

J. Emerson, Inc.

FINE WINES & CHEESE

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

Visit our website - www.jemersonfinewine.com

STORE HOURS: Mon. - Sat.: 9:00am to 8:pm

MARCH 2009 NEWSLETTER

Domaine Leroy Aligote • Value wines/Value case • New Arrivals

Our very special March Tasting

Please join us and winemaker

Spencer Graham

THE WINES OF ELIZABETH SPENCER

Tuesday, March 17th from 5:00 pm to 7:00 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>MAR. '09</u>	<u>USUAL</u>	<u>CASE (cs.btl. cost)</u>
*2006 CH VESSIERE Costieres de Nimes Rouge (<i>Rhone Valley, FR</i>)	\$ 4.95	\$11.95	\$ 55 (\$4.58)
*2007 CASA SOLAR Blanco (<i>Tierra de Castilla, Spain</i>)	\$ 6.95	\$ 7.95	\$ 75 (\$6.25)
*2007 NOTRO Sangiovese/Bonarda Blend (<i>Mendoza, Argentina</i>)	\$ 7.95	\$10.95	\$ 85 (\$7.08)
*2007 JEAN TOUZOT Macon-Villages (<i>Burgundy, France</i>)	\$11.95	\$14.95	\$135 (\$11.25)
2006 MAS de GOURGONNIER Les Baux de Provence Rouge (<i>FR</i>)	\$12.95	\$15.95	\$145 (\$12.08)
2007 LES COTEAUX TUFIERES Vouvray (<i>Loire Valley, FR</i>)	\$ 8.95	\$10.95	\$ 95 (\$7.92)
2007 HEDGES CMS Red Blend (<i>Washington State</i>)	\$12.95	\$14.95	\$145 (\$12.08)
2007 ALBERT MANN Pinot Blanc (<i>Alsace, FR</i>)	\$13.95	\$16.95	\$155 (\$12.93)

A NOTE ABOUT THE MONTHLY SPECIALS 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 to look for wines that fit the original idea of the mixed case and let the price point vary slightly. However this March we were able to find the wines we loved and keep the price at **\$99.95** 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. This month the case is reduced **32%** from the regular price.

2006 CH VESSIERE - (70% Syrah and 30% Granache) This is a fairly powerful wine with raspberries and blackcurrants and spicy notes. Excellent match to grilled red meats, pasta and pork dishes.

2007 CASA SOLAR Blanco (100% Viura) medium bodied with aromas of pineapple it develops a soft round mouth feel with a bit of citrus and a nice, balanced finish.

2007 NOTRO- This wine has aromas of ripe red berries on the nose. Medium-bodied on the palate, with softer tannins and plenty of juicy, red fruit flavors that makes it a great accompaniment to pizza or pasta dishes.

2007 JEAN TOUZOT - a lively bouquet of green apples and flowers and good, crisp persistent, juicy green apple and melon Chardonnay fruit. It is the perfect all-purpose white wine, served chilled but not ice-cold. This wine goes particularly well with lighter fish and fowl dishes, shrimp and crab, cold meats, and is also a perfect aperitif.

2006 MAS de GOURGONNIER – From certified organically grown grapes: "The 2006 Les Baux de Provence combines 38% Cabernet Sauvignon, 33% Carignan, 20% Grenache, and 9% Syrah. Carignan

has seldom, if ever, approached so large a percentage, but its old vines manage to withstand the ongoing local drought. Cassis, blackberry, Provencal herbs, and wood smoke in the nose lead to a correspondingly pungent, ripe and particularly bright palate and a penetrating finish redolent of resinous lavender and rosemary and faintly bitter black fruits. This impressively concentrated rendition of Gourgonnier – only 13% in alcohol, interestingly – is slightly rustic in its tannins but will prove exceptionally versatile at table. – 88pts” (WA 9/2008)

2007 LES COTEAUX TUFIERES - A delicious off-dry style of Chenin Blanc with honeyed, nutty aromas. The lush fruit and minerality are balanced by a steely backbone of acidity and a long rich finish. This wine is one of the best pairings for chinese and asian foods – especially those with sweeter sauces.

2007 HEDGES CMS – A blend of 42% Cabernet Sauvignon, 51% Merlot and 7% Syrah from Washington State’s Columbia Valley, this one of our most popular wines. Here are the winemakers notes: “sweet vanilla toast with creamy raspberry, black cherry, blackberry, and dried blueberry fruit, along with just a hint of herbs, clove spice, and earthiness. Black cherry and blackberry fruit continue on palate with the sweet vanilla toast rounding out mid-palate. The finish is long with just enough acid and tannin to let one know this is a bit more serious and longer-lived wine.”

2007 ALBERT MANN Pinot Blanc - “a blend of roughly equal parts Auxerrois and true Pinot Blanc – is once again a marvelous reminder of how wonderful and versatile this genre of Alsace wine can be (but nowadays so seldom is). Alluring aromas of fresh apricot, tangerine zest and shrimp shell set the scene for a generous mouthful of pit- and citrus-fruits that strikes a superb balance between refreshment and creaminess of texture. Nor is there any lack of mineral interest here, with subtle saline savory, and chalky suggestions. Enjoy this over the next 18 months.” 90pts. (WA 178)

2006 DOMAINE LEROY - The Domaine’s own Bourgogne Aligote

Burgundy’s “other” white grape (Chardonnay’s the first) it is usually not considered to produce the complexity or consistency of Chardonnay but this wine is spectacular. It is from Leroy’s own vineyards and her bio-dynamic practices and extraordinary low yields yield a wine with a wonderful aroma of flowers, cream and citrus. It has a smooth buttermilk feel in the mouth and wonderful minerality. Leroy is arguably the greatest of all Burgundy producers but her Domaine wines are almost never under \$100 dollars a bottle. This is priced at **\$34.95** which is about the lowest price I have seen anywhere. Please pass up the usual California Chardonnay just this once and treat yourself.

INTERESTING NEW ARRIVALS – Cabernet Sauvignon from California’s Oakville AVA

2005 Ghost Block Cabernet Sauvignon Single Vineyard Oakville, Napa, North Coast – “Sweet licorice, roasted herb, graphite, and creme de cassis aromas soar from the glass of this full-bodied, inky/ruby/purple-colored Cabernet. Its velvety tannins, layered, full-bodied mouthfeel, and complex, smooth, sumptuous style suggest it can be consumed now and over the next 10-12+ years. 93 pts. (WA # 180) **\$129.95**

2006 Plumpjack Cabernet Sauvignon Estate Oakville, Napa, North Coast, California, USA – “A beautiful inky/ruby/purple color is followed by concentrated creme de cassis fruit intermixed with graphite, charcoal, and spicy new oak notes. This medium to full-bodied, long, structured, muscular Cabernet needs 2-3 years of cellaring, and should drink well for two decades. These are consistently brilliant wines thanks to the efforts of winemaker Tony Biagia. 91pts.” (WA# 180) **\$108.95**

VALUE WINES (& A Value Case)

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

Here is an expanded list of choices (with brief, stream of consciousness notes from Matt) for those that want to stop drinking factory wines but don’t want to put a huge dent in the wallet/pocketbook. If you want a mixed case of the wines below we’ll offer a 15% discount.

CONO SUR MERLOT 2008 - \$10.95: Chilean Merlot that merits a try.

BERONIA RIOJA CRIANZA 2005 – \$14.95: Classic Rioja that won’t break the bank.

CAN BLAU MONTSANT 2007 - \$16.95: Next door to Priorat and delicious.

LONARDI RIPASSO 2005 - \$19.95: Amarone too expensive? Drink Ripasso!

ALAN ROY GIVRY 2005 - \$23.95: All Pinot Noir and a relative bargain for AOC Village Burgundy.
VIETTI PERBACCO 2006 - \$29.95 Declassified Barolo.
SEGRIES COTE DU RHONE 2007 – \$9.95: Estate bottled CDR from a great vintage for under \$10
BOSSARD “GNISS” MUSCADET 2006 –\$14.95: One of the very BEST producers for under \$15
TEXIER COTE DU RHONE “BREZEME” 2006 - \$19.95: Smokin’ N. Rhone for under \$20
RICHTER “ZEPPELIN” RIESLING 2007 - \$12.95: Great Mosel, great label
STONE MOUNTAIN CHARDONNAY 2007 - \$15.95: Affordable and tasty Virginia Chardonnay
COOPER VINEYARDS “COOPERTAGE BLANC” 2006 - \$15.95: VA Chardonnay/Viognier blend

WINE STORES AND STORAGE

We, and other wine stores, keep our bottles stored on their side (or upside down if they are in a case). The reason is to keep the cork moist with contact from the wine. When we do present a wine upright we make sure that it is for a short period of time. We also have strict policies in warm weather about receiving wine only in the morning (unless the trucks are refrigerated) and once received the wines are immediately stored properly in our store at 63°. Grocery stores, by design, are not able to do this. They receive wines at all times of the day and occasionally the wines sit in trucks or in lightly or un-air conditioned areas for hours. Once on the shelf the majority of wines are stored upright. This is fine for a month or so, especially if the temperature and humidity are well controlled; but the conditions in most big box stores are much less than ideal and thus the risk of taint from oxidation increases the longer the bottle remains upright. Wines that “turnover” quickly should never be a problem but how do you know what moves and what doesn’t?

SATURDAY WINE TASTING

Every Saturday between 2pm and closing we will offer two wines to taste and enjoy while shopping.
Check out our web site on Friday to find out what we will be opening!

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