

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

2010 InSpire **91 POINTS**
Wine Spectator

2010 InSpire **91 POINTS**
Wine Enthusiast

2011 InSpire **91 POINTS**
Wine Enthusiast




BOYANCI



2012 INSPIRE CABERNET SAUVIGNON

TASTING NOTES - *"The InSpire '12 shows blackberry, mocha and vanilla on the nose. Rich, soft and mouth coating on the palate with plenty of weight but nicely integrated tannin and a lingering finish to be savored."* ~ Mia Klein

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

2012 PRODUCTION

410 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 2 Napa Valley Vineyards: Stagecoach 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 2012 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.

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