

WINE ENTHUSIAST

M A G A Z I N E

December 15, 2004



2000

CLOCKSPRING VINEYARD

OLD VINE ZINFANDEL
AMADOR COUNTY

86 **Z-52**
2000 Clockspring Vineyard
Old Vines Zinfandel, Amador County, \$20

A bit hot and peppery, for those sensitive to that sort of thing, but if you're big on warm-country Zin, you'll like the way this one takes over your mouth. Black currants, herbs, coffee, tobacco and spices, and totally dry. — S.H.

The Sacramento Bee

September 1, 2004

“Z-52 a winery to keep an eye on”

Thursday

Hamburgers are on the menu. In my household, that means zinfandel. I’m eager to taste two new zinfandels with interesting pedigrees.

Both are by Z-52 Winery of Napa. Part of what makes them interesting is that name. The “Z” is both for veteran winemaker Philip Zorn and zinfandel.

Dunne on Wine:
Blogging through a
week in the life of a
wine writer

-By Mike Dunne

Zorn and Brent Shortridge have teamed to release a series of single-vineyard zinfandels.

Fifty-two of them? Maybe eventually, but for now the “52” is for 52 weeks in a vintage, 52 cards in a full deck and the number of rows in one of their favorite vineyards.

There are more rows than that, however, in the vineyard that provides the strongest and most compelling of their first two releases, the Z-52 Winery 2000 Clockspring Vineyard Old Vine Amador County Zinfandel (\$20).

This is a typically husky Amador County zinfandel, with pronounced raspberry and blackberry fruit listing toward port because of the ripeness of the fruit. The spiciness runs to both black and green peppercorns; the structure is fleshy with a firm spine; and both the alcohol and the oak are apparent without being crude. It’s a big wine for big burgers.

Only 243 cases were made, but this is a producer to watch.

Monday

After four days on the kitchen counter, that Z-52 Clockspring Vineyard zinfandel is still rich. It’s lost little of its zip, which just goes to show that hearty, balanced wines need not be consumed in one sitting. They’ll change on you — the portlike attributes and the black-pepper spiciness are more pronounced this evening — but they still can remain drinkable and interesting.