2018 Conundrum Rosé

Ever since we made our first vintage of Conundrum White in 1989, we have strived to push our boundaries, literally and figuratively. What could we try next? Where would we find our next great vineyard source? How could we experiment to create something new?

Conundrum Rosé reflects this philosophy, as well as our tradition of searching out exceptional grapes, sometimes going off the beaten track. A prime example in this blend is our choice to include Valdigué ("Val de Gay"), which grows only in small quantities in California and is integral to the creation of this wine. The Valdigué grape was often mistaken for Gamay, until a traveling Frenchman helped uncover its true identity. This largely unknown varietal – which we source from California vineyards with a maritime climate, shaped by warm days and cool nights – brings a uniquely fresh, bright character to our Conundrum Rosé.

With a delicate fruitiness and a dry style, this wine has a refreshing quality that makes it perfect for spring and summer (though Conundrum is all about creating your own rules, and a good Rosé can be enjoyed any time of year). We feel this wine adds a singular style to our Conundrum offerings, which also include Conundrum White, Red, Sparkling Blanc de Blanc and Sparkling Rosé.

**Tasting notes**
The color of warm, lustrous rose gold, this wine draws you in with the alluring scent of a basket of fresh strawberries, layered with notes of watermelon and newly ripened peach. The palate is broad, and a lively acidity brightens the mouth before yielding to a soft roundness. Flavors echo the nose and convey the essence of watermelon and strawberry. The finish offers graceful traces of delicate ripe fruit. Serve chilled.

Charlie Wagner, Director of Winemaking