

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

- 2007 InSpire **92 POINTS**
Wine Spectator
- 2007 InSpire **92 POINTS**
Wine & Spirits
- 2007 InSpire **94 POINTS**
Wine Enthusiast
- 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




BOYANCI



2010 INSPIRE CABERNET SAUVIGNON

TASTING NOTES - "Aromas of blackberry and mocha with a subtle hint of toasted hazelnut. Round and full in the mouth with flavors of blueberry syrup and brown sugar supported by tangy acidity and chewy tannins. Typical InSpire balanced finish." *Mia Klein*

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

2010 PRODUCTION

284 cases produced. In order to ensure ripening in a cool vintage we dropped a lot of fruit to concentrate flavors. Our '10 production is 60% lower than '09.

VINEYARDS - Rather than being from a single vineyard, InSpire is sourced from 3 Napa Valley vineyards: Stagecoach, Round Pound and Red Hen.

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*.

ALCOHOL - 14.9%

OAK AGING - 16 months in French oak, 60% new, 40% 1 yr old

DRINK - 2013 - 2025

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