

THE INSPIRE LABEL

InSpire is the rebellious son of our flagship wine, BOYANCI. Combining grapes from a mountain and valley floor vineyard allow us to make a plush, ripe and approachable wine that retains structure, balance and ageability. It is amazing young and pairs perfectly with every day meals. The label doesn't look like other wines.

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". Alchemy is the use of scientific and spiritual powers to create transformation. To us, making wine is alchemy. The red symbol on the bottom of our bottle is the alchemic symbol representing spiritual transformation and that is quite literally how we think of making wine.

INSPIRE ACCOLADES

2010 InSpire **91 POINTS**
Wine Spectator

2010 InSpire **91 POINTS**
Wine Enthusiast

2011 InSpire **91 POINTS**
Wine Enthusiast




BOYANCI

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2014 INSPIRE CABERNET SAUVIGNON

TASTING NOTES - *"The InSpire '14 shows scents of black plum, lilac, and blueberry with notes of baking spices and forest floor. Round and mouth-coating on the palate, with ripe, sweet berry flavors and a long, balanced finish."*

~ Helen Keplinger

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

2014 PRODUCTION -
620 cases produced.

VINEYARDS - Rather than being from a single vineyard, InSpire is sourced from 2 Napa Valley Vineyards: Las Posadas and Red Barn Ranch in Rutherford.

WINEMAKER - *Helen Keplinger*. Helen earned a master's degree in enology from UC Davis in 2000, and after making wine in Priorat, Spain, she returned to California to launch her own brand, Keplinger Wines. She worked with Heidi Barrett and David Abreu as a consulting winemaker at Kenzo. Later she became the winemaker at Bryant Family, making some of Napa's most sought after wines.

NATURAL - Our 2014 InSpire Cabernet was not filtered or fined to preserve optimal flavor and aromatics.

ALCOHOL - 14.7%

OAK AGING - 100% French Oak,
75% new

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

