

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 2019 BEAUJOLAIS NOUVEAU and SAVE!!

OCTOBER 2019 NEWSLETTER

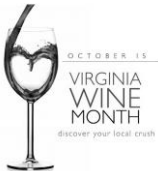


Saturday October 26, 2018 from 2:00 – 6:00pm

2nd Annual **World's Scariest Wines**

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

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



Please join us Wednesday, OCTOBER 9th from 5:30-7:30 pm

OUR FAVORITE VIRGINIA WINES.

October is Virginia wine month!

Discounts on all VA wines during the Tasting! Governor

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm

"Whatever we feel like opening"

Emerson Wine Club SPECIALS [Prices valid through 10/31/19.]

	<u>Oct. '19</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2017 Finca la Estacada Tempranillo, DO Ucles, Spain	\$ 7.99	\$10.99	\$ 84	(\$ 7.00)
*2018 Domaine Estrade Cotes de Gascogne Blanc, France	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2018 Chakana Bonarda "Nuna Vineyard," Lujan de Cuyo, Argentina	\$ 9.99	\$14.99	\$108	(\$ 9.00)
*2018 Fremondo Falanghina, Campania, Italy	\$10.99	\$13.99	\$120	(\$10.00)
2018 Cerro Chapeu Chardonnay Reserva, Uruguay	\$11.99	\$13.99	\$132	(\$11.00)
Rosemont of Virginia N/V White Wine, LaCrosse, Virginia	\$12.99	\$14.99	\$144	(\$12.00)
2017 Bacchus Pinot Noir, "Ginger Cuvee", California	\$13.99	\$15.99	\$156	(\$13.00)
2016 Rocca Giovanni Langhe Rosso, "Rucat", Piedmont, Italy	\$13.99	\$15.99	\$156	(\$13.00)

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 \$166, a savings of over 31%!*

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.*

***2017 Finca la Estacada Tempranillo, DO Ucles, Spain** - (100% Tempranillo – aged 6 months in American oak) From a DO carved out of the huge Castilla-La Mancha region in 2005, this is your new house red. Aromas of black fruits, herbs and a touch of vanilla. This is a juicy, full bodied wine that finishes smooth and balanced with mild, refined tannins.

***2018 Domaine Estrade Cotes de Gascogne Blanc, France** - (40% Colombard, 30% Sauvignon Blanc, 30% Ugni Blanc) A classic Gascogne blend with mild aromas of white currants and herbs. It is rich and full on the palate with a delightful fresh, crisp finish. We love the lower 11.5% alcohol as well!

***2018 Chakana Bonarda "Nuna Vineyard" Lujan de Cuyo, Argentina** - Bonarda, the second most planted grape in Argentina, is originally from Italy where it is known as Douce Noir and in California it's called Charbono. The Chakana Nuna vineyard is the estate vineyard and is now certified organic and the winery is moving toward Biodynamic certification. The medium bodied Nuna Bonarda has mild aromas of Plums, black fruits and violets with softer, refined tannins and balanced tangy finish.

***2018 Fremondo Falanghina, Campania, Italy** - Pronounced notes of daphne blossom mesh with tropical fruit impressions and a touch of nuttiness in this dry, fresh, aromatic white wine from Campania. Perfect with all sorts of grilled and baked fish.

2018 Cerro Chapeu Chardonnay Reserva, Uruguay - Always a favorite, once you have had a chance to taste. 60% of the wine is aged in new French oak, on the lees, which gives a certain weight and viscosity that reminds one of California. Aromas of melon, mango and apples with a touch of toasted almonds and honey; it finishes dry with lively acidity.

Rosemont of Virginia N/V White Wine, LaCrosse, Virginia –A non-vintage blend of estate grown Vidal Blanc, Chardonnay and Traminette. Mildly aromatic, this is a dry crisp, white wine with a rich mouth feel and nice acidity on the finish. It is an all-purpose white wine that would appeal to a wide audience & would make a nice aperitif or pair with chicken, salmon or whitefish. **Remember October is Virginia Wine Month!**

2017 Bacchus Pinot Noir, "Ginger Cuvee", California - Fruit is largely sourced from Monterey County. 50% is fermented in tank, 50% in neutral oak, then aged for 8 months in large neutral oak barrels. Mid-weight, fruit forward Pinot Noir with good acidity and balance.

2016 Rocca Giovanni Langhe Rosso, "Rucat", Piedmont, a Italy - (40 % Nebbiolo d'Alba, 40% Barbera d'Alba, 5 % Dolcetto, 5 % Freisa. Yeah we know that's only 90% but that is the winery info.) Aged 12 months in barrels with aromas of plum, dried cherries/strawberries and vanilla, this is a balanced, full-bodied Langhe red with refined tannins that relax quickly in the glass and beautiful Nebbiolo acidity.

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 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).

OCTOBER "SHORT SIPS" CLASS – Wines from Campania.

"Campania, like many Italian regions, is home an impressive array of grape varieties, some of which are found almost nowhere else on earth." 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 18th and SATURDAY the 19th from 6:00 to 7:00pm.** — Class fee is \$8 per person. Call or e-mail us for reservations.

OCTOBER SALE WINES - This month it's all about the new world in 2015, baby!

SALE: 2015 Fess Parker "Ashley's Chardonnay, Sta. Rita Hills, California – *From a vineyard site originally planted by Fess Parker and named after his daughter, who now runs the winery. The hillside site is only 12 miles from the ocean in the "sideways" valley. Here is a review from Robert Parker's Wine Advocate: "The 2015 Chardonnay Ashley's Vineyard opens with lemon curd, white grapefruit and yuzu scents over suggestions of allspice, croissant and honeysuckle. The elegant, medium-bodied palate offers plenty of zesty citrus and spice layers, with a nice touch of silkiness and good length."*

Regular price \$36.99 - On SALE in October for \$25.99 (while supplies last).

SALE: 2015 Bodega Bressia Syrah "Monteagrello", Mendoza, Argentina - *Walter Bressia, an Argentine wine legend who recently finished a term as the leader of Bodegas De Argentina, a consortium that brings together more than 250 Argentine wineries, has been making wine for over thirty years. The vineyards for this Syrah are located in Vista Flores, a wine-growing area in the Uco Valley of Mendoza, Argentina. Here is a review from Stephen Tanzer /Vinous 7/18: "Good dark red. Strong torrefaction oak notes sweeten the aromas of black raspberry, black pepper and licorice. Rich, plush and sweet, displaying a slightly reductive animal quality to its deep flavors of smoky black raspberry and pepper. A very fine-grained, slightly wild wine with real Syrah character. Boasts lovely depth and finishes even sweeter than the excellent '14, with its broad, dusty tannins in harmony with its fruit."* **Reg. price \$24.99 - On SALE in Oct. for \$20.99** (while supplies last).

SALE: 2015 Luca "Beso de Dante", Uco Valley, Mendoza, Argentina- *Luca wines are Laura Catena's wines (daughter of Argentine wine pioneer Nicolás Catena) focused on top vineyards in the Uco Valley...most notably in the highest altitudes near Gualtallary and the new appellation of Paraje Altamira. The winemaker is Estela Perinetti whose family is originally from the Piemonte in Italy and has been making wine in Mendoza since the late 1800s. This is a classic, old-school, high altitude Argentine red blend. Here is a*

review from Stephan Tanzer/Vinous 7/17: “Bright ruby-red. Very pure aromas of blackberry, licorice, violet and menthol. Juicy, spicy and firmly built, offering lovely intensity to its black fruit and spice flavors. Hints of dried tobacco and cedar add interest, but there's nothing green about this wine. The Cabernet component comes through in the wine's solid structure. Finishes with a smooth dusting of tannins and lingering notes of dried fruits and flowers.” **Regular price \$37.99 - On SALE in October for \$27.99** (while supplies last).

NEW ARRIVALS *and staff Picks!*

FROM JOSH: 2018 Marcel Giraudon Bourgogne “Chitry” Burgundy, France - Red Burgundy for under \$20?... And it's not the abysmal, heat pasteurized garbage from the grocery store? This is thoughtful small production red Burgundy from a real wine grower from a real place. Giraudon's Pinot Noir is grown on chilly hillside vineyards of Kimmeridgian chalky marl, the same stuff you find in Grand Cru Chablis. In fact Chitry (shee-tree) used to be labeled as Chablis back in the day and is one of the most northern and coldest areas for grape growing. Clean, precise and pure. Picture chiseled black berry fruit frolicking in a moss covered meadow, throw in the fragrance of a nearby campfire. Beautifully balanced, drink it with pot-au-feu, roast chicken, fresh water fish in a sauce, or pretty much anything. Thanks Pangaea! **\$15.99 (!!!!)**

FROM PETER: Jean Bourdy 2018 Cotes du Jura Rouge, France - One of the oldest wine estates in the Jura region of eastern France, Caves Bourdy was established in the late 16th century and has been continuously operated by the Bourdy family for fifteen generations in the village of Arlay. While best known for its exceptionally long lived white wines, it was the mesmerizing Cotes du Jura Rouge that I was most familiar with. For a decade or so, the wines from this historic estate had not been available in the Richmond market and so when I heard that a newer vintage of the wine would be arriving, I immediately ordered a case without even tasting it beforehand. Needless to say, the 2018 offering does not disappoint. Made from roughly a third each of Pinot Noir, Trousseau and Poulsard, this wine has an alpine sensibility with wet stone elements meshing with currant and tart cherry impressions. It has some grip on the finish and should be decanted an hour or two before serving. It's a fantastic match with aged cheeses and charcuterie and should appeal to fans of cru Beaujolais and northern Rhone reds not to mention Burgundy. **Certified organic and biodynamic, this wine sells for \$33.99 per bottle.**

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 reviewers 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 then 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.