

J. Emerson, Inc.

FINE WINES & CHEESE

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Visit our website - www.jemersonfinewine

JANUARY 2008 NEWSLETTER

2000 Bordeaux • Interesting New Arrivals • “Value” Wines

Our January Tasting - BORDEAUX

We will be focusing on the 2000 vintage – one of the best ever!

Thursday January 22th 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>JAN. '09</u>	<u>USUAL</u>	<u>CASE (cs.btl cost)</u>	
*2006 FINCA el REPOSA Bonarda (Argentina) RED	\$ 7.95	\$10.95	\$90	\$ 7.50
*2007 El CIPRES Torrentes (Argentina) WHITE	\$ 7.95	\$ 9.95	\$90	\$ 7.50
*2006 VALLE de TORRE "Bin 717" (Alentejo, Portugal) RED	\$ 7.95	\$ 9.95	\$90	\$ 7.50
*2007 SANTA BARBARA Verdicchio (Marche, Italy) WHITE	\$ 8.95	\$10.95	\$95	\$ 7.92
2007 NAIA Verdejo (Rueda, Spain) WHITE	\$11.95	\$14.95	\$140	\$11.67
2007 DOM. la GARRIGUE CdR (Rhône Valley, FR) RED	\$13.95	\$16.95	\$160	\$13.33
2006 CHALONE Estate Chardonnay (California) WHITE	\$13.95	\$27.95	\$160	\$13.33
2006 SORI PAITIN Barbera d'Alba 2006 (Piedmonte, Italy) RED	\$16.95	\$19.95	\$180	\$15.00

A NOTE ABOUT THE MONTHLY SPECIALS CASE

It's a new year and we're taking a new approach to the monthly special case. The original philosophy behind the monthly specials case is to offer an eclectic mix of wines from around the world at a great price and for the past 10 (15?) years that great price has been \$99.95 for twelve bottles. Over the last two years it has been very difficult to offer the “eclectic mix” we would like and still stay at that price point. Thus we decided this month to look for wines that fit the original idea of the mixed case and let the price point vary, slightly, very slightly. We think the January mixed case at \$109.95 is one of the best we have offered in the last two years. Here is the line-up and as always, the January case has 2 each of the first four wines (*) and 1 each of the last four wines. This month the case is reduced 35% from the regular price.

2006 FINCA el REPOSA Bonarda (Argentina) RED – Bonarda was, until recently, the most widely planted grape in Argentina. This is a medium bodied effort, full of cherry and plum flavors, with lighter tannins and moderate acidity. This will pair with steaks, lamb and other roasted fare.

2007 El CIPRES Torrentes (Argentina) WHITE – Torrentes is the signature white grape of Argentina and this wine has the characteristic floral aromas of the varietal and on the palate you taste citrus and pear. There is a nice jolt of acidity that is in balance with the flavors of the wine.

2006 VALLE de TORRE "Bin 717" (Alentejo, Portugal) RED – “This has supple, well-defined flavors of dark cherry, boysenberry, plum pudding and spice. The long, lush finish is impressive for its freshness and definition. 87pts.” WS12/31/07. This is another wonderful value from Portugal

2007 SANTA BARBARA Verdicchio (Marche, Italy) WHITE - “A lemony white, with hints of grapefruit on the nose and palate. Good acidity and a fresh finish. 87pts.” (WS-Web Only)

2007 NAIA Verdejo (Rueda, Spain) WHITE – “Fragrant with floral, vanilla and spice aromas, this expressive medium-bodied white offers tangerine, honeysuckle and lanolin notes. Round in texture yet with lively acidity. 87pts.” WS 12/31/08

2007 DOM. la GARRIGUE CdR (Rhone Valley, FR) RED – “A sensational blend of 65% Grenache, 25% Mourvedre, and 10% Syrah, it boasts a dense purple color along with a gorgeous nose of creosote, kirsch, blackberries, licorice, and hints of smoked herbs and roasted meats. The wine possesses fabulous ripeness, fresh acidity, full body, and layers of both flavor and depth. 92pts.” (WA #178) “Throughout the southern Rhône, 2007 is the greatest vintage I have tasted in my thirty years working in that region.” – *Robert Parker*

2006 CHALONE Estate Chardonnay (California) WHITE – For some reason the distributor reduced the price of Chalone AVA Estate and we thought it would make a great addition to the specials. “Sleek and focused, with subtle pear, melon and honeysuckle notes that are medium-weight, ending with a burst of flavor and a touch of minerality. 88pts.” (WS-WO)

2006 SORI PAITIN Barbera d'Alba 2006 (Piedmonte, Italy) RED – One of our favorite wines this is fresh, soft-textured, silky and loaded with fruit. It has excellent length and good acidity.

2000 BORDEAUX – NEW ARRIVALS

We are pleased to offer an opportunity to purchase Bordeaux from the 2000 vintage; a vintage considered to be one of the best in the last 50 years. This is the culmination of Jim Emerson's decision to purchase 2000 Bordeaux futures of selected Chateau which have, until recently, been cellared in Bordeaux at Dubos Freres et Cie and are now arriving in the States. These are wines that have been properly stored and are just now beginning to reach their full potential.

750mL

2000 Chateau d'Issan, Margaux, 3rd Growth - “A suave, aristocratic, classic built on delicacy and finesse as opposed to power and blockbuster fruit, the 2000 requires introspection, but what one finds is extremely rewarding. This graceful, symmetrical, refined effort displays a dark ruby/purple color in addition to a sweet perfume of white flowers intermixed with black currant, licorice, and subtle new oak. Medium-bodied, with sweet but noticeable tannin, and a dense finish that builds gradually and persistently, it appears to be the finest d'Issan produced in over four decades. Anticipated maturity: 2009-2022. 93 points.” The Wine Advocate #146. **\$82.95**

2000 Cap de Faugeres, Cotes de Castillon – “A winner, the dark plum/purple-colored 2000 exhibits aromas of smoke, herbs, black fruits, licorice, and vanilla. Medium to full-bodied, expansive, and layered, it is a candidate for 10-12 years of evolution. 89 points”. The Wine Advocate # 146. **\$29.95**

2000 Fiefs de Lagrange, St.-Julien – The second label of Chateau Lagrange which came in at #25 on the Wine Spectator's Top 100 list. “Beautiful aromas of licorice, spice and berries, with hints of minerals. Full-bodied, yet refined and silky. Long, caressing finish. Second wine of Chateau Lagrange. Best after 2007. 89 points.” The Wine Spectator website. **\$44.95**

2000 Sarget de Gruaud-Larose, St.-Julien. - “This chateau made a classic *grand vin* and the second wine is outstanding. Very rich and plummy on the nose. Full-bodied, with chewy tannins and plenty of fruit on the finish. Serious concentration here. Second wine of Gruaud-Larose. Best after 2007. 91 points.” The Wine Spectator website March 27, 2003. **\$49.95**

2000 Villa Bel Air, Graves - “A savory, complex perfume of tobacco, earth, smoke, dried herbs, and red as well as black currants jumps from the glass of this medium-bodied, elegant, soft, velvety-textured effort. 88 points.” The Wine Advocate #146. **\$24.95**

LARGE FORMAT

2000 la Tour Carnet, Haut-Medoc, 4th Growth, 1500mL – “Silky and pleasing, with berry, mineral and blackberry character. Medium-body. Fine finish. Very elegant. Best after 2008. 90 points.” The Wine Spectator March 31, 2003. **\$109.95**

2000 Chateau d'Issan, Margaux, 3rd Growth 1500mL – See above for review. **\$249.95**

2000 Ch. Fourcas Dupre, Istrac Medoc, 3000mL – “Very pretty aromas of milk chocolate, fruit and light spices. Medium-bodied, with fine tannins and a delicate finish. Already open. Best after 2002. 85 points.” The Wine Spectator March 31, 2003. Note that the larger formats mature more slowly than smaller bottles. **\$199.95**

2000 Fiefs de Lagrange St.-Julien, 6000mL – See above for review. **\$499.95**

INTERESTING NEW ARRIVALS

2006 Giacomo Conterno Barbera d'Alba Cascina Francia – “The 2006 Barbera d'Alba is a knockout. The aromatics alone are worth the price of admission. This rich, sumptuous Barbera tastes just like it did in barrel, which is to say plump, juicy and full of vibrant dark fruit. Notes of iron, tar and smoke that are typical of (this) vineyard develop in the glass. The wine possesses stunning length and textural depth not to mention a finessed, harmonious personality. 93pts.” (WA#179) **\$44.95**

2003 Tenuta Mazzolino “Noir” – An Italian Pinot Noir from Lombardy in the heart of Oltrepo Pavese on the foothills overlooking the Po Valley. This perennial *Gambero Rosso* 2 glass winner has a rich, dense pinot noir nose with firm but smooth tannins. Take a break from the usual Oregon or California Pinot Noir and try something a little different. **\$38.95**

1999 Domaine Luneau-Papin “L d'Or” Muscadet Sevre & Maine - This is the top cuvee from one of the best producers in the region. From 50-year-old vines in the terroir Vallet (comprising granitic micaceous) it is a weighty expression of Melon de Bourgogne, the Muscadet grape and has the capability for long ageing. The L d'Or spends nine months on the lees (sur lie) and it is voluptuous wine where the mineral character mingles with floral and citrus notes. What other region offers the top cuvee from one of the top producers for only: **\$26.95**

VALUE WINES

Wines we love that are not necessarily the least expensive but offer a great cost to taste ratio.

2006 Bodegas Castano Hecula - “The 2006 Hecula was sourced from a single vineyard. Half was tank-aged and half was raised in seasoned French oak. Purple-colored, it has an alluring bouquet of violets, blue fruits, and blackberry. On the palate it is medium to full-bodied with layers of fruit, savory flavors, good concentration, and a lengthy finish. 90pts.” (WA #178) **\$12.95**

2007 Cave de Pomerols Picpoul de Pinet Hugues Beaulieu - This all-purpose white is our biggest seller and here's why: “The latest installment of a perennial amazing value, the 2007 Coteaux du Languedoc Picpoul de Pinet Hugues Beaulieu from the region's Cave de Pomerols coop smells of clover, musk melon and sea air. Subtly chalky, it finishes with invigorating salinity, juicy, melon fruit, and a virtual crunch of fresh garden greens. Here is a wine that delivers the lilt, minerality, and refreshment reminiscent of a Muscadet, dry Riesling, or Jacquere-based Savoie white, but with relatively low acidity and a soft mouth-feel. 88pts.” (WA #178) **\$7.95**

2008 Maie Malbec – The 2007 was one of our “monthly specials” but the newly released 2008 is even better. Parker says it is a “glass-coating purple color with a striking perfume of violets, black cherry, and black raspberry. Exhibiting surprising complexity for its price category, the wine has gobs of fruit, savory flavors, and excellent depth and length. It is an outstanding value for drinking over the next 3-4 years. 90pts.” (WA #180) **\$10.95**

SATURDAY WINE TASTING

Every Saturday between 2pm and closing we will offer two wines to taste and enjoy while shopping.

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.

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