

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. If you’d like to join us, visit us at www.boyanciwine.com for more information and to read our blog entries from Peru.

Be Uplifting



BOYANCI

*Napa Valley
Red Wine*



2009 BOYANCI Red Blend

Each and every vintage it is our goal to craft a wine that exhibits Napa Valley fruit and extraction with Bordeaux-like elegance. The 2009 BOYANCI primary aromas include blackberry, raspberry, white pepper, bittersweet chocolate and brown sugar with blueberry, violet, and mineral characters as well. With a little time in the glass, subtle caramel and vanilla characters surface along with a hint of licorice. Initial impact of flavor in the mouth is intense and deep and continues through mid palate and finish, with a hefty yet suave structure. With a bit of air from decanting, the 2009 BOYANCI flavors all open up to mirror the complexity of the aromatics.

PRODUCTION: 384 six packs total production
10 (1.5 liter) Magnums and
3 (3 liter) Jeroboams

BLEND: 76% Cabernet Sauvignon, 12% Cabernet Franc, 6% Petit Verdot, 3% Malbec, and 3% Syrah

VINEYARDS: Stagecoach Vineyard on the backside of Pritchard Hill

ALCOHOL: 14.3%

AGING: 20 months in barrel. Unfiltered, unfined. 80% new French oak, 20% one year old French oak. Coopers include Taranssaud, Sylvain and Seguin Moreau

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**

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*.

Food Pairings: BOYANCI combines the ripeness and concentration of the best Napa Valley wines with the elegance and structure of the finest Old World wines. This makes it a perfect pairing for a wide range of dishes such as; spiced lamb, well-marbled steaks, grilled pork loin and a host of other options.

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