



BRIAN CARTER CELLARS

2008 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!**

Brian's Food Suggestion: Serve with your favorite pasta dish (mine is with Italian Sausage).

In 2008 the following grape varieties went into the caldron:

Merlot	20%
Syrah	15%
Sangiovese	15%
Grenache	12%
Cabernet Sauvignon	11%
Cabernet Franc	8%
Mourvedre	7%
Malbec	5%
Petit Verdot	5%
Cinsault	2%

Oak Aging

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

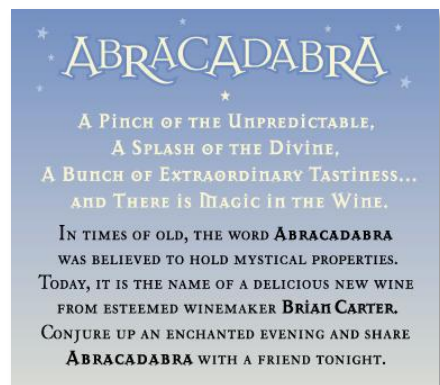
Analysis at Bottling:

Residual Sugar	0.1%
TA	0.57%
pH	3.68
Alcohol	13.8%

Production: 2,195 cases

Bottling Date: 4/13-14/2010

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”