

THE INSPIRE LABEL

InSpire is the slightly rebellious son of BOYANCI our flagship wine. While we were in Peru doing volunteer work we conceived of the InSpire bottle design. We call out the "Spire" in InSpire to signify the brand's desire to reach up; much like BOYANCI declares "Be Uplifting". The red PUNKÖ symbol at the top of the spire symbolizes the pursuit of knowledge as a means to overcome obstacles in the ancient Incan culture. Incans built doors in this same shape because of its amazing strength. Once you walk through the PUNKÖ it was said that you were prepared for any challenge. Alchemy is the use of scientific and spiritual powers to create transformation. To us, making wine is alchemy. The red symbol at the bottom is the alchemaic symbol representing spiritual transformation and that is quite literally how we think of making wine.

INSPIRE ACCOLADES

2008 InSpire **92 POINTS**
Wine Spectator

2008 InSpire **92 POINTS**
Tasting Panel

2009 InSpire **Gold Medal**
NY World Wine & Spirits

2010 InSpire **91 POINTS**
Wine Spectator

2011 InSpire
Not Yet Scored




BOYANCI



2011 INSPIRE CABERNET SAUVIGNON

TASTING NOTES - "Aroma's of blueberry, strawberry and clove mix with hazelnut and toasted almonds. In the mouth the wine shows medium weight, zingy acidity and an even, balanced finish." *Mia Klein*

FOOD PAIRINGS - InSpire pairs perfectly with steak, braised meats, BBQ and chicken mole'.

2011 PRODUCTION

230 cases produced. In order to ensure ripening in a cool vintage we dropped a lot of fruit to concentrate flavors.

VINEYARDS - Rather than being from a single vineyard, InSpire is sourced from 3 Napa Valley vineyards: Stagecoach, Red Hen and Red Barn Ranch in Rutherford.

WINEMAKER - Mia Klein has made some of the greatest wines ever produced. Her experience includes such amazing wines as Dalla Valle, Spottswoode, Araujo Estate, Chapellet and Viader. She also makes world-class wines under her own label, *Selene*.

NATURAL - Our 2011 InSpire Cabernet was not filtered or fined to preserve optimal flavor and aromatics

ALCOHOL - 14.5%

OAK AGING - French Oak, 80% new, 20% one year old

DRINK - Drink: Now to 2026. Wine will benefit from decanting.

Napa Office
Phone: (707) 255-7800
Fax: (707) 260-6000
Email: info@boyanciwine.com