

# J. Emerson, Inc.

FINE WINES & CHEESE

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

website - [www.jemersonfinewine.com](http://www.jemersonfinewine.com)

STORE HOURS: Mon. 10:00 am - 8:00pm, Tues through Sat.: 9:00am - 8:00pm and: Sun. 12pm- 6pm

## MARCH 2025 NEWSLETTER

### Wednesday March 5<sup>th</sup>

Meet the Winemaker Tasting

**Pierre Meurgey**  
Cote d'Or, Burgundy

3 Seatings

\$25/person:

- 4:30pm
- 6:00pm
- 7:30pm

Sat. March 8<sup>th</sup>, 2pm to 5pm – Free Tasting



**I CUSTODI**  
delle vigne dell'Etna

**Emanuele Mazzoleni**

The Etna wines of I CUSTODI

**VIRGINIA UNCORKED – NEW!**



*King Family*

**A Day trip to  
King Family  
Vineyards**

**Hosted by winemaker Matthieu Finot!**

**Sunday, March 23rd @ 10am-6pm \$199**

**Bus, lunch, winery tour & tasting, and more!**

**Sign up at the front counter!**

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

**Emerson Wine Club SPECIALS** [Prices valid through 3/31/25.]

**Mar. '25 USUAL CASE** (cs.btl.cost)

* Quinta do Cardo 2021 Tinto, Beira Interior, Portugal	\$10.99	\$12.99	\$120	(\$10.00)
* De Angelis 2022 Pecorino, Offida DOCG, Marche, Italy	\$11.99	\$13.99	\$132	(\$11.00)
*Domaine des Terrisses 2020 Rouge "Caractere," Gaillac, France	\$11.99	\$13.99	\$132	(\$11.00)
* Domaine de la Bastide 2023 Blanc, Cotes du Rhone, France	\$12.99	\$15.99	\$144	(\$12.00)
Dom. Briaudiere 2023 Muscadet Sevre et Maine VV, Loire, Fr.	\$13.99	\$16.99	\$156	(\$13.00)
Zillamina 2023 Blanco, Alicante, Spain	\$12.99	\$14.99	\$144	(\$12.00)
Cote Mas 2023 Rouge du Midi, Pays d'Oc, France	\$12.99	\$14.99	\$144	(\$12.00)
La Maialina 2020 Chianti, Tuscany, Italy	\$12.99	\$15.99	\$144	(\$12.00)

**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 MARCH case-of-the-month is **\$129.99**; (average btl. price: \$10.83!!) the regular price would be \$177.99, (average btl. price: \$14.83) a savings of almost 27%! 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 \$82.99 and the ALL WHITE 8 pack is 2 each of the 4 white wines for: \$89.99.

*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.*

\* **Quinta do Cardo 2021 Tinto, Beira Interior, Portugal** - (40% Touriga nacional, 30% Tinta roriz, 30% Touriga Franca) A medium bodied, organic, basic, Portuguese red wine with notes of violets, mulberries and dried cherries. Balanced and elegant on the palate, it finishes with tamed tannins. Pair with roasted meats or maybe a pulled pork sandwich.

\* **De Angelis 2022 Pecorino, Offida DOCG, Marche, Italy**- (100% Pecorino) "Dusty and floral, the 2022 Pecorino Offida lifts from the glass with a delicate blend of crushed nectarines and dried flowers. It's round with a pleasant inner sweetness and crisp orchard fruits cascading. This finishes with medium length and a mineral tinge that adds savoriness toward the close." (Vinous)

\* **Domaine des Terrisses 2020 Rouge "Caractere," Gaillac, France**-(50% brauocol (aka fer servadou), 30% duras, and the remaining 20% prunelard and syrah.) Notes of crunchy red fruits, spice and dusty garage floor. A bit of a rustic country wine finishing with refined tannins. Pair with a beef or pork stew.

\* **Domaine de la Bastide 2023 Blanc, Cotes du Rhone, France** - (35% Viognier, 35% Clairette Blanche, 25% Roussanne, 5% Bourboulenc) Notes of white fruits and peaches and a touch of salinity on the palate. Medium bodied and nicely balanced with a fresh finish. One of our most popular white Rhone wines!

\* **Domaine de la Briaudiere 2023 Muscadet Sevre et Maine VV, Loire, France** - (100% Melon de Bourgogne) Light bodied with muted citrus and floral aromas. Fresh and nicely textured on the palate finishing with salty minerality. Pair with shrimp or broiled fish, but it is the perfect oyster (fried or fresh) wine.

🍷 **Zillamina 2023 Blanco, Alicante, Spain** - (51% Airen, 49% Macabeo) The grapes for this light, fresh white come from a certified organic vineyard on limestone soil. Aromas of green apples and lemons. Refreshing and crisp with a clean lip-smackingly citrusy finish. Ideally suited to vegetables, rice dishes, white fish, white meat, or lovely by itself.

**Cote Mas 2023 Rouge du Midi, Pays d'Oc, France**- ( 70% Syrah, 30% Grenache) “This wine combines cool and warmer-weather elements in your glass. A blackberry core of fruit opens on the nose along with red raspberry, black plum and alpine strawberry. Dried red cherry chimes in on the palate along with dried mushroom and red currant. Velvety tannins ride under black fruit and provide lift.” (WE 12/24)

**La Maialina 2020 Chianti, Tuscany, Italy** – (100% Sangiovese) “An earthy, sanguine nose of soil, cherries & dark chocolate also has the freshness of mint & fennel. Cherries and chocolate headline the palate, until a bitter finish of espresso, Sambuca & orange peel. A latent spiciness contrasts with a silky texture.”(WE)

**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 – MARCH MADNESS Uncorked Classes:**

- **BORDEAUX: Saint-Émilion with Aymeric D'Alton, cuisine from Chef Guy Reuge.**  
**Thursday March 13<sup>th</sup> @ 6-7:30pm \$95**
- **BIG TROUBLE IN LITTLE IBERIA: The Catalan Conspiracy: Catalan Roundup**  
**Thursday, March 20<sup>th</sup> @ 6-7:30 pm \$65**
- **DISCOVERING ITALY: Marching into the MARCHE**  
**Thursday, March 27<sup>th</sup> @ 6-7:30pm \$55**

 **NEW-Intro to the WORLD of CIGARS w/ Joe Krzyston**  
**Class includes 2 cigars and port pairing! Sunday, March 30<sup>th</sup> @ 2-4:00 pm \$50**

\*Chat with us for more info! Email [wineinfo@jemersonfinewine.com](mailto:wineinfo@jemersonfinewine.com) with your phone number to sign up.

**MARCH SPECIAL OFFERS – Organic, biodynamic gems from Southern France** (no further discounts.)

*One of our old school Kermit Lynch favorites from the northern end of the Languedoc!*

🍷 **2021 Heritage du Pic Saint-Loup Tour de Pierres, Languedoc-Roussillon, France** – (50% Syrah, 40% Grenache, 10% Mourvèdre) Very expressive with notes of red licorice, blueberry preserves and hints of pepper. Juicy, flinty and ferrous on the palate finishing long with persistent minerality and mild tannins. This is a braised meat wine. Practicing Biodynamic. **Regular price: \$26.99, On sale in March: \$18.99**

*One of our favorite Provençal producers and certified organic since 1996!*

🍷 **2016 Domaine d'Eole Coteaux d'Aix-en-Provence Cuvee Lea France** – “An 80-20 blend of Syrah and Grenache aged in 20% new oak, the 2016 Coteaux d'Aix en Provence Cuvee Lea is a terrific wine. Elegant notes of pencil shavings accent black cherries and blackberries in this full-bodied, rich, velvety effort. Mouthfilling and chewy without being overdone, it should be drinking well in 3-4 years and go strong for another decade. Tasted twice (once blind), with consistent notes. Drink Date: 2022 – 2032” (WA)

**Regular price: \$49.99, On sale in March: \$22.99**

**MARCH SPECIAL OFFERS** (no further discounts.) – **New World Sauvignon Blanc!**

*A single plot, terroir driven wine from our “go to” Marlborough Winery!*

**2022 Spy Valley E Block Sauvignon Blanc Marlborough, New Zealand** - “The 2022 E Block Sauvignon Blanc is from a few rows in the estate vineyard in Waihopai Valley (Southern Valleys). From memory, this is a Bordeaux clone, and the wine has been left on its lees for an extended period of time in order to build complexity. In the mouth, the wine is austere and gravelly—the fruit is mineral and grey, leaning towards citrus pith and lemongrass instead of more traditional tropical fruit characteristics. This is most welcome. An impressive wine...” (WA 11/23)

**Regular price: \$34.99, On sale in March: \$23.99**

*From a section of estate vineyards called “Tank House” and first produced in 2013.*

**2020 Rubicon Estate Inglenook Sauvignon Blanc Rutherford, USA** – “A blend of 81% Sauvignon Blanc and 19% Semillon, the 2020 Sauvignon Blanc gives up notions of fresh grapefruit, yuzu and lime leaves, plus hints of struck match, wet pebbles & chopped herbs. Medium-bodied, the palate is lively and lifted with intense citrusy flavors, finishing on a lingering herbal note.” (WA 10/21) **Reg. price: \$54.99, On sale in Mar.: \$34.99**

**BUY A “BATTLE OF NW BLANCS” 2 PACK** (1 each of the Spy Valley & Inglenook) **for \$54.99**

#### **MARCH SPECIAL OFFERS – STAFF Favorites** (no further discounts.)

☉ **2021 Rivetto Nebbiolo, Langhe, Piedmont, Italy** – We were all enamored with this friendly, ready to drink Nebbiolo from a 4th generation winemaker practicing biodynamic farming. Notes of raspberry, wild strawberry and roses with softer tannins than many Langhe Nebbiolo make this a great introduction to the region.

**Regular price: \$42.99, On sale in March: \$24.99**

☉ **2023 San Salvatore 'Vetere' Aglianico Rosato IGT, Campania, Italy** – Our curiosity was piqued firstly, a rosé from Aglianico, and secondly, a playful, squat bottle. Aromas of strawberries, peaches and pink grapefruit. Medium bodied on the palate, it's fresh and juicy, finishing with nice acidity. A quaffable alternative to Provençal Rosé! **Regular price: \$29.99, On sale in March: \$18.99**

#### **NEW ARRIVALS**

**CASCINA PENNA-CURRADO, PIEDMONT** - *The Vietti family has been friends of the store for many years and we were saddened when they sold and then parted ways with their Vietti winery. When we heard they were embarking on a new personal venture spearheaded by Elena Penna, Luca Currado Vietti and their kids we informed the distributor that we would take anything available. Of course it was a great decision as the wines are beautiful expressions of the region and have received terrific industry reviews. For now, we are the only place in Virginia with Cascina Penn-Currado wines.*

**2023 Cascina Penna-Currado 'Bricco Lago' Langhe Nebbiolo Piedmont, Italy: \$52.99**

**2023 Cascina Penna-Currado 'Bricco Lago' Dolcetto d'Alba Piedmont, Italy: \$41.99**

**2023 Cascina Penna-Currado Derthona Colli Tortonesi Timorasso, Piedmont, Italy: \$52.99**

**DOMAINE DE VILLAINÉ, BURGUNDY** - *Aubert de Villaine co-owner of the Domaine de la Romanée-Conti, runs a domain in Bouzeron named Domaine de Villaine with his wife and nephew. Imported by Kermit Lynch we have always been a fan of these wines and are happy to have them back on the shelves and no, it is not Romanée-Conti on the cheap, just well-crafted wines that express the terroir of the Côte Chalonnaise.*

**2022 Domaine De Villaine Bourgogne Cote Chalonnaise Les Clous Aime Blanc Burgundy, France: \$59.99**

**2022 Domaine De Villaine Bourgogne Cote Chalonnaise La Digoine Burgundy, France: \$74.99**

**2022 Domaine De Villaine Bourgogne Cote Chalonnaise Les Clous Rouge Burgundy, France: \$79.99**

#### **The GREEN Spot**

As you shop in the store you may see someones 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, WS and BH, and thus those are primary review sources. 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.