



CONUNDRUM

2018 Conundrum Red tasting notes: A deep cherry red, this vintage features vibrant, round scents that suggest what it will taste like on the palate. Aromas of fresh brewed coffee mingle with baked cherry pie, milk chocolate and freshly turned earth. Cherry pie flavors carry all the way through, along with a subtle smokiness, brown spice, light wood and a hint of black pepper. The weight and texture of this wine are perfectly balanced, with granular tannins providing both a smooth and grippy character on the complete finish.

Created from dark red varietals, this wine is both lighthearted and serious. I continue to take inspiration from my late grandpa, Charlie Wagner Sr., who taught me to find the fun in winemaking and be willing to take risks. He also set an example for moving the bar higher as we continually strive to make better and better wines.

Like our other Conundrum offerings, Conundrum Red is sourced from premier winegrowing regions in California, featuring Petite Sirah, Zinfandel and Cabernet Sauvignon. It is a wine of structure, richness and complexity that is also down-to-earth, smooth and approachable. Just as it opens up new possibilities for winemaking, Conundrum Red creates endless options for food pairings. It is a perfect complement to richly flavored or spicy foods like spaghetti alla puttanesca; Asian or Indian cuisine; Mexican tacos or fajitas; smoked meats; and of course, BBQ (meaning pretty much anything that fits on a grill).

We recommend drinking Conundrum Red slightly chilled – this not only enhances the fruit profile and structure of the wine, but makes it a great choice any time of year. You may just discover another reason to believe in the rewards of going off the beaten path and embracing the chance to try something new.

Charlie Wagner

Director of Winemaking