



2023

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. The 2023 is dark in color, the wine's aroma has witches' hats full of blueberries, blackberries and cherry pie with pinches of black pepper, herbs, flowers and vanilla. Full flavors show soft tannins and balanced acidity with a long finish. 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 2023, the following ten grape varieties went into the caldron:

Mourvedre	20%
Merlot	13%
Sangiovese	12%
Graciano	12%
Tempranillo	10%
Cabernet Sauvignon	10%
Syrah	10%
Cabernet Franc	7%
Malbec	3%
Cinsault	3%

Oak Aging:

18 months in 225L Oak Barrels

Analysis at Bottling:

Residual Sugar	0.0%
TA	0.62%
pH	3.64
Alcohol	13.4%

Production: 726 cases

Bottling Date: 4/2/2025

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com