

# Your Summer Wine Collection

From the Bonner Private Wine Partnership



**BONNER**  
PRIVATE WINE  
PARTNERSHIP

# An Adventure in Every Bottle

Searching the world for astonishing  
wines from little-known winemakers

**Our Online Store is Open!**

**Don't Run Out Of Wine!** Certain bottles are available for purchase at our online shop. Log into your profile on [www.bonnerprivatewines.com](http://www.bonnerprivatewines.com) to see what's in the cellar. You can also always give us a call at 844.733.5249.

## ***Dear Member,***

Down in the Southern Hemisphere, the Lombardy poplars and willows have shifted from green to gold. The winds are drifting in, said to “blow away the oxygen” up at the highest altitudes. They certainly blow away any residual heat. Adobe fireplaces and campfires are kept well stoked, warming our backs as we enjoy our nightly malbec.

Perhaps you’ll find some Andean cool welcome as this package reaches you. Feel free to chill everything you find here – even the reds. As our friend Julien Miquel likes to point out, Americans consistently drink their reds too warm. Don’t fear the fridge.

As regards the weather, you’ll notice that this collection is earlier than in previous years. We would typically send later in July but given the propensity for weather delays in that month, we decided to get out in front of the heat waves so as not to leave you high and dry when a drink is most needed.

We also decided to forego the single country focus for this summer’s collection, curating instead a basket that should leave no thirst unquenched – hefty reds for the 4th of July barbeque, smooth whites and sparkles for watching fireflies dance above the lawn in the evenings, and, as a special upgrade to thank you for accommodating our earlier than usual schedule, a couple of bonus bottles, including a vermouth made from Andean grapes and botanicals.

If you only know vermouth from the martini someone served you twenty years ago, you’ll be shocked at what a deep experience it is when not playing second fiddle to liquor. As an apéritif or midday drink (in 1950s Spain, the hora del vermut began around noon

and lasted till 3pm), it has much to offer the wine lover looking to escape the heat.

A parting thought: it can be easy to let the summer get away from you, to arrive in September wondering at all the lost moments that could have been. Don't let that happen. In each of these bottles, there is a moment to be had. Simply pop the cork.

To your health,



Will Bonner

Founder, Bonner Private Wine Partnership

## **In this box you will find...**

### **1. [Sunal Ilogico Malbec 2019 - AR](#)**

From the extreme altitude vineyard of Luracatao in Argentina's remote Calchaquí Valley, this rare malbec is coming to American shores for the first time. Not available anywhere else in the States. Notes unusual in other malbecs – black olive, violet, graphite, and blackberry.

### **2. [Tacana Malbec 2020 - AR](#)**

The Partnership's very first wine, from the Bonner family ranch. The vineyard, discovered by Bill and his sons, is home to rows of old-growth malbec still on their original rootstock, at more than 8,400 feet of elevation.

### **3. Manos Negras ZaHa Malbec 2019 - AR**

ZaHa means “Heart” in Mendoza’s native Huarpe language. With deep, sprawling roots, the vines in the Toko vineyard literally extract the “Blood of the Earth” from deep within the rocky limestone sub soil.

### **4. Chateau Vieille Tour Exception Cotes De Bordeaux Rouge 2018 - FR**

Winemaker Jérôme Gouin is a farmer at his core. His concern is for his land – a small plot planted around a ruined tower overlooking the Garonne Valley. This cuvée is called “Exception” because it is only released in exceptional vintages with a good aging potential.

### **5. Puramun Chardonnay Reserva 2020 - AR**

Jose “Pepe” Galante is widely considered the most important winemaker in Argentina’s history. Founded in 2010, Puramun is Pepe’s first-ever personal project. With this Reserva Chardonnay he seeks a complex wine with flavors of citrus and a chalky minerality that reflects its Paraje Altamira terroir.

### **6. Beau-Site-Haut-Vignoble Saint-Estèphe 2015 - FR**

Saint-Estèphe reds have a reputation for grit and austerity. Certainly, you’ll find plenty of cigar smoke and leather in this bottle. But there’s oak and vanilla, too, plus some blackberry and plum. Our resident expert on French wine, Julien Miquel, is a longtime fan of this vintage. Finally, we get to see what all the fuss is about.

### **BONUS Bottles (Read on for more info!):**

**[La Fuerza Vermouth Rojo - AR](#)**

**[Chateau de la Dauphine AOC Bordeaux Rosé - FR](#)**

## 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](mailto:feedback@bonnerprivatewines.com).

**2024**  
**Summer**  
**Collection**

Bonner Private Wine Partnership



# La Fuerza Vermouth Rojo



It's midnight on a street corner in a shabby little neighborhood of central Buenos Aires. A group of young women exchange a soft patter punctuated with a *no!* or *ay baluda!* A man and woman embrace in the half light from a nearby window upon which is etched the name of a bar: La Fuerza, the epicenter of Argentina's vermouth revival, and home to the world's first vermouth made in the Andes Mountains.

Technically a fortified wine, vermouth came to Argentina in the late 19th century with Italian immigrants from Piedmont (the birthplace of sweet red vermouth, as opposed to French pale vermouth, which is dry). In the pre-Peronist golden era of the early 20th century, it dominated every bar in Buenos Aires.

This La Fuerza vermouth is red, in the Piedmontese style; however the grapes, malbec and torrontés, along with 43 botanicals, are Andean. Try it over giant ice cubes. Top with a splash of soda and an orange slice. Search for notes recalling the Andean soil.



BONUS BOTTLE

#2

# Chateau de la Dauphine

## AOC Bordeaux Rosé



**Going** south along the Estuary of the Gironde, past Margaux and Pauillac, the waters split into two rivers, the Dordogne, which flows due east, and the Gironde, which flows south-east towards the city of Bordeaux.

The Dordogne flows relatively straight before beginning a series of whipsaws that define some of the most highly prized vineyards of Bordeaux – St Emilion, Pomerol. Just before those two, we meet a knoll surrounded by neat vine rows, tree-lined *allees*, and pristine chateaux. The knoll is the center of Fronsac, purveyor of prized Bordeaux since at least 1667, when the Cardinal Richelieu owned most of the area.

It was Charlemagne the Carolingian Emperor, however, who put the place on the map, building a fortress on the knoll in 776. The connections to French royalty endured through the centuries, culminating in the construction of the Chateau de la Dauphine in the 18th century, named in honor of Maria Josepha, Dauphine de France, the wife of the French “Dauphin,” or son of the king, in this case Louis XV. Maria never became queen (her husband died young of tuberculosis), but all three of her sons would eventually ascend to the throne as Louis XVI,

Louis XVII, and Charles X – the last three French kings.

Today, a white chalk road flanked by oak trees leads up to the broad, gleaming chateau façade. You can just imagine walking the grounds, smelling the fresh cut grass, little stones crunching underfoot, feeling the breeze through your linen shirt, sipping on a slightly chilled glass of this 2020 rosé.

In winemaking terms, there's a touch of royalty in the bottle. The winemakers were Julien Viaud and Michel Rolland. Organic merlot and cab franc grapes from older vines (30 years on average) in a vineyard where sheep serve as pest and weed control, as well as fertilizer. Only 6,000 bottles made. A wine for all *bon vivants*...



*The historic region of Fronsac, on the Dordogne river*

# *Summer* Recipes

We thought it would be fun to include some of our favorite summer recipes... and our suggestions for wines to go with them!

From the backyard BBQ to the evening cocktail soirée, we've got you covered.

While not all of these wines are included in the collection, they're all available; just click the wine you're interested in and you'll be taken to our shop!



# *Matt's* “Cowboy” Tomahawk Steak

*Pair with...*

[Manos Negras ZaHa  
Malbec](#)

[Tacana Malbec](#)

[Chateau Beau-  
Site-Haut-Vignoble  
Saint-Estèphe](#)

*It's no secret we love a good steak at the Partnership... Here's Matt's fool-proof recipe for a perfect cut!*

Bring steak to room temperature.

Preheat grill to medium high (around 350 degrees).

Cross cut steak with knife and cover with a generous pinch of salt, pepper and olive oil.

Place steak on grill over direct heat & leave to sear for 5-8 minutes per side. You'll know it is ready to flip when it releases easily from the grill.

While you're waiting for the steak to sear, preheat your oven to 425 degrees.

Once steak is seared, remove from grill & place it on a baking pan (or preferably on an oven-safe cooling rack over the baking pan to catch the dripping fat).

Bake the steak @ 425 for 15-30 minutes, depending on desired doneness.

Remove steak from oven, place a generous spoonful of butter on top & let rest for 10 minutes.



# *Diego's* Argentine Chimichurri

*Pair with...*

Matt's Cowboy Steak

Anything that comes  
off your grill!

*The essential companion to Matt's tomahawk steak, Diego's Argentine chimichurri is a must-try...*

## **Recipe:**

1 handful (50 grams) fresh parsley, washed & finely chopped

1 cup red wine vinegar

5 cups extra virgin olive oil:

1 tablespoon ground red pepper (or hot paprika)

1 tablespoon sweet paprika

1 tablespoon oregano

1 tablespoon black pepper

5 cloves garlic, finely chopped

Juice of 1 lemon

Salt to taste

Mix parsley, oregano, garlic, and spices in a large bowl. Add the lemon juice & stir, then pour in the vinegar, followed by the oil, and mix vigorously.

Transfer into a clean glass jar & store in the fridge.

Serve this sauce on anything that dares come off your grill — steak, chicken, even a robust fish. It's also a champion on salads or as a marinade.

Remember, chimichurri is like a jazz improvisation — feel free to riff. Swap parsley for cilantro or basil if that's your jam, tone down the heat by skipping the red pepper, or switch olive for sunflower oil for a lighter touch.



# *Lucy's Spicy* Peanut Noodles

*Pair with...*

[Iron Horse Unoaked  
Chardonnay](#)

[Tacuil RD Torrontés](#)

**Chateau de la Dauphine  
AOC Bordeaux Rosé**

*Some of you may balk at the use of spaghetti here, but just consider it fusion food! Or use another noodle if you must; any will do.*

## **Recipe:**

- 3/4-1 cup crunchy peanut butter
- 8 tbsp soy sauce/tamari
- 6 tbsp dark sesame oil
- 4 tbsp red wine vinegar
- 4 tsp sugar
- 2-4 tsp chili paste with garlic
- 6-8 tbsp hot water (use pasta cooking water)
- 1 lb thin spaghetti
- 3/4-1 cup minced scallions
- 1/4 cup chopped roasted peanuts
- 1/2 cucumber, quick pickled
- 1/2 head broccoli, lightly steamed and salted

Combine peanut butter, soy sauce, sesame oil, red wine vinegar, sugar, and chili paste with garlic. Gradually add 6 tablespoons of hot pasta cooking water, stirring as you go, until ingredients are well mixed.

Drain the cooked noodles and rinse quickly in cool water. Add noodles to sauce along with 1/2 the minced scallion and toss until evenly coated (you can add more hot water if the mixture is too thick and sticky).

Mix in or top with quick pickled cucumber and steamed broccoli.

Serve topped with the rest of the scallions and the chopped peanuts.



# *Will's* Aperol Spritz

*Make with...*

[Tapiz Sparkling Torrontés](#)

[Torelló Viticultors 2a 18/19](#)  
[\(Brut Nature Multivintage\)](#)

[Any dry sparkling white!](#)

*An Aperol spritz is an Italian summer classic for a reason... Here's a couple variations!*

## **Recipe:**

Prosecco\*

Aperol

Soda water

Ice cubes

Orange slices, or orange peel, for a traditional garnish

\*Or any sparkling white wine, preferably dry (unless you've got a sweet tooth, in which case a Moscato d'Asti might be more your speed)

**Option #1:** This drink traditionally follows a 3-2-1 recipe: 3 parts Prosecco (90ml), 2 parts Aperol (60ml) and 1 part soda water (30ml).

**Option #2:** For a more modern take on the drink (published by Aperol itself), simply use a 3-3-1 recipe: 3 parts Prosecco, 3 parts Aperol, and a splash of soda water.



# *Amelia's* Red Sangria

*Make with...*

Tacuil Carnavalito  
Malbec

Casado Morales  
Mazuelo

Cumpa Malbec

*Sangria brings out the best summer vibes. Originally a mix of wine, water, and spices, crafted to make the water safer to drink (and infinitely more enjoyable).*

## **Recipe:**

- 1 bottle dry red wine
- ½ cup Cointreau
- ½ cup brandy
- ½ cup fresh-squeezed orange juice
- ¼ cup simple syrup
- 1 orange, sliced into rounds
- 1 lime, sliced into rounds
- ¼ cup raspberries
- ¼ cup sliced strawberries
- ¼ cup blueberries

\*\*\* The berries are optional but add a delightful fruity flavor and aesthetic appeal. \*\*\*

In a large pitcher, combine the wine, Cointreau, brandy, orange juice, and simple syrup.

Add the orange and lime slices, raspberries, strawberries, and blueberries. Stir well.

Chill in the refrigerator for at least 2 hours. For the best flavor, let it sit overnight.

Serve over ice in sturdy glasses. Top with sparkling water if desired.





# The Bright Side Torrontés Sangria

*Courtesy of Fogon Asado in Buenos Aires*

*A breezy summer cocktail that packs a punch, courtesy of Diego's friend's Buenos Aires restaurant Fogon Asado. Be sure to stop in if you visit!*

## **Recipe:**

1.5 oz Gin (Principe De Los Apostoles, or whatever you have on-hand)

1.75 oz Torrontés

1.25 oz Elderflower liqueur like St. Germain, or St. Elder

1oz White vermouth

6.75 oz Lime juice

1 Grapefruit, sliced

1 Orange, sliced

Tonic Water

Combine the gin, torrontés, white vermouth, and elderflower liqueur in a shaker with ice.

Add 6.75 oz of lime juice. Shake well and strain into a whisky glass.

Garnish with slices of grapefruit and orange.

Top with tonic water to taste.

Feel free to add more sweet elements like orange juice or simple syrup if you like your sangria sweeter!

\*This recipe makes one serving.



## **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 1-844-733-5249. 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.