

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 2020 BEAUJOLAIS NOUVEAU and SAVE!!

OCTOBER 2020 NEWSLETTER

A Triple Threat of Chardonnays! **It's TLC!!!**

3 Delightful Examples of the Chardonnay grape from around the World!
Three Lovely Chardonnays*! See the newsletter for more info!

**And after this, we swear, no more stupid combinations and names!*



October is Virginia wine month!

Look for specials in the store and the case-of-the-month!

NO OPEN IN STORE TASTINGS or CLASSES IN OCTOBER

The Store will be open and maintain normal hours and we offer curbside and delivery service.

Emerson Wine Club SPECIALS [Prices valid through 10/31/20.]

	<u>Oct. '20</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2016 Kotrotsos Agiorgitiko Red "Anastasia", Peloponnese, Greece	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2018 Toza Monastrell Tinto, Jumilla, Spain	\$ 9.99	\$11.99	\$108	(\$ 9.00)
*2018 Mastroberardino Falanghina del Sannio, Campania, Italy	\$11.99	\$18.99	\$132	(\$11.00)
*2019 Chateau de Marjolet Blanc, Cotes du Rhone, France	\$11.99	\$14.99	\$132	(\$11.00)
N/V Quinta do Encontro Rose Brut, Bairrada, Portugal	\$ 9.99	\$11.99	\$108	(\$ 9.00)
2018 Chateau Varennes Beaujolais Villages, Beaujolais, France	\$12.99	\$15.99	\$144	(\$12.00)
2016 Romain Duvernay Rasteau Rouge, Rhone Valley, France	\$15.99	\$23.99	\$174	(\$14.50)
2019 Early Mountain Five Forks White, Madison, Virginia	\$17.99	\$21.99	\$198	(\$16.50)

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 for the OCTOBER case-of-the-month is **\$118.99**; (average bottle price: **\$9.92!!**) the regular price would be **\$190**, a savings of over **36%**!*

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 Kotrotsos Agiorgitiko Red "Anastasia," Peloponnese, Greece** - Agiorgitiko is a fragrant red-wine grape native to Greece's Peloponnese peninsula. It is one of the country's most widely planted wine grapes after Xinomavro, and goes by a number of local synonyms. This is a medium bodied wine with notes of almonds, ripe red fruits and a touch of leather. It's balanced with good acidity and finely grained tannins. Try this with lamb burgers or Moussaka.

***2018 Toza Monastrell Tinto, Jumilla, Spain** - Toza is a classic example of the Monastrell grape (called Mourvedre in France and Mataro in Australia and California), a black-skinned variety that has been grown in vineyards all around the western Mediterranean region for centuries. Clean, bright cherry red color. It is bold with intense fresh red fruits and varietal aromas on the nose. Aged in oak barrels, this Spanish red is rich, toasty, round, and velvety.

***2018 Mastroberardino Falanghina del Sannio, Campania, Italy** - "Lithe and crisp, with flavors of crunchy pear, apple blossom and ground ginger, underscored by a tang of saline that chimes on the finish. Drink now through 2023. 25,500 cases made, 2,000 cases imported." (WS 9/30/20)

***2019 Chateau de Marjolet Blanc, Cotes du Rhone, France** - (70% Viognier and 30% Roussanne) Lovely and fresh with flavors of creamy peaches, pears, and ripe apricots. It is a complex, opulent, full bodied Rhone Blanc that surprises with its freshness and crispy finish.

N/V Quinta do Encontro Rose Brut, Bairrada, Portugal – “(100% Touriga Nacional) Cherry, white raspberry and spice notes show slightly candied elements in this sparkler, with floral hints on the steely, modest finish. Drink now. 833 cases made, 62 cases imported.” (WE)

2018 Chateau Varennes Beaujolais Villages, Beaujolais, France - “Now owned by Albert Bichot, this estate has produced a wine from selected parcels. It provides a fresh take on Gamay, full of bright acidity as well as red-currant fruitiness. Drink this wine now” (WE 12/19 Best Buy)

2016 Romain Duvernay Rasteau Rouge, Rhone Valley, France “Undeniably hedonistic in the short term, the 2016 Rasteau is a full-bodied, super ripe wine that delivers oodles of red plums and other stone fruits, creamy, plush tannins and a warming finish. Drink 2017-2023.” (WA #233)

It's VA Wine Month! 2019 Early Mountain Five Forks White, Madison, Virginia- (57% Petit Manseng, 36% Sauvignon Blanc, 6% Chardonnay and 1% Pinot Gris aged in stainless steel and neutral oak) Plump and juicy with aromas of ripe pear, ripe peach and cream oatmeal, and hints of bacon bits. The creamy texture belays the crisp, precise finish. Well done, Virginia!

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!

TIME TO PRE-ORDER 2020 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) and the price remains the same! *In fact, we have lowered the pre-order bottle price by \$1 because we should all buy at least one bottle, drink the wine, smash the bottle and say good riddance to 2020!* The 2020 Regular price is \$12.99. BUT order before 11/14 and the price is \$9.99 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 (11/19).

OCTOBER SPECIAL OFFERS

SALE: 2016 Barone Ricasoli, Brolio Chianti Classico Riserva, Tuscany Italy – “a terrific wine that lives up to our expectations of a Riserva, while maintaining that playful informality that you don't get in the estate's more contemplative Gran Selezione. Indeed, the Riserva category of Chianti Classico has been largely overlooked ever since Gran Selezione came onto the scene some seven years ago, thus knocking Riserva off the top of the quality pyramid. This wine reminds you why you should take a closer look at Riserva. The bright aromas of dark cherry, spice, and tilled earth are fresh and cheerful and are exactly why we are attracted to Chianti Classico in the first place. The blend here is 80% Sangiovese, 15% Merlot and 5% Cabernet Sauvignon, aged in new and used tonneaux for 18 months. The mouthfeel is slender and fresh, making this a perfect wine for slices of steak, or tagliata, with porcini mushrooms.” (WA 9/19)

Regular price \$26.99 - On SALE in October for \$21.99 (while supplies last).

SALE: 2012 Marqués de Cáceres Excellens Cuvée Especial Rioja DOCa, Spain- “Blackberry, licorice, mineral & toasty flavors show depth and focus in this solid red. Well-integrated tannins and firm acidity give this structure, leading to a floral & spicy finish. Drink now through 2024. 800 cases imported.” (WS 4/30/16) *2012 was a good but dry year in Rioja, thus these wines were grown to age & are ready to drink!*

Regular price \$22.99 - On SALE in October for \$15.99 (while supplies last).

TLC – Three lovely Chardonnay's from around the world!

SALE: 2016 Ankida Ridge Vineyards Chardonnay Virginia, USA - Ankida practices restrained winemaking with as little intervention as possible from vineyards at 1,800 ft. on granite in Amherst County. Full bodied with pear green apple and creamy lemon curd aromas that remind one of Meursault. It is citrusy and voluptuous on the palate and finishes with great acidity. The '16 Chardonnay is peaking now!

Regular price \$34.99 - On SALE in October for \$26.99 (while supplies last).

OCTOBER IS
VIRGINIA
WINE
MONTH

SALE: 2017 Lismore Estate Reserve Chardonnay, W.O, Greyton Western Cape South Africa- “On the nose, the 2017 Estate Reserve Chardonnay has elegant, luscious red apples, lemon and pear tart and seductive floral notes of cherry blossom. It has excellent mouthfeel with perfect mid-palate weight and balance and elegant Chardonnay expression. The 35% new oak is harmoniously integrated and not heavy handed or overdone and it finishes long. This is beautiful and complex like Chassagne-Montrachet. Yes, this is tasty and collectible stuff! Stock your cellars now as these bottles won't last long. (WA#245)

Regular price \$49.99 - On SALE in October for \$37.99 (while supplies last).

SALE: 2017 Domaine Laurent Cognard Bourgogne Chardonnay, Burgundy, France- “The 2017 Chardonnay is showing well, with a charming bouquet of honeysuckle & crisp white peaches, followed by a medium to full-bodied, ample & open-knit palate with succulent acids & a precise finish.” (WA 6/19)

Regular price \$29.99 - On SALE in October for \$19.99 (while supplies last).

BUY ALL THREE AND SAVE AND ADDITIONAL 9%! \$76.99 total

NEW ARRIVALS and Staff Picks!

Tucker: 2017 Venus “La Universal” Dido Tinto Montsant, Spain –“The 2017 shows a lot of aromas from the Syrah (always a significant part of the blend, around 20%), with some smoked bacon and violet aromas and always with contained ripeness, as it's planted on granite soils that take a long time to ripen. It has good complexity and great juiciness, with even more freshness than the already-phenomenal 2016. There are very fine tannins and the electric sensation from the granite soils. This is just amazing, one of the finest vintages for this bottling, like a relaxed version of the 2013. Amazing value. 85,000 bottles made.” **\$27.99** (WA #244)

Jim: 2016 Coppo “Pomorosso” Nizza, Piedmont, Italy –“In production since the 1984 vintage, this historic wine is now part of the newly minted Nizza appellation. A pure expression of Barbera, the 2016 Pomorosso shows a savory side of spice, tobacco and tar that is balanced out by plummy dark fruit. This wine is deep, sophisticated and powerful, making it a good pairing partner to braised or boiled beef with an English mint sauce. There is a subtle note of sweetness that adds succulence & softness to the finish.” (WA #244) **\$54.99**

Peter: 2015 Domaine Jean-Michel Guillon Marsannay “Clos des Portes” Monopole, Cote de Nuits, Fr. – 100% Pinot Noir form a great vintage with aromas of dried cherries and sweet cured meats with a touch of well integrated oak. It's medium bodied with nice acidity, mild tannins & a nice long finish. **\$59.99**

The GREEN Spot

As you shop in the store you may see some wines displaying a round, green sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines as customers are seeking out wines with those characteristics.

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.