

CONUNDRUM

2024 WHITE BLEND | CALIFORNIA

Blending wines was almost unthinkable when Conundrum White was born in 1989, launching a trend that continues to this day. It all started with Charlie Wagner Sr., the late co-founder of Caymus Vineyards, who would blend wines at the dinner table to find the perfect pairing for his meal. Today, his grandson and namesake leads Conundrum, which remains as inventive as ever. “Conundrum is still about seeking out fresh ideas and doing things your own way,” says winemaker Charlie Wagner.



NOSE: A delicate floral character with notes of mandarin and fresh apricot, enhanced by the vibrancy of honeysuckle.

PALATE: Echoes of mandarin, with fresh citrus and natural acidity that lingers through the finish. Dry and crisp.

SOURCING: Some of the most sought-after wine growing regions, from Napa Valley down the central coast of California. Diversity ensures both quality and consistency.

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

MORE SUSTAINABLE: Conundrum’s new “eco bottle” is 30 percent lighter, saving energy in production, shipping and recycling.

DIFFERENTIATOR: A sophisticated blend that is refreshing, enjoyable and versatile.

SUGGESTED FOOD PAIRINGS: Grilled chicken with mango salsa, fresh fish or a perfect Caesar salad.

“I love the drier, fresh character of this wine and how well it pairs with so many foods – I find myself enjoying it with meals or just sipping a glass on its own.”

- Charlie Wagner, winemaker