

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 and:

NOW OPEN SUNDAY 12noon to 6pm.

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

OCTOBER 2017 NEWSLETTER

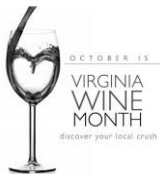
Please join us on Friday, October 20th 5:30-7:30 pm

What the h*ll is up with the staff here?* Tasting#1

W/ David O'Neill, *The Robins Cellars*

Tasting the wines *he* thinks we should stock, but won't for some reason...

*Charlie B. our favorite YELP reviewer.



Please join us Wednesday, OCTOBER 25th 5:30-7:30 pm

OUR FAVORITE VIRGINIA WINES.

October is Virginia wine month!

Discounts on all VA wines during the Tasting!

WINE TASTING EVERY SATURDAY 2:00pm-7:00pm

'Whatever we feel like opening'

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 10/31/17.]	<u>Oct. '17</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2016 Anjos Branco, Vinho Verde, Portugal	\$ 6.99	\$ 8.99	\$ 72	(\$ 6.00)
*2016 Dom. la Bastide Cotes du Rhone, Rhone Valley, France	\$ 8.99	\$12.99	\$ 96	(\$ 8.00)
*2016 Dom. Eugene Carrel Blanc, Jongieux, Vin de Savoie, Fr.	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2015 Las Perdices Malbec, Mendoza, Argentina	\$ 9.99	\$11.99	\$108	(\$ 9.00)
2017 Bodegas Cerro Chapeu Chardonnay de Reserva, Uruguay	\$10.99	\$13.99	\$120	(\$10.00)
2015 Durin Rossese, Riveiera Ligure di Ponente, Liguria, Italy	\$10.99	\$17.99	\$120	(\$10.00)
2016 Domaine de Villargeau Coteaux du Giennois, Loire, France	\$12.99	\$15.99	\$144	(\$12.00)
2016 Gauthier Bourgueil "Soif du Jour," Loire, France	\$12.99	\$15.99	\$144	(\$12.00)

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 for the OCTOBER case-of-the-month is

\$104.99; (average bottle price: \$8.75!!) the regular price would be \$153, a savings of over 30%!

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 Anjos Branco, Vinho Verde, Portugal** - A blend of (40% Arinto, 30% Trajadura and 30% Loureiro)

Dry and crisp this 9.5% ABV Vinho Verde is green apple and lime with a touch of tangy peach. Lively with bright acidity; it is a great wine for spicy Thai or Indian dishes and a great aperitif.

***2016 Dom. la Bastide Cotes du Rhone, Rhone Valley, France** – (60% Syrah, 20% Grenache and 20% Carignan) Dark berries and hints of pepper in a smooth, medium bodied Rhone with softer tannins and balanced acidity. An everyday wine that will pair well with a wide range of proteins.

***2016 Carrel Blanc, Jongieux, Vin de Savoie, France** - (100% Jacquère) Jongieux is a named cru of the Vin de Savoie appellation in the Alps of eastern France. These wines, as Jancis Robinson says, "... are like drinking bottled mountain air". Light, brisk and fresh with notes of alpine meadow and lemon zest. Great with fish and chicken or as an aperitif.

***2015 Las Perdices Malbec, Mendoza, Argentina** – (100% Malbec) A very easy to drink Argentine Malbec from higher altitude Lujan du Cuyo vineyards. Dark fruit, plum and light oak aromas wrapped around a fuller bodied wine with soft tannins and acid.

2017 Bodegas Cerro Chapeu Chardonnay de Reserva, Uruguay – A nicely balanced chardonnay that sees a bit of French oak and perhaps a touch of malolactic fermentation to give it a fuller body. Aromas are stone fruit and citrus and reminds one of a white burgundy from the Macon. Perfect with fish and chicken dishes.

2015 Durin Rossese, Riveiera Ligure di Ponente, Liguria, Italy- (100% Rossese) From the picturesque minor Italian wine region of Liguria, Rossese is genetically identical to the Provençal grape Tibouren. Light in color with aromas of red berries, this is a dry, medium bodied wine that is low in tannins, but has food friendly acidity that pairs well with chicken and pasta dishes like lasagna.

2016 Domaine de Villargeau Coteaux du Giennois, Loire, France- The small appellation of Côteaux de Giennois lives in the shadow of its neighbor, the renowned Pouilly-Fumé, and as such the wines often slip under the radar and are an excellent value. The classic gooseberry fruit on the nose is intense yet restrained, and leads into a palate with flavors of lime and herbs, finishing with a clean and crisp feel. Enjoy with all fish, seafood and white meat dishes.

2016 Gauthier Bourgueil "Soif du Jour," Loire, France- (100% Cabernet Franc) The Soif du Joir , which roughly means daily thirst quencher, is the Gauthiers young, fresh Cabernet Franc meant to be consumed early. Dark fruits, soft tannins and crisp finish makes for an easy quaffable wine that is best served with a slight chill. Goes great with ham, burgers and barbecue ribs.

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).

OCTOBER “SHORT SIPS” CLASS – Unlucky Wines.

Some wines have no luck at all. There in the wrong place; their neighbors steal their thunder; they're forced to grow certain grapes. We'll taste and discuss a few places that just never seem to get a break.

This is a one hour educational program, limited to eight people and held in our fine wine room. The class is held twice in OCTOBER – **FRIDAY the 13th and SATURDAY the 14th from 6:00 to 7:00pm NOTE TIME CHANGE** — Class fee is \$7 per person and availability is on a first-come, first-served basis.

The Last Saturday Wine School – You say Syrah, I say Shiraz, let's call the...

We'll open and compare a few examples of Syrah and Shiraz. The last Saturday of each 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. **Come anytime you want between 2 and 6 pm on Saturday, OCTOBER 28th.** Each session will be about 10 minutes!

SAVE: Bottle conditioned, delicious Spanish Reds.

Spanish wine laws reward cellar aging by the winery, thus, you buy bottle conditioned wines that are ready to drink. Among the regions where wine lovers see the most benefit are Rioja, Toro, Priorat and Ribera de Duero. This month we have a sale on two beautiful, older vintages from Toro and Priorat.

2007 Sabor Real Reserva Viñas Centenarias D.O. Toro Tinto, Spain – “The 2007 Vinas Centenarias was aged in French and American oak, some of it new, some for one year. Its nose is a bit more brooding and on the palate it is richer, riper, and a bit more serious. With outstanding concentration, excellent length, and impeccable balance, this awesome value will benefit from 2-3 years of cellaring and offer prime drinking from 2012 to 2022. Bodegas Sabor Real was created in 2003; most of its Tinta de Toro vines are 70-100+ years of age.” (WA 188) **Regular price \$16.99 On SALE in OCTOBER for \$13.99**

Priorat is one of only 2 DOCa's (the highest level of quality region) in Spain, the other being Rioja. Soil is of paramount importance to Priorat winemakers. The region's flagship soil type is llicorella, a free-draining, nutrient-poor soil made up of partially-decomposed slate and quartz ('llicorella' is the Catalan name for slate).

2005 Celler Mas Garrian Clos Severi, Priorat DOCa, Spain– (a blend of 4 allowed Priorat grapes: 35%, Samsó/Carignan, 30% Grenache/Garnacha, Cabernet Sauvignon: 20%, Syrah: 15%) From the glorious '05

vintage; blackberry preserves, cassis, kirsch and Moroccan olives with a touch of pepper wrapped in a hint of oak. Full bodied with muscular tannins and a peppery mineral finish. Put your California cabs aside for a moment, open a Clos Severi and grill a steak. **\$26.99 ON SALE in OCTOBER: \$21.99**

SAVE: 2011 Igino Accordini Amarone della Valpolicella Classico “Le Bessole”

Amarone is one of Italy’s greatest wines; a rich, bold and dry red made from the partially dried grapes of (mostly) Corvina and Rondinella. **2011 Igino Accordini Amarone della Valpolicella Classico “Le Bessole”** – “An elegant red, with aromatic violet, citrus peel and spice notes leading to wild cherry and black raspberry fruit, layered with supple tannins and a note of fresh, loamy earth that lingers on the chewy finish. Drink now through 2026. 3,700 cases made.” (WS WO 17) **\$49.99 ON SALE in OCTOBER: \$32.99**

NEW ARRIVALS

The AOC Cornas is one of the smallest in France with only 116.4 hectares (288 acres) of vines. (Compare that with the Napa Valley AVA at 45,000 acres of vines.) There are about 65 vigneron making Cornas. Johann Michel farms 4 hectares in Cornas under "culture raisonnee" (sustainable) method in the lieux dits "Les Cotes", "Bayonnet", "Chaillot" and the parcel called "Saveaux". If you want to understand Syrah, Cornas is at the epicenter.

2015 Johann Michel Cornas, Rhone, France – (100% Syrah) “Opaque ruby. Heady dark berry, incense, olive and Indian spice aromas show excellent clarity and pick up a smoky mineral nuance with air. Broad, sappy and appealingly sweet, offering intense black and blue fruit and spicecake flavors and a suggestion of candied licorice. Tightens up on the impressively persistent finish, which features blueberry and cracked pepper notes and building tannins.” (Vinous 7/17) **Regular price: \$44.99. On sale in October: \$31.99/btl** (no further discounts)

A delicious, affordable Cru Beaujolais from the folks that grow our Beaujolais nouveau:

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) **\$19.99**

2014 Cade Cabernet Sauvignon Howell Mountain Reserve - 100% Cabernet Sauvignon (and finished with a screwcap), cuts a broader swath even than the regular bottling, shows slightly sweeter tannin, perhaps more ripeness, but is plush, voluptuously textured, deep, full-bodied and impressively endowed. There is no reason to defer gratification, as this wine is already singing and expressive. Drink it over the next 15 or so years.” (WA 228) **\$224.99**

Please remember to review our NEW display of STAFF SELECTIONS located in the front of the store.

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.

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 about 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.

It's a rainy Saturday and time to open whatever we feel like but today the Wine Master has spoken and these are the choices: 2015 Degani Valpolicella Classico, Veneto, 2015 Costers del Sio "Petit Sios" Tinto, Costers del Segre, Spain (50% Tempranillo 30% Garnacha 20% Cabernet Sauvignon) and 2015 Mastroberardino Aglianico "Mastro," Campania, Italy. We are humbled O Wine Master! Stop by between 2 and 7pm.