



# BRIAN CARTER CELLARS

## 2015 ABRACADABRA

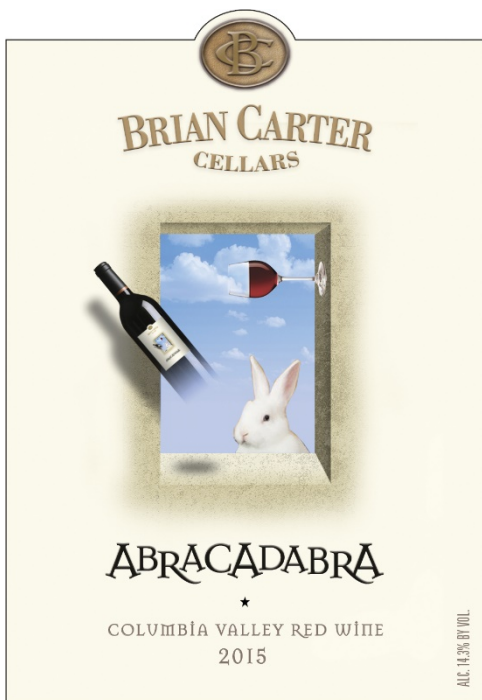
**Magical Red Blend**

Columbia Valley AVA

Abracadabra is a blend that uses the same great red varietals from the same great vineyards and aged in the same European and French oak barrels used in other Brian Carter Cellars wines, but the varietal mix 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 delicious. Dark in color, the wine's aroma has witch's hats full of blackberries, black cherries, and cedar, with pinches of pepper and vanilla bean. Full flavors show soft, well-integrated tannins and balanced acidity.

Be careful, or you might fall under the spell of Abracadabra!

**Food Suggestion:** Try with your favorite pizza or pasta. My favorite of either would be heaped with Italian sausage.



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### WINE DATA

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In 2015, the following nine grape varieties went into the caldron:

Syrah	34%
Merlot	23%
Cabernet Sauvignon	15%
Tempranillo	9%
Cinsault	6%
Mourvedre	5%
Sangiovese	3%
Petit Verdot	3%
Malbec	2%

**Oak Aging:**

18 months in French (70%) and European (30%) oak, 34% new & 66% used (1-4 years)

**Analysis at Bottling:**

Residual Sugar	0.2%	pH	3.82
TA	0.57%	Alcohol	14.3%

**Production:** 1001 cases

**Brian D. Carter, Winemaker**

*“A Passion for the Art of Blending”*

[www.briancartercellars.com](http://www.briancartercellars.com)