

J. Emerson, Inc.

FINE WINES & CHEESE

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

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.**

SEPTEMBER 2015 NEWSLETTER



CHAMPAGNE
LALLIER

Thursday September 17th, 5:30 - 7:30pm

CHAMPAGNE LALLIER TASTING

Extraordinary Grand Cru Champagne from Aÿ.

Thursday, Sept. 24th, 5:30 - 7:30pm

A portfolio tasting with Sonny Brown from:

MICHAEL SKURNIK WINE

Importers of the finest estate bottled wine from around the world.



MICHAEL SKURNIK WINE

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

Emerson Wine Club SPECIALS [Prices valid through 9/30/15.]

	<u>Sept. '15</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2014 The Royal Chenin Blanc, Swartland, South Africa	\$6.95	\$9.95	\$72.00	(\$6.00)
*2014 Villa Dria Colombard Sauvignon, Gascogne, France	\$7.95	\$9.95	\$84.00	(\$7.00)
*2014 Dom. Guindon "Ctx. D'Ancenis" Rouge Gamay, Loire, FR	\$9.95	\$11.95	\$105.00	(\$8.75)
*2014 Thorn-Clarke Shiraz "Terra Barossa", Barossa, Australia	\$9.95	\$14.95	\$105.00	(\$8.75)
2013 Diomede Aglianico Campania IGT, Campania, Italy	\$11.95	\$14.95	\$132.00	(\$11.00)
2014 Quinta de Gomariz Alvarinho, Minho, Portugal	\$12.95	\$14.95	\$144.00	(\$12.00)
2008 Burgo Viejo Rioja Reserva, Rioja, Spain	\$12.95	\$17.95	\$132.00	(\$11.00)
2014 Domaine d' Elise Petit Chablis, Burgundy, France	\$14.95	\$16.95	\$162.00	(\$13.50)

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 **\$158.00**, 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.

***2014 The Royal Chenin Blanc, Swartland, South Africa**- As the unofficial drink of the Riebeek Valley, Chenin Blanc is the perfect every day wine. The Royal offers melon fruit, guava, gooseberries and a hint of honey all balanced by a fresh, crisp finish.

***2014 Villa Dria Colombard Sauvignon, Gascogne, France** – (80% Colombard, 20% Sauvignon Blanc.) Fresh and clean on the palate with citrus fruits and herbal aromas. The Colombard brings full flavor and roundness and the sauvignon brings citrus crispness. Great with seafood, chicken and blue cheeses.

***2014 Dom. Guindon "Ctx. D'Ancenis" Rouge Gamay, Loire, FR**- From forty-year old Gamay vines located near the Loire River estuary, this light-to-medium-bodied dry red wine has tart cherry and red berried flavors underscored by hints of pepper and earth.

***2012 Thorn-Clarke Shiraz "Terra Barossa", Barossa, Australia** – "This is one of my go-to wineries for top values from the Barossa Valley in Australia. The Thorn family has been growing grapes since the 1870s, and the quality of these wines is impressive. All of the following wines are produced from 100% Barossa Valley fruit from what they call the Kabininge Vineyard. The 2012 Terra Barossa Shiraz (aged 12 months in American oak) exhibits lots of toasty oak, sweet blackberry fruit, licorice, tar and a subtle hint of herbs in the background. Medium-bodied, soft, and round, it can be drunk over the next several years." (WA 11/14)

2013 Diomede Aglianico Campania IGT, Campania, Italy – In Italy's Campania and Basilicata region the king of red wine grapes is Aglianico; a principal grape in the Taurasi DOCG whose wines rival Barolo for

age worthiness and complexity. This medium bodied IGT Aglianico has exotic floral, spice and dried cherry aromas with a pleasant ripeness on the palate and finishing with refined tannins and food friendly acidity.

2014 Quinta de Gomariz Alvarinho, Minho, Portugal – “An unoaked monovarietal with 4.5 grams per liter of residual sugar and 12.5% alcohol. Dry, with just a hint of spritz if you swirl a lot, this is a clean and slightly fruity Alvarinho with good focus and fine flavor on the finish. It is persistent, refreshing and very tasty. It is not the deepest or most concentrated Alvarinho, but at least in its youth, it won't disappoint. Drink it young and fresh for best results.” (WA #219)

2008 Burgo Viejo Rioja Reserva, Rioja, Spain- “(85% tempranillo, 10% garnacha and 5% mazuelo): Deep ruby. Dried cherry, dark chocolate, minerals and smoky oak on the nose. Supple, oaky and pliant, offering bitter cherry and redcurrant flavors complicated by notes of coconut and chewing tobacco. Dusty tannins give shape to the persistent finish, which repeats the cherry and smoke notes.” (Vinous 9/13)

2014 Domaine d' Elise Petit Chablis, Burgundy, France (100% Chardonnay)- Always one of our favorite white wines. Aromas of citrus and white flower with ripe pear, lime and flint on the palate and good acidity in the mouth, ending on a mineral note. Light and racy, it is ready to drink right now. Try it with oysters, mussels or chicken.

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.

There will be no September “SHORT SIPS” CLASS. A class will be offered again in October.

AN OFFER ON 2013 QUPÉ MARSANNE

Bob Lindquist has been making wine from Rhone grape varieties in Santa Barbara County since 1982. He was an early adopter of organic farming and that, combined with minimal intervention in the winery, makes for wines that more accurately reflect place. His Marsanne (with a touch of Roussanne) is a chance to drink White Châteauneuf-du-Pape at a fraction of the cost.

2013 Qupé Marsanne Santa Barbara County – “Light yellow. Sexy, high-pitched aromas of lemon curd, pear, white peach and jasmine, along with a minerally nuance. Juicy and precise on the palate, offering bitter pear skin and pit fruit flavors that expand and deepen with air. Clings impressively on the incisive, pear-inflected finish.” (Vinous Dec '14) **Regular price: \$22.95 NOW \$18.95/btl. (No further discounts.)**

2011 PROPRIETÀ SPERINO UVAGGIO

This is one of my favorite wines. The father and son team Paolo and Luca De Marchi at Proprietà Sperino. (also owners of Isole e Olena) make a Nebbiolo for the rest of us. Elegant and approachable these wines show just how expressive this grape can be in these tiny appellations in the north of Piedmont.

2011 Proprietà Sperino Uvaggio, Piedmont, Italy - “Tobacco, dried herbs, hard candy, leather, rose petal, earthiness and spices are all laced together in the 2011 Uvaggio. In this vintage, the Uvaggio is dark, rich and textured, with a little more amplitude than normal and a little less freshness, both of which make me think it is best enjoyed sooner rather than later. Over the last year, the 2011 has put on considerable depth, which, along with the natural richness of the year, results in an Uvaggio that is unusually generous. *What a gorgeous wine this is.* The 2011 is 80% Nebbiolo and 20% Vespolina, with a dollop of Croatina in the blend. The Nebbiolo is aged in 15HL casks and tonneaux, while the Vespolina is aged in barrique.” (AG Vinous, July 2015) **Regular price: \$36.95 NOW \$29.95 (No further discounts)**

2012 JOSEPH PHELPS INSIGNIA

2012 Joseph Phelps Insignia Proprietary Red Wine Napa, California - Joseph Phelps' flagship wines include the incredibly ageworthy Insignia. The 2012 Insignia Proprietary Red is composed of 75% Cabernet Sauvignon, 10% Petit Verdot, 10% Merlot, 3% Malbec and 2% Cabernet Franc, all aged 24 months in 100% new French oak. The vintage was of such high quality and quantity that 17,500 cases were produced. A magnificent Insignia that will be bottled in several months, it boasts an opaque purple color as well as fabulous notes of graphite, blackberries, blackcurrant liqueur, camphor, barbecue smoke and spice box. Rich, full-bodied and opulent with plenty of tannin and structure lurking beneath the extravagant generosity of fruit,

this stunning 2012 should drink well for 25-30+ years. This venerable winery continues to turn out a bevy of impressive wines in both 2012 and 2013.” (eRobertParker.com #215)

Bottle: \$259.95 or 6 bottle case in wood presentation case: \$1399.95

2006 CHÂTEAU SAINTE-ANNE BANDOL ROUGE

Bandol has a specific place among the Provence wines. The proximity of the sea, the windy atmosphere between the steep hills there, have created a micro climate which made it possible to plant and grow on terraces in spite of the punishing summer heat. And Mourvèdre, a variety which has elsewhere difficulty to ripen properly, has found its home here. **2006 Château Sainte-Anne Bandol Rouge** – a blend Mourvèdre 60%, Grenache 20%, Cinsault 20% is strikingly aromatic with dark cherry fruit, eucalyptus and Bandol animal funk. It's solid and gripping yet still rounded on the palate finishing with more relaxed tannins. This is a beautiful well balanced effort for only **\$39.95**

NEW ARRIVALS

2010 Meyney St Estephe, Bordeaux, France – “It is good to see this well-situated estate in St.-Estephe get back on track. The 2010 has loads of beef blood, charcuterie and smoked game along with black currant fruit. Some underlying graphite notes are also present in this full-bodied, meaty, fleshy wine, which has outstanding concentration & the potential to last for 15 or more years. It is a major sleeper of the vintage.” (WA #205) **\$55.95**

2011 Ambra COCG Carmignano Santa Cristina in Pilli, Tuscany, Italy – Mostly Sangiovese with a bit of Cabernet and other grapes this is a great under the radar Tuscan estate. “Sweet red berries, flowers, cloves and Mediterranean herbs meld together in the 2011 Carmignano Santa Cristina in Pilli. A bit fresher than the Montefortini, (this) is another tasty wine to enjoy over the next handful of years.” (WA#201) **\$20.95**

2012 Crowley “Entre Nous” Willamette Valley Pinot Noir, Oregon – From the great 2012 vintage this is Crowley's flagship wine blended from four vineyard plots captivates. Aromas of black cherries, black raspberries, cinnamon and wood spice with layers of cherry and black raspberry fruit, dried orange peel and loamy earth. Fine tannins lead to a long, rich and satisfying finish. **\$36.95** (A bargain considering only 575 cases were made.)

Get over your Riesling-Phobia – This is the Picpoul killer!

2014 Klemens Weber Riesling halbtrocken, Pfalz, Germany – This is one liter of lip-smacking friendly white wine. All peaches & pear, along with floral and subtly herbaceous aromas, this is a medium-weight Riesling with lovely fruit that finishes with crisp acidity and behaves like a dry wine. Intensely food-friendly, you can pair this winner with pork, salmon or spicy food. A bargain at **\$12.95 for 1 liter!**

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.