

from the Bonner Private Wine Partnership



America's Most Unique Wine Club

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

...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

Dear Member,

They say you can tell a vintner *piemontese* by his hands – rough paws, calloused by years of toil in the pre-Alpine fog, pruning and harvesting his nebbiolo by hand, as if in solemn, ascetic tribute to those who kept the practice alive before him – Benedictine monks, Romans. Etruscan tribesmen.

These are the kinds of winemakers we search for in the Partnership. A small concern, a tradition kept against all financial reason, a dream passed down from one generation to the next. They never make "easy" wines. Theirs is a point of view informed by the intimate quirks of locality and family, never quite understood by outsiders, though we might delight in its expression.

Going south from Piedmont, we stumble into the ankle-twisting landscape of Tuscany. Caught between the Tyrrhenian Sea and the Apennine Mountains, and centered around the cities of Florence and Siena, Chianti country can be as frustrating as it is rewarding. As with nebbiolo, a winemaker's mastery of sangiovese is hard won. Unlike in Piedmont, however, here there are many pretenders to the varietal. You look for a family several generations deep into the practice, with old vines and old ways.

Southeast of Tuscany, beyond the reach of the Tyrrhenian Sea, the hillsides soften, perhaps worn by the roaring winds coming down from the Apennines. Among the many challengers to Tuscany's dominance over sangiovese, Umbria is the most credible. But it's not the sangiovese that brought us there. See more below...

Our final stop takes us across the mountains to the Adriatic coast. In most sources on Italian wine, Marche receives, at best, a passing reference. Perhaps the author remembers that the Mondavi family, arguably the most celebrated in American wine, emigrated to California (by way of Minnesota) from there. But with no large cities to speak of and a winemaking style that hasn't changed much in a very long time, most authorities pass over Marche's sunflowers, olive groves, and vineyards.

Thus, you get the feeling the winemakers of Marche haven't received a visitor in quite some time. They work with no chemicals, little machinery, and the montepulciano grape (virtually nonexistent outside of Italy). They gather to drink in old cellars called fondaco, speaking a dialect even other Italians struggle to understand.

They are, as are all the winemakers who contributed to this collection, winemakers first for themselves, their families, and their heritage. After that, quel che sarà sarà.

In this box, you will find six bottles:

- 1) Agricola Boggero Nives Barolo 2018
- (2) Fattoria Montepescini Chianti Colli Senesi Riserva 2018
- (3) Tenuta Cappellina Chianti Classico Riserva 2018
- (4) Azienda Agricola Leuta 1,618 Merlot DOC Cortona 2018
- (5) Fattoria di Monticello Baciavento Umbria Rosso 2019
- 6 Madonnabruna Portese 2018

We believe these six wines fully represent the real tradition of Italian wine. Our advice is to let each bottle speak to you on its own terms. Each has a story to tell.

Alla Nostra Salute,

Will Bonner

Founder, Bonner Private Wine Partnership

A Quick Note on Wine Tasting

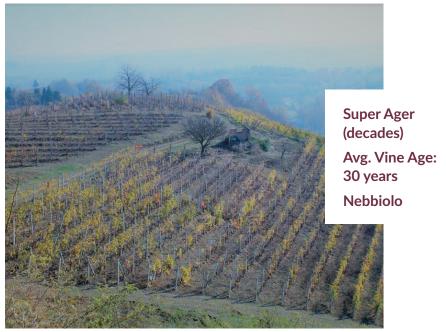
On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

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

Now. If you don't pick up on the same flavors, does that mean you're doing it wrong?

No. Tasting is subjective. Pronounced flavors on my palate may present themselves as secondary or tertiary notes for you. Remember, 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 Agricola Boggero Nives Barolo



Getting an exclusive vintage of Barolo is rare for us. There's too much buzz and too little supply. And yet, with a little elbow grease by our importer Barry, we were able to lock up all 4,500 bottles of this Nives 2018. It is solely ours, and yours, to enjoy.

And what a Barolo! Nives comes from a small family farm in the Langhe hills where vines grow alongside fruit trees and vegetable gardens. There, winemaker Giacomo Boggero opts for the traditional Barolo style and Slavonian oak (rather than French barriques) to soften the tannins without losing the Barolo edge.

Accordingly, and as a great Barolo should, Nives rewards patience. You will enjoy the dry white pepper and cinnamon notes now, but you might be kicking yourself if you pass up the opportunity to stow a bottle (or 12) away in your cellar for when this "tarred rose" really blooms (ten years... or more?).



2018 Fattoria Montepescini Chianti Colli Senesi Riserva



Tuscany's Colli Senesi (hills of Siena) sub-zone is an odd duck in Chianti. The zone is in two, non-contiguous, parts, one surrounding the village of Montalcino (the home of Brunello, arguably Italy's mostly highly prized wine), the other outside of Montepulciano (home of Vino Nobile di Montepulciano, no lesser a contender).

This Riserva 2018 comes from the small family concern Fattoria Montepescini di Governi Massimiliano (Massimiliano being the grandson of founder Armidio), on the Montalcino side. It's very much a Chianti, yet the ripe fruit and tobacco notes do have a certain Brunello-like depth to them (helped by 24 months spent in oak and the 100% sangio content – Brunello is also 100% sangio). Expect the similarities to only enhance over the next 8 years. 89 points (James Suckling). Limited production.

Drink now to 2031.



2018 Tenuta Cappellina Chianti Classico Riserva



A great Tuscan meal, set perhaps al fresco beside cypress and pine trees, is about bread, steak, and olives. For that you need sangiovese and a kick of canaiolo, the quintessential Chianti.

The Chianti Classico DOCG came to be when the old restrictions on the Chianti name were lifted in 1932, prompting an explosion of new Chianti producers, some better than others.

This 2018 Riserva celebrates the old ways – 30 months in Slavonian oak, indigenous yeast, hand harvested organic grapes. You should see the vineyard. The vines bathe in full sunshine on a steep slope with sweeping views of southern Tuscany (cool nights keep the ripening slow and steady). Close your eyes and picture it as you take your first sip. 93 points (James Suckling).

Drink now till 2033.



2018 Azienda Agricola Leuta 1,618 Merlot DOC Cortona



You might not recognize Cortona, but a few thousand years ago it was a major Etruscan city. The Etruscans were dedicated winemakers, a tradition that carried on into the Roman era and beyond. Fans of the local wines have included Pliny the Younger and Pope Paul III.

From Cortona's Leuta winery, 1,618 is the "Super Tuscan" in your collection. For non-initiates, Super Tuscans are wines made outside the strictures of one of Tuscany's well-known DOCs (Chianti, Brunello, etc.) They commonly contain Bordeaux grapes, thus the merlot in this 2018.

Hand harvested from vines on a silty, clay soil, with natural yeast and 18 months in French oak, this merlot pours out dark ruby, with notes of black fruit, chocolate, and tobacco (with maybe gunpowder?), and a strong, jammy body.

Drink now to 2030.



2019 Fattoria di Monticello Baciavento Umbria Rosso



Just southeast of Tuscany, the slopes soften and the marine influence fades in Umbria, in Italy's vast central valley. Like its neighbor, Umbrian wine can trace its origins back 3,000 years to the Etruscans, who cut cellars into the rock around the town of Orvieto.

Historically, Umbria is best known for whites (formerly sweet but now dry). In the 1970s, however, the Perugia hills sent a shot across Tuscany's bow with their sangiovese. Later, as in Tuscany, "super Umbrians" emerged, bringing in Bordeaux varietals like the cab sauv and merlot in this 2019.

Baciavento means "kissed by the wind," a reference to the conditions on the cool, volcanic hillsides between Perugia and Orvieto. There, on the Scassini family farm, winemaker Simone Tribolati picks his cabernet sauvignon and merlot by hand, then leaves the wine to age in oak for 6 months to produce a vintage of brilliant red in the glass, with a nose of berries and currant. Feel it explode once on the palate (paired with cold cuts?).

Drink now to 2037.



2018 Madonnabruna Portese



Open up a map of Italian wine regions. On the Adriatic coast, you'll see Emilia Romagna and Abruzzi, with a big blank spot between them. That's Marche. It's the lost world of Italian winemaking.

The north is cool and continental, while the southeast is like Provence with fields of sunflowers and olive groves. There, near the seaside town of Porto San Giorgio, we find the Petracci family. Back in '67, Ferruccio Petracci bought a small 13-hectare estate with the dream of planting vines – a dream turned reality by his son Paolo.

Any good winemaker will agree that a great wine starts in the vineyard. But the Petraccis take that philosophy to an extreme, making Portese only in years of superior vintages. It's an epic wine, with cabernet and merlot adding further power and depth to the montepulciano's blackberry and smoke. You might consider decanting it.

Drink now for the fruit or wait a few years (up to 2033) to taste the Marchese soil.





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 EST 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.

Find us on social media.

