



BRIAN CARTER CELLARS

2010 ABRACADABRA

Magical Red Blend

Columbia Valley AVA

Abracadabra is a blend that uses the same great red varietals and European and French oak barrels used in Brian Carter Cellars wines but 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 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: Serve with your favorite pasta dish (mine is with mushrooms and Italian Sausage).

In 2010, the following grape varieties went into the caldron:

Syrah	24%
Merlot	21%
Tempranillo	14%
Sangiovese	12%
Cabernet Franc	9%
Malbec	7%
Mourvedre	5%
Cabernet Sauvignon	5%
Grenache	3%

Oak Aging:

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

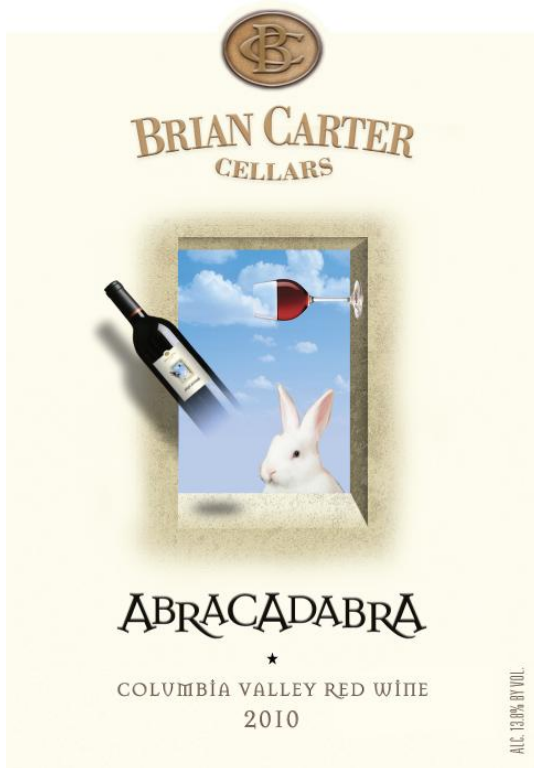
Analysis at Bottling:

Residual Sugar	0.1%
TA	0.60%
pH	3.67
Alcohol	13.8%

Production: 1,174 cases

Bottling Date: 4/4/2012

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com