sicily, Italy)** - “The 2010 Insolia is a focused, pointed white that shows the more mineral side of this native white grape. It is an inviting white full of energy and vitality.” (WA #195)

**2008 San Vito Chianti (Tuscany, Italy)** – Ripe with more body than most Chianti’s in this price range; it has dark cherry and berry flavors on the palate finishing with good acidity and smooth rich tannins. Of course this is a great wine with pasta and red sauce or pizza but it would also work with hamburgers and steaks.

**2010 Vitas Pinot Grigio (Friuli, Italy)**- “This light-bodied, tangy Pinot Grigio offers peach candy and tangerine flavors, with a hint of spice and lemon zest on the fresh finish.” (WS Web Only) Ideal as an aperitif and with fish or hors-d’oeuvres. It also pairs well with white soups, fish and shellfish.

**2009 Sivas-Sonoma Cabernet Sauvignon (Sonoma County, California)**- Fruit driven, with a nice combination of blackberry, red currant, and a background of dark chocolate and cocoa. Soft and silky with light touches of vanilla and cinnamon finishing with velvety tannins that marry well with the wine's light acidity.

**2009 Kurt Hain Piesporter Goldtropfchen Riesling Feinherb (Mosel, Ger.)** Here is a Feinherb Riesling that is dry, but not too dry. Confusing? You bet; but that’s the way the Germans want it. So, relax, have a glass and enjoy the aromas of spring flowers, apple, citrus, and herbs with rich, mouth-filling texture, sweet-and-sour apple and lime flavors, all underpinned by pronounced steely minerality and nervy spine-tingling acidity.

### VIRGINIA WINE MONTH

October is Virginia Wine Month. We are the 5<sup>th</sup> largest producer of wine in the United States and this is the month to seek out and try some great wines produced right down the road. Hop in your car, visit some wineries and enjoy the scenery. Here is the VA wine website: [www.virginiawine.org](http://www.virginiawine.org) where you can get all the information you need for tastings and winery visits. To help encourage you to try Virginia wines Emerson’s will offer a 10% discount on all Virginia wines during the month of October.

### A HALLOWEEN OCTOBER “SHORT SIPS” CLASS

#### *“World’s Scariest wines, Part 2” – Unusual wines from unusual regions*

Last year’s October short sips class was a huge hit so we are offering a sequel with different wines. A FREE one hour educational program, limited to eight people and held in our fine wine room. Because the demand has been so great we are doing the class twice in October – **FRIDAY & SATURDAY , OCTOBER 28<sup>th</sup> and 29<sup>th</sup> 5:30 to 6:30pm** —Availability is on a first come first serve basis but you can call and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

### NEW ARRIVALS

**2005 Gatinois Champagne, Grand Cru** – Small, family winery located in the Grand Cru of Äy with a very small production – usually less than 500 cases (Äy is also home to Bollinger, to whom Gatinois sells grapes.) This is a predominantly Pinot Noir Champagne and had a full bodied “Winey Pinot-y” style. This is a wine built to last and something one might wish to lay down for several years. **\$64.95**

**2007 Fattoria di Felsina Chianti Classico Riserva Rancia**- “... bursts onto the palate in a big, brooding expression of Sangiovese from Castelnuovo Berardenga. Muscular and dense to the core, the 2007 powers all the way through to the long finish. Hints of smoke, tar, leather and scorched earth emerge over time, but only with great reluctance. In a vintage where so many wines are open, the Rancia comes across as quite stubborn and in need of at least five more years in bottle. That said, it is a standout, not to mention one of the greatest values in fine, age-worthy wine. In a second tasting the 2007 Rancia came across as decidedly more elegant and restrained in style, so it will be interesting to see where this ultimately settles within the context of recent vintages.” (WA# 191) **\$49.95**

**2007 Robert Sinskey POV** – Robert Sinskey marches to his own music shunning reviewers and making wines that, as much as possible, are a reflection of place. This Bordeaux blend made from organic grapes with minimal intervention displays un-characteristic restraint for a California blend but still delivers a balanced delicious combination of dark fruit, vanilla and oak with the acidity that makes it a great food wine. **\$41.95**

**2009 Radikon “Slatnik” Venezia Giulia** – A maverick among mavericks Radikon makes white wines with extended skin contact (which then take on a slightly orange hue) and no added sulfur. The Slatnik is 80% Chardonnay and 20% Tocai with 3 weeks of skin maceration. The wine is aged in barrel one year, then bottled and released. The Slatnik has a big mouth feel with moderate, smooth tannins (yes, tannins) and

bracing acidity. Piercing, aromatic, dense. It tastes and smells, like many of these wines, like a delicious enigma. \$54.95

### SICILIAN WINES

Contrary to what you may think Sicily's major export is not fodder for Francis Ford Coppola movies, it is wine. This month we have two wines from Sicily in our monthly specials case and we were reminded of other great wines from that island that you should try:

**2008 Valle dell'Acate Cerasuolo di Vittoria** – “70% Nero d'Avola (aged in oak) and 30% Frappato (aged in steel), a marriage that works beautifully. The Frappato adds freshness and verve to the dark fruit of the Nero d'Avola. Menthol, licorice and spices develop on the mid-palate and finish, adding further complexity. This is another marvelous wine from Valle dell'Acate. Anticipated maturity: 2011-2014.” WA # 195 **\$22.95**

**2010 Valle dell'Acate Frappato** - “a gorgeous wine endowed with expressive inner perfume, sweet red fruit and an impossibly long, silky finish. It shows terrific depth on the palate, but some of the wine's more feminine qualities will be emphasized if it is served slightly chilled during the warm summer months when it is sure to provide much pleasure. The Frappato was aged in steel. Drink: 2011-2014.” (WA # 195) **\$19.95**

**2008 Occhipinti, Il Frappato, IGT Sicilia** - Arianna Occhipinti's first vintage was in 2004. Her 25 acres of vineyards are in southeast Sicily, near Vittoria and have been farmed organically since her start and biodynamically since 2010. She makes numerous wines, most of which carry the Indicazione Geografica Tipica (IGT) Sicilia designation. The Il Frappato is fermented with indigenous yeast and aged for 14 months in 25-hectoliter Slavonian oak casks before bottling without filtration. Frappato is a grape native to Sicily, and this is a juicy wine, full of blackberry and raspberry flavors, with a slight hint of spice, and beautifully balanced. **\$37.95** We also carry her Nero d'Avola and Frappato blend **SP68** for **\$25.95**

### THREE SISTERS CHEESE STRAWS

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available exclusively at Emerson's. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

### 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

### 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.

### THE FLOUR GARDEN – The worlds best Baguette\*(\*in our opinion)

Every Friday and Saturday we receive fresh Baguettes (\$2.49) and Focaccia (\$1.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.