



BONNER
PRIVATE WINE
PARTNERSHIP

Your Ancient Wines 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

Wish You Could Buy More of Our Wine?

Log into your profile on www.bonnerprivatewines.com to view our store and get your hands on more of the wines you love (while we still have them!) You can also give us a call at 844.733.5249.

...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 on board.

Shoot us an email at feedback@bonnerprivatewines.com.

Dear Member,

From its Trans-Caucasian origins, wine probably came to western Europe with the Phoenicians around 1,000 B.C. We don't know much about the Phoenicians. They left behind no written record. And the ancient Greeks get most of the credit for introducing grape growing and wine trade on a larger scale. From them, the Romans took up the practice, going on to develop Europe's great terroirs (save Bordeaux).

With the wines you'll find in this collection, we follow in those ancient footsteps – from the Greek colonists who washed up on Italy's hills, to the Roman phalanxes sent to guard the vineyards in Germania Superior.

We begin in the 8th century, when the Greeks arrived in what they called Oenotria, or the “land of vines.” They had discovered Italy. There, they passed on their know-how to the locals, namely the Etruscans, who made wines up in the hills by the Tyrrhenian Sea (an area now known as Tuscany). It was the Etruscan king Porsena who founded Montepulciano. The same man put the Etruscan civilization squarely on the wrong side of the nascent Roman Republic when he attempted to restore the Roman monarchy to power. Soon enough Etruscan culture was on the wane, soon to be absorbed into the Roman sphere.

From Italy, the Greeks pushed west and north, first establishing a trading post in Provence, then, in the 5th century, continuing to Languedoc at the mouth of the Rhône River. While it is unclear whether the Greeks themselves ever left the coast, their wines appear to have made it as far north as Alsace, where Gothic kings drank them from clay amphorae.

The Spanish coast, too, felt the influence of the Greeks (though the Phoenicians had most certainly brought grape vines there before them). As in Italy and France, the Romans would continue, and improve upon, the viticulture both civilizations left behind. Under the Roman Empire, Catalonia was one of Europe's major producers. In his “Natural History,” Pliny the Elder noted how the area, and

specifically Tarraco (present-day Tarragona), was “esteemed for the choice quality of their wines.”

The Romans were the first to make of wine a product that could be turned out at enough volume to quench the thirst of the then-known world. Their operations extended as far north as Argentoratum, in Germania Superior, a city built partly to protect one of the empire’s prized centers of winemaking (today it is known as Strasbourg, in the Alsace region).

In this collection, you’ll find the following wines:

- ① Tenuta Vallocaia Bindella 2018
- ② Campidivini La Chiusa Toscana 2016
- ③ Calmel & Joseph Entre Amis 2019/2020
- ④ Vieil Armand Rendez-vous 2020
- ⑤ Dominio del Bendito El Buen Rollo 2019
- ⑥ Mascaró Cava Gran Reserva 2014/2015

Each bottle has a unique connection to the history we have shared with you here, with a distinct line that extends back through the millennia to the ancient hands – Roman, Etruscan, Greek, Phoenician – that birthed a drink like no other.

Enjoy!



Will Bonner

Founder, The Bonner Private Wine Partnership

P.S. You’ll notice that we have two vintages of some wines in stock. Due to extremely limited production, getting one vintage only would not have been possible. However, we felt 1) that the wine would be a shame to miss out on no matter the vintage, and 2) that both vintage years were representative of the overall quality and character of the wine. (If you’d like to try the other vintage year, you can always reach out to us to set some aside for re-orders.)

A Quick Note on Wine Tasting

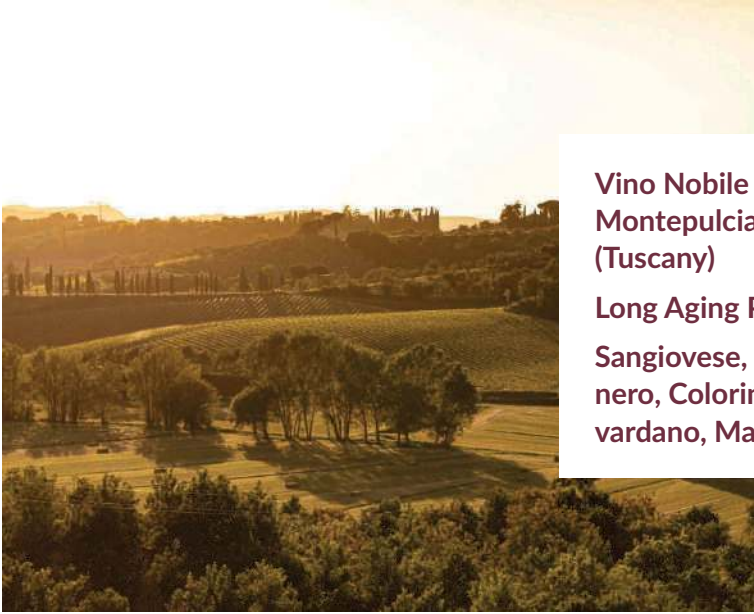
On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

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!

2018 Tenuta Vallocaia Bindella (Montepulciano, Italy)



**Vino Nobile di
Montepulciano
(Tuscany)**

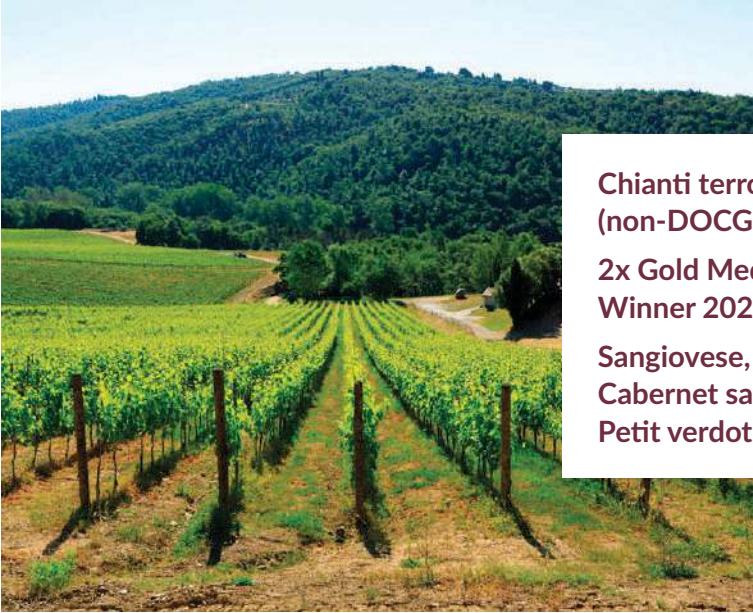
**Long Aging Potential
Sangiovese, Canaiolo
nero, Colorino del
vardano, Mammolo**

Vino Nobile di Montepulciano (a DOCG – Italy’s highest designation), is a wine made around the Tuscan hilltop village of Montepulciano. It is not wine made from the montepulciano grape, but rather sangiovese and host of supporting players.

Vino Nobile is the war horse of Tuscany. Consumed too young it can feel a bit raw, or “chewy.” This bottle from Tenuta Vallocaia had 22 months in large oak barrels to mellow, then another two years in bottle to mature. The result is exactly what you hope a Montepulciano will be, with a nose of wild flowers and berry-laden thickets, and a balanced, if tightly structured, feel on the palate. But there’s still a lot more road left on this 2018 (with multiple 90+ point scores). You might notice a hint of balsamic in there; expect it to “pop” after a few more years in the cellar. Drink now... or maybe wait till 2024 or 2044.



2016 Campidivini La Chiusa Toscana (Tuscany, Italy)



**Chianti terroir
(non-DOCG)**

**2x Gold Medal
Winner 2021**

**Sangiovese, Merlot,
Cabernet sauvignon,
Petit verdot**

A few thousand years ago, somewhere on the stony hills near the Camperchi winery, stood a temple in honor of Hercules. Thus, the name “Campidivini,” or fields of the gods. Those fields are technically in Chianti. But winemaker Salvino Picone has chosen to use the broader Toscana IGP classification. Is he trying to strip away all modernity, like layers of wallpaper, to find a truer Tuscan (or perhaps Etruscan) essence?

For this 2016, Salvino used his oldest vines, farmed organically (to “preserve the Tuscan soul” he says), and harvested by hand. For fermentation he opted for stainless steel (which, unlike oak, imparts none of its own flavor into the must).

Even at 6 years old, this Toscana still feels fresh, young even, with plum and violets in the nose, a burst of the same (with a bit of balsamic?) in the mouth, and a long finish. Drink now to 2027.



2019/2020 Calmel & Joseph Entre Amis (Languedoc Pézenas, France)



Organic
Gold Medal,
Concours Terre
de Vins 2022
Syrah, Mourvèdre,
Grenache

To the east of Provence, around the mouth of the Rhône River, hot, dry Languedoc is beloved in France, but not well known outside of it. (Partnership members may remember all-time favorites Domaine Ollier-Taillefer and L'intrus, both from the Languedoc.)

Award-winning Entre Amis (“between friends”), comes from Pézenas, a sunbaked medieval village built on schist rock (for Languedoc fans, it’s the same soil found in Faugères). Like any great Rhône syrah, Entre Amis comes in like a dagger. But don’t fear the tannin. We are between friends here after all. Almost immediately on impact the edge dissipates into soft white pepper, fresh cut figs and crushed strawberry – plus a touch of salt, from the nearby Mediterranean.

Close your eyes and you might just hear crickets chirping in seaside scrub. Fermented in concrete, then aged 12 months with 20% in oak. Just 4,860 bottles made. Drink now to 2026.



2020 Vieil Armand Rendez-vous (Alsace, France)



2,962 bottles
only
Gold Medal
Lyon 2021
Pinot noir

Up in Alsace, in the valleys between the Vosges Mountains and the Black Forest, the soil is rich and the houses are built in the half-timbered, “pan de bois” style.

Not exactly what you expect of a French wine region. Yet, the farmers here have been growing grapes on Alsace’s slopes for at least 400 years. And Alsatian pinot noir is now a real contender with the Burgundians to the south.

This 2020 comes from four distinct plots over marl and sandstone. The wine sat in oak for 12 months – exactly what the grapes needed after the broiling 2020 season. You can smell the forest here with notes of dark cherry and woodland berries; in the mouth a wine at first bold, then silky with a long, delicate finish.

This is an extremely limited production, with nice aging potential. Grab another bottle (or more) for the cellar. Drink now to 2032.



2019 Dominio del Bendido El Buen Rollo (Toro, Spain)



Organic
Pre-Phylloxera Vines
(avg. 40 years)
Tinta de Toro

A grail in Europe: wine from pre-phyloxera, ungrafted vines. In Toro, on the soaring heights above the Duero River, the sandy soil makes it hard for the bug to find a foothold.

Thus, the vines in Antony Terryn’s “dream vineyard” (a local variant of tempranillo called tinta de Toro) range from several decades to a century old. But don’t let their age fool you. Connoisseurs know that Toro = power. And that’s certainly true here.

This 2019 (90 pts from Gilbert & Gaillard) has the nose of a bull. Still, its 3 years in bottle have given the wine time to think. On the palate, El Buen Rollo is a slow burner. Careful. Like the grizzled old farmhand who favors the slow approach. Then suddenly the bull reappears, coming right at you, tannins forward with a cloud of florals. Drink now... or give it till 2025.



2014/2015 Mascaró Cava Gran Reserva (Catalonia, Spain)



**Gold Medal Winner
– San Francisco Intl.
Wine Competition
2021**

**Champagne method
Perellada, Macabeo,
Chardonnay**

“Time is to cava what fire is to cooking,” says winemaker Montserrat Mascaró. But no manmade clock can keep time with enough precision for the grapes at the old Cistercian monastery of Mas Miquel.

Surrounded by forest, Mascaró watches instead the bees and butterflies, the foliage on the trees and brambles and vines, the bud break and the way the sap flows. Nature here speaks clearly, if you take the time to listen.

As in Champagne, the sparkle happens in bottle (not tank), and each bottle then ages underground before release. With a golden color and fine bubbles (note how they run in continuous strings from each bead), fruit on the nose with some hazelnut and brioche, then a round, lingering mouthfeel, this is a sparkler you can serve with anything, any time. Drink within the year, serve very cold, and store in a stand up position.





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 at 844.733.5249. 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.

Want More Wine?

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