

J. Emerson, Inc.

FINE WINES & CHEESE

SEPTEMBER 08 NEWSLETTER

J. EMERSON, INC.
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- VINO BAMBINO IS BACK
- NEW ARRIVALS FROM ITALY, RHONE & CAL.
- SEPT. TASTING - **Vietti** on 9/17

	<u>Sept. '08</u>	<u>USUAL</u>	<u>CASE (cs.btl cost)</u>	
2007 TERRE D'ALERAMO Cortese (<i>Piedmont, IT</i>)	\$ 5.95	\$ 7.95	\$65	\$5.42
2006 RUNAWAY Cabernet Sauvignon (<i>Central Coast</i>)	\$ 8.95	\$10.95	\$100	\$8.33
2008 MAIPE Sauvignon Blanc (<i>Argentina</i>)	\$ 8.95	\$10.95	\$100	\$8.33
2006 SFIDA Rosso (<i>Puglia, Italy</i>)	\$ 8.95	\$10.95	\$100	\$8.33
2005 FIRESTONE Chardonnay (<i>Central Coast, CA</i>)	\$ 8.95	\$14.95	\$95	\$7.92
2004 MONTE ANTICO Rosso (<i>Tuscany, IT</i>)	\$10.95	\$12.95	\$125	\$10.42
2006 SEGRIES Lirac Rouge (<i>Rhone Valley, FR</i>)	\$13.95	\$15.95	\$155	\$12.92
2006 HORTON Viognier (<i>Virginia</i>)	\$13.95	\$15.95	\$155	\$12.92

• **TERRE D'ALERAMO Cortese** – The same grape used in the Gavi DOC; fresh, light with citrus notes and great acidity. • **RUNAWAY Cabernet Sauvignon** – a great basic Cal. Cab.; notes of ripe fruit, medium bodied with full but silky tannins • **MAIPE Sauvignon Blanc** - grapefruit flavors, hints of passion fruit and honey; a fresh mouth feels that make it a terrific aperitif and an excellent accompaniment to virtually all seafood. • **SFIDA Rosso** –Primitivo (70%) and Negroamaro (30%) with black cherry flavors; medium bodied and very smooth • **FIRESTONE Chardonnay** - aromas of pear, melon and golden apple with hints of lemon zest and caramel. Accents of flint and vanilla linger on a clean, refreshing finish. • **MONTE ANTICO Rosso** – “Currant and berry, with hints of vanilla, follow through to a full body, with fine tannins and a clean finish. Sangiovese, Merlot and Cabernet Sauvignon. Drink now. 87pts.” WS (10/31/07) • **SEGRIES Lirac** - Deep blueberry and forest aromas precede the very long flavors of black cherry, bramble and black pepper. • **HORTON Viognier** – full of floral aromas, exotic tropical fruit surrounded by subtle oak nuances from barrel fermentation. The September case has 2 each of the first four wines (*) and 1 each of the last four and is reduced 29% to \$99.95!

OUR SEPTEMBER TASTING EVENT

Wednesday September 17th from 5:30 pm to 7:30 pm at our Store on Grove Ave.

THE NORTHERN ITALIAN WINES of

Vietti

A list of wines will be available in the store and special pricing will be available for purchases made during the tasting.

Light hors d'oeuvres will be served.

A SPECIAL TASTING EVENT WITH HARRY “Armen” TATIAN

Thursday September 25th from 5:30 to 7:30 at our store on Grove Ave.

Harry Tatian, Emerson alumnus, will be pouring his namesake Armen

California Dry Creek Valley Cabernet, North Coast Petite Sirah and Alexander Valley Zinfandel, Wines

Special pricing will be available for purchases made during the tasting

SATURDAY TASTINGS

Every Saturday between 2pm and closing we will offer two wines to taste and enjoy while shopping. Perfect just before or after a movie at the Westhampton.

NEW ARRIVALS

FROM ITALY, FELSINA –

We recently received some new Tuscans from Felsina, among the best producers in the area. Here are some comments from Antonio Galloni of the Wine Advocate: *“There is not too much more I can say about the wines of Felsina and proprietor Giuseppe Mazzocolin, except that they are reference point wines for anyone who wants to discover the essence of contemporary Sangiovese from Chianti Classico. Even better, the wines remain very fairly priced. I was amused when another producer complained to me recently about Felsina’s prices. They were far too low, he insisted.”*

2004 Felsina "Fontalloro" Toscana IGT - (100% Sangiovese) “Light on its feet, this graceful, delicate wine opens with sweet, perfumed aromatics that meld into raspberries, flowers, spices and a touch of sweet oak that lingers on the finish. It offers remarkable clarity and precision in a pure, focused style, with superb balance and finessed tannins. 94pts.” (WA# 177) **\$49.95**

2004 Fattoria di Felsina Berardenga Chianti Classico Riserva – “shows the pedigree of this superb Tuscan vintage in its expansive, layered personality. The wine develops beautifully in the glass as tar, smoke, earthiness, underbrush, menthol, toasted oak and dark cherries emerge from its medium-bodied frame. This terrific Chianti should continue to drink well for another decade or so. 92 pts.” (WA# 177) **\$26.95**

2006 Fattoria di Felsina Berardenga Chianti Classico – “a beautiful, plump wine loaded with vibrant, sweet, ripe fruit. It offers lovely depth in an engaging style that is sure to find many admirers. This is a terrific effort from one of Italy’s most consistently outstanding producers. 89pts” (WA # 177) **\$21.95**

FROM THE RHONE-

2005 "Domaine Gourt de Mautens" Rasteau Cotes du Rhone Villages 2005 - “one of the sensational estates in Rasteau, with organic farming and the naturally low yields of the old vines (8-15 hectoliters per hectare) resulting in wines of extraordinary concentration and intensity. Chocolate, black raspberries, and kirsch, intermixed with dusty, loamy soil notes, pepper, and the telltale chocolate that comes from the old vine Grenache that bakes in the sun in this high elevation appellation. This is a beauty, slightly rustic but enormously endowed. 92 pts.” (WA # 175) **\$64.95**

2006 Domaine du Clos du Caillou Cotes du Rhone “Bouquet des Garrigues” – “a dark ruby-colored wine that tastes like the essence of Provence. The 2006 is more charming and up-front than the 2004. I would drink the 2006 Bouquet des Garrigues over the next 2-3 years. 89pts” (WA # 173) **\$23.95**

2006 Dom. Du Vieux Telegraphe "Telegramme" Chateaufort du Pape – “Dark red. Spicy red berries and smoked meat on the nose, with subtle garrigue and mineral notes adding complexity. Spicy red fruit flavors are finely etched and pure, carrying through a silky finish. 89-91 points.” (IWC, Jan/Feb 08) **\$44.95**

FROM CALIFORNIA –

2006 Paul Hobbs Winery Chardonnay Richard Dinner Vineyard Sonoma Mountain – “Bright, hazy gold. Ripe, smoky, complex bouquet of poached pear, yellow apple and toasted grain. Picks up a lively lemon/lime quality with air, which carries onto the palate and brightens the ripe orchard fruit and melon flavors. Turns spicier on the close, leaving behind vibrant tarragon and white pepper nuances. Possesses the balance and concentration to repay cellaring. 91pts.” (IWC, May/June 08) **\$76.95**

2005 Chappellet "Mountain Cuvee" Cabernet Sauvignon - Complex spice aromas and concentrated sweet fruit abound in this wine. The aromas entice with blackberry and ripe plum mingling with clove and vanilla. The mouth is alive with berries, cherries and spicy oak. Smooth and full, this approachable wine offers a long, lingering finish. **\$29.95**

2005 Elyse "Korte Ranch" Napa Valley Old Vine Zinfandel- Elyse has been fashioning fabulous Zinfandels over recent years and this dark ruby/purple-hued wine is a full-bodied, full-throttle, dense, concentrated Zin and remarkably well-balanced. **\$31.95**

VALUE WINES

Not necessarily the most inexpensive wines, but rather wines that have an extraordinary price to quality ratio.

2000 Vino Bambino Pinot Noir Carneros– From a small production of approximately 225 cases distributed to only three states; the 2000 vintage is the current release of this Carneros Pinot Noir. This was a hugely popular wine the last time it was in the store, over two years ago, and this will be the last release as the wine makers have moved on to other projects. The bottle age gives this wine a finesse and character that you cannot find in this price range. We were all impressed with the depth of this wine that has more in common with Burgundy Pinot Noir than California. A wine to buy by the case. **\$19.95**

2006 Alcesti Grillo – This Sicilian white from the Grillo grape has been a favorite at Emerson's for a number of years. It is a zesty bright, crisp white wine with great acidity and body. **\$10.95**

J. EMERSON 2.0

After we installed facsimile technology last year we were tempted to take a breather and bask in this 1980's cutting edge addition to our store; but Matt would have none of it and sometime in November we will unveil our website thus bringing the store to the cutting edge of the late 1990's. What's next – a new cash register?

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. Currently our regular service areas are zip codes 23226, 23229 and 23221. Please call to discuss service beyond those areas.

OUR OWN EMERSON LATE BOTTLE VINTAGE PORT TRUFFLES – \$3.95 and \$4.95