

BOYANCI INSPIRE
ROMAnce

2010 NAPA VALLEY
CABERNET FRANC

TASTING NOTES - "Scents of violets and thyme. Weighty on the palate with initial flavors of blackberry giving way to savory stew and toasted vanilla. Mouth-coating but pleasant tannins support a long, smooth finish. Pairs best with someone sweet." *Mia Klein*

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.

2010 PRODUCTION

70 cases in our inaugural vintage. Production was low due to the cool vintage.

VINEYARD - Stagecoach 1,200 feet above Napa Valley.

We grow 5 different grape varieties in this amazing vineyard.

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*.

ALCOHOL - 14.7%

OAK AGING - 17 months in French oak, 70% new, 30% 1 yr old

DRINK - 2013 - 2030

THE ROMANCE STORY

InSpired by love, I created this wine for my love ROMA. ROMAnce seemed a fitting name and it is made with Cabernet Franc, Roma's favorite grape varietal. On March 10, 2012 I proposed to Roma with the first bottle of ROMAnce. After a few glasses she accepted. I hope that you, like me, are graced with someone that knows you better than any other and loves you anyway. ~ *Tom Steffanci*



*Photo taken March 10, 2012,
minutes after Tom proposed to Roma*

ROMAnce



BOYANCI

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