

ROMAnce NAPA VALLEY

BOYANCI

ROMAnce

2013 NAPA VALLEY CABERNET FRANC

Recent Accolades:

2011 ROMANCE

90pts

Wine Enthusiast

2010 ROMANCE

92pts
Wine Enthusiast

Double Gold

and Best Red Wine

in Competition

New York World Wine

Competition (August 2013)

TASTING NOTES - "The Cabernet Franc nose is intense with aromas of blackberry, dried herbs, violets, tobacco, and sage. Plush, supple tannins in the mouth, with flavors of rich plum, and dried mint". ~ Helen Keplinger

VARIETAL - Cabernet Franc is an intensely floral grape and this block has always been part of the BOYANCI blend. The quality so impressed us that we wanted to showcase it in a standalone bottling.

FOOD PAIRINGS - InSpire ROMAnce pairs perfectly with well-marbled steaks, roasted lamb, stews and dark chocolate.

VINEYARD - Stagecoach 1,200 feet above Napa Valley. We grow 3 different grape varieties in this amazing vineyard.

WINEMAKER - We are excited to announce the appointment of Helen Keplinger as the new winemaker for BOYANCI Wine. Helen earned a master's degree in enology from UC Davis in 2000, and after making wine in Priorat, Spain, she returned to California to launch her own brand Keplinger Wines. She also worked with Heidi Barrett and David Abreu

as a consulting winemaker at Kenzo. Later she became the winemaker at Bryant Family, making some of Napa's most sought after wines.

ALCOHOL - 14.6% | OAK AGING - 17 months, 100% new French Oak 2013 PRODUCTION - 75 cases | DRINK - Now - 2030

THE ROMANCE STORY: "InSpired by love, I created this wine for my love ROMA. Most of you know the story by now so I won't repeat it and it still appears on the back label. Roma and I celebrated our second wedding anniversary in June and I feel so blessed to have the love of such selfless person. The 13' ROMAnce release is our 4th and our favorite to date. We enjoyed a picture- perfect growing season up on Stagecoach vineyard. We had lots of sunny days (a marked change from 2011) and only a few extreme heat spikes and really cool nights that preserved great acidity." ~ *Tom Steffanci*

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