



2022

ABRACADABRA

Magical Red Blend

Columbia Valley AVA

Abracadabra is a blend that uses the same great red varieties 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 witch's 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)



In 2022, the following ten grape varieties went into the caldron:

Cabernet Sauvignon	24%
Petit Verdot	14%
Cabernet Franc	12%
Cinsault	12%
Merlot	9%
Mourvedre	7%
Syrah	7%
Tempranillo	7%
Grenache	4%
Counoise	4%

Oak Aging:

18 months in 225L Oak Barrels

Analysis at Bottling:

Residual Sugar	0.0%
TA	0.60%
pH	3.56
Alcohol	14.2%

Production: 681 cases

Bottling Date: 4/25/2024

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com