



## ***2008 California White Table Wine***

Conundrum's success as a unique, complex blend of white grapes from California continues with the 2008 vintage in this fresh, lively, deeply-flavored wine.

This is the first vintage to be produced at the new production-only Conundrum winery in the Santa Lucia Highlands of Monterey County. Our wine's core profile remains thoroughly Californian, with Sauvignon Blanc grapes from the Napa Valley, Muscat Canelli from Tulare County on the Central Coast, and Chardonnay and Viognier from our vineyards in Monterey County. The "puzzle" of Conundrum lies partly in guessing the range of grape varieties we use, because we never reveal its exact composition.

About one-quarter of the wine lots were fermented in stainless steel in order to preserve their individual fruit characteristics. The remaining lots were fermented in a combination of new and seasoned oak barrels for up to ten months.

We continue to have success in the twist-top closure. As a winemaker and someone who insists on wines without faults, I believe this closure is the right tool to protect the aromas and flavors that developed in the vineyards and were preserved in the bottle.

Conundrum is an excellent food wine that can be enjoyed with a wide variety of international cuisines and a whole range of courses, from appetizers through dessert. To fully enjoy its aromas and flavors, the wine is best served slightly chilled.

### **Tasting notes:**

Gorgeous aromas of apricot, honeysuckle, and vanilla and lime zest enhance a deeply-flavored palate of tropical fruit, peach, pear and honeydew melon flavors. The complexity of this wine is brought into balance with a rich, round, soft texture; fresh, supportive acidity; and a stunning, satisfying finish.

*—Jon Bolta*  
**Winemaker/Production Director**