



BONNER
PRIVATE WINE
PARTNERSHIP

Your Italian Collection

from the Bonner
Private Wine Partnership

America's Most Unique Wine Club

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

Dear Member,

Up until recently, I had always thought of Italian wines as being about spending money and showing off – buying that \$100 Barolo at dinner to impress friends, for example.

But the real tradition of wine in Italy – the culture you find in small villages and old family vineyards – is precisely the opposite.

A wine that might cost thousands in the US is enjoyed by Tuscan farmers and bakers gathered for a simple Sunday lunch of fresh mozzarella, homegrown tomatoes, and local game...

A fancy bottle only to be found at the most exclusive Manhattan restaurant is uncorked right out in the cobbled streets of Verona, where old friends snack on prosciutto outside a small trattoria...

In fact, the veteran winemakers out on the misty slopes of Piedmont... or the sunbaked vineyards of Gaiole... would wince at Wall Street bankers making a big show of spending lavishly on their bottles...

After all, they like to insist that they can't take credit for their wines – no matter how delicious...

To real Italians, wine is not a commodity to be made but a bounty to be discovered – the soul of the land itself... *le anima* as they say... something that existed long before their arrival and will endure long after they've left...

Indeed, 800 years ago it was Benedictine monks who pruned these vines... before them Romans... before them Greek settlers...

...today veteran winemakers – hand-rolled cigarettes dangling from their lips – continue to walk through rows of dark purple grapes and greyish green olive trees... still picking their grapes by hand... still preferring traditional methods... still refusing to adulterate their wines with harmful chemicals...

...still listening for the soul of this ancient land.



In this box, you will find six bottles:

- ① La Cipriana Scopaio Bolgheri 2017
- ② Castello di Meleto Chianti Classico 2016
- ③ Ricasoli Chianti Classico Riserva 2016
- ④ Gian Perro Marrone Pichemej Barolo 2017
- ⑤ Scopone Brunello di Montalcino DOCG 2013
- ⑥ Il Borro Pian di Nova Sangiovese 2016

We believe these six wines fully represent the real tradition of Italian wine. They are all made from handpicked grapes and generally tend to be lower in sulfites. Some come from vineyards 100 years old. Others 800 years old. Our advice is to let each bottle speak to you on its own terms. Each has a story to tell.

To your health,

A stylized signature in black ink, consisting of several overlapping loops and lines, appearing to be written with a pen or marker.

Will Bonner

A Quick Note on Wine Tasting

On the next few pages, we've included tasting notes from our resident "sommelier" French winemaker Julien Miquel. 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!

2017 La Cipriana Scopaio Bolgheri



Founder: Otello Fabiani
Wine Advocate: 91 pts (2016), 90 points (2015)
Only 6,000 made
Cabernet Sauvignon

Good things come to those who wait. And good things you will find indeed, if you decant this wine for at least a half hour before tasting. Dip your nose in the vessel to discover deep vibrant notes of black current and dark cherry on a soft bed of dark chocolate. But make no mistake: this distinguished Bolgheri has not forgotten its peasant roots. Linger a moment as notes of fennel, thyme, and rosemary drift to the surface.

Once, you're ready for that first sip, be ready for solid tannins and a silky texture. The black current you smelled earlier will be there waiting to impress, the result of a Cabernet grown with just the right amount of clay in the soil. But what truly augments the entire experience is the Slovenian oak, which never overstays its welcome on the palate, bringing the whole to a mellow, pleasing finish.

This wine illustrates why Italians don't identify their wines by the grape. This Bolgheri Cab bears no resemblance to the Cabs of California or Bordeaux. If you've ever had "left bank" Bordeaux, you might describe this as a mix between that and a Pomerol. Beautifully executed wine.

Drink 2019-2029



2016 Castello di Meleto Chianti Classico



**Castello di Meleto
founded: 11th century**

**Wine Spectator:
92 points**

**Decanter Magazine
Award Winner**

Sangiovese

A wine that refuses to follow the rules, critics be damned. This Chianti represents Italy like no other.

The delicate notes of laurel, clove and black pepper have you wandering down country roads in Tuscany, intoxicated by the smell of the forest floor. Then, an impish spice leaps onto palate, followed by vibrant flavors of fresh fruit and red meat, as if you had suddenly walked right into the middle of a mid-summer evening's celebration...of what you have no idea, but does it matter?

Drink: 2019-2022

Food pairings: lightly flavored meat dishes, white meats, antipasti, prosciutto and mild hard cheeses.



2016 Ricasoli Chianti Classico Riserva



Castello Brolio founded by Baron of Brolio in 10th century

Wine Spectator: 93 (2015); Wine Enthusiast: 90 (2015)

Sangiovese (90%), Merlot (5%), Canaiolo (5%)

Brolio Castle has been around for nearly 1,000 years. Imagine walking through this castle – from the kitchen where the cook prepares fresh brioche, to the courtyard where fruit trees sway in the Tuscan breeze, to the pantry where fresh spices linger the air, to the cellar where wine sits in old oak barrels.

This bottle of Chianti Riserva is true to its terroir. You'll find deep notes of ripe sour cherry and dark juicy strawberry, surrounded by toasted brioche, delicate French vanilla and sweet spices (nutmeg and clove). You can tell the soil is iron-rich and full of good minerals.

Drink: 2019-2024

Food pairing: grilled meats and rich meat stews, aged hard cheeses.



2017 Gian Perro Marrone Pichemej Barolo



**Founder: Pietro
Marrone (19th century)**
Aged 38 months
Organic
Nebbiolo

You won't have to wait 10 years to enjoy this delicious traditional Barolo. But this is a wine that rewards patience – decant for one hour.

Glance at the garnet colored liquid as you pour; see if you can find that orange hue typical of Barolos. The nose is powerful, bursting with tar and dark fruit. The aromas go deep here, with layers of sultanas, caramel, chocolate, fig, and dried apricot waiting to reveal themselves (just don't rush them!). An elegant wine.

On the palate, Pichemej delivers serious, stern tannins (it is “grandfather's style” after all). But don't worry: at heart this Barolo is a softy, with cherry liqueur and vibrant raspberry coulis, surrounded by layers of spice and subtle oak. A rather stunning, well-balanced and powerful wine

Drink: 2019-2034

Food pairing: Enjoy this complex wine on its own first (you'll see). When it's time to eat, pair this rare flavor concentration with an equally intense dish.



2013 Scopone Brunello di Montalcino DOCG



Owners: Tessie and Andrea Genazzani

James Suckling: 92 points

Mundus Vini Silver Medal Winner

Sangiovese Grosso di Toscana

A deep and vibrant wine with ripe sour cherry (typical of Sangiovese), cooked strawberry and apple. This wine spent a while in oak (24 months) and you can tell, but not because of an oaky taste. The tip-off comes instead from caramel and vanilla mixed with Christmas spices, and an almost tawny-port feel.

The palate reveals a dry wine with intense flavors. After a moment the sour cherry melts away to reveal mineral and earth tones like charred wood, grilled meats, amaretto, and mixed herbs (thyme, sage, dried basil leaves and rosemary).

An exuberant and opulent wine that could only be born under the Tuscan sun.

Drink: 2019-2025

Food pairing: First, enjoy the wine on its own for full effect. Then pair it with anything herbal and meaty, such as rich stews, barbecued meats, Italian-style meatballs or eggplant parmesan gratin for example.



2016 Il Borro Pian di Nova Sangiovese



**Il Borro castle
founded: 12th
century**

**Current owner:
Ferragamo family**

**Sangiovese (25%),
Syrah (75%)**

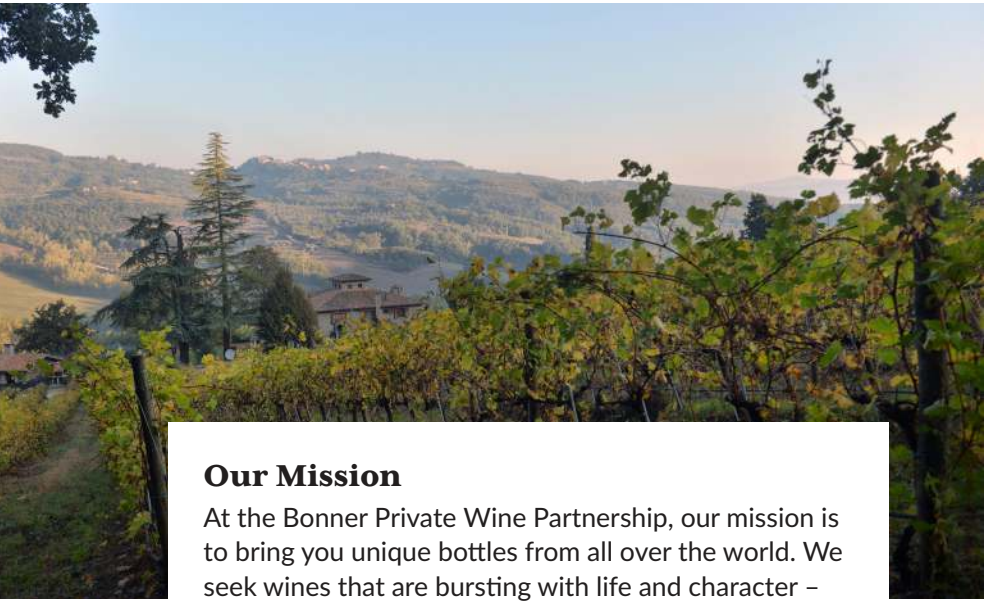
Despite its highbrow provenance, this is a thoughtful – not garish – wine, good for mulling over a decision or reflecting on old times. With tannins you can chew on. A garnet color. A nose of dark cocoa, dried grass, and... there's the Syrah... black pepper.

The flavor is similarly peppery, but the Sangiovese loosens things up a bit by contributing bay leaves and the tell-tale sour cherry. An extremely food-friendly wine.

Drink: 2019-2022

Food pairing: A wine built to withstand powerful dishes such as Tuscan liver paté crostini, Pasta all'Arrabbiata, or meaty lasagna.





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 email us at contact@bonnerprivatewines.com. We want everyone to get the most out 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 upon 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