

# J. Emerson, Inc.

FINE WINES & CHEESE

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

OPEN: Mon. 10:00am to 8:00pm, Tues-Sat.: 9:00am to 8:00p & NOW OPEN SUNDAY 12noon to 6pm.

## SEPTEMBER 2013 NEWSLETTER

SATURDAY, SEPT. 28th 🍷 3:00-6:00 pm at our store on Grove Ave.

### Klaus Wittauer

Importer & owner

## KWSELECTIONS

Home of Austria's finest wines.

Anton Bauer from Donauland, Leo Hillinger from Burgenland, Martin Mittelbach from Wachau, and more.  
During the tasting discounts will be offered on all Austrian Wines.



FRIDAY, SEPTEMBER 13th 🍷 5:30pm to 7:30pm

Our Friday the 13<sup>th</sup> "LUCKY" Wine Tasting  
Staff Favorites and Special Selections & discounts,  
if you're lucky.

**Emerson Wine Club SPECIALS** [Prices valid through 9/30/13.]

	Sept. '13	USUAL	CASE(cs.btl.cost)
*2012 Fondo Antico "I Versi" Rosso, (IGT Sicily, Italy)	\$ 7.95	\$ 9.95	\$ 90 (\$7.50)
*2011 Relvas Ciconia Red (Alentejano, Portugal)	\$ 8.49	\$ 9.95	\$ 96 (\$8.00)
*2010 Tetramythos Roditis,(white wine), (PDO Patras, Greece)	\$ 8.95	\$11.95	\$102 (\$8.50)
*2012 La Bastide Sainte Dominique Rose (IGP Mediteranee, France)	\$ 8.95	\$10.95	\$102 (\$8.50)
2011 Alcesti Grillo, (IGP Sicily, Italy)	\$ 8.95	\$10.95	\$102 (\$8.50)
2011 Laurent Miquel Nord Sud Viognier, (VdP d'OC, France)	\$12.95	\$14.95	\$147 (\$12.25)
2008 Fatalone Primativo, (DOC Gioia del Colle, Puglia, Italy)	\$15.95	\$18.95	\$180 (\$15.00)
2011 La Bastide St. Dominique "Jules Rochebonne" (Cotes du Rhone, Fr)	\$16.95	\$19.95	\$192 (\$16.00)

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 SEPTEMBER case-of-the-month is **\$112.95**; the regular price would be **\$149.00**, a savings of almost 25%!!!*

\*2012 Fondo Antico "I Versi" Rosso, (IGT Sicily, Italy)- a quirky bistro blend of Nero d'Avola, (one of Italy's signature red wine grapes), Merlot and Syrah; it is medium bodied with mild tannins and great acidity. Great with burgers, pizza, etc; this is a simple, straightforward enjoyable wine.

\*2011 Relvas Ciconia Red (Alentejano, Portugal) -Touriga Nacional-Syrah-Aragonêz blend "A juicy red, with citrus zest notes to the raspberry tart and fig flavors. Hints of milk chocolate grace the finish. Drink now. Designation: Best Values" (WS 6/30/13)

\*2010 Tetramythos Roditis,(white wine), (PDO Patras, Greece) - The grape is Roditis, grown west of Athens on the Gulf of Corinth; this is a crisp fresh white with hints of green apple and vibrant acidity. Drink this in place of Sauvignon Blanc.

\*2012 La Bastide Sainte Dominique Rose (IGP Mediteranee, France) - September is still a month for Roses and this beauty (mostly Grenache) is a bit more full bodied and yet does not surrender the minerality that makes these wines refreshing. There is a creamy middle to this wine that gives it a nice texture. Enjoy with pan seared fish and rotisserie chicken.

**2011 Alcesti Grillo**, (IGP Sicily, Italy)- Grillo is a native grape of Sicily and Alcesti's example is fresh, mineral and bursting with lovely ripe fruit. Nothing heavy, over-ripe here. Lots of lively acidity, almonds, aniseed and hazelnut nuances. Try with any fish or simply as an aperitif.

**2011 Laurent Miquel Nord Sud Viognier**, (VdP d'OC, France)- Our favorite inexpensive Viognier from the south of France yet it retains ripe round northern Rhone Viognier character with spicy white peach and apple flavors. Drink with scallops, or Lobster.

**2008 Fatalone Primitivo**, (DOC Gioia del Colle, Puglia, Italy) – “Spice box, incense and wild herb notes lead in this rich red, displaying a spicy core of plum and wild cherry fruit. Drink now through 2015. 2,000 cases made.” (WS 10/15/13). *It is interesting that the founding father of this domaine drank a half liter of Primitivo and a half liter of cream for breakfast every day of his life until he died at age 98.*

**2011 La Bastide St. Dominique “Jules Rochebonne”** (Cotes du Rhone, Fr)- (80% Syrah / 20% Grenache) – notes of dark berries and bluberry; juicy and medium to full bodied with a touch of spice, mild tannins but good acidity . This is a great food wine and it’s nice to see a CDR that is primarily Syrah.

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

#### SEPTEMBER SHORT SIPS CLASS –

*Natural Wines – A discussion about, and a tasting of, wines representing the natural wine “movement”.* A one hour educational program, limited to eight people and held in our fine wine room. **There is a \$5 per person class fee.** The class will be held twice in SEPTEMBER–**FRIDAY & SATURDAY, SEPT. 20<sup>th</sup> and 21st, 5:30 to 6:30pm** —Availability is on a first come first serve basis but you can call and reserve spaces at anytime. (A great idea for your group as a prelude to dinner.)

#### DONELAN FAMILY WINES

*For years I worked in Manhattan and, as we were in related businesses (printing and paper), Joe Donelan and I crossed paths many times. Joe always had a passion for wine and now he makes highly regarded handmade California wines from Rhone Grape varieties. European styled but California terrior driven.*

**2008 Donelan Family Wines Syrah Cuvee Keltie North Coast, California, USA** – (100% Syrah with 75% whole clusters, and aged 26 months in French oak barrels, 20% of which are new) reveals Hermitage-like characteristics of ground pepper, roasted meats, damp earth, Christmas fruitcake, blackberries and incense. Rich and full-bodied with loads of tannin and a backward, brooding personality, this sensational wine is meant for true connoisseurs who are willing to give it some time in the cellar. It should evolve for 15 or more years.” (WA #193) **\$99.95**

**2009 Donelan Family Wines Syrah Cuvee Christine, Sonoma, North Coast, Cal.**– “(40% whole clusters aged 14 months in French barrels; 14.4% alcohol) is named after Joe Donelan’s wife. Another French-styled offering, it reminds me of a high-class St.-Joseph. Attractive notes of black currants, bacon fat, Provencal herbs, licorice and smoke are found in this elegant, fleshy, rich wine. With good acidity, sweet tannin and burgeoning complexity, it should drink well for a decade or more.” (WA #193) **\$62.95**

#### NEW BURGUNDY ARRIVALS

**2011 Alain Roy Givry** – *One of our favorite, modestly priced Burgundies, it was recently dropped by our local distributor - who leans more to the grocery store market- but we found a way to work directly with the importer and we are pleased to again offer Alain Roy’s very affordable Pinot Noir.* The 2011 has aromas of ripe cherries, a touch of oak and good weight with a silky finish and smooth tannins. If you enjoyed the 2009 we think you will like this new vintage as well. **\$24.95**

**2010 Domaine Thibault Liger-Belair Moulin a Vent Vieilles Vignes Beaujolais, France** – “The 2010 Moulin-a-Vent Vieilles Vignes, from 60 to 80 year-old vines, possesses lovely depth and fleshiness in its dark red fruit. Attractive spiced notes wrap around the radiant finish. This is a terrific showing. Anticipated maturity: 2014-2025.” (WA #199) **\$31.95** *Never too early to think about a perfect Roast Turkey wine!*

*Below are a few new arrivals from the superb '09 vintage (and we have other '09's as well).*

*This is the vintage for your cellar or tonight’s dinner table and, if you enjoy great Pinot Noir, now would be the right time to buy a mixed case of '09 Burgundies as the vintage will shortly sell out.*

**2009 Maison Frédéric Magnien Nuits St. Georges Vieilles Vignes** - “The expressive nose blends both upper and lower register elements as the red pinot fruit is quite high-toned and the earth and underbrush nuances are the opposite. The rich, fresh and broad-scaled flavors possess good middle palate concentration and a delicious, sappy and complex finish that is shaped by relatively fine but dense tannins. This is a quality villages.” (BH# 41) **\$56.95**

**2009 Maison Frédéric Magnien Gevrey-Chambertin Vieilles Vignes Villages**- “This is very Gevrey on the nose if perhaps not quite as cool and restrained as might be considered classic. The mildly sauvage-inflected dark berry fruit aromas give way to detailed, pure and even racy middle weight flavors that possesses evident minerality on the naturally sweet yet quixotically austere finish. This is really quite good.” (BH #41) **\$55.95**

**2009 Vincent Girardin Savigny-lès-Beaune 1er Les Serpentières** –“A more exotic fruit profile, somewhere between boysenberry and pomegranate, graces this lush red. Supple and fresh, tightening up on the finish. Drink now through 2018. 223 cases imported.” (WS 11/15/12) **\$43.95**

**2009 Chateau de Puligny Montrachet Nuits-Saint-Georges Clos des Grandes Vignes, Monopole 1er** - “Much more aromatic lift on the nose than the village Pommard black raspberry, pepper and flowers. Then sweet, creamy and dense in the mouth, with a slightly chunky chocolatey ripeness but good flavor definition. This is made almost entirely from the best old vines in this holding, which yield very small berries. Finishes with sweet, broad tannins and excellent length.” IWC Jan/Feb 11 (**\$79.95**)

#### **NEW ARRIVALS**

**2007 Worthy Sophia's Cuvee Napa, California** – *This wine was brought to our attention by a customer; we love the vintage and the bottle age;* “An outstanding example of Napa Bordeaux varietals, it displays loads of white chocolate, creme de cassis, licorice, and a touch of subtle smoke in a medium to full-bodied style. Silky tannins, flesh, and plenty of concentration characterize this wine, which has no hard edges. It is a beauty to drink over the next 5-7 years.” (WA #186) **\$34.95**

**2011 Chateau Beaucastel Coudoulet de Beaucastel Cotes du Rhone, France** – “The 2011 Cotes du Rhone Coudoulet red, a blend of 30% Grenache, 30% Mourvedre, and the rest Syrah, Counoise and other permitted varietals, is an overachiever in this vintage, exhibiting a dark ruby/purple color, loads of earthy, peppery, meaty kirsch and raspberry fruit, a hint of tobacco leaf, underbrush and plenty of spice.”(WA #203) **\$33.95**

#### **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.

#### **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.

#### **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

**PLEASE NOTE THAT WE ARE NOW OPEN SUNDAYS, 12noon-6:00pm**