

# J. Emerson, Inc.

FINE WINES & CHEESE

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

Website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com) / Twitter: <http://bit.ly/atAEL4> / Facebook: <http://bit.ly/br4kEz>

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues - Sat.: 9:00am to 8:00pm & **SUNDAY 12noon to 6pm.**

## OCTOBER 2015 NEWSLETTER



October is VIRGINIA WINE MONTH! Join us:  
**Wednesday, OCTOBER 14<sup>th</sup>, 5:30 - 7:30pm for**  
A Virginia Wine TASTING - "OUR Favorite VA Wines"

**Wednesday, October 21<sup>st</sup>, 5:30 to 7:30pm**

A VIETTI special tasting event with

**Elena Currado,**

Owner and wife of winemaker Luca Currado

*Barolo, Arneis Barbera and more from Italy's Piedmont*



WINE TASTING EVERY SATURDAY "Whatever we feel like opening" 2:00pm-7:00pm

### Emerson Wine Club SPECIALS [Prices valid through 10/31/15.]

	<u>Oct. '15</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2012 Domaine des Moulines Merlot. VDP de l'Herault, Fr.	\$ 7.95	\$ 9.95	\$90	(\$7.50)
*2013 Les Petits Roucas Sauvignon Blanc, Pays d'Oc, France	\$ 7.95	\$ 9.95	\$90	(\$7.50)
*2013 Hoeppler "Pannonica Red", Burgenland, Austria	\$ 9.95	\$12.95	\$108	(\$9.00)
*2014 Bodegas Carrau Chardonnay de Reserva, Uruguay	\$10.95	\$13.95	\$120	(\$10.00)
2014 Rockgarden by Ankida Ridge "Vert" Vidal Blanc, VA.	\$11.95	\$17.95	\$138	(\$11.50)
2012 La Valentina Montepulciano d'Abruzzo, Italy	\$12.95	\$14.95	\$144	(\$12.00)
2014 Camplazens Syrah Pays d'Oc, France	\$12.95	\$15.95	\$144	(\$12.00)
2014 Durer Weg Pinot Bianco, Alto Adige, Italy	\$13.95	\$16.95	\$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 of the OCTOBER case-of-the-month is **\$109.95**; the regular price would be **\$159.00**, a savings of 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.

**\*2012 Domaine des Moulines Merlot. VDP de l'Herault, Fr.** - Located on the site of the former abbey of Saint-André-de-Moulines, in the coastal area between Montpellier & Nimes with clay/limestone soil perfect for growing Merlot. Black raspberries and herbal notes in a round balanced wine with softer tannins.

**\*2013 Les Petits Roucas Sauvignon Blanc, Pays d'Oc, France** - From a co-operative of many growers, this is a blend of 6-7 different Sauvignons from different harvest dates and different micro climates resulting in a balanced with juicy ripe grapefruit, lemon, lime and a hint of peach all wrapped in a lively crisp finish. A delightful and refreshing Sauvignon Blanc, perfect with seafood or goat cheeses.

**\*2013 Hoeppler "Pannonica Red", Burgenland, Austria** - (Blaufränkisch, Zweigelt, Pinot Noir blend) "A touch of smoke precedes notes of ripe, black cherries and baked plums whose fruit becomes even fleshier on the rounded, fruit-forward and rather juicy palate of this blend. Tannins are very soft. Fresh acidity keeps the rounded fruit in check." (WE 9/1/15)

**\*2014 Bodegas Carrau Chardonnay de Reserva, Uruguay** - Fermented in French oak (20% new) where it remains on the lees for 8 months. Buttery with aromas of tropical fruits and underlying cedar/vanilla notes and almonds; finishes dry with appropriate fresh acidity reminiscent of a classic California chardonnay.

**2014 Rockgarden by Ankida Ridge “Vert” Vidal Blanc, VA** – Located on a steep slope in Virginia’s Eastern Blue Ridge mountains about an hour south of Charlottesville, Ankida Ridge crafts some of the best wines in VA. The Rockgarden wines are made at the estate from purchased fruit. The Vert is young white wine in the green, effervescent Vinho Verde style, with a bit more body, that bursts with flavors of citrus and Granny Smith apple. Aged in stainless steel for four months.

**2012 La Valentina Montepulciano d’Abruzzo, Italy**- “Fascinating aromas of dried fruits, orange peel, earth, pomace and meat. Full body with soft and tangy fruit plus a long, flavorful finish. It’s decadent and citrusy on the finish besides the opulent and delicious red fruits.”(JS -3/2015) “Blackberry, loamy earth, spice and tea leaf notes mix in this balanced red, with light tannins on the aromatic finish. ” (WS 3/31/15)

**2014 Camplazens Syrah Pays d’Oc, Fr.** - Rich aromas of black fruit, white pepper, spice, fragrant licorice and cocoa notes, orange zest, herbs and violets. Well balanced with subtle tannins, good acidity providing and a lingering silky finish. This is a benchmark example the elegance and peppery intensity of the Syrah grape.

**2014 Durer Weg Pinot Bianco, Alto Adige, Italy** - The Pinot Bianco grape variety was first introduced in South Tyrol circa mid-1800’s. Planted on both sides of the river Adige, it is the most cultivated white grape variety on the Salorno plain, growing on silty and sandy soils originating from recent alluvial deposits. Fermented partly in seasoned barriques with delicate and characteristic aromas of apple, peach and apricot. Crisp acidity generates a refreshing finish. A lighter agreeable and quaffable white wine.

**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.

***NOW IS THE TIME TO ORDER***

**2015 BEAUJOLAIS VILLAGES NOUVEAU**

**WE ARE PLEASED TO OFFER THE SAME PRICE AS LAST YEAR!**

***A perfect wine for the Thanksgiving table- Delivered the third Thursday in November (11/19).***

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.

NOTES ON THE VINTAGE: *“The grape harvest has finished in excellent conditions. The weather was ideal: bright, dry, windy and sunny weather, with cool nights. The initial tastings are revealing wines with great color, and intense garnet robes. The aromas tend towards dark red fruits with touches of violet and liquorice. The structure is fairly supple and plump, with acidity levels that are lower than last year. The 2015 vintage could well resemble 2009, or even 2003.”* (warm, ripe vintages!) – *Maison Joseph Drouhin*

**E-mail us at [wineinfo@jemersonfinewine.com](mailto:wineinfo@jemersonfinewine.com) or call us at 285-8011 and order before 11/12 and the price is: \$8.95 per bottle and \$99.95 per case (no additional discounts.)** Regular price is \$9.95/btl.

**A HALLOWEEN OCTOBER “SHORT SIPS” CLASS**

***“World’s Scariest wines, Part 5” – Unusual wines from unusual regions***

Over the last four years “scary” wines has been one of our most popular classes. A 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 23<sup>th</sup> and 24<sup>th</sup> 5:30 to 6:30pm** —**There is a \$5 per person fee for this class & availability is on a first come first serve basis but you can call and reserve spaces at any time.**

**OCTOBER IS VIRGINIA WINE MONTH!**

***And to celebrate we have a special offer on one of THE most iconic Virginia wines:***

**2013 BARBOURVILLE CABERNET FRANC RESERVE** - This especially food-friendly wine is so varietally characterful and intriguing that it has been selected in every vintage since 1999 as the House Red Wine by the region’s most esteemed culinary destination, The Inn at Little Washington. Dark garnet core, brilliant clarity in the glass. Intense, effusively luscious flavors of ripe red berries with caramelized notes of fig, cherry, and plum, elegantly woven together in barrel. Long-finishing and tannically vivid, yet with a remarkably soft palate. **REGULAR PRICE: \$24.95, OCTOBER PRICE: \$20.95/btl. (no further discounts)**

## **TAITTINGER WINE DINNER AT POMEGRANATE WEDNESDAY OCT. 15th**

Hosted by Clovis Taittinger the international export manager. The cost is \$100 per person (Tax and Gratitude not included) and space is limited to 20 people. There will be 5 champagnes and 4 courses. The wines are: La Frances, Prelude Grand Cru, Nocturne Demi, Prestige Rose, Comte Champagne Blanc De Blanc.

**6:30 reception - 7:00 dinner. Call: (804) 447-4365 to reserve your space.**

Pomegranate restaurant is located at: 3321 W Cary St, Richmond, VA 23221.

*(Emerson's is the retail outlet for this wine dinner.)*

### **A RIOJA SPECIAL**

**2006 Bodegas Miguel Merino Reserva, Rioja, Spain** - "The 2006 Reserva is a great modern traditional Rioja that reminds me of the style of wines like Valenciso, with balsamic aromas of incense, cigar box, leather and tar intermixed with subtle notes of blackberries and blueberries. The palate displays polished tannins, lively fruit and good balance. Drink 2014-2017." (WA 210)

**REGULAR PRICE IS \$35.95 ON SALE IN OCTOBER \$26.95 (no further discounts)**

### **NEW ARRIVALS**

**2012 Oakville Ranch Cabernet Sauvignon Napa, CA** - "The 2012 Cabernet Sauvignon is dark as a moonless night, with classic blackcurrant, blackberry fruit, moving to blueberries, licorice, creosote and incense. Complex, full-bodied and concentrated, the wine is youthful and has good tangy acidity and sweet tannin. This is a beauty that should age effortlessly for 15-20 years." (WA #215) **\$92.95**

**2012 Lundeen Pinot Noir Willamette Valley** - "This is fresh and inviting, layering its creamy, toasty red cherry flavors expressively, letting it all play out gracefully. Drink 2015-20. *175 cases made.*" (WS WO 2015) **\$22.95**

**2012 Domaine Henri Prudhon et Fils St. Aubin "En Remilly" 1er Cru White** - *From a parcel about a quarter hectare in size, planted on a plateau spitting distance the Grand Cru of Chevalier Montrachet in Puligny.* "In contrast to most of the prior wines this is almost totally inexpressive and only aggressive swirling coaxes ripe citrus and floral elements to reveal themselves. There is exceptionally good richness but also very fine precision to the intense and overtly mineral-inflected medium weight flavors that display the same citrus character on the finish as suggested by the nose. This is really very good and worth your attention. Outstanding Top value Drink: 2018+ "(BH 55) **\$45.95**

**2014 Domaine Chavy-Chouet "Les Femelottes" Bourgogne Blanc, Burgundy, France** - The product of a single vineyard just outside Puligny-Montrachet and it makes a nearly identical wine, without the hefty price tag. Ripe apple and citrus flavors; medium-bodied with a smooth texture; lovely, clean, fresh finish. **\$17.95**

**GET YOUR BEER HERE and save 15% on a mix and match 6-pack**

**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. We recognize that sometimes a bottle looks fine but, in fact, the wine has gone bad. A cork fails or some other unforeseen problem occurs; unusual but it does happen. 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. We will replace the bad bottle with a good bottle of the same wine. On the other hand we are not responsible for any damage that occurs after the wine has left the store. This is especially true in the summer. 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. 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.

### **CAUTION CAUTION CAUTION!**

Customers often ask how they should store wine. Our straightforward response is: on it's side, in the dark, in a cool place with no vibration; anywhere but standing straight up on the kitchen counter next to the dishwasher. So it is very distressing to see expensive wine in a local grocery store standing straight up under the

fluorescent lights next to a prepared HOT foods section, a very busy part of the store; the commercial equivalent of the kitchen counter next to the dishwasher. There could be no WORSE conditions under which I would want a bottle of fine wine stored. Often these wines will take a year or more to sell; all the more reason to make sure they are properly stored. I would caution anyone to get a money back guarantee when purchasing wine stored under those conditions.