European Wine Collection

From the Bonner Private Wine Partnership



Front Cover: Weingut Topf Back Cover: Le Vie Angarano

An Adventure in Every Bottle

Searching the world for astonishing wines from little-known winemakers

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Dear Member,

A common criticism of American wine culture comes down to temperature: we serve our whites too cold and our reds too warm. It should therefore not be of any surprise that whites have completely edged out reds in the summer seasons.

But what a shame! While we've enjoyed plenty of great white wines over the years, they are no substitute for a cool weather pinot, say, or a light barbera on a summer's eve.

We turn, this summer season, to south central Europe. We begin in the dense forests of northern Austria, along the banks of the Kamp, a tributary of the Danube. Venturing south, we cross the Julian Alps into northern Italy, in the hills of Friuli, so close to the border that we're almost in Slovenia. From there, we go west to Piedmont and the old Duchy of Savoy (later part of the short-lived Kingdom of Sardinia). We take a brief hop over to a Palladian villa in Veneto where five sisters make a rather beguiling cabernet, then back to Piedmont for an old style Barolo steeped in history.

You might enjoy pulling up a map as you take stock of this collection. You'll notice how, despite Austria, Italy, and Slovenia occupying wholly different spaces in our minds, all three could have just as easily all wound up in the same country. For much of European history they were – first under the Romans, then under the Carolingians, then under the Holy Roman Empire.

You will see similar notes pop up again and again – berries fresh off the bramble, summer herbs, mint and licorice. Notice how they express themselves differently in each terroir, tempered here and there by nearby forest, mountain, or sea. These are the unmistakable aromas and flavors of a European summer. Close

your eyes and imagine yourself manning the clutch on an old Alfa Romeo while speeding down hillside roads, or playing an old guitar in the shadow of a centuries old villa, or lying in a meadow listening to grasshoppers as the sky above turns from blue to purple.

In this box, you will find six bottles:

- 1 Weingut Johann Topf HP Pinot Noir Reid Stangl 2018
- 2 Cascina Galarin Langhe D.O.C. Arneis "Barivel" 2023
- 3 Cascina Galarin Monferrato DOC Nebbiolo Superiore Crocevia 2022
- A Cascina Perfumo Vini "Carlo Magno" Nizza DOCG 2020
- ⚠ Le Vie Angarano Quare 2019
- 6 Borgognot Vini Barolo Classico 2021

Welcome to your European summer...

Saluti,

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.

2025 European Collection



Follow the Danube west from Vienna until you hit the Kamp tributary, which leads north into dense forest and low-lying hills. These are the remnants of what were once towering mountains within the Bohemian Massif. Today, their sediment forms the loose "loess" soil for pinot noir grapes, known locally as spätburgunder.

You might know Austria for its Rieslings. Don't sleep on its cool weather pinots – perfect for hot summer days back here in the US. Northern Austria's mild days and chilly nights give fussy pinot the time it needs to ripen slowly. At the Johann Topf winery, they don't harvest till October, by which time the grapes have fully soaked up the surrounding terroir – wild, earthy, full of life.

After an open fermentation and 24 months in French barriques, the nose yields fresh cherry, herby spices, and black currents as if plucked right off the bush. Fair warning: you'll take a sip and wind up finishing the bottle. Best consumed in the evening (or an afternoon you're willing to write off). Pair with pork and lentils, game, beef, aged cheeses.

TODF



In the rolling hills of Guarene, where sunlit mornings kiss clay-calcareous soils, Cascina Galarin crafts a white wine that glows with precision and purity. Barivel is made from 100% Arneis, a noble Piedmontese grape known for its floral aromatics and delicate texture.

Grown on east-facing slopes at 250 meters, the grapes are hand-harvested, gently pressed, and fermented in stainless steel at low temperatures to preserve their natural elegance. Weekly batonnage on lees adds texture and complexity until bottling.

The result? A luminous wine with aromas of pear, white flowers, and tropical hints. On the palate, it's balanced, clean, and lingering—a fresh but thoughtful white. With its minimalist intervention and deep respect for nature, Barivel is a reflection of the

Galarin family's quiet dedication to tradition, organic farming, and land-first winemaking.

Serve chilled and enjoy as an aperitif or alongside grilled seafood, burrata, or herbed chicken. This is Arneis with character.

GALARÎN

Barivet

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1700s.

Drinking their 2022 vintage of Crocevia ("crossroads" in Italian), you might imagine that it had been collecting cobwebs and dust in an old Italian cellar for years. Sipping it you peel back layer upon layer of flavor and

Some wines are not so much made as begotten, products of winemaking methods as esoteric as they are ancient. Fans of old-style Barolo should get excited when they learn that this 2022 began with a

aroma – dried roses, mint, licorice, spice, and truffles.

30-day maceration, followed by 20 months in barrel. It then went into the bottle *senza filtrazione* during a waning moon, and sat in the cellar for another 6 months before release. Do yourself a favor and pick up some more bottles to cellar.

MONFERRATO NEBBIOLO

SUPERIORE



In the old Duchy of Savoy, founded in 1416, there were two Nizzas. By the sea, there was Nizza del Mar (in the Piemontese tongue). You might know it as Nice. Inland, among the hayfields was Nizza della Paglia, literally Nice of Straw. Today it is known as Nizza Monferrato and forms the heart of a wine region of the same name.

If you like Italian wine, you may have had Nizza wines before – up until 2014, they were labeled Barbera d'Asti. That year Nizza became its own DOC.

Labels aside, the Asti style has proved harder to shake. If you look for cherry notes in your barberas, you'll find plenty to enjoy in this bottle of 2020, named Carlo Magno for Charlemagne, who founded the County of Asti in 776. Note, too, the spice and licorice.

Wondering which wine to start with? It's this one.



mistake them for muses but for their leans and t-shirts.

We'd certainly call this 2019 Quare inspiring. A rare cabernet sauvignon in Veneto, a region known principally for its Valpolicella and Soave wines from classic Italian varietals corvina and garganega, Quare opens up right from the pop with beguiling pepper and spice.

Bagged any wild pigeon recently? We haven't either. But for those who can't enjoy that particular pairing recommendation from the Bianchi Michele sisters. this 2019 will reward most anything that comes out of the oven (with the exception of salmon).



Borgognot was established in 1950 by the Borgogno family (if you're wondering about the spelling difference, "Borgognot" is a nickname given to this branch of the family to distinguish them from the many other Borgognos in the area).

The winery sits at the foot of the Cannubi Boschis hill, which marks the dividing line between two different types of soil: the Tortonian soil to the north and west is generally more compact marl mixed with sand, producing elegant, softer wines that are more approachable in their youth. The Helvetian soils, with loose, less fertile sandstone and limestone rich marl, are to the south and east. Cannubi means "union" in the local dialect, referring to the meeting of these two distinctive soil types.

Sisters Virna and Ivana Borgogno, today in charge, age this Barolo Classico wine in large Slavonian oak casks ("Botti Grandi") for around 2 years before completing its maturation in stainless steel; the bottles are then stored lying down for at least 6 months before labelling and shipping. 94 points from James Suckling.

BORGOGNO

BAROLO

BORGOGNOT - ITALIA



