

CONUNDRUM

2017 Conundrum Red Wine Blend

Created from dark red varietals, this wine is both lighthearted and serious. It continues to take inspiration from my late grandpa, Charlie Wagner Sr., who taught me to find the fun in winemaking and to be willing to take risks. He also set an example for moving the bar higher as we continually strive to make better and better wines.

Like our other Conundrum offerings, Conundrum Red is sourced from premier winegrowing regions in California, featuring Petite Sirah, Zinfandel and Cabernet Sauvignon. 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 any time of year. You may just discover another reason to believe in the rewards of going off the beaten path and embracing the chance to try something new.

Tasting Notes: A playful purple hue, this vintage opens on the nose with the pure essence of chocolate mixed with notes of berry pie, wildflowers, vanilla and a fresh oak character. The palate is lively and mouthwatering, featuring lush cherry flavors infused with unsweetened chocolate and intriguing notes of clove and nutmeg. Tannins provide structure and vibrancy from the moment of entry all the way through to the finish, enhancing this wine's freshness and calling you back long after you take an initial sip.

Charlie Wagner

Charlie Wagner, Director of Winemaking

