2017 Conundrum Sparkling Blanc de Blanc

Conundrum was inspired by my late grandpa, Charlie Wagner Sr., who decided many years ago to make his own homemade blends at the dinner table, mixing wines long before such a practice was in vogue. We have strived to follow in his footsteps, creating blends that are both wholly distinct and delicious.

This third bottling of Conundrum Sparkling Blanc de Blanc continues our tradition of showcasing the best wine regions California has to offer. From the start of Conundrum, we have ventured to vineyards from Napa to Santa Barbara County and everywhere in between in search of the best places to grow the varietals featured in each Conundrum. To make an elegant, crisp and refreshing sparkling wine, we chose coastal vineyards where cooling breezes temper the sun, creating just the right conditions for white varietals to thrive. The five varietals in Conundrum Sparkling are Pinot Blanc, Grenache Blanc, Chardonnay, Muscat-Canelli and Viognier.

For the final stage of this wine’s production known as “dosage,” when a final component is added to balance the wine’s acidity and sugar, we use Mer Soleil SILVER unoaked Chardonnay (made by Charlie). SILVER adds bright fruit components to the wine, including a subtle hint of the Meyer lemons that grow among some of the vineyards where the grapes are sourced.

Whether it’s the end of a busy work week or a major milestone, Conundrum Sparkling makes any moment worth celebrating, with its delicate nose, fine bubbles and vibrant lightness. To us, a great sparkling wine should hold onto its bubbles and freshness, so that a second glass would taste just as memorable as the first. Conundrum Sparkling is drinkable, sophisticated and fun.

**Tasting notes**

A light golden color, this wine opens with fresh scents of white peach, newly sprouted grass and lemon blossom, layered with the enticing aroma of freshly baked biscuits. Vibrant flavors of ripe apricot mix with honeydew and a hint of apple. The long finish features the taste of mandarin orange, mango and Meyer lemon – along with a lively acidity that lingers in the mouth, providing added refreshment and brightness. Serve well-chilled.

Charlie Wagner, Director of Winemaking

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