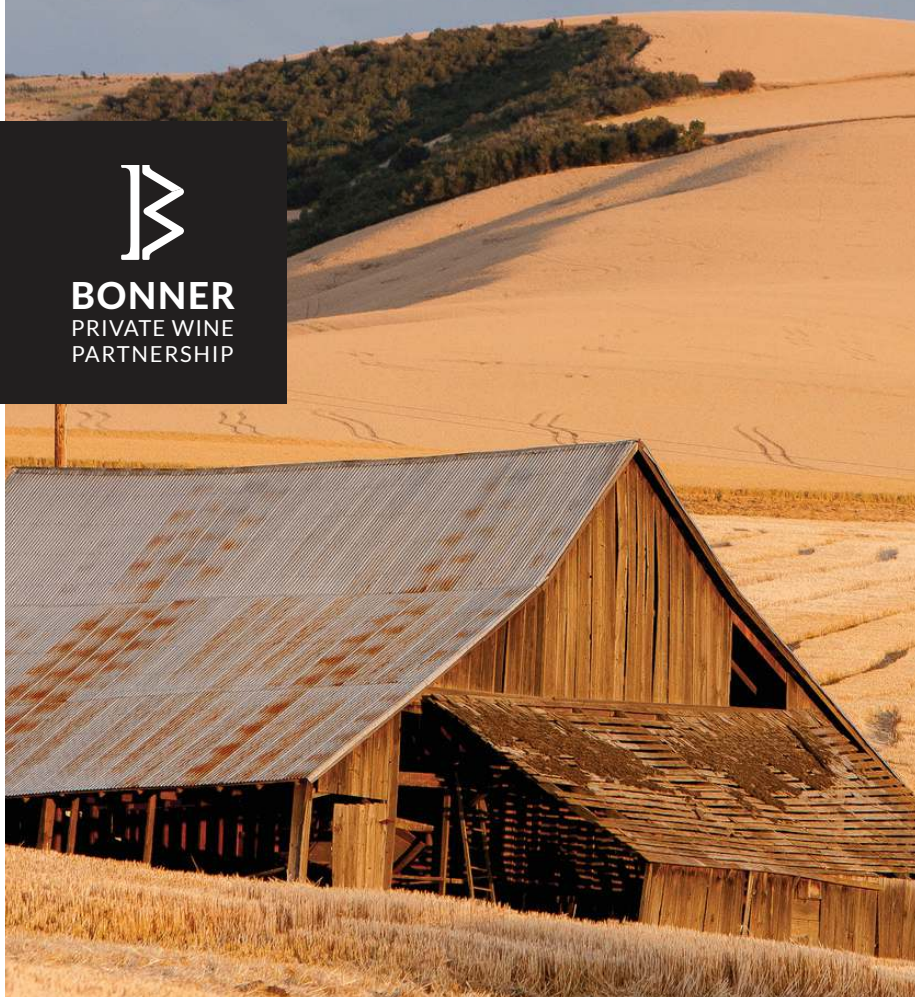


# Your American Collection

from the Bonner  
Private Wine Partnership



**BONNER**  
PRIVATE WINE  
PARTNERSHIP



# America's Most Unique Wine Club

Dedicated to searching the world for astounding  
wines from little-known winemakers

## Dear Member,

The year was 1811. His vines, so carefully imported from France and Germany, had again died.

Adept as he was at collecting wine, Thomas Jefferson was beginning to suspect that his genius might not extend to actually growing grapes. He had been so sure that Virginia, its rich soil so well suited to tobacco and hemp, would also prove a perfect habitat for European grape vines. After all, wild American vines seemed to grow *everywhere*.

Several hundred years before, the Vikings had made the same observation, calling the newfound territory Vinland. Spanish missionaries, too, had been inspired. Unlike T.J., however, their experiments in new world winemaking had been fruitful, producing a “mission grape” communion wine. Not that anyone without a lot of sin to atone for wanted to drink the sickly sweet mixture. Still, wine had established a toehold in America.

When we launched the Bonner Private Wine Partnership, we had no intention of putting together an American collection. And then we discovered the so-called 3-tier distribution system.

Thanks to that bureaucratic miasma, non-residents of California, Oregon, or Washington state generally don't see offerings from smaller batch wineries of those states – vineyards where sheep keep the grass clipped, natural compost takes the place of chemical fertilizer, and winemaking remains a traditional rather than industrial pursuit.

To put that in context, the biggest winery in America, Gallo, produces 75 million cases a year. You'll have no problem finding a bottle of Gallo, no matter where you are. Meanwhile, only 900 cases were made of the first wine in this collection (and it isn't even the smallest batch wine here).

When the coronavirus forced us to stay home (Diego in Buenos Aires wasn't even allowed to step outside his apartment), we decided the time was perfect to put together that American collection we had

been talking about. Our challenge was to look past fad and fashion to find an older idea of American wine - soils formed in ancient floods, clones of old European (usually Burgundian) varieties, and even a winery whose history can be traced back to the Oregon Trail.



In this box, you will find six bottles:

- ① Ruby Vineyard Laurelwood Blend Pinot Noir 2016
- ② Peju Cabernet Sauvignon 2016
- ③ Martellotto “La Bomba” Cabernet Sauvignon 2018
- ④ El Jefe Tempranillo Stoneridge Vineyard 2016
- ⑤ Anarchist Red 2016
- ⑥ Sojourn Durell Vineyard Chardonnay 2017

In these uncertain times, we went looking for the old spirit of America. The one that made Jefferson so sure that the United States would one day rival Europe in the quality of its wines. In these six bottles, we just might have found an echo of it.

To your health,

Will Bonner

## A Quick Note on Wine Tasting

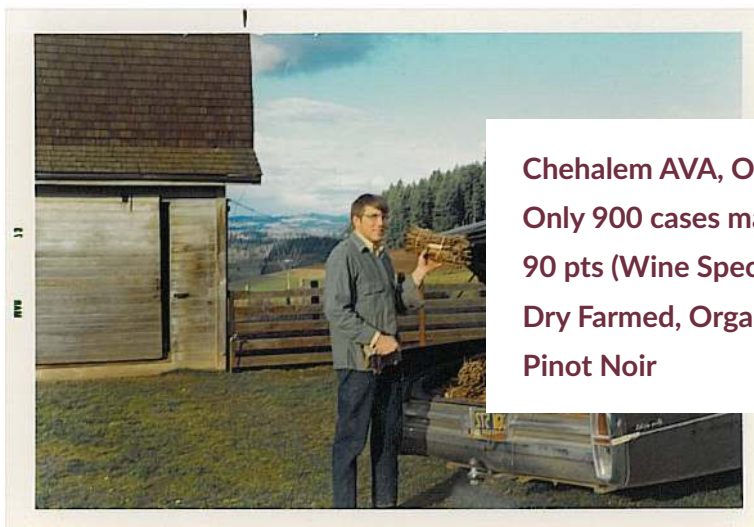
On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

What makes a wine expert is not just depth of knowledge – which anyone can achieve – but a sensitivity to taste and smell. A great wine expert will find a hundred little aromas that most will never be able to detect.

Now, if you don't get the same flavors, does that mean you're wrong?

No. Tasting is subjective. Besides which, wines are always evolving in the bottle. That hint of cherry from a few months ago might present itself differently now. So, if you detect a flavor or aroma you don't see on the tasting sheet, add it. See what your friends say. Better yet, if you have a tasting that differs markedly from what's written here, send us your notes. We'd love to compare them!

# 2016 Ruby Vineyard Laurelwood Blend Pinot Noir



**Chehalem AVA, OR**  
**Only 900 cases made**  
**90 pts (Wine Spectator)**  
**Dry Farmed, Organic, LIVE**  
**Pinot Noir**

15,000 years ago, a cataclysmic flood swept over Oregon's Willamette Valley, depositing a mixture of basalt and marine sediment. After the flood waters receded, high winds accumulated a layer of dusty loess. Thus was born the rare Laurelwood terroir, located at the base of the Chehalem Mountains.

14,820 years later, Andrew Kirkland's great-great-grandfather arrived on the Oregon Trail. Today, Andrew tends to the oldest vineyards in the Chehalem AVA. There, his Wädenswil pinot noir clones (originally from Burgundy) must dig deep to establish a firm footing and find water, which drains easily through the loose soil.

He made only 900 cases of this "pepper and dust" pinot – a smooth, thirst-quenching red with spice on the nose and mixed berry coulis on the palate, held in place by pleasing tannins. Supertasters may also find a bit of flower and orange peel.

Drink 2020-2024



## 2016 Peju Cabernet Sauvignon



**Rutherford, CA**  
**Organic**  
**100% Estate Fruit**  
**Cabernet Sauvignon**

At the center of Rutherford's dusty, winding roads, stands a stone tower. In its shadow, Herta Peju minds her vegetable beds, eschewing fertilizer for natural compost, rotating crops seasonally to conserve the famous Rutherford soil. Her husband, Tony, originally from Provence, applies the same philosophy to his nearby vines.

Wines from this region have a special quality known as "Rutherford dust." Variouslly described as cocoa powder, chocolate, or simply a peculiar type of tannin, even the experts disagree on what it is. With this bottle of Peju 2016, you can form your own opinion.

But first, you'll get notes of rich cedar, tobacco, and dark fruit. A little vanilla too, courtesy of French oak.

Once on the palate the dust kicks in, adding a silky shroud to dark cherry, nutmeg, and clove. Cellar it if you can.

Drink 2021-2030



# 2018 Martellotto “La Bomba” Cabernet Sauvignon



Happy Canyon, CA  
Only 25 Barrels Made  
Double Gold Winning  
Winery  
Cabernet Sauvignon  
(76%), Malbec, Petit  
Verdot, Cab Franc

While Thomas Jefferson was trying – and failing – to coax a grape harvest out of the humid, pest-filled Virginia climate, Spanish missionaries at San Luis Obispo were already having success growing grapes for their communion wine.

Today the tradition (though not the communion wine) lives on in Santa Barbara’s Happy Canyon. With one of the widest thermal amplitudes in the state, grapes there get a nice shock at every nightfall. Cab sauv in particular thrives. And nowhere is that more evident than in this bottle from Greg Martellotto.

Fermented in small lots, with three days of cold-soaking before maceration (whole berry, not crushed), this 2018 vintage pours into the glass so opaque it’s almost at malbec levels of inkiness. Stick your nose in there for fresh picked berries, mint, and pepper. You can tell these grapes took their time to ripen, blasted by sun during the day, and coated in Santa Barbara fog at night. La Bomba springs on the palate with an enthusiasm that’s quite rare for cabs, washing it in jammy blackberry, spices, and rich coffee.

Drink 2020-2023





# 2016 El Jefe Tempranillo Stoneridge Vineyard



**Wahluke Slope, WA**  
**Wild yeast**  
**93 pts (Suckling)**  
**Tempranillo**

Tempranillo in Washington State? As unlikely as it seems, the prized varietal from dry northern Spain is enjoying a newfound popularity in the Pacific Northwest. Rain be damned!

Not that it rains in the dusty corner of Wahluke Slope. Thanks to a rain shadow from the nearby Cascades, parts of Wahluke are almost desert-like. Excellent for grapes that like to take their time ripening (malbec, cab sauv, tempranillo)...provided of course you can find enough water.

Winemaker Charles Smith – a former rock n’ roll manager with the hair to prove it – solves that problem by only using recycled water on his vines. He also insists on crushing his grapes by hand... or foot rather... and using only wild yeast.

The result is unmistakably a tempranillo, and a powerful one at that (the name, after all, is “El Jefe”). But there’s also an elegance (think fresh cherry) that’s too often missing from the typical Rioja. Prepare for a surprise as you transition from smelling to tasting.

Drink 2020-2025



# 2016 Anarchist Red



**Dry Creek Valley, CA**  
**Co-Fermentation**  
**They threw in the kitchen sink**  
**97% Syrah, 1% Viognier, Petite Syrah, Petite Verdot**

“Do you taste coca cola?”

“Yes.”

“Gosh this wine is strange.”

“Actually gentlemen, it’s not coca cola. It’s kola nut. *Pas commun* in wines. But then, nothing about this bottle is...It’s quite remarkable.”

“True... let’s buy every case they have.”

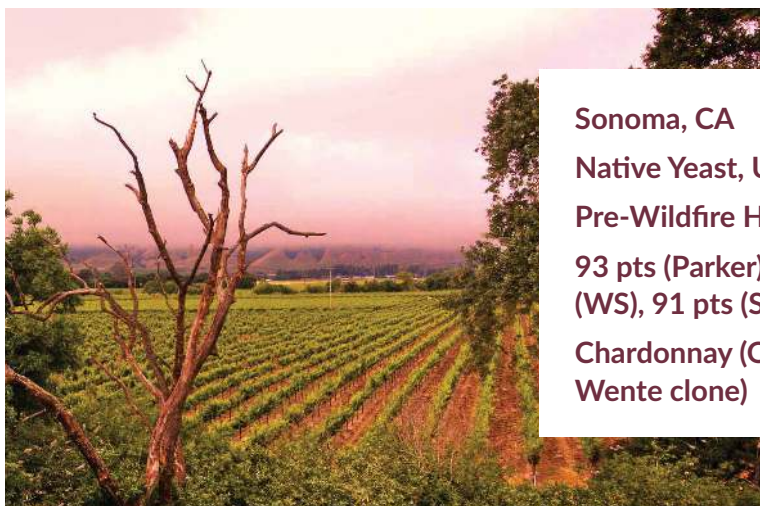
And thus, we present to you the Anarchist Red 2016. The sort of kaleidoscopic blend only a true artist – acting with expert care – could ever hope to produce.

Only 176 cases made.

Drink now... and buckle up.



## 2017 Sojourn Durell Vineyard Chardonnay



**Sonoma, CA**  
**Native Yeast, Un-fined**  
**Pre-Wildfire Harvest**  
**93 pts (Parker), 91 pts (WS), 91 pts (Suckling)**  
**Chardonnay (Old Wente clone)**

In 1912, German immigrant C.H. Wente brought chardonnay vines from Burgundy to California. Eight years later, most Californian vines were lost to Prohibition. Wente's original Burgundy vines (called "Old Wente") survived.

105 years later, clones from those Old Wente vines were thriving in the rocky, basalt soil of Sojourn's Durell Vineyard. And then winds came, fanning a small flame in a nearby forest.

2017 will go down as a lost year for many Sonoma vineyards. If their vines weren't destroyed entirely, their grapes were slowly suffocated by thick, black smoke for days on end. Fortunately, Sojourn's grapes, harvested at night, came off the vine just in time. They were then whole-bunch pressed to produce a vibrant, zingy chardonnay.

No obnoxious oak-barrel-filled-with-butter here. The nose is a basket of freshly picked citrus, stone fruit, and tropicals. Silky on the palate, this wine gets the mouth salivating - perfect for late afternoon refreshment.

Drink 2020-2023





## **Our Mission**

At the Bonner Private Wine Partnership, our mission is to bring you unique bottles from all over the world. We seek wines that are bursting with life and character – wines with an adventure in every bottle.

## **Your Next Quarterly Shipment**

As you read this, we are already selecting and arranging to import wines for next quarter's shipment. We will be in touch to share what we've found with you when we get closer to the shipping date. Until then, enjoy your wine! (And let us know what you think!)

## **Problem with Your Shipment?**

Please call our customer service, 9-5 Monday through Friday. We want everyone to get the most out of this club and these wines. So if there's a problem, we'll do our best to make it right.

### **...Can We Ask A Small Favor?**

Can we "compare notes" with you on these wines?

Maybe you picked up on aromas that we didn't. Maybe you just fell in love with a particular bottle. Or maybe the exact opposite. Whatever the case, we want to hear from you. Because you're part of this. And we can only keep this mission going if you're onboard.

Shoot us an email at [feedback@bonnerprivatewines.com](mailto:feedback@bonnerprivatewines.com)