

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.

2010 BOYANCI Red Blend

When we created BOYANCI the intent was always for our flagship wine to be a blend that would exhibit 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 2010. The cool weather gave us a slow even progression and we dropped a lot of fruit prior to harvest to concentrate flavors and get all the ripeness we could. Quantities are low but we are very pleased with the quality. Our 2010 gave us higher acidity with subtly and elegance seldom found in Napa wines. Petit Verdot, typically a grape that only makes up a small portion of the BOYANCI blend, was actually the standout and major component of the 2010 blend.

PRODUCTION:	200 cases for 2010 vintage, 15 Magnums, 3 Jeroboams
BLEND:	62% Cabernet Sauvignon, 18% Petit Verdot, 12% Cabernet Franc and 8% Syrah
VINEYARDS:	Stagecoach Vineyard 1,200 feet above Napa Valley
ALCOHOL:	14.9%
OAK AGING:	All French oak, 80% new, 20% 1 year old
DRINK:	2013 - 2030 (one of our most age-worthy)



BOYANCI

*Napa Valley
Red Wine*

Be Uplifting



BOYANCI CRITICAL ACCLAIM

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

Tasting Notes: "The 2010 BOYANCI is our most complex wine to date. Aromas of cherry and strawberry mingle with subtle notes of smoke, mocha and lavender supported by mouth-coating but approachable tannin and tangy acidity with a long pleasant finish." *Mia Klein*

Winemaker: Mia Klein has made some of the greatest wines ever produced, including Dalla Valle, Spottswoode, 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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