



CONUNDRUM

2020 RED BLEND

Scents: Medley of fresh fruits including plum and a hint of nectarine; semi-sweet baking chocolate, damp earth and a backdrop of toasted oak

Flavors: Chocolate cake with coconut shavings, crème de cassis, stone fruit, nutmeg and clove, smooth tannins

Style differentiator: Dry yet rich, with lavish fruit and a smooth texture. Be daring and drink slightly chilled to reveal an unexpectedly refreshing red wine

Vineyards: Sourced from premier wine regions in California where red varietals thrive – producing Conundrum Red led us to even greater exploration of California

Varietals: Zinfandel, Petite Sirah and Cabernet Sauvignon each add distinct aromas, flavors and character to the blend

Suggested food pairings from winemaker Charlie Wagner: Asian or Indian cuisine; Mexican tacos and fajitas; smoked meats or anything that fits on a grill

“The beauty of going outside one growing region in California and venturing into others is that you really have no rules when it comes to what you can blend.”

- Charlie Wagner, Director of winemaking