

CONUNDRUM

2022 WHITE BLEND | CALIFORNIA



Nose: Firm apricot, mango and a hint of honeysuckle.

Palate: The freshness of ruby grapefruit is balanced by exotic lushness of guava and mango. Fresh and light-bodied, with enlivening minerality. A hint of green apple lingers through the round and bright finish.

Sourcing: Some of 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, Conundrum Wines