

CONUNDRUM

2016 California White Wine Blend

Conundrum was born more than 25 years ago, and today it still stands for doing things your own way. Its inspiration came from Charlie Wagner, Sr. – co-founder of Caymus Vineyards – who would mix wines at the dinner table to create the perfect pairing for his meal. At the time, blending wines was almost unthinkable, and even Charlie had no idea that his bold experiment would help usher in a whole new trend.

Today, Conundrum is as inventive as ever. We've continued to refine our blend, and this vintage offers a drier, fresh style. Crisp, bright and exotic, it's a round, rich wine with a vibrant acidity. It's also amazingly versatile, pairing well with everything from salmon to spicy food, or enjoyed on its own as an Aperitif. In today's "food-truck culture," people want to explore different types of foods, and Conundrum is all about exploration and experimentation.

We continue to source our fruit from some of the most sought-after California winegrowing regions to ensure both quality and diversity: Napa, Monterey, Santa Barbara and Tulare and Solano Counties. While the exact blend remains under wraps, with every vintage we include Chardonnay for its weight and complexity, Sauvignon Blanc and Semillon for crisp acidity, Muscat Canelli for floral qualities and Viognier for lush texture.

We preserve the individual characteristics of each varietal by keeping separate lots of wine throughout the entire winemaking process. Some are aged in chilled stainless steel tanks to maintain fresh, crisp aromas and fruit flavors, and some in a combination of aged and new French oak barrels for up to ten months. The intriguing result: a wine with multiple layers, born of an adventurous spirit and inviting more adventures to come.

Tasting Notes

A light straw color, the 2016 vintage features scents of honeysuckle, wildflowers and lemon blossoms, layered with star fruit, honeydew and a trace of flinty gunpowder. Entry is crisp, with a vibrant acidity that flows into a rich roundness on the mid-palate. Citrus and pear mingle with exotic flavors of mango, coconut and pineapple. This wine's structure and texture give it multiple dimensions – lush yet fresh, subtle yet rich. A kick of bright acidity on the finish underscores its lively character, while notes of ripe fruit entice you back for another sip.

Director of Winemaking: Charlie Wagner

Winemaker: Jon Bolta

