

CONUNDRUM

2021 RED BLEND | CALIFORNIA



Nose: Chocolate brownie and cherry are balanced by notes of bar-b-que, mesquite smoke and leather. Rich but not sweet, with intoxicating layers.

Palate: Dark chocolate with ripe plums, a hint of blackberry and integrated wood. This wine features a defining texture – produced from a chalky tannin character that is both round and grippy.

Style differentiator: Dry yet rich, with lavish fruit. Be daring and drink slightly chilled to enhance the flavor profile.

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, Indian or Mexican; smoked meats or grilled hamburgers – don't forget the fries!

“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, Conundrum Wines