

# J. Emerson, Inc.

FINE WINES & CHEESE

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

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

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

**NOW OPEN SUNDAY 12noon to 6pm.**

## SEPTEMBER 2018 NEWSLETTER

Please join us on **Tuesday, September 11<sup>th</sup>** from **5:30–7:30pm** as we welcome

Master Sommelier **Craig Collins** for a tasting of  
*WINES FROM THE ITALIAN PORTFOLIO* of

**V I N T U S** IMPORTS.

**DASHE**  
CELLARS

Please join us on **Tues., Sept. 18<sup>th</sup>** from **5:30–7:00pm**

as we welcome *Anne Dashe* Owner/Winemaker

**DASHE CELLARS**

California wines with a distinctive sense of place.

WINE TASTING EVERY SATURDAY 2:00pm-6:00pm

*‘Whatever we feel like opening’*

### Emerson Wine Club SPECIALS [Prices valid through 9/30/18.]

*Sept. '18* *USUAL* *CASE (cs.btl.cost)*

*2018 The Royal Chenin Blanc, Western Cape, South Africa	\$ 6.99	\$ 9.99	\$ 72	(\$ 6.00)
*2016 Di Lenardo Refosco, Friuli, Italy	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2016 Chateau du Bloy Bergerac Rouge, Dordogne, France	\$ 9.99	\$12.99	\$108	(\$ 9.00)
*2017 Bacchus Chardonnay, California	\$10.99	\$12.99	\$120	(\$10.00)
2016 Bacchus Cabernet Sauvignon, California	\$12.99	\$14.99	\$144	(\$12.00)
2016 Marotti Campi Verdicchio dei Castelli di Jesi Superiore, Marche, It.	\$13.99	\$16.99	\$156	(\$13.00)
2016 Domaine Sauger Cheverny Blanc, Loire, France	\$13.99	\$17.99	\$156	(\$13.00)
2015 Segure Fitou, Languedoc, France	\$14.99	\$18.99	\$168	(\$14.00)

**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 for the SEPTEMBER case-of-the-month is **\$115.99**; the regular price would be \$167, a savings of over 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.*

**\*2018 The Royal Chenin Blanc, Western Cape, South Africa**- Reminiscent of wines from the Loire Valley, the Royal is produced from old vine Steen grown in the Western Cape, with melon, fresh pear and delicate floral hints. Very clean, crisp, delicious and fresh.

**\*2016 Di Lenardo Refosco, Friuli, Italy** - A lighter bodied wine with wild berry and plum flavors underscored by a hint of baking chocolate. The finish is balanced with some acidity and refined tannins. Pairs well with sausage, burgers and cold cuts.

**\*2016 Chateau du Bloy Bergerac Rouge, Dordogne, France**- A blend of 60% Merlot and 40% Cabernet Franc. Think Bordeaux. This medium to full bodied wine has notes of tart cherry and dried earth finishing with a touch of peppery minerality and dusty tannins. A wine for grilled steak.

**\*2017 Bacchus Chardonnay, California**- "The fruit is sourced from the Central Coast. Vinified 90% in stainless steel and 10% neutral oak barrels, then aged 6 months in neutral oak and stainless steel. Medium bodied and crisp, with subtle apple, pear and citrus notes. A touch of mineral comes through in the lively, balanced and long finish." (*Winery notes*)

**2016 Bacchus Cabernet Sauvignon, California** - Made from 90% Cabernet Sauvignon and 10% Merlot with fruit sourced from Paso Robles and Sonoma County, this wine is aged in 50% steel tank and 50% neutral oak for 10 months. Medium bodied with ripe plum, black currant, and blackberry flavors with a touch of mint. A bit of cedar and dusty earth emerge on the long, layered finish. Gulpable, user-friendly Cabernet!

**2016 Marotti Campi Verdicchio dei Castelli di Jesi Superiore, Marche, Italy**- Aromas of wild flowers with notes of green apple and Asian pear with hints of almond. A very savory take on Verdicchio with good underlying acidity.

**2016 Domaine Sauger Cheverny Blanc, Loire, France** - Made from 80% Sauvignon Blanc and 20% Chardonnay (Cheverny Blanc must be made from a blend of those grapes.) The Sauvignon Blanc brings the zest and the Chardonnay lends balance. Pithy and zingy with citrus zest and guava notes.

**2015 Segure Fitou, Languedoc, France** - Fitou is one of the oldest wine growing region in France going back to ancient Greek colonists. Fitou is a blend of Grenache, Carignan, and Syrah. IT IS a firm, well-structured wine with red and black fruit, spice and peppery -brambly fruit with plenty of heft. It is an excellent companion to grilled meats or the famous dish of the region, cassoulet.

**Please remember to review our NEW display of STAFF SELECTIONS located in the front of the store.**

**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 – The World according to Chenin Blanc.**

*We will taste and discuss the profound differences in the expression of this grape grown in different parts of the world.* This is 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 July – **FRI. & SAT., SEPT. 21<sup>st</sup> and 22<sup>nd</sup> from 6:00 to 7:00pm NOTE TIME CHANGE** — Class fee is \$7 per person.

#### **The Last Saturday Wine School – Bordeaux and its Satellites**

*We'll open some interesting wines similar to Bordeaux, grown just outside the appellation.*

The last Saturday of each month changes 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. **Come anytime you want between 2 and 6 pm on Saturday, SEPT. 29<sup>th</sup>.** Each session will be about 10 minutes!

#### **SALE: DE MORGENZON Chenin Blanc Reserve, Stellenbosch, South Africa**

*DeMorgenzon, 'the morning sun,' was so named as it is the first part of the Stellenboschkloof valley to see the sun because of its high altitude and aspects. This Chenin Blanc comes from low-yielding vines planted in 1972, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.*

**2017 De Morgenzon Chenin Blanc Reserve**, - “The 2017 Reserve Chenin Blanc comes from vines planted in 1972, whole-bunch-pressed with around 18% new oak. The classy, sophisticated bouquet features yellow plum, jasmine, hints of crushed stone and subtle lemon thyme scents. The palate is well balanced with crisp acidity, the prudent use of oak allowing the grape variety to flourish; hints of dried pineapple and passion fruit mingle with mirabelle toward the poised, animated finish. *Superb.*”

**Regular price \$44.99 - On SALE in September for \$38.99**

**SALE: 2015 Jean-Claude et Nicolas Fayolle “La Grande Seguire” Crozes-Hermitage, Rhone, France** *Syrah from the northern Rhone in a fabulous vintage. Buy now as low yields in '16 will increase the price.* Crisp black-plum and bramble notes are accented by pepper, char and anise in this lean, briskly composed Syrah. It's concentrated but spry, framed by grippy but finely edged tannins and a firm, granitic finish. Drink now through 2025.” (WE) **This is a FOOD WINE only! Decant and serve with grilled meats!**

**\$24.99 - On SALE in September: \$19.99**

## **NEW ARRIVAL- 2014 COS Cerasuolo di Vittoria Classico, Sicily, Italy**

*Founded in 1980 by Giambattista Cilia, Cirino Strano and Giusto Occhipinti. (The acronym of their last names is the name of the winery – COS).*

“**This is a tremendous wine and is my favorite bottle in this excellent series.** The 2014 Cerasuolo di Vittoria Classico reveals beautiful integrity and elegance with wild raspberry, blue flower and raw pistachio nut that is a bit sweet and salty at the same time. Buoyant and bright berry fruit takes center stage and although there are some post-fermentation aromas that might stick out to some experts, I embrace them as an integral part of this unique wine's distinctive personality. The bouquet is almost electric. It has many elements that recall a young Nebbiolo with powdered licorice, cola and dried ginger. I tasted this wine from vat and tasted it again as a finished product. The label has been restyled to boast one of the most distinctive and contemporary designs I have even seen in Italian wine.” (WA May 17) **\$38.99**

## **NEW ARRIVAL – SASSETTI LIVIO Pertimali Brunello di Montalcino and Rosso di Montalcino** *From one of our favorite wineries, arriving Sept. 7<sup>th</sup> in limited quantities.*

“The **2013 Brunello di Montalcino** is a wine of beautiful and noteworthy elegance. It shows a fine and delicate quality of fruit, with wild berry and dark cherry at the front. That fruit intensity builds slowly as the wine warms in the glass, but it always stays confined and graceful throughout. Similar elements characterize the mouthfeel that is lean, compact and silky.” (WA 235) **\$62.99**

From the great 2015 vintage the **Rosso di Montalcino from Pertimali** is not a selection of younger vines or weaker blocks. It is simply a very small amount of the same juice that they use to produce the Brunello that is held back specifically to make this wine. This is also the reason that there is so little produced. **\$28.99**

## **NEW ARRIVALS OF AFFORDABLE RED BURGUNDY (WHAT?)**

**2015 Domaine Rollin Père et Fils Bourgogne-Hautes Côtes de Beaune, Burgundy France-** “A riper and wonderfully fresh nose combines notes of various red berries and pronounced earth nuances. There is equally good vibrancy to the delicious and refreshing flavors that exhibit touches of minerality and rusticity on the lingering finish that is dry in the best sense. This is a very pretty Bourgogne and would make a good choice for an all-around house red. Outstanding Top value” (BH #66) **\$28.99**

**2014 Domaine Maurice Charleux et Fils Maranges 1er Cru Les Clos Roussots, Burgundy, France –** From a larger premier cru vineyard planted at 260 to 315 meters that face south and southeast. Soils are blue colored clay/marl mixed with limestone debris. A classic nose of ripe red fruits mixed with hints of earth and mushrooms. Accessible and balanced without overt acidity. A good example of basic, red Burgundy. **\$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. 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 and we will replace the bad bottle with a good bottle of the same wine. We are not responsible for any damage that occurs after the wine has left the store. This is especially true in the summer. 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. 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.

## **OUR PROTOCOL FOR USING WINE REVIEWS**

Throughout our newsletter you will find profiles of wine tastes and flavors written by professional wine reviewers. We use these reviews, when they align with our own tasting notes, because, frankly, these reviewers use descriptors and adjectives that are more interesting and often more on point than what we would write. When we use a reviewer's notes we will always use quotes and we will always show attribution,

i.e.: WA – Wine Advocate, WS- Wine Spectator, BH – Burghound and Vinous for...Vinous. Three of these review sources are reader subscription only and carry no advertising and they are: WA, Vinous and BH, and thus those are primary review sources. We will also occasionally use reviews from Decanter (the premier UK wine journal). Each review source also has reviewers that are better in some specialty than others. For example, Antonio Galoni has a wonderful sense of Italian wines and Allen Meadows of Burghound is a definitive source for the wines of Burgundy. The other key is that these reviews need to align with our tasting notes and if there is a huge discrepancy we will defer to our notes, which may be less interesting in terms of descriptors, but more in harmony with the wine profile. Our tasting notes would be any review without quotation marks.

### **OUR WINE ENVIRONMENT**

If you shop here you already know that we take the condition of the wine environment in the store very seriously. Wines are on their side, we monitor humidity and the temperature on the main floor never rises about 63 degrees. (In the winter we strive for 60.) We use no fluorescent lighting in the wine areas – **THE WORST POSSIBLE LIGHTING CONDITION** due to the high UV content. Instead we have been using indirect incandescent lighting. Now we are in the process of converting our lighting to LED, a source that produces **NO UV** light rays! Does your wine retailer care enough to take these quality control steps? Ask questions next time you are in a big box retailer.

It's a rainy Saturday and time to open whatever we feel like but today the Wine Master has spoken and these are the choices: 2015 Degani Valpolicella Classico, Veneto, 2015 Costers del Sio "Petit Sios" Tinto, Costers del Segre, Spain (50% Tempranillo 30% Garnacha 20% Cabernet Sauvignon) and 2015 Mastroberardino Aglianico "Mastro," Campania, Italy. We are humbled O Wine Master! Stop by between 2 and 7pm.