

The BOYANCI Story

BOYANCI is a lot more than just the combination of our two last names, BOYer and SteffANCI. BOYANCI is about buoyancy, defined as “the upward force that keeps things afloat”. Our simple credo, as printed on our bottle, is “Be Uplifting”. We believe our wine will uplift any occasion. Every bottle has been hand labeled and individually numbered so it is truly one of kind. We also believe that being uplifting means helping those less fortunate. We are committed to donating 10% of our profits as well as a significant amount of our time to non-profit groups. Our first recipient is Coprodeli, an amazing organization committed to improving the lives of children in Peru. We have already hosted volunteer trips to Peru. If you’d like to join us, visit us at www.boyanciwine.com for more information.

2012 BOYANCI Red Blend

When we assemble our BOYANCI blend each year our intent is always for our flagship wine to exhibit a balance of Napa Valley fruit and extraction with Bordeaux-like elegance. It is typically the Bordeaux elegance part of the equation that proves most challenging but not in 2012. The warm days and cool nights gave us a slow, even ripening progression and we dropped a lot of fruit prior to harvest to concentrate flavors and get all the ripeness we could. Unlike most years, we had no heat spikes of significance, just uninterrupted ideal conditions for ripening grapes without sacrificing acidity. Cabernet Sauvignon reigned supreme in vintage 12' and represents a much higher share of the blend than is typical.

PRODUCTION: 128 cases for 2012 vintage,
12 Magnums, 2 Jeroboams

BLEND: 78.5% Cabernet Sauvignon, 11% Petit
Verdot, 4.9% Syrah, 3.8% Cabernet Franc,
and 1.8% Malbec

ALCOHOL: 14.8%

OAK AGING: All French oak, 100% new

DRINK: Now - 2030


BOYANCI
*Napa Valley
Red Wine*



Be Uplifting

BOYANCI CRITICAL ACCLAIM

2006 BOYANCI *Wine Spectator* **93 POINTS**
2006 BOYANCI *Wine Enthusiast* **94 POINTS**
2007 BOYANCI *Wine Spectator* **90 POINTS**
2008 BOYANCI *Wine Spectator* **92 POINTS**
2009 BOYANCI
San Francisco Cabernet Shootout **90 POINTS**
New York World Wine & Spirits Competition
GOLD and Best Wine in Show

Tasting Notes: The 2012 BOYANCI “exhibits scents of blueberry, dark chocolate and toasted hazelnut. On the palate, it is lush and powerful, coating the entire mouth with velvety tannin and hints of dried plum and savory spices, balanced out by racy acidity.” *Mia Klein*

Winemaker: Mia Klein has made some of the greatest wines ever produced, including Dalla Valle, Spottswode, Araujo Estate, Chapellet and Viader. She also makes world-class wines under her own label, *Selene*.

Food Pairings: Perfect pairing for a wide range of dishes such as well-marbled steaks, wild game and stews and a host of other options.

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