

J. Emerson, Inc.

FINE WINES & CHEESE

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Website - 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 2016 NEWSLETTER



October is VIRGINIA WINE MONTH! Join us:
Wednesday, OCTOBER 19th, 5:30 - 7:30pm for
A Virginia Wine TASTING
“OUR Favorite VA Wines”

Please join us on Thursday, November 3rd, 5:30-7:30pm as we welcome:

Andrea Di Properzio, Owner

LA VALENTINA

Wines of distinction from the Abruzzo region of ITALY.

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

Emerson Wine Club SPECIALS [Prices valid through 10/31/16.]	<u>Oct. '16</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Il Cavaliere Pinot Bianco, Grave, Friuli, Italy	\$ 7.99	\$ 9.99	\$ 90.00	(\$ 7.50)
*2015 Les Volets 2015 Pinot Noir, Roussillon, France	\$ 8.99	\$12.99	\$ 96.00	(\$ 8.00)
*2015 Bodegas Primitivo Quiles Tinto "Cono 4", Alicante, Spain	\$ 9.99	\$11.99	\$111.00	(\$ 9.25)
*2015 Brazilier Coteaux du Vendomois Blanc, Loire Valley, France	\$10.99	\$12.99	\$120.00	(\$10.00)
2015 Lucashof Riesling QbA, Pfalz, Germany	\$10.99	\$13.99	\$120.00	(\$10.00)
2015 Domaine Jouclary Viognier, Languedoc, France	\$11.99	\$13.99	\$132.00	(\$11.00)
2014 Avarizza Malbec, Mendoza, Argentina	\$12.99	\$14.99	\$144.00	(\$12.00)
N/V Rosemont of Virginia Red, Lake Gaston, Virginia	\$12.99	\$14.99	\$144.00	(\$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 **\$109.99**; the regular price would be **\$152.99**, a savings of **OVER 27%**!*

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.*

***2015 Il Cavaliere Pinot Bianco, Grave, Friuli, Italy-** “This wine features apricot and peach flavors, with refreshing acidity. Enjoy it well chilled by itself on the patio or with lighter appetizers and seafood dishes. This is a nice white for the waning days of summer. (or the first weeks of a Virginia autumn)” *(DM/Wash. Post) Pair this perfect aperitif wine with a smooth sheep’s milk cheese, like Ossau Iraty.*

***2015 Les Volets Pinot Noir, Roussillon, France** - An appealing nose of mulberry and dark red fruits, with a savory palate of fresh bright flavors finishing lusciously smooth and effortlessly fruity. *Pair with the delicate Midnight Moon Goat Gouda, or even a triple cream cheese, like Saint Angel.*

***2015 Bodegas Primitivo Quiles Tinto "Cono 4", Alicante, Spain-** (100% Monastrell) From Alicante’s oldest bodega, Primitivo Quiles, the Cono (barrel) No. 4 was traditionally where the "blend" of the best young wines from the winery were raised. Dark red fruit aromas surround a medium bodied, balanced wine with softer tannins on an almond/walnut finish. *This young Spanish red would pair well with a Stilton cheese.*

***2015 Brazilier Coteaux du Vendomois Blanc, Loire Valley, France-** From a small AOC north of the Loire, this is a delicious Chenin Blanc with stone fruits on the nose, tinged with salt and lemon rind on the palate. It has great density and finishes with mouthwatering acidity. *Enjoy with an herbed goat cheese, such as Cypress Grove Herbes d’ Humboldt.*

2015 Lucashof Riesling QbA, Pfalz, Germany- Fresh peach and tropical fruit notes balanced by mineral and floral aromas. Round and pleasing on the palate it finishes with great acidity. The Pfalz region of Germany produces Riesling with more acidity and less sugar. This is the Riesling for people who don't like Riesling. (The same people who don't like puppies and kittens no doubt.) *This dryer Riesling will cut through the likes of a caramelize aged Gouda*

2015 Domaine Jouclary Viognier, Languedoc, France - White flowers and apricots; medium bodied and lithe with a crispy, fresher finish (because of the cooler climate) than its Virginia cousins. *Beautiful with Chiriboga, a ultra-creamy, very mild blue cheese from Bavaria.*

2014 Avarizza Malbec, Mendoza, Argentina - From enologists Agostina Astegiano and Fabricio Hernandez this is a classic value Malbec with aromas of dried plums and black fruit. It is plush on the palate finishing with fresh acidity and bold but ripe tannins. *A perfect match with Idiazabal cheese!*

N/V Rosemont of Virginia Red, Lake Gaston, Virginia- A non-vintage (this helps with inexpensive wines) Virginia Bordeaux blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Pleasant aromas of ripe red fruits, easy drinking and balanced with mild tannins and just the right amount of acidity on the finish. *Go with Landaff, a Welsh style cheese similar to a milder creamy cheddar.*

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.

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, Oct. 14th & 15th from 5:30 to 6:30pm** — **There is a \$5 per person class fee** and availability is on a first come first serve basis but you can call us & reserve spaces at any time.

OUR SPECIAL OFFERS FOR OCTOBER

2009 Lodali "Lorens" Barbaresco, Piedmont Italy – (100% Nebbiolo) The "Lorens" is a very special Cru created by Walter Lodali in loving dedication to his father. From a ripe warm vintage the "Lorens" shows a perfect, aged garnet color and has expressive aromatics. Think ripe cherries, a touch of leather, black strap molasses and licorice root all wrapped in a medium bodied, balanced wine that finishes with dusty tannins. It's ready to drink now but would age well for another 3 to five years.

Regular price: \$59.99 NOW \$39.99/btl. (While supplies last /No further discounts.)

2015 Fefiñanes Albariño Rias Baixas, Spain - Based in the "birthplace of Albariño," the seaside town of Cambado, Palacio de Fefiñanes is one of the oldest wineries and the first to put Albariño in a bottle. The bottle label is a reproduction of the original label. Aromas of stone fruit ,Meyer lemon and green apple with a nice weight in the mid palate finishing with crisp acidity. This is a classic Albariño which is good young, but actually improves over two to three years and remains quite drinkable for up to five years.

Our Regular price: \$19.99 NOW \$16.99/btl. (While supplies last /No further discounts.)

2014 Domaine Saumaize-Michelin Pouilly-Fuissé "Vignes Blanches", Fr. – "Sexy lemon-limey citricity on the nose, complemented by a subtle touch of oak. Boasts lovely citrusy ripeness and density leavened by racy, well-integrated acidity. This wine, as well as the other 2014s at this address, has less than one gram of residual sugar. Really spreads out and glistens on the bone-dry, energetic finish." (ST/Vinous 12/15)

Regular price: \$34.99 NOW \$28.99/btl. (While supplies last /No further discounts.)

2012 Fox Creek Wines Shiraz Short Row McLaren Vale, Australia – "Bright purple. Sexy, oak-spiced aromas of cherry compote, blueberry and vanilla, with a smoky nuance building with air. Fleshy and sweet on the palate, offering intense black and blue fruit flavors lifted by juicy acidity. Dusty tannins come up late and add shape to the very long, smooth, intensely fruity finish." (JR/Vinous 7/14)

Regular price: \$24.99 NOW \$20.99/btl. (While supplies last /No further discounts.)

The Last Saturday Wine School

Something NEW! The last Saturday of the month will turn 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. Each session will be about 10 minutes! **Come anytime between 2 and 5 pm on Saturday, 10/29.**

THEME: – Sherry: Origins and styles of one of the World’s great fortified wines.

NEW ARRIVALS- VARNER CHARDONNAY

We just receive our allocation single vineyard Varner Chardonnay’s for 2014. These are beautiful expressions of Chardonnay and the Santa Cruz terrior. All reviews are from Antonio Galloni of Vinous.

2014 Varner Chardonnay Bee Block, Santa Cruz Mountains, CA.- “The 2014 Chardonnay Bee Block is the standout in this lineup of Chardonnays from Bob and Jim Varner. Wonderfully complete and layered, the 2014 is all about balance, harmony and proportion. Everything is in the right place. The combination of phenolic intensity and creaminess is deftly balanced in a Chardonnay endowed with both tension and enough mid-palate intensity to give the wine its sense of openness.” **\$57.99**

2014 Varner Chardonnay Amphitheater Block, Santa Cruz Mountains, CA – “The 2014 Chardonnay Amphitheater Block wraps around the palate with striking depth. Creamy, ample and expressive, the Amphitheater is all about texture. Orange peel, mint, graphite, candied lemon and sweet floral notes abound in this deeply nuanced Santa Cruz Mountains Chardonnay. There is a lot to like here.” **\$57.99**

2014 Varner Chardonnay Home Block, Santa Cruz Mountains, CA – “Varner’s 2014 Chardonnay Home Block is painfully young and austere, almost a California version of Chablis in its piercing intensity until the fruit kicks in. But the weight and overall structure are very clearly those of the Santa Cruz Mountains. Lemon, flowers, white pepper and chalk are all nicely delineated throughout. Readers will have to be especially patient with the Home Block, as it is quite reticent at this stage.” **\$57.99**

NEW ARRIVALS

2013 Maison Lombard Crozes Hermitage, France - The 2013 Crozes Hermitage is a classic, old school Syrah that was only partially destemmed and aged 12 months in concrete. Loamy earth, pepper, damp underbrush and darker fruits all emerge from this medium-bodied, well made effort. It’s enjoyable today and should drink well for at least 4-5 years.” (WA 222) **\$23.99**

2013 Oakville Winery Cabernet Sauvignon, Oakville, CA - From the heart of Oakville, the epicenter of California Cabernet across from To-Kalon and down the street from Opus One. “A charming wine, offering an elegant array of supple-textured licorice, sage and dusty red and dark berry notes. Most impressive on the long, tapered finish, which lets the flavors glide along on the aftertaste. Drink now. 2,000 cases made” **\$55.99**

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.