

*J. Emerson, Inc.*  
FINE WINES & CHEESE

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

Visit our website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com)

STORE HOURS: Mon. - Sat.: 9:00am to 8:00pm

## SEPTEMBER 2009 NEWSLETTER

New Arrivals • The “lost” Beaucastel • Brunello under \$40

### Our SEPTEMBER Tasting: “DOWN UNDER”

Dane Dineen – Wine maker for Maude Wines in New Zealand

Peter Bentley – from Pikes in Clare Valley Australia

*Thursday, September 17<sup>th</sup> from 5:30 pm to 7:30 pm at our  
Store on Grove Ave.*

*A list of wines will be available in the store and special pricing will be available for purchases made during the tasting.*

#### MONTHLY SPECIALS

	<u>Sept. '09</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl. cost)</u>
*2008 Adegas de Pegoes White (Terras do Sado, Portugal)	\$6.95	\$7.95	\$75	(\$6.25)
*2004 Valeriano Crianza (Cigales, Spain)	\$8.95	\$13.95	\$95	(\$7.92)
*2009 Cristobal Verdelho (Argentina)	\$8.95	\$9.95	\$100	(\$8.33)
*2007 Domaine Gournier Merlot (Costieres de Nimes, France)	\$8.95	\$10.95	\$100	(\$8.33)
2007 Yalumba "Y Series" Shiraz/Viognier (South Australia)	\$9.95	\$12.95	\$115	(\$9.58)
2008 Lucashof QbA Riesling (Pfalz, Germany)	\$10.95	\$12.95	\$120	(\$10.00)
2000 Vino Bambino Pinot Noir (Carneros, CA)	\$14.95	\$19.95	\$170	(\$14.17)
2007 Newton "Red Label" Chardonnay (Napa, CA)	\$15.95	\$25.95	\$185	(\$15.41)

#### A NOTE ABOUT THE MONTHLY SPECIALS CASE

The Sept. case price is **\$104.95** and is reduced 24% from the regular prices. 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.

**2008 Adegas de Pegoes White** -Always a best seller at Emerson's, Pegoes is a blend of Fernão Pires, Arinto, and Moscatel grapes, it has aromas of lime and spice with zesty, citrus fruit and slight tropical fruit flavors. Great with lightly seasoned seafood and as an aperitif.

**2004 Valeriano Crianza** -From the Northern Spanish D.O. of Cigales this 100% Tempranillo from an excellent vintage has mild tobacco and vanilla aromas with elegant tannins. Think Rioja but you won't find one – especially a crianza (more time in wood) for this price.

**2009 Cristobal Verdelho** – Here is a fresh, medium to full bodied wine with pear flavors and good acidity.

**2007 Domaine Gournier Merlot** -Domaine de Gournier is located in Provence but the Merlot clone planted here is sourced from vineyards on the right bank of Bordeaux. The grapes are hand-harvested and vinified in stainless steel tanks in order to focus on the fresh fruit. This Merlot exhibits a saturated purple color and a spicy, blackberry nose and flavors.

**2007 Yalumba "Y Series" Shiraz/Viognier** – “This is velvety, with a spicy tone from the Viognier adding interest to the bright red berry and red plum flavors, lingering on the vivid finish. Drink now through 2012. 9,500 cases imported. Score: 89pts”. (WS 2/28/09)

**2008 Lucashof QbA Riesling** – This had always been one of our favorite wines, as Rieslings from the

German Pfalz region tend to be a bit drier but still retain the all the best Riesling characteristics with flavors of stone fruit and “racy” acidity.. Try this with everything from seafood to sausage.

**2000 Vino Bambino Pinot Noir** – From a small production of approximately 225 cases distributed to only three states; the 2000 vintage is the current release of this Carneros Pinot Noir. This was a project from Joel Peterson (Ravenswood Founder) and his son Morgan who has since gone on to become the winemaker at Bedrock. Elegant with refined cherry aromas, the bottle age gives this wine a finesse and character that you won’t typically find in Peterson (Ravenswood Founder) and his son Morgan who has since gone on to become the winemaker at Bedrock. Elegant with refined cherry aromas, the bottle age gives this wine a finesse and character that you won’t typically find in this price range.

**2007 Newton "Red Label" Chardonnay** -This has been a customer favorite for years The “Red Label” has Pear, baked apple aromas with a bit of vanilla and butterscotch on the finish. This is a lush wine, refreshingly bright and richly textured.

### INTERESTING NEW ARRIVALS

**2007 Do Ferreira Albarino Rias Baixas, (Spain):** “The 2007 Albarino is medium straw-colored with an attractive nose of mineral, grapefruit, lemon, and baking spices. Crisp and vibrant on the palate with plenty of lemony fruit, this lengthy wine will drink well over the next 2-3 years. Gerardo Mendez runs Do Ferreira, a winery founded in 1973. He owns five hectares, three of which are over 50 years old and one 200 years of age. The wines are fermented with native yeasts and remain on the lees for at least six months. 90pts.” (WA #183) **\$26.95**

**2006 Roucas Toumba Vacqueyras Rouge, (France):** “Sadly, proprietor Eric Bouletin did not offer his 2005 for tasting, but he has hit a home run with his 2006 Vacqueyras. Made from a blend of 60% Grenache (aged in old demi-muids), 25% Syrah (aged in small barrels), 12% Mourvedre, and 3% white varietals, this deep ruby/purple-tinged wine performed brilliantly. Its stunning nose of licorice, kirsch, lavender, and spice is followed by a rich, full-bodied Vacqueyras with sweet tannin, decent acidity, and a long finish. It should drink nicely for a decade. (91-93)pts.” (WA #175) **\$38.95**

**2005 Argyle Brut, (Oregon):**“... Medium straw-colored, this biscuity bubbly has tons of flavor, plenty of minerality and superb length. It is a great value in high class sparkling wine (and that includes Champagne). While the focus of this report is on 2006 Pinot Noir, it is undeniable that Argyle Winery is producing among the best sparkling wines made in the USA and they cannot be ignored. 92pts.” (WA #179) **\$27.95**

**2007 Agostina Pieri Rosso di Montalcino, (Italy):** “The 2007 Rosso di Montalcino flows with layers of dark red fruit, menthol, spices and minerals, all of which meld together seamlessly in a wine of extraordinary grace. Silky, refined tannins frame the long, sensual finish as the wine continues to gain richness in the glass. This is a sublime Rosso that readers won’t want to miss. Anticipated maturity: 2009-2017. Once again Agostina Pieri has produced two wines that deliver the goods, both in terms of quality, but also in value, something that isn’t easy to say these days about the wines of Montalcino. 91pts.” (WA #183) **\$26.95**

### SPECTACULAR BRUNELLO - UNDER \$40

On our shelf at \$44.95, this is an offer for our newsletter readers/subscribers only. Here is the review: **2003 Collosorbo Brunello di Montalcino:** “Smoke, tar, earthiness and toasted oak emerge from Collosorbo’s brooding 2003 Brunello di Montalcino, which is unusually powerful in this vintage. Today the wine comes across as surprisingly fresh with a perfumed inner sweetness to the fruit that gives the mid-palate an attractive juiciness. Although the tannins could use a little more polish, this is a superb effort from oenologist Paolo Caciorgna and Collosorbo in 2003. 91pts.” (WA #176) **\$39.95** (You’ll need to mention the newsletter to get this price.)

### CHEESE NOTES

We think we have an excellent selection of cheeses and because we know you have many places you can go to make your cheese purchase we try and make sure that are prices are extremely competitive. Here are three of our most popular and popularly priced:

Parmesan-Reggiano *Northern Italy (raw cow’s milk)*-\$13.95/lb.

St. Andre *France (Pasteurized cow’s milk)* - \$12.95/lb.

Manchego Semicurado *Castille-Leon, Spain (raw sheep’s milk)* – \$15.95 lb.

### **LOST AND FOUND – 2001 Chateau Beaucastel Chateauneuf-du-Pape**

We just finished our yearly inventory last night and one of our surprises was a case of 2001 Beaucastel that we thought was empty – but wasn't. So we opened a bottle to celebrate and it was perfect. Dense and flavorful and absolutely ready to drink; no decanting necessary. Here is the Parker review form 2004: “This inky/ruby/purple-colored cuvee offers a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, and blackberry as well as cherry fruit. It is a superb, earthy expression of this Mourvedre-dominated cuvee. Full-bodied and powerful, it will undoubtedly close down over the next several years, not to re-emerge for 7-8 years. (*I think it has emerged a bit earlier.*) Anticipated maturity: 2008-2025. 96 pts.” (WA #151) **\$89.95**

### **NEW ARRIVAL: “MANAKIN GOLD” HONEY**

We're pleased to announce that after much anticipation, we've received our first shipment of “Manakin Gold” Honey from Dover Creek Apiary. Jim & Eva Tashjian-Brown and their colony of bees have been hard at work over the past few months, and we're proud to now carry the resulting locally-produced honey. From Jim & Eva: “Manakin Gold is produced by the Dover Creek Apiary in very limited quantities. This is our first release, from four hives located in a single field in Manakin, Virginia. The primary sources of nectar this spring tulip poplar trees and white clover. Obviously, the bees go anywhere they want (within about a three mile range), so other likely sources are buckwheat, holly, and other wild flowers. We do not spray any of our fields, fruit trees, or home garden. We do not put chemicals or antibiotics in the hives. Instead we use natural methods to combat the bees' enemies. We do not pasteurize or filter our honey. The taste and nutrition are so much fresher with raw honey.” Available in an 8oz. container for **\$5.95**, a 1 lb. container for **\$7.95** or in a 1lb. container with a gift bag for **\$11.95**.

### **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.

### **SATURDAY WINE TASTING**

Every Saturday between 2pm and closing we will offer wines to taste and enjoy while shopping. Check out our web site on Friday to find out what we will be opening!

**OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$4.95 and \$5.49**