

CONUNDRUM



2014 California Red Wine Blend

Twenty-five years ago, Conundrum White broke new ground as a blend that was exotic, versatile and wholly original. In 2011, we continued the tradition of breaking tradition with the launch of Conundrum Red, a wine created from dark red varietals that manages to be both playful and serious. Conundrum's original inspiration came from Charlie Wagner Sr., co-founder of Caymus Vineyards, who would sit at the dining room table and mix different wines to come up with something new to pair with his meal. We're still focused on living up to his example as we work to create the best wine possible, year after year.

Like our other Conundrum wines, Conundrum Red is sourced from premier winegrowing regions in California, featuring dark red varietals including Zinfandel and Petite Sirah. It is a wine of structure, richness and complexity that is also down-to-earth, smooth and approachable. Just as it opens up new possibilities for winemaking, Conundrum Red creates endless options for food pairings. It is a perfect complement to richly flavored or spicy foods like spaghetti Bolognese; Asian or Indian cuisine; Mexican tacos or fajitas; smoked meats; and of course, BBQ (meaning pretty much anything that fits on a grill).

We recommend drinking Conundrum Red slightly chilled – this not only enhances the fruit profile and structure of the wine, but makes it a great choice for any time of year. More important, you'll discover yet another reason to believe in the rewards of doing things your own way.

Tasting Notes

With an alluring crimson color, this wine draws you in with aromas of dark German chocolate, rich berries and fresh lavender. The nose conveys just the right amount of oak, making you think of a campfire in the woods, with an earthy scent in the air. Entry on the palate is round and broad, with lush flavors of candied cherries and baking chocolate. Fine, granular tannins create the sensation of silky smoothness. The finish offers hints of cocoa, both playful and serious all the way through to the end of every sip. Be bold and serve slightly chilled.

Charlie Wagner, Director of Winemaking

