



2014 ABRACADABRA

Magical Red Blend

Columbia Valley AVA

Abracadabra is a blend of the 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 amazingly delicious. Dark in color, the wine's aroma has witches 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 favorites would be heaped with Italian Sausages).

W I N E D A T A

Grape Varieties

In 2014, the following twelve grape varieties went into the caldron:

Merlot	21%
Grenache	14%
Malbec	11%
Cabernet Sauvignon	10%
Mourvedre	10%
Tempranillo	10%
Sangiovese	8%
Cabernet Franc	6%
Petit Verdot	4%
Counoise	3%
Cinsault	2%
Syrah	1%

Oak Aging

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

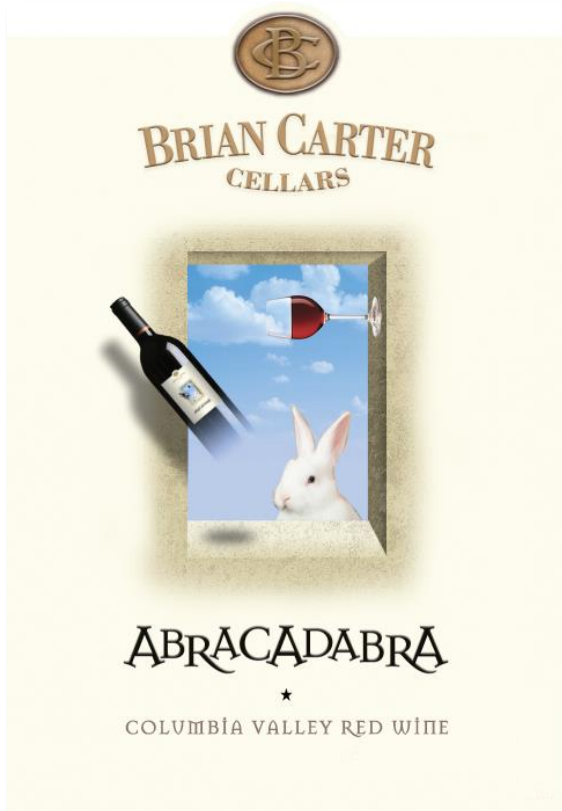
Analysis at Bottling

Residual Sugar 0.1% / TA 0.60% / pH 3.66 / Alcohol 14.4%

Production: 2,290 cases

Bottling Date: April 6, 2016

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com