



BRIAN CARTER CELLARS



2009 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!**

Food Suggestion: Serve with your favorite pasta dish (mine is with mushrooms and Italian Sausage).

In 2009, the following grape varieties went into the caldron:

Sangiovese	19%
Merlot	17%
Syrah	13%
Grenache	11%
Mourvedre	10%
Tempranillo	9%
Malbec	7%
Cabernet Sauvignon	6%
Cabernet Franc	3%
Cinsault	3%
Counoise	2%

Oak Aging:

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

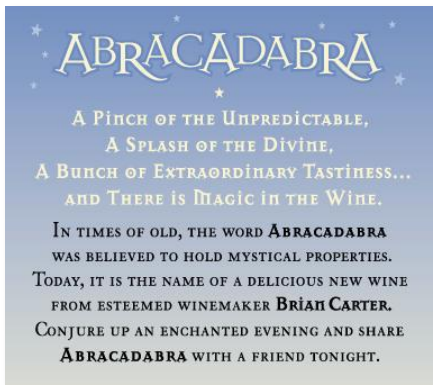
Analysis at Bottling:

Residual Sugar	0.1%
TA	0.59%
pH	3.57
Alcohol	14.2%

Production: 1,731 cases

Bottling Date: 4/14/2011

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”