



## 2018 ABRACADABRA

***Magical Red Blend***

*Columbia Valley AVA*

Abracadabra is a blend that uses the same great red varietals from the same great vineyards 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, mysterious and amazingly delicious. Dark in color, the wine's aroma is full of ripe cherries, raspberries and blackberries with pinches of black pepper and vanilla bean. The wine shows full flavors, 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 2018, the following nine grape varieties went into the caldron:

Syrah	16%
Cabernet Sauvignon	15%
Sangiovese	11%
Malbec	10%
Tempranillo	8%
Mourvedre	8%
Graciano	7%
Cinsault	6%
Cabernet Franc	5%
Petit Verdot	5%
Merlot	5%
Counoise	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	0.58%
pH	3.58
Alcohol	14.5%

**Production:** 1175 cases

**Bottling Date:** 7/16//2020

**Brian D. Carter**  
Winemaker

***“A Passion for the Art of Blending”***

[www.briancartercellars.com](http://www.briancartercellars.com)