

J. Emerson, Inc.

FINE WINES & CHEESE

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

STORE HOURS: Mon. 10:00 am to 8:00pm, Tues through Sat.: 9:00am to 8:00pm and:
SUNDAY 12noon to 6pm.



DECEMBER 2024 NEWSLETTER



Holiday Special offers will be in a separate Holiday Gift newsletter!



Sunday, December 8th, 2024 – 1:00pm -4:00pm

OUR 14th ANNUAL - often imitated, never equaled

Champagne and Sparkling Wine Tasting



We will present an eclectic selection and all sparkling wines will be discounted.

WINE TASTING EVERY SATURDAY 2:00pm-5:00pm

"Whatever we feel like opening"

Emerson Wine Club SPECIALS [Prices valid through 12/31/24.]

| | <i>Dec. '24</i> | <i>USUAL</i> | <i>CASE</i> | <i>(cs.btl.cost)</i> |
|---|-----------------|--------------|-------------|----------------------|
| *Siegel 2023 Viognier Gran Reserva, Valle del Colchagua, Chile | \$10.99 | \$12.99 | \$120 | (\$10.00) |
| Ⓞ *Ottoventi 2023 Grillo "Punto," Sicily, Italy | \$11.99 | \$14.99 | \$132 | (\$11.00) |
| *Chateau Canteloup 2020 Rouge, Bordeaux, France | \$14.99 | \$17.99 | \$168 | (\$14.00) |
| *Romain Duvernay 2022 Lirac Rouge, Rhone Valley, France | \$14.99 | \$19.99 | \$168 | (\$14.00) |
| Ⓞ Dom. d'Eole 2005 "Cuvee Tradition" Coteaux d'Aix-en-Provence, Fr. | \$14.99 | \$32.99 | \$168 | (\$14.00) |
| Ⓞ Garciarevalo 2023 Verdejo "Casamaro," Rueda, Spain | \$13.99 | \$16.99 | \$156 | (\$13.00) |
| Ⓞ Cava Planas Albareda N/V Brut Nature, Catalonia, Spain | \$14.99 | \$18.99 | \$168 | (\$14.00) |
| Grifalco 2021 Aglianico del Vulture "Gricos," Basilicata, Italy | \$17.99 | \$21.99 | \$204 | (\$17.00) |

NOTES 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 DECEMBER case-of-the-month is **\$136.99**; (average btl. price: \$11.42!!) the regular price would be \$222.99, a savings of 39%!

We also offer an ALL RED & an ALL WHITE 8 PACK. The ALL RED 8 pack is 2 each of the 4 red wines for \$99.99 and the ALL WHITE 8 pack is 2 each of the 4 white wines (includes the Cava) for: \$86.99.

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.*

***Siegel 2023 Viognier Gran Reserva, Valle del Colchagua, Chile** - "The 2023 Viognier Gran Reserva is sourced from Colchagua Valley. Aged in oak barrels, this yellow wine with a golden sheen unfolds aromas of peach and vanilla. Dry, rich and velvety, the savory and tart palate lingers on the oak notes." (Vinous 7/24)

Ⓞ ***Ottoventi 2023 Grillo "Punto," Sicily, Italy** (100% Grillo) – From organically grown vines with savory, smoky notes and aromas of lemon/lime, apricots and orange peel. It is crisp and fresh on the palate with a pleasant nuttiness and finishing with vibrant acidity and saline notes.

***Chateau Canteloup 2020 Rouge, Bordeaux, France** – (85% Cabernet Sauvignon, 15% Merlot) The nose is marked with ripe black and red fruit and intriguing citron and lemon peel elements. Savory, with hints of vanilla on the palate finishing with silky, well integrated tannins. **(WOOD CASE!)**

***Romain Duvernay 2022 Lirac Rouge, Rhone Valley, France** – (75% Grenache, 15% Syrah and 10% Mourvedre.) Licorice and dark spices, lavender and herbal underbrush mesh with dusty, berried fruit impressions. Excellent Rhone Red finishing with balanced, refined tannins.

Ⓞ **Domaine d'Eole 2005 "Cuvee Tradition" Coteaux d'Aix-en-Provence Red, France** – **FROM THE CELLAR!** (80% Grenache, 15% Syrah, and 5% Mourvedre) Notes of black olive tapenade, garrigue, fennel

and other savory herbs. This medium bodied wine with refined tannins has the red wine acidity of a younger vintage. Pair with chicken cacciatore or charred meats.

🕒 **Garciarevalo 2023 Verdejo "Casamaro," Rueda, Spain-** (85% Verdejo, 15% Viura) - Certified organic, thicker skinned Verdejo from older bush vines raised in stainless steel yields a rich and complex wine with aromas of peach, pear, lemon tart and a touch of mint. Balanced and smooth on the palate with some tropical fruit notes; it finishes fresh with gentle acidity.

🕒 **Cava Planas Albareda N/V Brut Nature, Catalonia, Spain** - Elegant with a fine mousse and aromas of citrus, pit fruit & nuances of toasted bread. The finish is fresh with a rich aftertaste. A delicious, organic Cava.
Grifalco 2021 Aglianico del Vulture "Gricos," Basilicata, Italy – “The 2021 Gricos is stunning, bursting with violet, lavender, blackberry and stone notes. Supremely silky yet deep, this blends ripe black fruits with tantalizing acidity and a zesty citrus core. Impressively low and lightly structured, the 2021 is beautiful today yet also fit for the cellar. It’s incredible that Grifalco can pack this much character while maintaining perfect balance into such an affordable bottle.” (Vinous 5/23)

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!

UNCORKED WINE SCHOOL - DECEMBER CLASSES

***Bordeaux with Aymeric D’Alton Part III: Margaux & Saint-Estephe** - The third class in our Bordeaux series. Savor 8 wines from two of the most important Bordeaux appellations that framed our modern understanding of wine. Enjoy cheese plates, and a delicious meal from Chef Guy Reuge while learning why this region is so renowned from a native son of Bordeaux!

Wednesday, Dec. 11th or Thursday December 12th from 5:30pm-7:00pm: \$125/person

UNCORKED WINE SCHOOL – January Class Preview!

We are thrilled to announce our newest Uncorked series focusing on the wines of Spain and Portugal:
BIG TROUBLE in LITTLE IBERIA. We are kicking it off with The Catalan Conspiracy: The Wines of Priorat and Montsant on Thursday, January 9th at 6pm. Tickets are \$65. Sign up now!

DECEMBER Champagne & Sparkling Wine SPECIAL OFFERS (no further discounts)

🕒 **R. Dumont & Fils Tradition Brut Champagne, France** - (90% Pinot Noir & 10% Chardonnay, aged 3 years on the lees, disgorged 10/23) The Dumont family has owned vineyards in Champagne for over 200 years and today their 22 hectares are planted on kimmeridgian chalky clay. This grower champagne which is certified organic and Biodynamic has been our go to basic Champagne for many years. There are notes of crusty bread, pears and green apples. The Pinot Noir adds a delicate touch and a bit of richness to a crisp and persistent finish.

Regular price: \$41.99/ ON SALE IN DECEMBER: \$33.99

Vina La Ronciere Selva Oscura Extra Brut NV, Malleco Valley, Chile – This is an everyday sparkling wine, made in the traditional Méthode Champenoise, that EVERY associate thought was outstanding! Here is a review: “Aging 60 months on lees, this sparkling wine from the cool Malleco Valley displays inviting aromas of butter, toast and apple. On the rich palate, crisp fruit makes its appearance in the form of lime and apple accented by yeasty flavors. Lively acidity and fine bubbles lead to a pleasant finish.” (WE)

Regular price: \$25.99/ ON SALE IN DECEMBER: \$19.99

DECEMBER SPECIAL OFFER– From the Cellar! (no further discounts)

2010 Domaine Jean-Michel Guillon & Fils Bourgogne Pinot Blanc Burgundy, France – Original Winery notes: “Produced in the town of Gevrey-Chambertin with 100% Pinot Blanc, this wine shows aromas of white flower, grapefruit, lime brioche, beautiful balance of fruit and acidity, round rich structure with a lingering and aromatic finish.” *Today the wine remains very aromatic with a touch of nuttiness and it retains the balance of fruit and acidity on the finish.* **Reg. price \$29.99 On Sale in December for \$17.99** (limit 6 per customer)

© **2007 Domaine d'Eole Cuvee Confidence Blanc IGP Alpilles, France** – (60% Roussanne, 30% Rolle, 10% Grenache) Original Winery notes: “Pure Roussanne vinified in barrels for 8 months, it shows fresh white peach, pear, passion fruit, pineapple aromas combined with a round and creamy structure of fresh fruit and herbal essence from the soil of Provence.” *Today the wine can have some light sherry/almond notes with honey, pineapple and delicate chamomile in the background finishing with good acidity. Interestingly, d'Eole has been certified organic (AB and Ecocert) since 1996. Reg. price \$29.99 On Sale in December for \$12.99*

NEW ARRIVALS

The Godfather of skin contact wines!

© **2016 Gravner Ribolla Venezia Giulia IGT, Friuli-Venezia Giulia, Italy** – Winemaker Joško Gravner, is considered one of the founders of the “orange wine” movement. Starting in the mid 90’s, his use of subterranean amphorae and extended skin contact (five weeks) with years of bottle storage before release revitalized millennia-old Georgian viticultural traditions. The Ribolla is silky, lush and expressive with dried oranges, peaches and honey notes with a firm finish. It tastes like your “favorite orange wine” but this is the original and everyone who loves skin contact wines should try a bottle of Gravner at least once. **\$166.99**

If you are a fan of Portuguese red wines, this is a must try!

© **2021 Casa de Saima 'Tonel 10' Baga Bairrada, Portugal** - (100% Baga) This Baga (which is the indigenous red variety of Bairrada) has aromas of wild strawberries, sour cherries, and cassis that counterpunches the earthy dried oregano and fennel notes for a balance between rusticity and elegance. It is a lighter bodied wine with excellent acidity and mild, refined, tannins. **\$25.99**

This is one of the best Trebbiano's we have tasted!

© **2023 Azienda Vitivinicola Tiberio Trebbiano d'Abruzzo Italy**-“The 2023 Trebbiano d'Abruzzo opens with a vivid bouquet of yellow apples,incense, chamomile and a dusting of confectionary spice. It contrasts salty mineral tones, sour lime and Granny Smith tartness with juicy acidity to create a tense yet zesty performance on the palate. This leaves a citrusy concentration that puckers the cheeks as hints of sour melon fade. Masterfully done. In my opinion, the Trebbiano d'Abruzzo is one of the most overlooked & underrated wines in the Tiberio portfolio.” (Vinous 7/24) **\$25.99**

A couple of our spectacular new California arrivals from iconic wine maker Joel Peterson.

2022 Once & Future Frank's Block Teldeschi Vineyard Zinfandel Dry Creek Valley, USA - “The 2022 Zinfandel Teldeschi Vineyard Frank's Block is a complex, dynamic wine. In this tasting, the Teldeschi impresses with its striking energy—a feeling that builds with time in the glass. Dark toned fruit, leather, game, spice, tobacco and menthol are all dialed up. This is fabulous.” (Vinous Galloni 1/24) **\$56.99**

2022 Once & Future Palisades Vineyard Petite Sirah Calistoga, USA – “The 2022 Petite Sirah Palisades Vineyard builds beautifully, with layers of dark fruit, leather, licorice, black pepper and herbs that are all amplified. There’s gorgeous structure and persistence to the 2022—a wine that impresses with its fabulous balance and stylishness.” (Vinous Galloni 1/24) **\$66.99**

The GREEN Spot

As you shop in the store you may see some wines displaying a green price sticker. This is our way of letting you know that the wine is organic, biodynamic, sustainable or natural. This is an ongoing process as we research each and every wine in the shop. Verbiage on the bottle may tell you more or you may ask us for further clarification. We are organized by place, not attribute, but as the wine world has made a healthy move toward better farming practices we needed to find a quick way to identify organic, biodynamic, sustainable and natural wines.

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 reviewers 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.