



CONUNDRUM

2023 RED BLEND | CALIFORNIA



NOSE: A balance of French plum and perfectly integrated wood. Fresh and lively. Whiffs of pastry with fresh berries.

PALATE: Lush with flavors of plum. A true, harmonious blend – making it hard to pick out the individual varietals. Soft, textural tannins.

HOW IT BEGAN: The late Charlie Wagner Sr., co-founder of Caymus, would blend wines at the dinner table to find the perfect pairing for his meal.

INNOVATION: Conundrum ignited the blend category and remains a leader today. Its new “eco bottle” is 30 percent lighter, saving energy in production, shipping and recycling.

SOURCING: Zinfandel, Petite Sirah and Cabernet come from premier wine regions in CA.

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

SUGGESTED FOOD PAIRINGS: Asian, Indian or Mexican; smoked meats or grilled burgers.

“Conundrum is all about the journey and staying true to yourself. My Grandpa Charlie came up with something entirely new. It turns out that a lot of people loved it - and still do.”

- Charlie Wagner, winemaker