

America's Most Unique Wine Club

Searching the world for astonishing wines from little-known winemakers

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Dear Member,

Located, as it is, just over the Andes mountains from Argentina's Mendoza region, it can be tempting to describe Chilean wine as analogous to its eastern sister.

True, there are similarities: vineyards planted in the Andean foothills, a Bordeaux grape once thought lost rediscovered to much acclaim, a region so isolated it escaped the phylloxera blight, a brand once considered "bargain" now reaching for its place on the upper shelves.

Yet, to visit Chile's vineyards, even those close to the Andes, is to discover a winemaking scene that feels just as foreign to a place like the Calchaquí as does Tuscany.

Argentina, particularly in the extreme altitude zones, is all about high desert, where dry, thin air, unable to retain heat at night, mitigates brilliant daytime sun; where water is scarce; where the soil is infertile. Comparatively, Chile's terroirs are small Edens: low altitude, fertile, and well irrigated with melting snow that washes down paths cut into the bedrock by glaciers tens of thousands of years ago. The main influence is not mountain, but sea. Vines bathe in Pacific breezes (stripped of excess moisture by a small mountain range that abuts the ocean), creating a Mediterranean climate that anyone, any European at least, would consider grape growing perfection.

Still, up until the 1980s, Chile suffered from its idyll; it was too tempting for winemakers, and their small margins, to fatten yields by plying grapes with excess water (*faire pisser la vigne*, as the French call the practice). Before long Chile had become synonymous with cheap wines which, though not necessarily bad, were certainly unremarkable, and therefore not worth exporting.

In the 1980s, in almost every wine region in the world, wine got better. California reveled in its triumph over Bordeaux. Wall Street big shots went crazy for Super Tuscans. Argentina began taking its malbecs seriously. And in its neighbor to the west, a French winemaking legend saw a diamond in the rough.

Alexandra Marnier Lapostolle, of Grand Marnier, acquired a property in Chile's Colchagua Valley, bringing in Michel Rolland, the same Frenchman who would go on to transform Argentina's industry. Other illustrious Europeans followed: Torres, Rothschild, Margaux.

The signature grape, then, was cabernet sauvignon. And Chile seemed destined to become a Bordeaux of the Southern Hemisphere. In the 1990s, however, Chile discovered its own malbec in the grape carménère, a "lost" Bordeaux grape that had been growing there for a century in disguise.

Today, we find a region no longer so beholden to Bordeaux for its identity, but a patchwork of winemakers each reaching for his or her own definition of perfection – from cabs that could cast a shade over Margaux to frontier iconoclasts that allow no easy comparisons.

In this box, you will find six bottles:

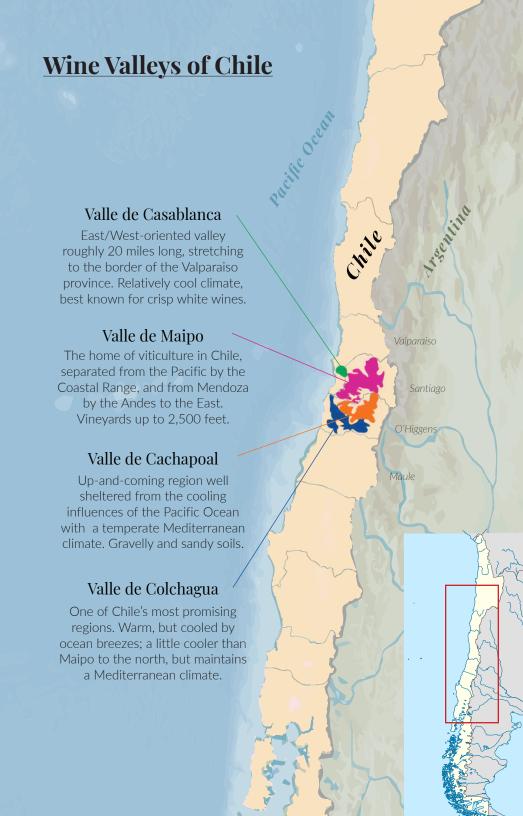
- Chile diVino La Confundida 2021
- 2 Antawara Barrel Selection 2018
- 3 Loma Larga Rapsodia 2012
- 4 Viñedos Calcu Fotem 2019
- 5 MontGras Intriga 2021
- 6 Casa Silva S38 2020

Welcome to Chile...

Salud,

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 depth of knowledge – which anyone can achieve – but 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! Email us at feedback@bonnerprivatewines.com.

2023 Chilean Collection



Spanish speakers will know the name "La Confundida" means "the mistaken one." It's a nod to the varietal, carménère, the lost Bordeaux grape thought extinct until it was discovered that "Chilean merlot," which had long puzzled winemakers for its later-than-typical ripening, was, in fact, carménère.

True to its name, La Confundida is all about showcasing top shelf Chilean carménère. All the elements are there. A low yield vineyard (on the Andean side of the Central Valley) with a soil of sand overtop loam, a crimson color (the name "carménère" may also a nod to the wine's

coloring as well as that of the vine's leaves), a smoothness (described by some as "plush"), and notes of pepper, vanilla, and plum (if you detect cacao, that's from the toasted French oak in which this wine aged for 14 months).

Only 4,500 bottles made.

Drink now to 2029.

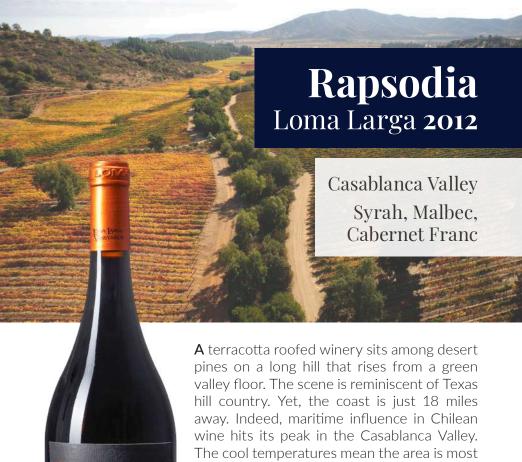


Marcela Chandia, winemaker of La Confundida, contributes a second bottle to our collection. This time, cabernet sauvignon takes center stage, with carménère in a supporting role. Carménère may be the "malbec of Chile," but until the latter's rediscovery in the '90s, Chilean winemaking was (and arguably still is) dominated by cabernet sauvignon (with other Bordeaux varietals as runners up).

You'll notice immediately that this 2018 is a "fatter" and more tannic wine than La Confundida. That's the cabernet. The main terroir influence here is mountain rather than

ocean (atypical for Chile), which is probably why the ripe fruit notes are especially strong. Toasted French oak barrels have contributed a smokiness and spice as well. Cabernet sauvignon entirely takes over for a pleasing, long finish. The name "Antawara" is a reference to the color of the sky at first light in Cachapoal. It means "copper star" in the old Quechua language.

Drink now to 2028.



pines on a long hill that rises from a green valley floor. The scene is reminiscent of Texas hill country. Yet, the coast is just 18 miles away. Indeed, maritime influence in Chilean wine hits its peak in the Casablanca Valley. The cool temperatures mean the area is most popular for its chardonnay and sauvignon blanc. Yet Tamara de Baeremaecker, winemaker at Loma Larga, has chosen to lead with syrah in this 2012. It's an outlier choice for the region, as syrah prefers warmer climes; for Chile in general, where syrah is comparatively rare; and for Loma Larga itself, a winery that traces its history back the 19th

century, when patriarch Diaz Santelices brought French vines back from Bordeaux.

The cab franc adds an herby freshness to the otherwise "textbook Chile" nose. On the palate, the syrah and malbec flex their density and power with notes of rich plum, blackberry, and something wild. The cab adds some spice, too. Superior palates (not ours) may get espresso as well. If you let it linger, that herby freshness will return for a great, refreshing finish. Only 4,000 bottles made. Decant 30 mins, Drink now.



Colchagua Valley (Marchigüe) Cabernet Sauvignon, Cabernet Franc, Carménère

16 miles inland from the Pacific as the crow flies, patches of red, ochre, and green appear in a desert landscape. There, on any given morning, the hillsides are bathed in fog as sheep and cattle roam free, casually stepping over low stone walls to move from one patch to another. The lack of appropriate animal fencing is intentional. The animals keep the vine plots – 166 of them, some barely a hectare, and all placed just-so to follow the clay seams beneath the slopes – free of pests and weeds.

Viñedos Calcu is among the most beguiling wineries we have ever worked with. And Fotem, a 20-year experiment in coastal cabernet

sauvignon (they spent the first four years just getting the 166 micro-plots planted by hand), is arguably their most beguiling wine. It's elegant, befitting the august Colchagua DO, but without being fusty. On the palate you find blackberries, just ripe enough to still retain a bit of resistance when you bite into them, and red plum. The structure is near perfect, with a long finish to ensure the spell lingers. 94 pts (Descorchados). 93 pts (Suckling).

Drink now to 2025.



Maipo is the oldest of Chile's regions. The vineyards were first planted in 1865, in the foothills of Andes, on rock soils washed down from the mountains over thousands of years.

You can't get much, wine or otherwise, out of soils like this. Yields are low; quality and concentration are high. Typically, the difficulty of Chilean winemaking lies in the excess of water, snowmelt from the nearby Andean peaks. So much water risks over-fattening the grapes and diluting flavor (which the unscrupulous winemakers

welcome as it gives them more juice to sell at bargain prices).

This "Intriga" 2021 comes from the highest part of Maipo, technically called Maipo Alta, where the yields are lowest and the concentrations highest. Notes of red and black fruit in the nose shatter as Intriga explodes into a fireball of red plum, gooseberries, and cassis.

Drink now to 2036.



The Silva family were early settlers in the Colchagua Valley, planting their first grapes in 1892, long before it became the "Napa" of Chile. Today, Casa Silva is the most highly awarded Chilean winery of the 21st century.

With this 2020, we reach the peak of Chile's cabernet sauvignon potential. The Silvas use micro-vinification, which keeps yields low and quality uniform by taking all the grapes from one small plot over which they have obsessed for 25 years.

S38 pours out dark ruby with a pungent nose of red fruit and spice. That pungency carries over to the palate with silky tannins and nice balanced acidity. The blast then recedes to leave a pleasant, lingering finish.

93 pts (Suckling), 93 pts (Atkin). Enjoy with a nice flank steak. Limited production.

Drink now to 2027.

CABERNET SAUVIGNON

