

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 through Sat.: 9:00am to 8:00pm

OCTOBER 2012 NEWSLETTER

VARNER • BEAUJOLAIS NOUVEAU pre order!! • SOMETHING DIFFERENT

Please make sure and mark you calendar for a tasting you do not want to miss:

TUESDAY, OCTOBER 30th - 5:30 to 7:30pm

Pinot Noir & Chardonnay from BURGUNDY with



Maison Champy president, Pierre Meurgey

Maison Champy, founded in 1720, is the oldest documented négociant in Burgundy

AND the Southern FRENCH WINES of

DOMAINE MAGELLAN

with winemaker Bruno Lafon

Special prices will be offered on these wines during the tasting.

WEEKLY TASTING EVERY SATURDAY

between 1pm and 7pm we will offer wines to taste and enjoy while shopping. Check out our web site or Facebook on Saturday morning to find out what we will be opening.

BEER TASTINGS ON FRIDAY OCTOBER 5th and 19th

5:30 to 7:30 pm - Watch for details via e-mail & Facebook.

MONTHLY SPECIALS [These prices are valid till 10/31/12.]

| | <u>Oct. '12</u> | <u>USUAL</u> | <u>CASE (cs.btl. cost)</u> |
|--|-----------------|--------------|----------------------------|
| *2011 Fabrini Verdicchio dei Castello di Jesi Classico (Marche, Italy) | \$6.95 | \$7.95 | \$75 (\$6.25) |
| *2011 Vignabaldo Grechetto (Umbria, Italy) | \$8.49 | \$9.95 | \$96 (\$8.00) |
| *2010 Dom. Les Hautes Noelles Gamay (Loire Valley, France) | \$9.95 | \$11.95 | \$114 (\$9.50) |
| *2010 Vigilance Cabernet Sauvignon (Lake County, CA) | \$11.95 | \$13.95 | \$135 (\$11.25) |
| 2011 Vigilance Sauvignon Blanc (Lake County, CA) | \$10.49 | \$11.95 | \$120 (\$10.00) |
| 2011 Evolucio Dry Furmint (Tokaji, Hungary) | \$10.95 | \$12.95 | \$123 (\$10.25) |
| NV Ca' Montanari "Opera02" Lambrusco di Modena Secco (Emilia, It.) | \$14.49 | \$16.95 | \$162 (\$13.50) |
| 2001 Castello di Lucignano "Il Solissimo" Toscano Rosso (Tuscany, Italy) | \$15.95 | \$29.95 | \$186 (\$15.50) |

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 **\$109.95**; the regular price would be \$160.00, a savings of over 31%!*

***2011 Fabrini Verdicchio dei Castello di Jesi Classico (Marche, Italy)**- Dark straw yellow, with greenish reflections. On the nose this wine has pleasant very delicate floral and mineral notes. Well poised, smooth and fresh on the palate with mineral notes and a hint of yellow flowers. Full-bodied and smooth.

***2011 Vignabaldo Grechetto (Umbria, Italy)** – From Montefalco, the grape is Grechetto. This is a delicate straw white wine, subtly fruity, clean and fresh. A great aperitif and goes well with light fish and white meat.

***2010 Dom. Les Hautes Noelles Gamay (Loire Valley, France)**- Cherry color with purple tints. Aromas of red berries and black cherries. This is a lighter, fruit driven quaffing wine best served at cooler temperatures.

***2010 Vigilance Cabernet Sauvignon (CA)** – A newer arrival that quickly became a best seller. Aromas of black cherry and Vanilla with cherry and Cassis flavors finishing with smooth tannins Aged 18 months in Oak.

2011 Vigilance Sauvignon Blanc (Lake County, CA) - Aromas of melon, citrus and lemon grass, this rich Sauvignon Blanc has flavors of grapefruit citrus and was stainless steel fermented for a clean fresh finish.

2011 Evolucio Dry Furmint (Tokaji, Hungary) – Furmint is one of our favorite white wine grapes. Here is a very crisp wine with green apple aromas, mouth filling fruit and a hint of spice on the palate. A great wine to pair with rich fish dishes, aged goat gouda or slightly spicy recipes.

NV Ca' Montanari "Opera02" Lambrusco di Modena Secco (Emilia, It.) – Yes that's right, Lambrusco and no, it is nothing like the junk from 20 years ago. You must give this dry, red sparkling wine a chance to show you some love. It is a refreshing wine with a bit of sour cherry fruit and good acidity, not so alcoholic (11%) Try it with lasagna or tortellini or as an aperitif with charcuterie. You will be converted.

2001 Castello di Lucignano "Il Solissimo" Toscano Rosso (Tuscany, Italy) - Here is a super Tuscan super steal. 70% sangiovese, 30% Cabernet Sauvignon, aged 15 months in French oak from a great vintage, 2001. Perfectly matured, relaxed, welcoming and ready to drink. Some cherry and vanilla notes all well integrated and leading to a smooth finish with very relaxed tannins.

IT IS TIME for 2012 BEAUJOLAIS NOUVEAU – Delivered the third Thursday in November (11/15)

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. The 2012 vintage produced a smaller crop than usual and thus prices are expected to rise. (We are, however, charging the SAME price per bottle as last year.) This smaller crop is the result of weather conditions that stressed the vines creating a fair number of small berries (millerand). As a consolation for Beaujolais lovers these smaller grapes will yield concentrated flavors and the overall smaller crop should produce higher quality wines. **Call us at 285-8011 and order before 11/15 and the price is: \$8.95 per bottle and \$99.95 per case (no additional discounts.)** Regular price is \$9.95.

VIRGINIA WINE MONTH

October is Virginia Wine Month. We are the 5th 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 where you can get all the information you need for tastings and winery visits.

A HALLOWEEN OCTOBER “SHORT SIPS” CLASS

“World’s Scariest wines, Part 3” – Unusual wines from unusual regions

Over the last two years “scary” wines has been one of our most popular classes. 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 26th and 27th 5:30 to 6:30pm** — Availability is on a first come first serve basis but you can call and reserve spaces at anytime.

VARNER SINGLE VINEYARD CHARDONNAY & their “Foxglove”

“ These broad-shouldered Chardonnays remain some of the most compelling wines being made in California.” – Antonio Galloni

Matt and I first tasted the Varner lineup about six years ago at a trade tasting and were stunned at the quality, balance and precision of these wines. Since then we have always carried their basic Foxglove chardonnay and once a year we get our small allocation of single vineyard wines. The single vineyard Varner wines were fermented in barrel, with native yeasts, natural fermentation and minimal handling.

2010 Foxglove Chardonnay – “The 2010 Chardonnay is one of the top values in California wine. It possesses tons of ripe, varietal fruit in a style that is quite rich but not heavy. Clean citrus and floral notes add freshness on the long finish. Lees stirring gives the wine much of its richness, while aging in steel helps maintain freshness. There is remarkable depth and textural finesse here, never mind a price that is mind-boggling for this level of quality. Anticipated maturity: 2011-2014.” (WA#196) \$15.95

2010 Varner Chardonnay Home Block Spring Ridge Vineyard – “Varner’s 2010 Chardonnay Home Block is considerably fresher than the Amphitheater. Lemon, white peaches, ash and crushed rocks are all layered into this energetic, vibrant Chardonnay. This too, is a large-scaled wine, but the Home Block seems to have handled the challenges of the year a bit more gracefully than the Amphitheater. Anticipated maturity: 2013-2020.” (WA #202) **\$49.95**

2010 Varner Chardonnay Bee Block Spring Ridge Vineyard – “The 2010 Chardonnay Bee Block is another rich wine, but there is so much depth to the fruit that wine’s structural components are nearly buried. Apricot, mango and honey flesh out in this radiant, totally expressive Santa Cruz Mountains Chardonnay. The Bee Block stands apart for its mid-palate density and sheer depth. This is a great showing from the Varner brothers. Anticipated maturity: 2012-2020.” (WA #202) **\$51.95**

NEW ARRIVALS - Domaine de la JANASSE

This impeccably run estate is one of the superstars of the southern Rhone Valley. Over the last 12-15 years, the quality of the wines has gone from strength to strength, with brilliant wines being produced in all price categories. They make sumptuous, complex, world-class wine and year-in and year-out, their Chateauneuf du Papes are among the top three or four wines of the vintage. (Very limited quantities available.)

2010 Domaine de la Janasse Cotes du Rhone Villages Terre d’Argile – “The amazing 2010 Terre d’Argile may be just as good as the 2007. A black/ruby color is followed by abundant aromas of cassis, blackberries, black cherries, licorice and a hint of charcoal. The wine possesses good acidity, a full-bodied mouthfeel and terrific precision. It is a big wine that should age well for up to a decade.” (WA #197) **\$25.95**

2010 Domaine de la Janasse Chateauneuf du Pape Cuvee Vieilles Vignes – “... black purple as well, but slightly more restrained and lower in alcohol, with more noticeable tannins and acidity. Nevertheless, this is still a phenomenally concentrated wine, with notes of barbecue spices, blackberry and black currant fruit, smoked herbs, charcoal, incense and an intense lavender note. The tannins kick in following the full-bodied, massive mouthfeel, as well as the acidity. This wine will need to be forgotten for 8-10 years, which is somewhat atypical for a Janasse Chateauneuf du Pape. It can be consumed over the following three-plus decades. An absolutely brilliant wine, as are all of these in the Janasse portfolio.” (WA #197) **\$119.95**

AND NOW FOR SOMETHING COMPLETELY DIFFERENT -

2003 Domaine Château de Maltroye Chassagne-Montrachet "Clos du Château" 1er Cru Red - Almost unheard of now as Chassagne is known for Chardonnay; Pinot Noir was once the compelling grape in that area and this 2003, one of the best, just started to come of age last year. Here is Burghound’s review: “Almost always Cournut’s best red and so it is again as this displays an aromatic profile of dark fruit and intense earth aromas that harmonize beautifully with the intense, dense, concentrated and wonderfully sappy flavors that possess flatout superb length and depth. This is a really impressive effort and highly recommended. - Comments: Outstanding Top value”. You want something wonderful and truly unique? This is it. **\$62.95**

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.

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.

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 Foccacia (\$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.