



2019
ABRACADABRA
Magical Red Blend
Columbia Valley AVA

Abracadabra is a blend that uses the same great red varietals from the same great vineyards and aged in European and French oak barrels used in other Brian Carter Cellars wines, but the varietal mix 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 ripe cherries, raspberries and , blackberries with pinches of black pepper and vanilla bean. Full flavors show, 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)



Double Platinum Award, 95 points
2022 Great NW Platinum awards

In 2019, the following nine grape varieties went into the caldron:

Tempranillo	33%
Malbec	18%
Cabernet Franc	12%
Cabernet Sauvignon	12%
Syrah	11%
Carmenere	5%
Merlot	5%
Petite Syrah	4%

Oak Aging:

22 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	3.73
Alcohol	14.5%

Production: 280 cases

Bottling Date: 7/20//2021

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com