



BRIAN CARTER CELLARS

2009 Abracadabra

Magical Rosé Blend

Columbia Valley AVA



Abracadabra Rosé is a blend that uses the same great red varietals used in other Brian Carter Cellars wines. This inaugural release is a blend dominated by Sangiovese and displays a vibrant pink color and aromas of ripe strawberries with more subtle notes of peaches and orange blossoms. On the palate is bountiful fruit backed up by deliciously crisp acidity. What better way to enjoy summer - experience the magic of **Abracadabra Rosé** with salads, BBQ salmon, new friends and plenty of sunshine.

In 2009 the following went into the caldron:

Variety

Sangiovese	60%
Grenache	25%
Syrah	10%
Cinsault	5%

Oak Aging

5 months in French (70%) and European (30%) oak, 100% used (1-4 years)

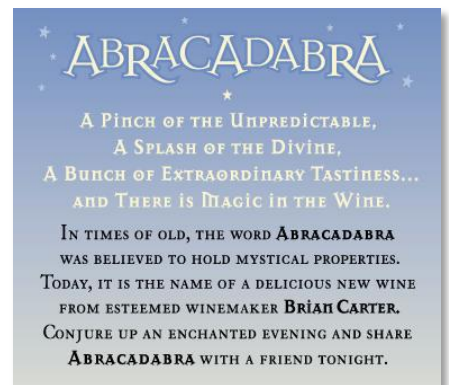
Analysis at Bottling

Residual Sugar	0.5%
TA	0.69%
pH	3.10
Alcohol	13.2%

Case Production: 220 cases

Bottling Date: April 14, 2010

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”