



2012 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: Try with your favorite pizza or pasta (have you tried pizza on the grill?).



In 2012, the following twelve grape varieties went into the caldron:

Cabernet Sauvignon	28%
Merlot	19%
Syrah	12%
Tempranillo	8%
Grenache	6%
Malbec	6%
Cabernet Franc	6%
Mourvedre	5%
Petit Verdot	4%
Sangiovese	3%
Cinsault	2%
Counoise	1%

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	0.58%
pH	3.67
Alcohol	14.0%

Production: 1,928 cases

Bottling Date: 4/9/2014

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com