

J. Emerson, Inc.

FINE WINES & CHEESE

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

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 2018 BEAUJOLAIS NOUVEAU and SAVE!!

OCTOBER 2018 NEWSLETTER



Saturday October 27, 2018 from 2:00 – 6:00pm

World's Scariest Wines

A selection of unusual grapes, unusual places and unusual colors.

But there is nothing to be afraid of...Ha, ha, ha, haaaa.



Please join us Wednesday, OCTOBER 17th from 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-6:00pm

'Whatever we feel like opening'

<u>Emerson Wine Club SPECIALS</u> [Prices valid through 10/31/18.]	<u>Oct. '18</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2016 Sulin Barbera del Monferrato "Terre d'Aleramo," Piedmont, Italy	\$7.99	\$8.99	\$84	(\$7.00)
*2017 Dinarells Emporda Negre, Emporda, Spain	\$7.99	\$9.99	\$84	(\$7.00)
*2016 Buitenverwachting Sauvignon Blanc "Beyond," South Africa	\$9.99	\$13.99	\$108	(\$9.00)
*2017 Di Lenardo Friulano "Toh!", Friuli, Italy	\$9.99	\$12.99	\$108	(\$9.00)
2017 Domaine Labbe Abymes Blanc, Savoie, France	\$11.99	\$13.99	\$132	(\$11.00)
N/V Aguila Cremant de Limoux Rose, Southwest France	\$11.99	\$13.99	\$132	(\$11.00)
2016 Il Molino di Grace Toscana Rosso IGT "Il Volano," Tuscany, Italy	\$11.99	\$15.99	\$132	(\$11.00)
2016 Early Mountain Foothills Red, Virginia	\$15.99	\$19.99	\$180	(\$15.00)

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 **\$112.99**; (average bottle price: \$9.42!!) the regular price would be \$156, a savings of over 28%!

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 Sulin Barbera del Monferrato "Terre d'Aleramo," Piedmont, Italy** - Named for the legendary founder of the Monferrato area, this Barbera over performs for the price. It is a fresh approachable style, aged in older Oak, with aromas of dark cherry with smoky plum, spiced vanilla and pomegranate. Medium bodied and ripe, it finishes with mild tannins and bright acidity.

***2017 Dinarells Emporda Negre, Emporda, Spain** - (70% Grenache 20% Carignan and 10% Merlot) Aromas of red fruit with balsamic notes and dried cherries, all wrapped in a medium bodied wine that finishes with refined tannins.

***2016 Buitenverwachting Sauvignon Blanc "Beyond," South Africa** – “Pale yellow. Licorice, lime blossom, dried herbs and minerals on the nose, complicated by sexy musky flowers. Nicely balanced and energetic, with citrus and peach flavors complicated by a green, herbal element and saline minerality. This essentially supple, easygoing style of Sauvignon Blanc finishes with good peppery lift.” (Vinous 5/17)

***2017 Di Lenardo Friulano "Toh!", Friuli, Italy.** - (100% Friulano) Notes of white flowers and citrus this fuller bodied wine is round and smooth with delicate acidity. (The technical name for the grape is Tocai Friulano but Hungary insisted that the Italian government not allow that name as their famous wine is Tokaji and they wanted no confusion. Max Di Lenardo, in a sign of exasperation, renamed his wine Toh.)

2017 Domaine Labbe Aymes Blanc, Savoie, France -100% Jacquère from Savoie in the foothills of the Alps. Fresh and crisp with notes of green apple and a saline finish. “Like drinking bottled mountain air.”- *Jancis Robinson*

N/V Aguila Cremant de Limoux Rose, Southwest France - (60% Chardonnay, 20% Chenin, 15% Pinot Noir) Limoux perfected the winemaking method for sparkling wines in the 1500’s before Champagne and it was in Limoux that Dom Perignon learned methods to produce sparkling wines. Salmon colored with mild aromas of pear, peach and nectarine plus notes of toast and brioche on the palate finishing fresh and bright.

2016 Il Molino di Grace Toscana Rosso IGT "Il Volano," Tuscany, Italy – “A soft and silky wine with berry, cherry and walnut flavors. Medium body, dusty tannins and a fresh finish. A blend of sangiovese and merlot. Drink now.” (JS)

2016 Early Mountain Foothills Red, Virginia – *It’s Virginia Wine Month so we had to find a great VA wine for our monthly case!* This kitchen sink blend of 39% merlot, 19% petit verdot, 18% syrah, 10% cab franc, 9% cab sauvignon, 3% petit manseng, 2% tannat has notes of plum and black cherry with a bit of black pepper; medium bodied and smooth, with a slightly earthy quality, it finishes with dusty tannins and balanced acidity. A yeoman wine, perfect with burgers and steak.

TIME TO PRE-ORDER 2018 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 and the 2018 harvest looks to be a good one!

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) The 2018 **Regular price is \$12.99. BUT order before 11/7 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 (11/15).

OCTOBER “SHORT SIPS” CLASS – ZOMBIE Wines.

It’s almost Halloween and we’ll have some fun talking about, and tasting, wines that almost “died” and are now coming “back to life”. 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 12th and SATURDAY the 13th from 6:00 to 7:00pm.** — **Class fee is \$8 per person. Call or e-mail us for reservations.**

SALE: 2016 Domaine Guillemot-Michel Viré-Clessé Quintaine, Mâconnais, Burgundy, France

This seven-hectare estate in the hamlet of Quintaine is one of the best producers in the Mâconnais and deserves to be much better known.”- William Kelly, Wine advocate.

This is one of our favorite white Burgundies from a Biodynamic farm in the Lieu-dit of Quintaine. Here is a review from the Wine Advocate: “Notes of Acacia honey, musky peach, beeswax, fresh apricot and dried white flowers introduce the 2016 Viré-Clessé, a silky, medium to full-bodied wine with exceptional concentration, textural elegance and length on the finish. Despite its ripeness and subtly botrytis-inflected character, it’s underpinned by tangy acids and remains beautifully balanced and integrated. This is well worth seeking out.” (WA #238) Regular price \$37.99 - On SALE in October for \$31.99

SALE: 2012 Sobreño Finca Sobreño Reserva Selección Especial Toro, Spain

Toro lies in the Castilla y León reion in western Spain. Finca Sobreno reserve is 100% Tinta de Toro (Tempranillo) from old vines (35 years minimum) and aged in bottle and barrel for 26 months before release. It drinks like reserve rioja. We offered a sale on the 2010 vintage a few years ago and are very happy to offer a great price on the 2012. Here is a review from the Wine Advocate: “Cleaner than the 2011, the 2012 Finca Sobreño Reserva Selección Especial had more toasty notes, hints of smoke and sweet spices over a core of ripe berry fruit. The house style is for soft tannins, looking for elegance and drinkability, because power is already a given in the region. This is a good example of it. 90,000 bottles produced.” (WA 229)

Regular price \$29.99 - On SALE in October for \$21.99

NEW ARRIVALS – PlumpJack

2015 PlumpJack Cabernet Sauvignon Estate, Oakville, Napa Valley, CA. -“Plumpjack's Cabernet Sauv. Estate is fabulous. Super-ripe red cherry, plum, lavender, spice and menthol are all beautifully knit together in this lush, voluptuous Oakville Cabernet Sauvignon. Winemaker Aaron Miller has done a tremendous job retaining a good bit of freshness here. Rich, sensual and enveloping, the 2015 is an absolutely stellar wine in this vintage. Don't miss it. This is a superb example of the year at its best.” (Vinous AG 3/18) **\$149.99**

2016 PlumpJack Syrah, Napa Valley, CA -“The 2016 Syrah packs a serious punch. Inky and explosive on the palate, the 2016 is shaping up to be another real gem from winemaker Aaron Miller. Even with all of its intensity, the 2016 has a good bit of freshness and structure woven into its intense, dark-fleshed fruit. Scents of lavender, licorice and blueberry pie add to the wine's considerable appeal.” (Vinous AG 3/18) **\$74.99**

NEW ARRIVALS *of Interest*

2015 Chateau Fonplégade, Saint-Emilion Grand Cru, Bordeaux, France - “Even better from bottle than it was from barrel, the 2015 Fonplégade is absolutely gorgeous. Rich and sumptuous, but superbly refined, the 2015 exudes class. The dark cherry, plum, espresso, rose petal and blood orange notes open up effortlessly. Time in the glass brings out the wine's underlying brightness, tension and energy. Everything about the 2015 speaks to balance. This is a superb showing from proprietors Stephen and Denise Adams and their team, which includes both Stéphane Derenoncourt and Michel Rolland.” (Antonio Galloni Vinous 2/18) **\$54.99**

Here is the big brother to the Tuscan Rosso on sale in our monthly case.

2015 Il Molino di Grace Chianti Classico, Italy – “... a classic expression from a great vintage. The wine delivers balanced and steady aromas with bright cherry, pressed blackberry, violets and moist earth. It is true to the taste profile you should expect from this historic Sangiovese-based appellation in Central Italy. The finish reveals bright acidity and accessible primary fruit. This is a mid-weight effort with a long and polished finish. With 80,000 bottles produced, this is an excellent value option.” (WA 223) **\$21.99**

2017 Gérard Boulay Sancerre à Chavignol Blanc, Loire Valley, France - Our favorite Sancerre sourced from various parcels in the village of Chavignol all on a base of Kimmeridgean limestone. Medium bodied and racy with stone fruits, citrus notes and a wonderful, crispy finish **\$31.99**

Here is a customer favorite and staff pick (Check out the staff picks at the front of the store!)

2016 Quadrigato Falanghina Del Sannio, Campania, Italy - From a 12 hectare estate that lies in the medieval town of Guardia Sanframondi in the middle of Campania. 100% Falanghina with a rich ripe palate of apples and melons and a long crisp finish. **\$15.99**

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.