

# *J. Emerson, Inc.*

FINE WINES & CHEESE

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STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm

## SEPTEMBER 2012 NEWSLETTER

Domaine Leroy • Special Barolo offer • NEW ARRIVALS • CORKS

FRIDAY, SEPTEMBER 7<sup>th</sup> - 5:30 to 7:30pm

*The Natural Chilean Wines of*

**WINEMAKER Louis-Antoine Luyt**

The only Chilean winery in the Louis Dressner Portfolio.

*Special prices will be offered on Luyt wines during the tasting.*

TUESDAY, SEPTEMBER 25<sup>th</sup> - 5:30 to 7:30 pm

Judy Fowler – Owner & Winemaker of



Puriri Hills New Zealand Winery

and



Aaron Nieman from

De Ponte Cellars, Dundee Oregon

**BEER TASTINGS ON FRIDAY SEPTEMBER 14<sup>th</sup> and 21<sup>st</sup>.**

5:30 to 7:30 pm *Watch for details via e-mail & Facebook.*

### **MONTHLY SPECIALS** [These prices are valid till 9/30/12.]

**SEPT. '12    USUAL    CASE (cs.btl. cost)**

*2010 Garriguella "Dinarellls" Negre (Emporda, Spain)	\$ 7.95	\$ 8.95	\$ 7.25	(\$87)
*2011 Dom. Tariquet "Classique" Cotes de Gascogne Blanc ( FR )	\$ 8.95	\$11.95	\$ 8.00	(\$96)
*2011 Anton Bauer "Gmork" Gruner Veltliner (Wagram, Austria)	\$10.49	\$11.95	\$10.00	(\$120)
*2010 Rocche Costamagna "Annunziata" Barbera d'Alba (Piedmont, IT)	\$11.95	\$19.95	\$11.00	(\$132)
2008 Ch. Pesquie "Les Terrasses" Cotes du Ventoux Rouge (FR)	\$11.95	\$13.95	\$11.00	(\$132)
2011 Dom. de la Pepiere Muscadet Sevre et Maine Sur Lie (FR)	\$12.95	\$14.95	\$12.00	(\$144)
2007 Chelti "Estate" Saperavi Red (Kakheti, Rep. of Georgia)	\$12.95	\$14.95	\$11.50	(\$138)
2011 Jesus Diaz Malvar Blanco (DO Vinos de Madrid, Spain)	\$12.95	\$14.95	\$12.00	(\$144)

**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 SEPTEMBER case-of-the-month is \$109.95; the regular price would be \$164.00, a savings of over 32%!*

**\*2010 Garriguella "Dinarellls" Negre (Emporda, Spain)** 65% Garnacha, 23% Merlot, 8% Cabernet Sauvignon, 4% Mazuelo. Dinarellls Negre is packed with aromas of forest fruits like blackberries, raspberries, and red currants accompanied by notes of soft spices. On the palate this juicy red is complex, full, and velvety, dominated by flavors of ripe berries. The finish is smooth and lengthy. (Winery notes)

**\*2011 Dom. Tariquet "Classique" Cotes de Gascogne Blanc ( FR )** - The Grassa's family classic Gascogne blend of Ugni Blanc, Colombard, Savignon Blanc and Gros Mansing. This is a lovely fresh, medium bodied wine with floral and citrus aromas and a solid crisp finish. Drink with broiled seafood and roast chicken.

**\*2011 Anton Bauer "Gmork" Gruner Veltliner (Wagram, Austria)** - The wine offers delicate aromas of crisp apples citrus and a bit of whit flowers. Medium bodied, it is as refreshing as pure mountain spring water.

**\*2010 Rocche Costamagna "Annunziata" Barbera d'Alba (Piedmont, IT)**- Deep ruby red. Rich and fruity bouquet with cherry, with spicy notes. Silky and rich in the mouth, balanced, with a long finish. Perfect with pasta and risotto; excellent with salami and poultry.

**2008 Ch. Pesquie "Les Terrasses" Cotes du Ventoux Rouge (FR)** Solid and direct, with damson plum, cherry pit and floral notes backed by a minerally hint on the finish. Drink now. –JM Issue: Aug 31, 2010

**2011 Dom. de la Pepiere Muscadet Sevre et Maine Sur Lie (FR)** - Marc Ollivier's hand-crafted Muscadet has extended lees contact (hence "Sur Lie") which give the wine some fullness in the mouth. This is a fresh wine with aromas of pear and citrus and some good acid coming through the middle. Overall this wine has a lightly stony core surrounded with a fine cushion of fruit. Nothing overly minerally here, just an easy-going wine with a good acid cut.

**2007 Chelti "Estate" Saperavi Red (Kakheti, Rep. of Georgia)**- not our Georgia but the country located between the Black and Caspian Seas, the birthplace of wine! Made from a local grape called Saperavi this is a delicious wine with aromas of wild flowers and black fruit, excellent and structured with a long spicy finish. It is perfect with red meats, savory dishes and creamy cheeses.

**2011 Jesus Diaz Malvar Blanco (DO Vinos de Madrid, Spain)** 100% Malvar (an indigenous variety) fermented and aged in stainless steel. It presents an attractive perfume of baking spices, melon, and floral notes leading to a round, spicy, intense wine with excellent balance and a fruit-filled finish. Drink this outstanding value over the next 3-4 years.

## DUE TO SCHEDULING CONFLICTS THERE WILL BE NO SHORT SIPS IN SEPTEMBER.

### DOMAINE AND MAISON LEROY

Lalou Bize-Leroy the owner of Maison and Domaine Leroy "stands alone at the top of Burgundy's quality hierarchy."(RP) No one in Burgundy makes better Chardonnay and Pinot Noir and thus no one, anywhere, makes a better Chardonnay or Pinot Noir. She is a perfectionist who produces wines from ridiculously low yields and bottles them naturally, without fining or filtration. Her wines are expensive and I enjoy them only occasionally. Recently at a restaurant for a family celebration, I brought a Domaine Leroy 1997 Corton Charlemagne, the only white wine in the Domaine portfolio. The waiter opened it cautiously and as he took a short sniff his eyes widened and he passed the bottle to me. The nose was an almost heady combination of honeyed pears, melon and ripe fruit and the body and finish belayed the wines age. It was, in a word, memorable. We have two remaining bottles at \$299.95 and while it is drinking beautifully, these bottles need to find a good home and so we are discounting the bottle price to \$249.95. Here is the original review from 1999: **1997 Domaine Leroy Corton Charlemagne** -Domaine Leroy's sole white, the 1997 Corton-Charlemagne, reveals magnificently ripe aromas of poached pears, apples, smoke, anise, earth, and grilled oak. This sweet, rich, tangy, lively, medium to full-bodied wine offers a flavor profile composed of candied lemons, minerals, and nuts. It is extremely well-balanced, concentrated, and possesses a long, toasty finish. Drink it over the next 10-12 years. Bravo! (WA #125). If the Corton is a stretch you may want to try the 2009 **Maison Leroy Bourgogne Blanc**, a highly allocated benchmark for basic white Burgundy and probably the finest Bourgogne Blanc produced in '09. Rich with tropical fruit and melons yet understated; a bit of tension here. \$64.95

### NEW ARRIVALS

#### *The mother of all southern French Roses:*

**2011 Domaine Tempier Bandol Rose** - (50% mourvedre, 28% grenache, 20% cinsault and 2% carignan): Light orange-pink. "Heady aromas of pit fruits, orange pith, strawberry and white flowers, with a subtle herbal quality in the background. Fleshy, palate-staining nectarine and red berry flavors are braced by zesty minerality and show impressive depth. Clings with impressive tenacity and leaves suave floral and candied citrus notes behind." (IWC July, '12) \$37.95

*Recently received some cases of David Phinneys, D66 (\$39.95) a Grenache based wine from The Roussillon. In an interview he talks about "discovering" this area of France. Say what? Don't tell that to Chapoutier (and others) who has been making terrific wines in that region, like the one below, for years.*

**2009 Chapoutier Cotes du Roussillon Villages Bila Haut Occultum Lapidem** - "From Grenache, Carignan, and Syrah planted in a mixture of gneiss, schist, and chalk, and vinified half each in tank and barrel (demi-muids as well as barriques), is scented with rosemary, sage, blackberry, mulberry, which are joined on a rich,

expansive palate by marrow-rich meatiness and a striking, saline, iodine-tinged savor that I can only liken to shrimp shell reduction. (It there's a wine for "surf 'n turf," it's this.) The sense of clarity, brightness, and energy here is utterly infectious and the combination of pure dark fruits, invigoratingly pungent smokiness, and saliva-inducing salinity is bound to induce hunger - among other things for the next sip. Look for at least ten or a dozen years of stimulating acquaintance." ( eRobertParker.com #195) **\$24.95**

### **SPECIAL OFFER ON MONCHIERO BAROLO**

Barolo has been made at Montanello since the 1200's. The Monchieros took over the 44 acre estate in 1954 from which they produce about 1,250 cases of Barolo a year. In 1989, they also bought two small vineyards nearby, Le Rocche and Roere. Both estates are located in Castiglione Falletto, a region renown for Barolos of rich bouquet, velvety texture, power and great longevity. We have the 2005, 2006 and 2007 vintages, all great years in the Piedmont and each vintage sells for a very reasonable **\$39.95**.

**Buy a 3 bottle vertical (regularly \$119.95) from these three great vintages for only \$99.95!**

### **GREAT VALUE WINES - PALESTRA From Portugal's Douro**

Wines from Portugal, like Palestra, made from the same grapes used to make Port are THE best wines values around. The 2009 Palestra has a certain boldness and meaty characteristics with great red fruit so typical of these wines. It drinks so much better then the price. Have it with burgers, pasta or steak. **\$10.95**

### **AND NOW A WORD ABOUT CORKS.**

Firstly, the truth is that we LOVE the screw cap. It may be the perfect closure for wine. I often tell people that, if given a choice hundreds of years ago between the screw cap and a cork would early winemakers pick the cork? Not a chance, but at the time cork was the best available option. Secondly, a couple of important points about removing corks especially from older vintages. If you are opening a wine that has a bit of bottle age, say five plus years, please remember to be gentle with the cork. Sometimes a cork will dry out at the top and care must be taken to turn the screw completely through the cork and pull gently. For this we do NOT recommend the Rabbit or the lever models of openers as they apply too much pressure too quickly. Rather, the simple Screwpull or Pull-tap is the tool of choice. MOST IMPORTANTLY – If you break the cork when opening the bottle it does NOT mean the wine is bad, it simply means the cork is broken. If you cannot remove the remaining piece of cork you may need to push it into the bottle and then filter the wine into a decanter. We believe that, outside of a good glass, the right opener and a decanter, the next most important tool is a screen to filter wine. Please remember that a broken cork is NOT a reason to return a wine and is NOT a wine defect.

### **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.

### **THREE SISTERS CHEESE STRAWS**

The best cheese straw you will ever taste. Baked locally by Peggy Crowley and her sisters and available exclusively at Emerson's. 5oz - \$9.95, Gift tin - \$14.95 and \$19.95.

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

We're offering all of our beers now as individual bottles or in 6-packs (or 4-packs, depending on the item), and extending a 15% discount on a mix-and-match six-pack of beer.

### **THE FLOUR GARDEN – The worlds best Baguette\*(\**in our opinion*)**

Every Friday and Saturday we receive fresh Baguettes (\$2.49) and Foccacia (\$1.95) from arguably the best wholesale baker in Richmond. If you want to order several loaves, give us a call on the prior Wednesday.