



CONUNDRUM

2021 WHITE BLEND

Scents: Jasmine, honeysuckle, apricot and tangerine

Flavors: Pear, apricot and a hint of citrus

Sourcing: Napa, Monterey, Santa Barbara and Solano Counties – the most sought-after California winegrowing regions to ensure both quality and diversity

Amazingly versatile: From playful to exotic, approachable to mysterious – pairs well with almost any cuisine

Varietals: Chardonnay, Sauvignon Blanc, Semillon and Viognier. The result – a wine with multiple layers and intriguing character

Aging: A combination of stainless steel tanks and a small amount of neutral French oak barrels to maintain fresh, crisp aromas and fruit flavors

Suggested food pairings from winemaker Charlie Wagner: Grilled chicken with spicy mango salsa, sea bass, steelhead trout or Cajun shrimp

“Over the past several years, we’ve evolved our blend to be drier with an appealing freshness – I find myself reaching for this wine more and more, pairing it with a wide variety of foods or just enjoying it on its own.”

- Charlie Wagner