

25TH

CONUNDRUM

ANNIVERSARY



2014 California White Wine Blend

Conundrum was born 25 years ago, and today it still stands for doing things your own way and daring to explore. Its inspiration came from Charlie Wagner, Sr. – co-founder of Caymus Vineyards and father to winery owner Chuck Wagner – who would sit at the dining room table and mix wines to create the “perfect glass” to pair with his meal. At the time, blending wines was considered almost unthinkable, and even Charlie Sr. had no idea that his bold experiment would help usher in a whole new trend.

Today, Conundrum is as original as ever. We continue to source our fruit from some of the most sought-after California winegrowing regions to ensure both quality and diversity: Napa, Monterey, Santa Barbara and Tulare Counties. While the exact blend remains under wraps, with every vintage we include Chardonnay for its weight and complexity, Sauvignon Blanc and Semillon for crisp acidity, Muscat Canelli for floral qualities and Viognier for lush texture. Taken together, they add up to a wine that’s amazingly versatile, pairing well with everything from salmon to spicy food, or enjoyed on its own as an aperitif.

Winemakers, Jon Bolta and Charlie Wagner, preserve the individual characteristics of each varietal by taking great care to keep separate lots of fruit throughout the entire winemaking process. Some lots are aged in chilled stainless steel tanks to maintain fresh, crisp aromas and fruit flavors, and some in a combination of aged and new French oak barrels for up to ten months. The intriguing result: a wine with multiple layers, subtle and complex, born of an adventurous spirit while inviting more adventures to come.

Tasting Notes

A beautiful light hue, this wine opens with the evocative scents of apricot, pear and honeysuckle, as well as bright notes of orange and lemon meringue pie. The entry on the palate has a subtle sweetness immediately balanced by a natural acidity and pop of freshness. Flavors of peach, apple and citrus are layered with with a touch of oak that comes from our use of barrel fermentation for a portion of the wine. The finish is long, with distinctive hints of each varietal creating a final, lingering impression.

Released: January 2016

Jon Bolta, Winemaker