## 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.



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## INSPIRE SCORES

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## 2009 INSPIRE CABERNET SAUVIGNON

The 2009 InSpire is quintessential Napa Cabernet Sauvignon, gobs of ripe

black and red fruit supported by wonderful aromas of toasted cedar and vanilla. The wine fills the mouth with weighty flavors of blackberry, blueberry and dark chocolate, and the subtle tannins are integrated and complimented by excellent acidity. The finish is long and surprisingly balanced for such a young wine.

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.

## PRODUCTION

1230 cases (750ml) 60 Magnums (1.5 liter) 12 Jeroboams (3.0 liter)

**ALCOHOL - 14.7%** 

VINEYARDS - InSpire is our "sense of place" from Napa Valley. Rather than being from a single vineyard, it is sourced from our best vineyards including Stagecoach, Rutherford and Oak Knoll.

**FOOD PAIRINGS -** InSpire pairs perfectly with steaks, braised meats, lamb and pork dishes as well as moderately spiced dishes.

