

EXTREME ALTITUDE CLUB

Bonner Private
Wine Partnership





The Beginning

It all began around 10 years ago when Bonner family patriarch Bill Bonner bought an old cattle ranch called Finca Gualfín. Upon arrival, his son Will Bonner discovered miles of desert in the high foothills of the Andes mountains, dry, barren, with a few herds of skinny cattle roaming the hills. The few roads are winding and steep, and travelers are lucky if they don't get stuck (or pop a tire on the jagged terrain).

So imagine the Bonners' surprise when, exploring the ranch on horseback, they crested a hill to see an old, overgrown vineyard tucked away a couple hour's ride from their already-remote ranch house.

The vineyard was long abandoned; the gnarled vines had been surviving on snowmelt, still producing bunches of tiny berries with thick, dark skin.



Bill surveys his herd

Will knew about the high-altitude malbecs others in the Calchaqui were making, so he enlisted his closest neighbor (1 and a half hours away, by 4x4 truck) to vinify their harvest. The result was stunning, full of the Calchaquí's signature wild, herbal notes and flavors of rich plum. This became Tacana malbec, from Pucarilla vineyard at Finca Gualfín.

The next step was getting Tacana to the US. No small feat. Will would need a group of private wine buyers to make the high transport and shipping costs worthwhile.

What better way then by partnering with other high altitude, limited production wineries to share this distinctive style of wine with the rest of the world?

More Wines Available!

This club is a great way to explore these distinctive styles of wine, and if you find something you really love, you can order more:

Web:
bonnerprivatewines.com/shop

Email:
contact@bonnerprivatewines.com

Phone:
(844) 733-5249



Dominio de Freneza La Voja

Pinot Noir

Dominio de Freneza is a fairly new winery; their first harvest was in February of 2020. The winemaking is very traditional; the vision is to interfere as little as possible, in order to bring the purest expression of the terroir to the glass. 9 months in used French oak. Ruby red color, mineral and a little austere at first, opens into notes of spices, blueberries, strawberries and fine herbs.

The Vineyards

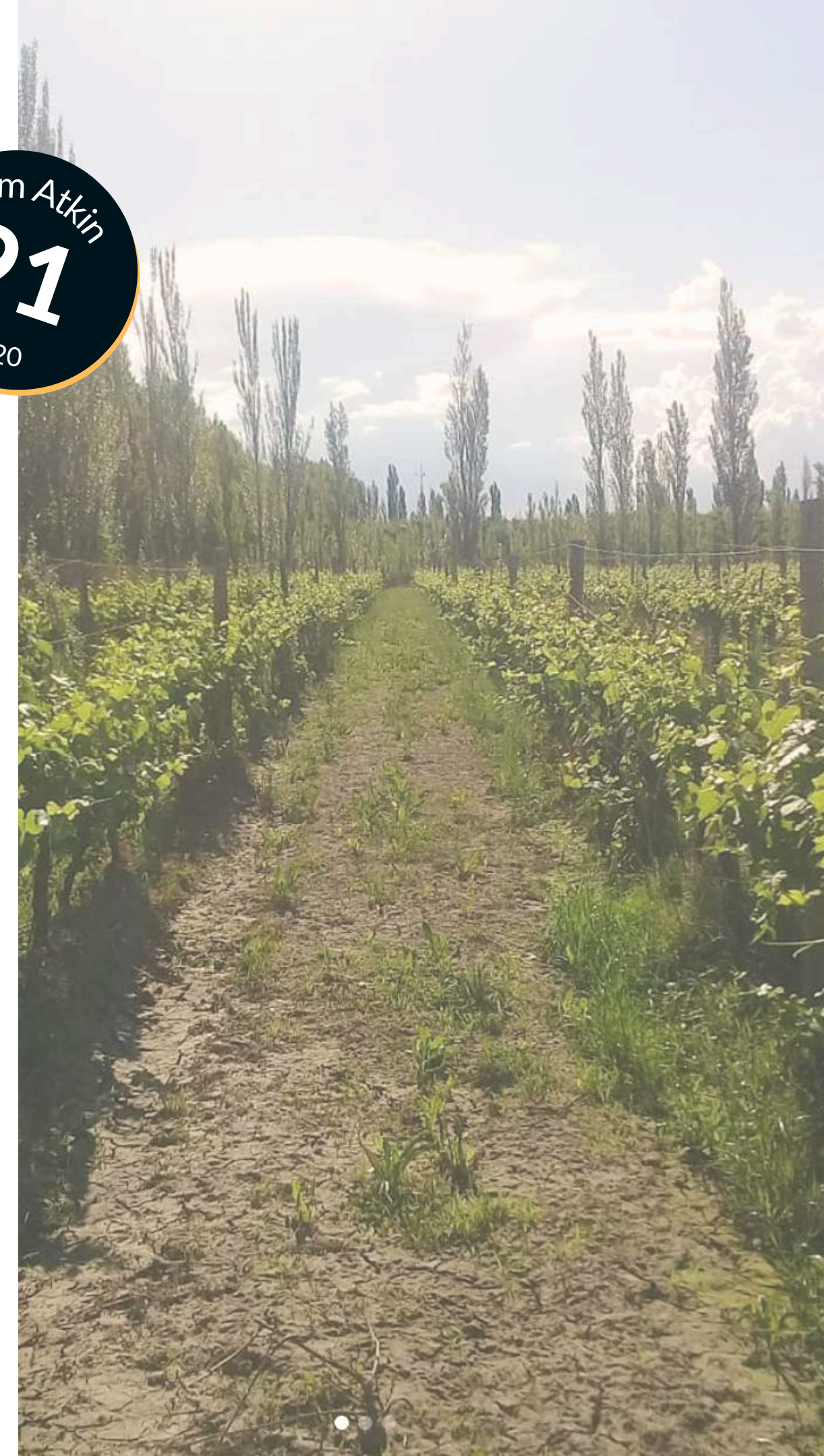
85% of La Voja's grapes are Dijon 777 clones from San Patricio del Chañar, in the province of Neuquén, which has vineyards averaging 20 years old. The other 15% comes from the Mainque area in the province of Rio Negro, within the Alto Valle Del Rio Negro denomination. The grapes from these estates come from massal selections (cuttings from exceptional old vines), old vineyards that are 40 and up to 75 years old.

Notes

- Hand Harvested
- Dijon 777 Clones
- Pinot Noir

Pair With:

Roast turkey, pork ribs, brie, gouda, manchego, shepard's pie





El Viticultor De Acero

Longtime Partnership collaborator Daniel Guillen started making wine in the Calchaquí Valley in 2018. He's always on the lookout for distinctive vineyards, and fell in love with Valle de Pucará, one of the Calchaquí's signature beautiful landscapes, housing a well-balanced vineyard site: quartz and granitic deep sand soils, with low amounts of organic material. In 2022 he decided to make this single vineyard wine, with the main objective of faithfully showing the landscape and terroir of Pucará, with minimum intervention and without use of oak, as is traditional in the remote desert of the Calchaquí.

The Vineyards

The vineyard of Viñedos Imposibles sits at 7,880 feet above sea level. Soils are quartz and granitic deep sands, with low amount of organic material, creating small, highly concentrated grapes with complex flavors.

Notes

- No oak
- 7,880 feet
- 2,200 bottles produced

Pair With:

Short ribs, braised red meats, grilled lamb, roast duck, cheese





Antawara Barrel Selection

Antawara was established in 2006 with the aim of creating fine wines from the most prestigious wine growing regions of Chile. The winery is located in the Cachapoal Valley, deep in the foothills of the Andes Mountains. The winemaking team, led by founding partner Jaime Muñoz and chief winemaker Marcela Chandia, established a strong commitment to respecting the unique characteristics of each vineyard with minimal intervention in the winemaking process. The result is distinctive wines with a sense of place. Today the winery is run and managed by five friends, all long time veterans of the international wine industry who found their home in the beautiful mountains of Chile.



The Vineyards

Loamy soil with lots of stones; free-draining. Situated between two mountain ranges, annual rainfall in Maipo is very low and the climate is both warm and dry. Drip irrigation is necessary to survive extended dry spells. Vines have to dig deep to find nutrients.

Notes

- DO Maipo Valley, Chile
- 70% cabernet sauvignon, 30% carmenère
- 14 months in French oak

Pair With:

Any flavorful & tasty meat, pasta, or cheese dishes

