

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

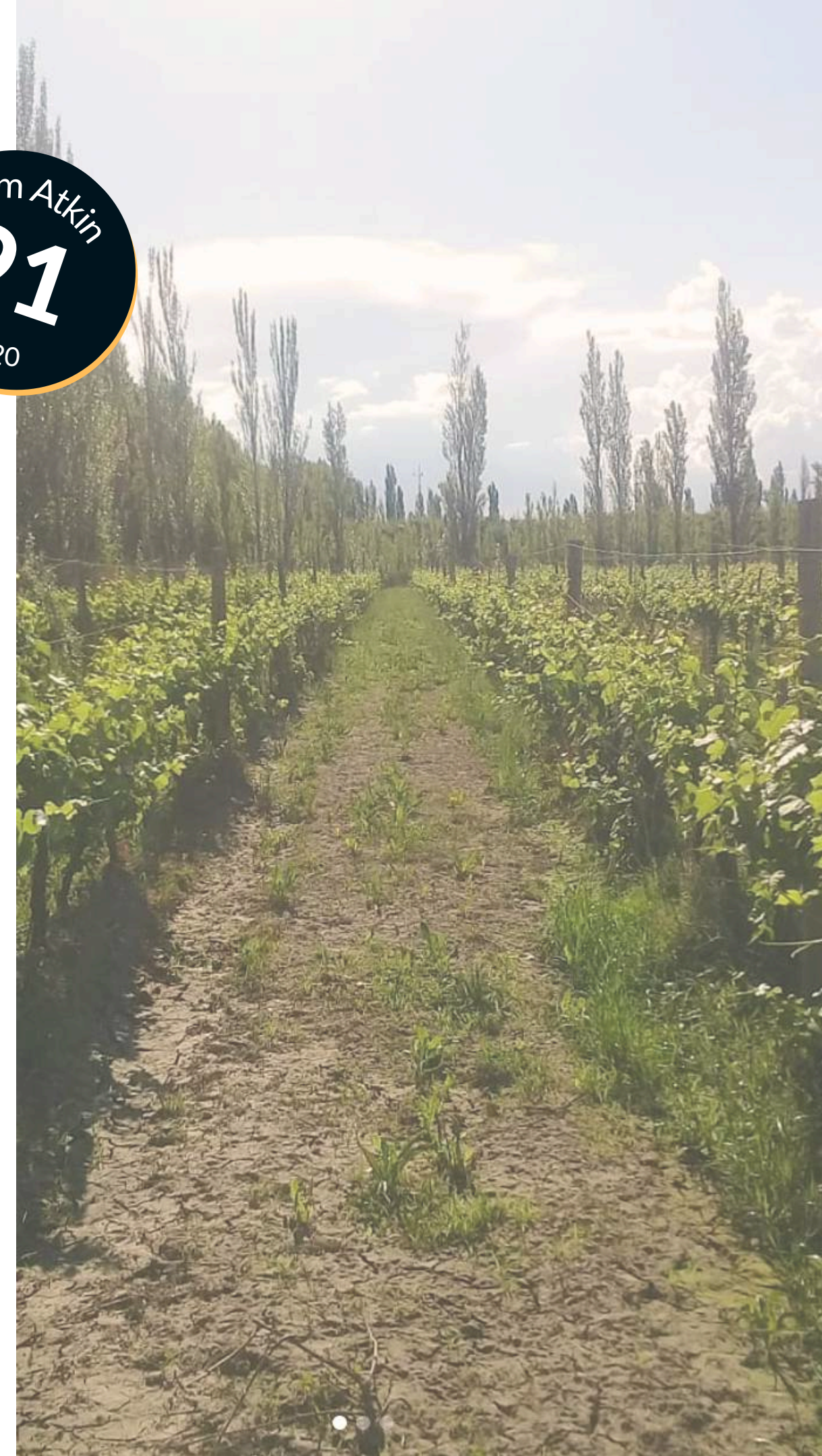
85% of La Voja's grapes are Dijon 777 clones from San Patricio del Chañar, in the province of Neuquén, which has vineyards averaging 20 years old. The other 15% comes from the Mainque area in the province of Rio Negro, within the Alto Valle Del Rio Negro denomination. The grapes from these estates come 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





Viña Décima

Longtime Partnership collaborator Daniel Guillen's academic background as an agronomical engineer leads him to focus most of his efforts on the vineyard, so that in the cellar only minimal intervention is necessary. Viña Décima is grown a little south of Cafayate in the little town of Tolombón, at a little over 6,000 feet above sea level. 30% of this malbec wine was aged for 1 year in 2nd use French oak barrels, for just a touch of mellowing. Only 6,000 bottles of the 2021 vintage were produced.

The Vineyards

In the foothills of the Andes, on the east side of the Calchaquí valley, the Viña Décima vineyard is planted over slate rocks in a deep sand matrix. The high altitude and dry conditions maintain freshness in this deep and dense malbec wine.

Notes

- 6,070 feet
- Organic (uncertified)
- High ageworthiness

Pair With:

Charcuterie, fine cheeses, hearty winter dishes

