



BRIAN CARTER CELLARS

2016 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 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 amazingly delicious. Very dark in color, the wine's aroma has witches hats full of ripe cherries, raspberries and blackberries with pinches of pepper and vanilla bean. Full flavors show, 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 Sausages)



In 2016, the following eleven grape varieties went into the caldron:

Cabernet Sauvignon	28%
Syrah	28%
Malbec	9%
Merlot	7%
Tempranillo	7%
Grenache	7%
Mourvedre	3%
Petit Verdot	3%
Cinsault	3%
Cabernet Franc	3%
Counoise	2%

Oak Aging:

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

Analysis at Bottling:

Residual Sugar	0.1%
TA	0.56%
pH	3.76
Alcohol	14.2%

Production: 1337 cases

Bottling Date: 4/10/2018

Brian D. Carter
Winemaker

"A Passion for the Art of Blending"

www.briancartercellars.com