

# CONUNDRUM



## 2017 Conundrum Rosé

Conundrum was born more than 25 years ago, inspired by Charlie Wagner Sr. – co-founder of Caymus Vineyards – who would mix wines at the dinner table to find the perfect pairing for his meal. Since the launch of Conundrum White in 1989, we have created three additional Conundrum wines: Red, Sparkling and Rosé. Each has its own unique style and back story, reflecting our philosophy of constant exploration and doing things your own way.

When we first launched our Rosé in 2016, it was a single varietal, the only one among our Conundrum offerings. With this vintage, we decided to return to tradition and create a blend, made from varietals grown in premier coastal regions of California. We also continued our tradition of searching out exceptional grapes, sometimes going off the beaten path. A prime example is Valdiguié (/’Val dee gay/), which grows only in small quantities in California and is integral to the creation of this wine. The Valdiguié grape was often mistaken for Gamay, until a traveling Frenchman helped uncover its true identity. This largely unknown varietal – which we source from Paso Robles – brings a uniquely fresh, bright character to our Conundrum Rosé.

This wine evokes a tropical fruitiness but is not at all sweet. Its style is intense yet light, with a refreshing quality that makes it perfect for spring and summer. We feel it could end up being as memorable as our other Conundrums.

**Tasting notes:** A luminous rose gold hue with warming peach undertones, this wine opens with bright scents of strawberry, barely ripe peach, fresh wildflowers and hard candy. Its flavors mirror its aromas, with additional notes of watermelon and a hint of banana. Entry features a pop of vibrant acidity, which evolves into a soft roundness. The taste of guava and mango add a tropical twist to the long, enticing finish.

Charlie Wagner, Director of Winemaking