

CONUNDRUM



2019 White Tasting Notes

A golden sun-kissed hue, this wine opens with scents of fresh, delicate fruits – apricot, pear, green apple, citrus and a hint of peach. The combination of clean, bright aromas carries over to the palate, which features vibrant, natural acidity on entry. A light viscosity adds texture, filling the mouth with voluptuous yet subtle fruit flavors. The finish offers a distinct lemon/lime character that playfully balances between lush and crisp, inviting the discovery of different dimensions with every sip.

Director of Winemaking: Charlie Wagner
Winemaker: Jon Bolta



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 of blended varietal wines. 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 continues a shift we made a few years ago. It is dry, fresh and 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.