

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- Sat.: 9:00am to 8:00pm and **Sunday 12noon to 6pm.**

© in the newsletter or a green sticker in the store = Organic, Biodynamic, sustainable or "natural".

JANUARY 2025 NEWSLETTER

Sunday, January 19th: A ticketed and extended Tasting Event with Jose Perea of Le Storie Wines

The wines of **GIROLAMO RUSSO**
From Sicily's storied Mount Etna!

Sign up for this 1 hr. event,
\$20/person:

- 1:00pm
- 2:30pm
- 4:00pm

WINE TASTING EVERY SATURDAY 2:00pm-5:00pm
"Whatever we feel like opening"

Emerson Wine Club SPECIALS [Prices valid through 1/31/25]

	<u>JAN. '25</u>	<u>USUAL</u>	<u>CASE</u>	<u>(cs.btl.cost)</u>
*Chateau La Croix du Grand Jard 2020 Rouge, Bordeaux, France	\$11.99	\$14.99	\$132	(\$11.00)
*Chateau Pilet 2023 Blanc, Bordeaux, France	\$12.99	\$16.99	\$144	(\$12.00)
*Terre de Mistral 2023 Blanc "Anna," Cotes de Provence, France	\$12.99	\$17.99	\$144	(\$12.00)
*Casa de Santar 2021 Tinto, Dao, Portugal	\$12.99	\$14.99	\$144	(\$12.00)
Quinta do Ameal 2023 Branco, "Bico Amarelo," Vinho Verde, Portugal	\$12.99	\$15.99	\$144	(\$12.00)
Cerro Chapeu 2023 Tannat Reserva, Uruguay	\$12.99	\$16.99	\$144	(\$12.00)
Domaine Valensac 2023 Chardonnay, Pays d'Oc, France	\$13.99	\$15.99	\$156	(\$13.00)
Bodegas Olivares 2021 Monastrell, "Altos de la Hoya," Jumilla, Spain	\$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 JANUARY case-of-the-month is \$129.99; (average btl. price: \$10.83!!) the regular price would be \$197.99, a savings of 34%!*

We also offer an ALL RED & an ALL WHITE 8 PACK, because... sometimes, 8 is enough. The ALL RED 8 pack is 2 each of the 4 red wines for \$88.99 and the ALL WHITE 8 pack is 2 each of the 4 white wines for: \$88.99.

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.

***Chateau La Croix du Grand Jard 2020 Rouge, Bordeaux, France** - (70% Merlot, 20% Cabernet Sauvignon, 10% Malbec) "Charming black fruit of mulberry and cassis, with hints of dark chocolate and cloves on the nose. Bold, concentrated palate with an intense slate core that persists on the finish." (Decanter World Wine Award)

***Chateau Pilet 2023 Blanc, Bordeaux, France** – (80% Sémillon, 20% Sauvignon Blanc) "Sémillon dominates this ripe and creamy wine. Its ripe pear aromas and warm dense white fruits are now delicious and rounded. It is ready to drink." (WE 10/24)

***Terre de Mistral 2023 Blanc "Anna," AOP Côtes de Provence, Provence, France** - (100% Rolle) This very complex wine has marked aromas of exotic fruits (mango, pineapple) and citrus fruits (lemon, white grapefruit). Ideal as an aperitif but also as an accompaniment to seafood and white fish. (Winery Notes)

***Casa de Santar 2021 Tinto, Dao, Portugal** - "Blend of Touriga Nacional, Aragonez, Alfocheiro. Aged in French oak barrels. The food-pairing suggestions on the back label range from baked or steamed fish, pasta, red meats and cheese. So, as I understand it, they're suggesting to pair this with food – absolutely any food of any description, flavour or texture will, apparently, do. Soaked, saturated, with sweet red-berry and blue-berry fruit. But not jammy or plump. Just a profusion of fruit, through which jute-twine tannins curl and knot and play. Little nibbles of herb-seed bitterness here & there. Honest & frankly delicious." (TC- Jancis Robinson 12/23)

Quinta do Ameal 2023 Branco, "Bico Amarelo," Vinho Verde, Portugal - (Loureiro, Alvarinho and Avesso) Non-effervescent, lighter-bodied iteration from the Vinho Verde region of northern Portugal. Easy to drink and slightly lower ABV at 11.5%, with aromas of white fruits with floral and herbal notes, all supported by refreshing acidity, a firm, creamy texture & a pleasant finish with citrus, saline & pear notes.

Cerro Chapeu 2023 Tannat Reserva, Uruguay – (100% Tannat) 35 plus year old vines. Bresaola, pomegranate, plum, ginger snaps and black pepper with graphite underpinings. Finishes with balanced acidity and young, inky tannins. Perfect for grilled prime steak.

Domaine Valensac 2023 Chardonnay, Pays d'Oc, France – (100% Chardonnay) Full bodied with complex aromas of dried fruits and honey. Balanced and round on the palate with floral notes and a fresh finish.

Bodegas Olivares 2021 Monastrell, "Altos de la Hoya," Jumilla, Spain – (90% Monastrell, 10% Grenache) Stainless steel fermentation followed by six months of ageing in French oak foudres and barriques. Full-bodied, ripe and round Monastrell with dark, sweet spicy fruit and cola spice impressions. It finishes long with dusty tannins. A great combination with stews and red meat.

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 - JAM PACKED JANUARY

Stop wasting your life and come learn:

- **BIG TROUBLE IN LITTLE IBERIA** presents
The Catalan Conspiracy: The Wines of Priorat & Montsant \$65
Thursday, January 9th @ 6-7:30pm or Friday, January 10th @ 6-7:30pm
- **BORDEAUX with Aymeric D'Alton: The Wines of Pomerol and Fronsac \$95**
Thursday, January 16th @ 6-7:30pm or Friday, January 17th @ 6-7:30pm
- **DISCOVERING ITALY** presents **Red Wines from Magna Graecia: Puglia, Basilicata, and Calabria \$55**
Thursday, January 23rd @ 6-7:30pm

**Chat with us for more info! Email wineinfo@jemersonfinewine.com with your phone number to sign up.*

JANUARY SPECIAL OFFER – A six bottle deal you cannot pass up!

©2018 Aldo di Giacomo, Giada Girolami, 'Rahiz' Ross, IGP Marche, Italy - In 2000, Aldo di Giacomo planted vineyards of Sangiovese and Montepulciano, and rehabilitated an old vineyard of Passerina, Malvasia, and Trebbiano in his native village of Castorano. They are Vino Biologico certified which means completely organic with minimal intervention. This is a blend of Sangiovese and Montepulciano and the first bottles we tried were amazing! Bright cherries and blueberries on the nose; juicy and medium bodied on the palate, finishing with lovely, lighter acidity and tannins. A great pizza or lasagna wine. BUT we found bottle variation, not uncommon with organic wines, so we were not comfortable using it in the case of the month (our original plan). So, we are selling it as a six pack (which is how it is packaged) to give you the ability to see how bottle variation can affect wine and a way to enjoy this wine without a worry about a "bad" bottle".

Regular price \$19.99 btl./ On Sale in January: \$12.99/case no returns (6 bottles)

January SPECIAL OFFERS – a few classic favorites (no further discounts)

DOC Bolgheri is the home of "super Tuscans" and this is a delightful example that will pair well with a ribeye on a cold winter night.

2021 Aia Vecchia Sor Ugo Bolgheri Superiore Tuscany, Italy – "The 2021 Sor Ugo is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Blueberry jam, spice, licorice, menthol, cloves, chocolate

and incense all race out of the glass. Opulent and flamboyant to the core, Sor Ugo offers tons of textural richness and persistence. Rose petal, cinnamon and mocha blossom into the huge finish.” (Vinous 12/24)

Regular price \$46.99 / On Sale in January: \$38.99

We love the lemon drop, lip smacking acidity of a Spätlese Riesling but they can be expensive. Here is a delicious, affordable spatlese to pair with spicy south Asian entrees or sushi with spicy mayo.

2016 Winzer von Erbach Erbacher Honigberg Riesling Spätlese Rheingau, Germany – “Bursts of sweet-tart tangerine, yellow peach and grapefruit flavors are juxtaposed by hints of earth tones and vivacious acidity in this wine. Medium sweet in style, this is a well-balanced spätlese offering both easy, juicy fruit and a racy, invigorating edge.” (WE)

Regular price \$19.99 / On Sale in January: \$14.99

Located between Beaune and the famous hill of Corton, the premier crus of Savigny-lès-Beaune are some of the best red wines in the Cote de Beaune.

2021 Domaine Tolleot-Beaut “Les Lavieres” Savigny-les-Beaune Premier Cru, France – (100% Pinot Noir) “Macerated cherry, strawberry, kirsch and oak spice aromas and flavors hallmark this supple, harmonious red. Firms up yet remains persistent, with a lingering aftertaste that echoes the floral, fruit and spice elements. Best from 2026. 600 cases made, 93 cases imported.” (WS) **Reg. price \$92.99 / On Sale in Jan: \$67.99.**

DRY JANUARY - Zero Alcohol Selections!

At first, I thought this was about drinking drier wines but was quickly informed that after the holidays people cut back on alcohol consumption which is fine because all things in moderation!

© **2022 Fio Fabelhaft Riesling Alcohol Free, Mosel, Germany**- Sleek, elegant and refreshing Mosel Riesling whose alcohol has been removed using state of the art techniques. It represents a thrilling alternative when it's time to toast, with a delicate sweetness that plays fantastically against its acidity & liveliness.” (Winemaker Notes) **\$21.99**

Here is a pair of delicious fresh non-alcoholic Sparkling teas from the Copenhagen Sparkling Tea Company Copenhagen, Denmark that are perfect as an aperitif with oysters, caviar or charcuterie.

© **LYSEGRØN Sparkling Green Tea Sencha** - complex aromas of citrus, green tea, minerality and apples. The taste is lively with delicate bubbles and elegant with notes of citrus, lemon grass, Earl Green, Sencha, and orange peel. **\$33.99**

© **LYSERØD Sparkling Green Tea Sencha rosé.** - It is the driest version of Sparkling Tea, yet still smooth and round in its taste. You will experience intense aromas of red berries and red apples. A complex and comfortably dry taste follows, thanks to the Oolong tea, combined with hints of blackberries and hibiscus. It's all balanced by the smooth Silver Needle white tea and finished with light bitter fruity notes. **\$33.99**

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 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.