

### **2009 Zymè 602020 – 92pts**

The 2009 602020 is, as it always is each vintage, a blend of 60% Cabernet Sauvignon, 20% Cabernet Franc and 20% Merlot, hence the numerical name. This hearty blend of red grapes is aged in oak for 24 long months and you definitely taste those toasty results. But the wine offers much more than spice. Primary aromas of blackberry and Morello cherry are delineated and pure. This bold red is sharp and pristine with none of the flabbiness you sometimes get with a wine of this enormous power and dimension. I'd suggest at least five more years of cellar aging.

### **2003 Zymè Amarone della Valpolicella Classico Riserva della Mattonara – 93 pts**

From one of the hottest vintages in living memory, the 2003 Amarone della Valpolicella Classico Riserva della Mattonara is super loaded with so much stuff, it basically steamrolls the senses (in a pleasurable way). The stuff I am referring to is syrupy fruit extraction, Indian spice box, sweet resin and licorice and decadent layers of barbecue or teriyaki sauce. The blend is 40% Corvina, 30% Corvinone, 15% Rondinella, 10% Oseleta and 5% Croatina. The wine is aged a whopping nine years in botte grande and emerges with a powerful 16% alcohol reading. The finish is chewy, rich and sweet. This Amarone takes drinking decadence to a whole new level.

### **2008 Zyme Harliquin – 93 pts**

The 2008 Harlequin is a difficult wine to pin down. The blend consists of 15 grapes, both white and red: Garganega, Trebbiano Toscano, Sauvignon Blanc, Chardonnay, Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Teroldego, Croatina, Oseleta, Sangiovese and Marzemino. The only thing missing is the kitchen sink. It ages in new barrique for 48 months and is packaged in a very heavy glass bottle. This is not a wine that will appeal to everyone. Its darkness and thick extraction are way over the top. But if you have a palate for the big (similar to Dal Forno), you will enjoy the super smooth texture and decadent fruit layers. There is a noticeable touch of sweetness on the close.

### **2009 Zymè Kairós – 91pts**

The 2009 Kairós is made with the same wild blend of grapes found in the Harlequin. This wine is also aged in barrique for 48 months and sees a brief appassimento. Overall, the Kairós is slightly less massive than the Harlequin, although we are talking about two wines that definitely sit on the extreme side of the winemaking spectrum. What I liked about the 2009 vintage is the detailed mineral definition that gives focus and clarity to the enormity of the black fruit and exotic spice. Smooth tannins set the stage for good cellar aging expectations.

### **2010 Zymè Valpolicella Classico Superiore – 90 pts**

Zymè's 2010 Valpolicella Classico Superiore is probably one of the most expensive, and elaborate Valpolicella reds you can buy. The wine is bursting with fresh fruit aromas, blue flowers, wet earth and dried tobacco leaf. Its intensity is moderate compared to this estate's other wines (which are massive to say the least). In fact, the mouthfeel is tight and compressed with more lingering wild berries on the finish. The overall effect is elegant.

Celestino Gaspari is the proverbial square peg that does not fit into a round hole. His wines are radically different from basically all the other wines to be found in Valpolicella. With highly individualistic brands like Romano Dal Forno, Tedeschi and Quintarelli as neighbors, this is no easy feat. Nonetheless, Celestino and his winery partners have carved a highly expressive stylistic niche that relies on thick extract, long barrique aging and high alcohol. Zymè enjoys a steady cult following and for good reason.