



# BRIAN CARTER CELLARS



## 2009 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!**

**Food Suggestion:** Serve with your favorite pasta dish (mine is with mushrooms and Italian Sausage).

In 2009, the following grape varieties went into the caldron:

|                    |     |
|--------------------|-----|
| Sangiovese         | 19% |
| Merlot             | 17% |
| Syrah              | 13% |
| Grenache           | 11% |
| Mourvedre          | 10% |
| Tempranillo        | 9%  |
| Malbec             | 7%  |
| Cabernet Sauvignon | 6%  |
| Cabernet Franc     | 3%  |
| Cinsault           | 3%  |
| Counoise           | 2%  |

### **Oak Aging:**

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

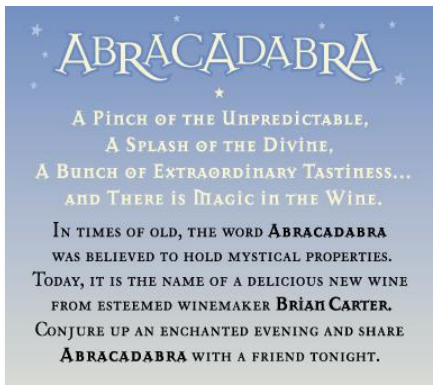
### **Analysis at Bottling:**

|                |       |
|----------------|-------|
| Residual Sugar | 0.1%  |
| TA             | 0.59% |
| pH             | 3.57  |
| Alcohol        | 14.2% |

**Production:** 1,731 cases

**Bottling Date:** 4/14/2011

**Brian D. Carter**  
Winemaker



*“A Passion for the Art of Blending”*