



BRIAN CARTER CELLARS

2013 ABRACADABRA

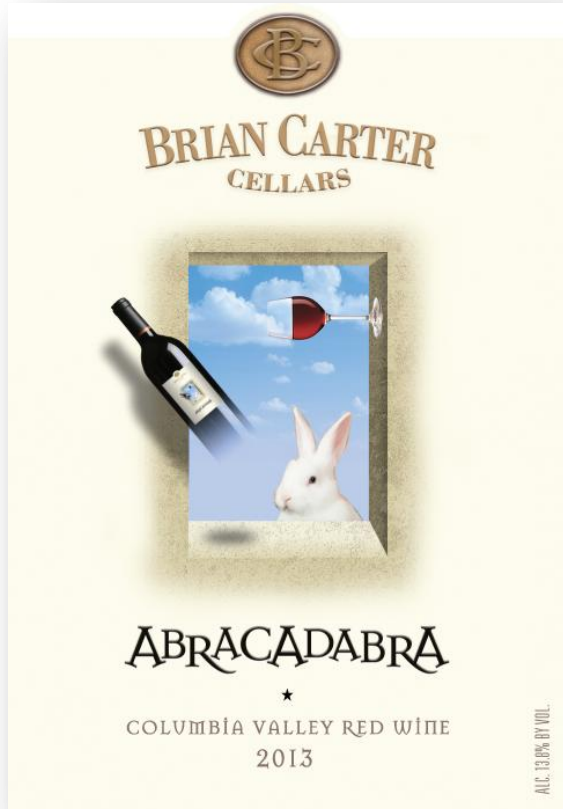
Magical Red Blend

Columbia Valley AVA

Abracadabra is a red blend crafted from the same varietal grapes, sourced from the same great vineyards and aged in the same European and French oak barrels used to produce our other Brian Carter Cellars red wines, but the varietal mix used in Abracadabra 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 witch 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 favorite of either would be heaped with Italian Sausages).

WINE DATA



In 2013, the following eleven grape varieties went into the caldron:

MALBEC	16%
MERLOT	14%
SANGIOVESE	13%
CABERNET SAUVIGNON	12%
SYRAH	10%
TEMPRANILLO	9%
CABERNET FRANC	8%
GRENACHE	8%
MOURVEDRE	5%
CINSAULT	3%
COUNOISE	2%

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 0.57% / pH 3.71 / Alcohol 13.8%

Production: 1,928 cases

Bottling Date: April 9, 2014

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com