



BRIAN CARTER CELLARS

2007 Abracadabra *Magical Red Blend* Columbia Valley AVA



Abracadabra is a blend which uses the same great red varietals and aged in quality oak barrels used in Brian Carter Cellars wines. However the blend varies each year depending on the 'Magic' of the harvest. While using traditional grape varieties, Abracadabra is anything but traditional in its final blend. Instead it is a bit unpredictable, curious, mysterious and amazingly delicious. Dark in color, the wine's aroma has witches hats full of cherries, cedar and tobacco with pinches of anise, bacon and spice. Big flavors show soft, well integrated tannins and food friendly acidity. Be careful or you might fall under the spell of **Abracadabra!**

In 2007 the following grape varieties went into the caldron:

Cabernet Sauvignon	35%
Petit Verdot	17%
Cabernet Franc	14%
Syrah	12%
Sangiovese	11%
Malbec	5%
Grenache	3%
Mourvedre	3%

Oak Aging

20 months in French (70%) and European (30%) oak, 30% new & 70% used (1-4 years)

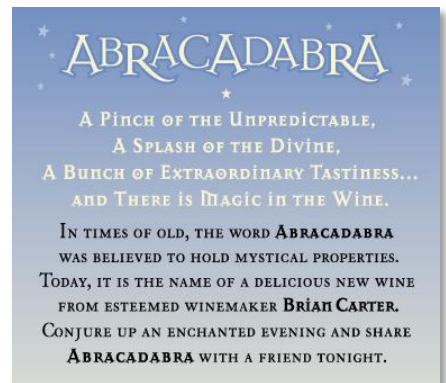
Analysis at Bottling:

Residual Sugar	0.2%
TA	0.61%
pH	3.63
Alcohol	13.8%

Case Production: 1,599 cases

Bottling Date: 4-15-09

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”



BRIAN CARTER
CELLARS