



2017 ABRACADABRA

Magical Red Blend

Columbia Valley AVA

Abracadabra is a blend that uses the same great red varietals from the same great vineyards used in other Brian Carter Cellars wines, but the varietal mix varies each year depending on the 'Magic' of the harvest. The wine is also aged in European and French oak barrels just like our reserve red blends. 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 ripe cherries, raspberries and , blackberries with pinches of black 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 2017, the following nine grape varieties went into the caldron:

Syrah	19%
Tempranillo	19%
Merlot	17%
Malbec	12%
Cabernet Sauvignon	10%
Mourvedre	9%
Graciano	7%
Sangiovese	5%
Souzao	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	0.59%
pH	3.69
Alcohol	14.4%

Production: 1016 cases

Bottling Date: 4/10/2019

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com