



Your Argentine Wine Collection

From the Bonner Private Wine Partnership



BONNER
PRIVATE WINE
PARTNERSHIP

Cover Photos (Front & Back): Vinos Adentro

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 to see what's in the cellar. You can also always give us a call at 844.733.5249.



Photo: Raquis Cofounder Ariel Núñez Porolli

Dear Member,

Six years of the Partnership... six Argentine collections.

You'll find old favorites – Tacuil, Augustín Lanús, Sierra Lima Alfa.

You'll find new flames – Adentro, Domingo Molina.

2025 also marks the first ever Mendoza wine in our annual Argentine collection, notably the 2022 Raquis from Paul Hobbs disciple, Andrés Vignoni.

This Collection presented one of the more challenging sourcing jobs. The 2023 and 2024 harvests saw massive declines in grape yield, brought on by late freezes as well as abrupt shifts in weather (driven by El Niño and La Niña) from cool and dry to warm and wet. The vintages themselves should prove excellent (2023 is already looking very good, as you'll see here). But with low production, in an already famously low yield wine region, it was a job simply finding enough bottles to satisfy the needs of our Partnership.

And yet, we somehow wound up with, dare I say, our best Argentine Collection yet.

The secret lay in not focusing on wine at all, but rather food. A criticism one might make against modern wine culture is that it is too focused on the “tasting” rather than the “consumption” of wine – like a medical experiment that only works in vitro; all theory, in other words, with little to say about how we actually drink and enjoy wine, namely with food.

Any wine in this Collection can stand on its own. But you will unlock an entirely new dimension of pleasure by pairing it with

the right dish, whether that be a grilled ribeye (sure to reward when mixed with the blackberry flavors of the Las Bases 2022), or dark chocolate truffles (heavenly with the cocoa and minerality of Tacuil's Doña Ascensión 2023), or even a simple pepperoni pizza (try the Sierra Lima Alfa).

In this box, you will find six bottles:

- ① Adentro Gran Nevado 2020
- ② Bad Brothers Facón Selection 2018
- ③ Tacuil Doña Ascensión 2023
- ④ Raquis Las Bases 2022
- ⑤ Sierra Lima Alfa Chivatina 2023
- ⑥ Domingo Molina Pachamama Malbec 2017

Welcome back to Argentina.

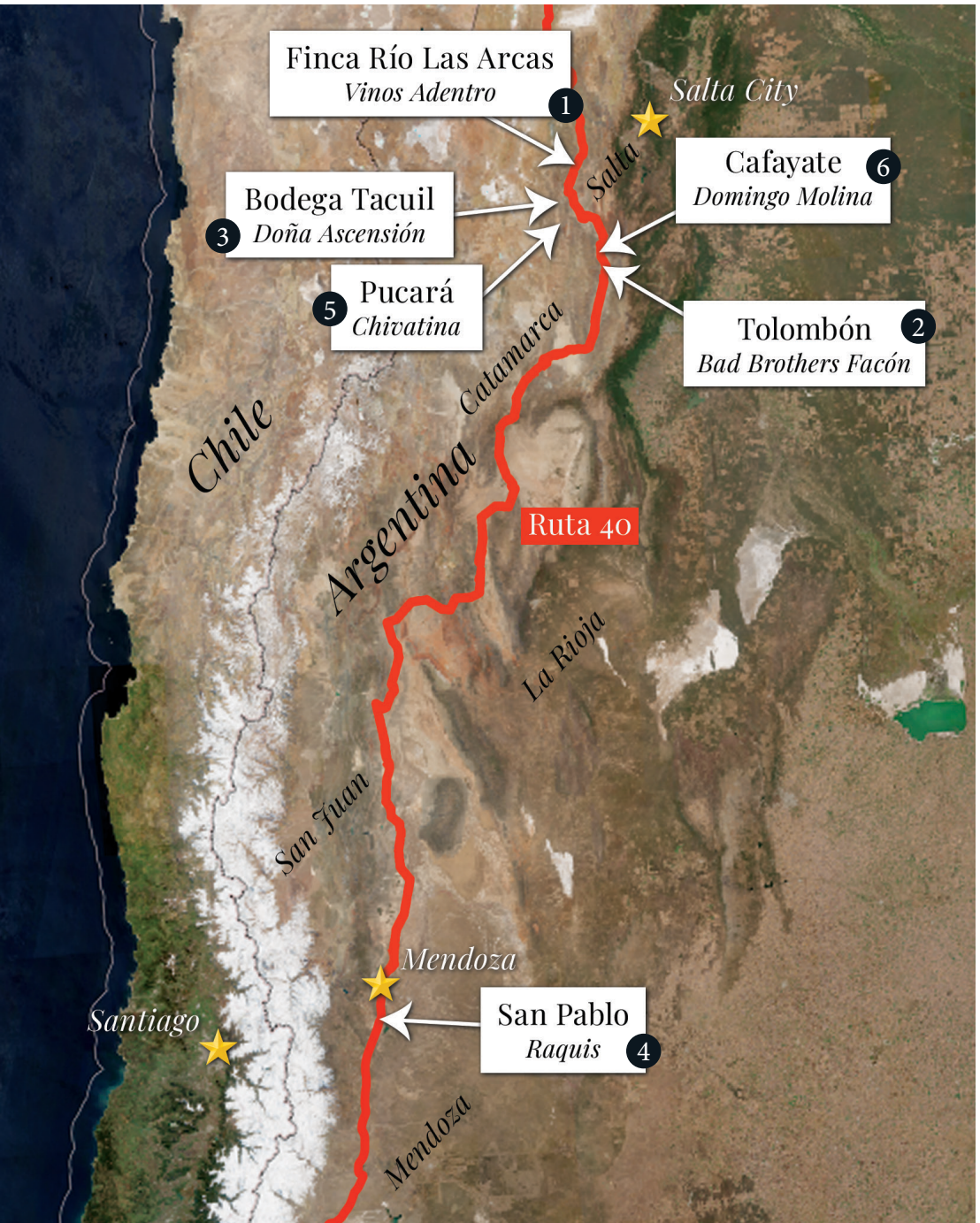
Salud,

A handwritten signature in black ink, consisting of a series of loops and a long horizontal stroke at the end.

Will Bonner

Founder, Bonner Private Wine Partnership

The Bodegas



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.

2025

Argentine

Collection

Bonner Private Wine Partnership

Vinos Adentro

Gran Nevado 2020

8,809 ft.

French Oak

Malbec, Merlot



At the northern end of Argentina's Calchaquí Valley sits a 20,000 foot monster, the permanently snowcapped Cachi. At its feet (still 8,809 ft. high) sits a smaller valley, and a sleepy farm of just 19 acres fed by a stream of snowmelt. This is Finca Rio Las Arcas. Planted among the old "arca" trees (note the leaf on the bottle) are rows of malbec and merlot, and often a Swiss gentleman, winemaker Christian Götz, fussing and musing over each bunch.

Diego has been trying to source from Christian for two years now. He produces less than 5,000 bottles a year, and does much of the work by hand, including a twice daily "remontage" while the wine ferments in new and old oak (before 15 months in French oak for aging).

Diego notes the dark fruits, herbal overtones, and the polished feel. Pair with herb-crusted roast chicken, a baked ziti with sausage, or, for a lighter option, a turkey burger with cranberry relish. 94 points (Descorchados). 92 points (Atkin).

Bad Brothers

Facón Selection 2020

5,900 ft.

French Oak
Cabernet Sauvignon



“Many quarrels arose,” observed Charles Darwin, “which from the general manner of fighting with the knife often proved fatal.” Darwin visited Argentina in the 1830s, observing *gaucho* culture out on the vast pampas, where the long knife, called a *facón* or *cuchillo*, rather than the six gun, was the weapon of choice for cowboy and cattle rustler alike.

From ancient vines at Tolombón (south from Cafayate along Argentina’s Ruta 40 – their Highway 66), this homage to gaucho culture comes from winemaker, and longtime friend of the Partnership, Augustín Lanús. Augustín favors maximum terroir extraction, using stainless steel for fermentation with a *délestage* technique that involves draining the liquid then pouring it back into the tank over the must. He then ages the wine 15 months in French oak for greater depth and

structure underpinning the notes of roasted pepper, blackberry, and a touch of spice.

Pair with a cheeseburger and enjoy how the pepper and berry cut through the rich flavors of red meat and cheese. Pepper-crusted tuna steak is a close runner up, along with an old standby in roasted lamb chops.

Bodega Tacuil

Doña Ascensión 2023

8,530 ft

French Oak

Malbec



What can we say about Tacuil, Raúl Dávalos, or Doña Ascensión, that we haven't written a thousand times? To know the Calchaquí Valley as a wine region... to know Argentine wine beyond the basics of what you get in Mendoza... is to know the Dávalos name.

It was winemaker Raúl Dávalos' great great grandmother, Ascensión Isasmendi de Dávalos, who first brought French varietals to the region, carrying them over the mountains on mules to plant them after her father, the colonial governor of Salta, passed away when she was in her 20s. By the mid 19th century, her wines had become renowned both at home and in Europe, winning gold at World Wine Expo in 1871.

Raúl is the sixth generation to continue producing award winning wines at their finca Tacuil, one of the most remote bodegas in the world. This 2023, aged 12 months in oak and 6 months in bottle, is an homage to the woman who started it all.

The rich blackberry and cocoa flavors will pair well with short ribs (beef). It's also a layered wine, which could complement, say, a vegetarian shepherd's pie – lentils or mushrooms. Or finish on a bang by pairing it with dark chocolate truffles for dessert.

Raquis

Las Bases 2022

3,937 to 5,577 ft.

Old Vine,
Multi-Vineyard

Malbec



Our first foray into the Mendoza region happened as a pure stroke of luck. Diego was on a sourcing trip to Paris when he met winemaker Andrés Vignoni at a tasting. Andrés learned winemaking under Paul Hobbs, a legend of the UC Davis 1970s wine revolution, was Robert Parker’s “Wine Personality of the Year” twice, produced over ten 100 point wines, and helped create Opus One. You can imagine Diego’s delight when Andrés mentioned that he had recently begun making his own wine in Argentina. Our delight was even greater when we realized that we could be the first to bring it to American shores.

Andrés’ grapes come from a series of vineyards that flank the Andes down the spine of the Uco Valley. He treats each separately – some fermenting in French oak, others in Italian amphorae, and still others in Austrian foudres. The result is awe-inspiring.

Las Bases’ bold blackberry notes and hint of spice should go beautifully with a grilled ribeye (let it get a little bit of char). The “Andean” element in the wine (structure + minerality) could also pair with a mushroom risotto to great effect. Barbecue pork ribs will also work wonderfully given the dark fruit flavors and smooth mouthfeel.



Sierra Lima Alfa

Chivatina 2023

6,561 ft.
Unoaked
Malbec



El Guacho Malo they call him – the “bad cowboy.” Northern Argentine winemaker Francisco “Pancho” Morelli has a bit of a reputation for cheek. But then... what gaucho doesn’t?

Certainly, no one’s complaining about his wines, which are a must-have in any trendy Argentine restaurant whether it’s a roadside *asado* or a place with a Michelin star.

The secret, as you’ll see with this 2023, is versatility. It eludes any specific categorization, serving just as well as a pairing for sea food as it does pizza. All the more remarkable for the fact that it’s 100% malbec and stainless steel fermented to boot.

Open this Chivatina and you’ll find it teeming with freshness and life. The red berry flavors will brighten and enhance a dish like garlic shrimp skewers. Vegetarians will appreciate a glass with a meal of roasted cauliflower and parmesan. Or, if it’s a Friday night, just order a pepperoni pizza. You will not go wrong.

Domingo Molina

Pachamama 2017

7,217 ft.

French Oak

Malbec



In ancient Incan mythology La Pachamama was the earth and fertility goddess, mother of Inti, the sun god, and Mama Killa, the moon goddess, who were also, incidentally, husband and wife (don't worry about it). Pachamama survived the conversion of the locals to Roman Catholicism by being associated with the Virgin Mary.

Today, she is still honored yearly by a feast day during which a hole in the ground is cut – the degree of difficulty in digging the hole is an indicator of the growing season to come. Pachamama is then rewarded for her forecast with a plate of food.

Pachamama certainly delivered for this 2017 from winemakers Roberto Cipresso (an Italian expat) and Rafael Domingo (born and raised in the Calchaquí). So why not, if you can, enjoy with a truly Argentine dish? Beef empanadas will highlight the wine's silky mouthfeel, and notes of plum and cherry. Or if you don't want a whole meal, aged cheddar and Manchego will explode on the palate with this wine. For something lighter, go for a roast beet salad with goat cheese.

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.