

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 2016 NEWSLETTER



KERMIT LYNCH
WINE MERCHANT

Wednesday, September 14th, 5:30 - 7:30pm

A KERMIT LYNCH TASTING WITH *David O'Neill*

Discounts will be OFFERED on ALL KL wines during the tasting!

For over 40 years Kermit Lynch has imported French & Italian wines that are a true reflection of place.

Wednesday, Sept. 21st, 5:30 -7:30pm

Massimo Bistocchi

V I N E A : Distributors of fine Italian wines.



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

Emerson Wine Club SPECIALS [Prices valid through 9/30/16.]

	<u>Sept. '16</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*2015 Espirito do Coa Branco, Beira Interior, Portugal	\$ 7.99	\$ 9.99	\$ 90	(\$ 7.50)
*2015 Espirito do Coa Tinto, Beira Interior, Portugal	\$ 7.99	\$ 9.99	\$ 90	(\$ 7.50)
*2013 Maie Cabernet Sauvignon Reserva, Mendoza, Argentina	\$ 9.99	\$15.99	\$114	(\$ 9.50)
*2015 Joel Delaunay Touraine Sauvignon Blanc, Loire Valley, Fr.	\$11.99	\$13.99	\$132	(\$11.00)
2014 Stephen Vincent Chardonnay, Sonoma County, California	\$10.99	\$13.99	\$120	(\$10.00)
2015 Di Filippo Grechetto, Colli Martani, Umbria, Italy	\$12.99	\$14.99	\$144	(\$12.00)
2014 Domaine de la Prebende Beaujolais Rouge, Beaujolais, Fr.	\$13.99	\$19.99	\$156	(\$13.00)
2011 Cavalier Pepe Aglianico "Terra del Varo", Irpinia, Campania, It.	\$13.99	\$19.99	\$156	(\$13.00)

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 **\$104.99**; the regular price would be \$169.00, a savings of OVER 37%!*

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 Espirito do Coa Branco, Beira Interior, Portugal-** A blend of Siria and Fonte Cal from granite and schist soils with quartz veins. Fresh, light and mineral driven with hints of grapefruit and white flowers. Excellent as an aperitif, grilled fish or *pair with a soft, tangy triple crème cheese, such as Brillat Savarin.*

***2015 Espirito do Coa Tinto, Beira Interior, Portugal-** A blend of Portuguese grapes that includes Aragonez (Tempranillo) and Menica. Raised in stainless steel, this wine has berry fruit and spice aromas. Elegant & medium bodied, with a sort of crunchy minerality; perfect with tomato based dishes or *young, raw milk Manchego cheese.*

***2013 Maie Cabernet Sauvignon Reserva, Mendoza, Argentina** – “100% Cabernet Sauvignon, primarily aged 12 months in French oak, although about one-third of the fruit is aged in concrete. This lush wine is a terrific value, but unfortunately, only 3,000 cases are available in America. Its deep ruby color is accompanied by uncomplicated notes of blackcurrants, licorice and a touch of vanilla. Medium-bodied, straightforward, delicious and surprisingly concentrated for a wine in this price range, it should drink well for 3-6 years. It is not easy to find Cabernet Sauvignon for under \$25 a bottle at this quality level, but this 2013 delivers.” (WA) *Pair with an aged cheddar, preferably cloth bound, like Cabot Clothbound.*

***2015 Joel Delaunay Touraine Sauvignon Blanc, Loire Valley, France-** From a superb small grower in the Touraine region, situated in the middle of the Loire Valley. This is a steely Sauvignon with hints of

gooseberry fruit, cut grass and citrus. The mid-palate has body but the finish is all wet stone. *Sauvignon Blanc is a PERFECT pairing for another Loire classic, Bucheron, a semi-aged goat cheese.*

2014 Stephen Vincent Chardonnay, Sonoma County, California - Aromas of green apple, pear, lemon zest, and toasted oak. Fruit-forward flavors of honeydew melon and apple sauce. The mouthfeel is lush and creamy with a balanced thread of acidity. *Creamy chard. pairs perfectly with a creamy Brie cheese.*

2015 Di Filippo Grechetto, Colli Martani, Umbria, Italy- The white Grechetto grape is a specialty of Umbria, and it has a lot more personality and finesse than most Italian white varieties. Full flavored and weighty with stone fruits, a touch of mint, & a minerally, almond finish. *Pair with a soft, smooth goat Gouda.*

2014 Domaine de la Prebende Beaujolais Rouge, Beaujolais, France- "...how can one ignore its eyeball-riveting color, its super concentrated body engorged with blackberries, blueberries, raspberries, olallieberries, boysenberries, cinnamon, cherry pit, violets, petunias, red currants, black currants and graham crackers? There is there, one might say, there. Multi-layered layers of sublime simplicity, a blood-boiling aftertaste, this is a palate hummer." (Kermit Lynch) *Beaujolais will deliciously complement a funky, washed rind Taleggio.*

2011 Cavalier Pepe Aglianico "Terra del Varo" Irpinia, Campania, Italy- Aglianico is the Nebbiolo of Southern Italy making powerful, tannic, age worthy wines. This basic version is medium bodied with muted black cherry and spicy current aromas. It's supple on the palate and it finishes with fuller tannins begging for lamb, grilled steak or a hard cheese, like Parmesan, a perfect wine cheese!

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.

SEPTEMBER "SHORT SIPS" CLASS – A SENSE OF PLACE: CALIFORNIA CABERNET.

We'll taste Cabernet Sauvignon from selected California AVA's and learn how place influences wine.

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 September – **FRIDAY & SATURDAY, Sept. 16th & 17th from 5:30 to 6:30pm** — **There is a \$10 (due to the wines selected) per person class fee** and availability is on a first come first serve basis but you can e-mail us & reserve spaces at any time.

AN OFFER ON: 2013 DOM. CALENDAL, AOC PLAN DE DIEU, COTES DU RHONE VILLAGES
Located between Rasteau and Vacqueyras, a few kilometers from Châteauneuf-du-Pape, Plan de Dieu (awarded AOC status in 2005) is an alluvial terrace with chalky gravel. The blend must contain a minimum of 20% Mourvedre and Syrah, which adds power and spice.

2013 Domaine Calendal, AOC Plan de Dieu, Cotes du Rhone Villages - "Coming from ridiculously low yields of 14 hectoliters per hectare (this is 1/3 the normal production), **Philippe Cambie's 2013 Cotes du Rhone Villages Plan de Dieu is a smashing success in the vintage.** Loaded with notes of black raspberry, blackberry, caramelized cherries, spice and crushed violets, it hits the palate with medium-bodied richness and depth, fantastic purity of fruit and a terrific finish that has both integrated acidity and fine tannin. Purity, finesse and elegance are the buzzwords here, **and this is a beauty that will drink nicely for 4-5 years,** possibly longer." (WA #216) **Regular price: \$31.99 NOW \$22.99/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, 9/24.***

THEME: Sparkling Wine Styles – Traditional Method, Tank Method, Transfer Method, Ancestral Method

2010 FINCA SOBREÑO Selección Especial, DO Toro Spain

Located next to Rioja with similar terrior, a group of Rioja winemakers in the 90's became convinced that top class wines could be made from the local Tempranillo clone known as Tinta de Toro. The combination of Rioja know-how, modern technology, strict attention to detail and fine old-vines plantings has made Toro a go to DO for value. This wine is 100% Tinta de Toro from selected old-vines.

2010 Finca Sobreño Selección Especial, DO Toro, Spain – “Glass-staining ruby. Sexy aromas of dark berries and spicy oak. Sweet, penetrating boysenberry and blueberry flavors are complemented by notes of cola and vanilla. Tangy and precise for its size, this Toro finishes with excellent persistence and lingering smokiness.” (Vinous 9/13) **Regular Price \$34.99 ON sale: \$22.99** (While supplies last /No further discounts.)

NEW ARRIVALS

1995 López de Heredia Viña Tondonia Gran Reserva, Rioja, Spain – “1995 was an excellent and early harvest, the grapes achieved full ripeness and were harvested under the sun during two weeks starting October 9. The wine, which exceptionally achieved 13% alcohol, is the usual blend, 70% Tempranillo, 20% Garnacho, 5% Graciano and 5% Mazuelo (Cariñena). Like all their wines, it fermented with indigenous yeasts in old oak vats and as a Gran Reserva it matured in old American oak barrels for ten years! Yes, it was bottled in November 2006 and launched in 2015, a full 20 years after the harvest. This light-colored, ethereal 1995 is the essence of Viña Tondonia. It has developed aromas and complexity gained with the time in bottle, of incense, leather, cured meat, cherries in liqueur, cold bonfire and spices. The palate is super-tasty, with fully-resolved tannins and very good acidity. The texture is super-fine, sophisticated and ethereal with gob-smacking balance. Intense, powerful and elegant, too. Hard to believe, but this red feels too young and while approachable, I'd wait a couple of years or more because it will be much better. The profile follows the style of the great classics of the 1950s and 60s. Bottles like this are the ones that created the López de Heredia myth. This could be lighter than the 1994, but in the long run I believe the 1995 will be the better bottle. 24,687 bottles produced.” (WA218) **\$99.99**

2013 Ramey Chardonnay Hyde Vineyard, Carneros, Napa Valley, CA.- “The 2013 Chardonnay Hyde Vineyard is one of the richest, most powerful Chardonnays in the range. Here it is the wine's phenolic and sense of vertical structure that stand out most. Even with all of its obvious richness and heft, the Hyde preserves remarkable freshness. Dried herbs, orange peel and buttery notes add nuance on the large-scaled, ample finish.” – (AG/Vinous 2/16)

2015 Arianna Occhipinti SP 68, Terre Siciliane, Sicily, Italy – “The Arianna Occhipinti 2015 SP 68 represents a blend of Nero d'Avola and Frappato. Like Il Frappato, I am similarly impressed by this wine. It shows a solid approach and good foundations that put it into a class of its own among natural wines. Wild berry and cassis aromas are presented but you also get subtle tones of anise seed and dark cola. Dusty and elegant mineral notes also appear. In its essence, this wine is very elegant and feminine.” (WA 226) **\$74.99**

2014 Domaine aux Moines AOP Savennieres-Roche Aux Moines, France – From Monique & Tessa Laroche (a mother/daughter winemaking team). A beautiful dry Chenin Blanc that you should try, at least, once. Dense and aromatic with smoky fruits and licorice; rich, elegant with integrated acidity. All the density of White Burgundy and all the steeliness of Sancerre. **\$34.99**

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.