

COMPREHEND THIS DELICIOUS CONUNDRUM

Dive into two versatile blends from Conundrum in this sommelier-led tasting, and discover why these fun and friendly wines are perfect for summer food pairings—and beyond. With special guest winemaker, Charlie Wagner.



Delicious as an aperitif after work or paired with a weekend barbecue feast, this white blends together the best qualities of grapes like Chardonnay, Sauvignon Blanc, Semillon, and Viognier. Enticing aromas of ripe citrus and soft flowers waft from the glass, while the palate combines lush fruit and a pop of bright acidity.

Nose _____

Palate _____

Finish _____

My Rating _____



Serious at its core, yet lighthearted in the glass, this blend features Petite Sirah, Zinfandel, and Cabernet Sauvignon from California's top winegrowing regions. Baked cherries mingle with notes of coffee, chocolate and freshly turned earth, with exceptional balance on the palate. Be daring and drink slightly chilled!

Nose _____

Palate _____

Finish _____

My Rating _____