2018 Conundrum White tasting notes: A soft golden hue, this wine has a fresh, delicate nose with a trace of the tropical — scents of flower blossoms mingle with orange, honeysuckle and a touch of lemon. Entry on the palate is vibrant, with flavors of mandarin orange and a lively acidity that gives this wine a serious dimension. The combination of tropical notes alongside citrus is emblematic of white grapes grown in cooler regions of California and provides a singular character. Bright acidity carries through to the long finish.

Director of Winemaking: Charlie Wagner
Winemaker: Jon Botta

Conundrum White was born when my grandpa, Charlie Wagner Sr., dared to experiment with blending different varietals together to see what he could come up with. Initially, his goal was simply to find the perfect pairing for his dinner, and he had no idea that he would help usher in a whole new trend. His example is as relevant today as ever. Featuring five different varietals, Conundrum is amazingly versatile and goes well with almost any cuisine (and state of mind). From playful to exotic, approachable to mysterious, this wine holds an inventive appeal that I’m continually re-discovering — whether I’m eating out or cooking at home.

I feel fortunate to be following in my grandfather’s footsteps as we have refined our blend. This vintage of Conundrum White continues a shift we made a few years ago. It is dry and fresh, lush yet crisp — a round wine with vibrant acidity. Enjoyable on its own as an Aperitif, this wine also complements everything from salmon to spicy food. Indeed, Conundrum invites experimentation, as people embrace the vast array of cuisine that has become more widely available.

We continue to source our fruit from some of the most sought-after California winegrowing regions to ensure both quality and diversity, including Napa, Monterey, Santa Barbara and Solano 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.

We preserve the individual characteristics of each varietal by keeping separate lots of wine throughout the entire winemaking process. Some 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 result: a wine with multiple layers, whose intriguing character means that just about anyone can look to Conundrum to find their perfect blend.

Charlie Wagner

conundrumwines.com