

AUG25

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 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



Domingo Molina Pachamama Malbec 2017

A collaboration between a Tuscan Italian winemaker who fell in love with the Calchaquí Valley at first sight, and the brothers of Bodega Domingo Molino, who were raised on this land. The name “Pachamama”, meaning “Mother Earth”, pays tribute to this incredible area.

This malbec was vinified using wild local yeasts, and 100% of the wine spent 12 months in French oak barrels (first and second use).

The Vineyards

North of Cafayate, in the arid, lunar-like landscape of Valle Rupestre, Malbec vines grow under extraordinary sunlight at high altitude. Poor, stony soils and extreme conditions create small, intensely flavored grapes. Hand-tended with precise thinning and leaf removal, these vines yield a wine that’s as wild and unique as its terroir.

Notes

- Hand Harvested
- French Oak
- 5,800 Bottles produced
- 100% Malbec
- Native yeast fermentation

Pair With:

Beef empanadas, aged cheddar, Manchego.





Sierra Lima Alfa Chivatina Malbec Blend 2023

From high-altitude vineyards in Cafayate and Pucará, this unoaked Malbec captures the vibrant spirit of northern Argentina. At 6,561 ft., rocky soils and sunny days give the grapes exceptional freshness and concentration. Winemaker Francisco “Pancho” Morelli ferments entirely in stainless steel, preserving pure red berry flavors and a lively, versatile character. Perfect for everything from seafood to pizza night.

The Vineyards

Grapes are sourced from high-altitude vineyards in Cafayate and Pucará, at 6,561 ft. above sea level. The combination of rocky soils and abundant sunshine creates malbec grapes with exceptional freshness and concentration. Stainless steel fermentation preserves their pure fruit character without the influence of oak.

Notes

- Unoaked (stainless steel fermented)
- Vineyards at 6,561 ft.
- Rocky soils, sunny days for natural ripeness

Pair With:

Garlic shrimp skewers, roasted cauliflower with parmesan, pepperoni pizza.





Daniel Guillen Piloto de Prueba Blend 2020

Two friends. One harvest. Zero expectations. In Cafayate's high-altitude desert, Daniel Guillén and Emile Chaumont turned a winemaking experiment into one of Argentina's best-kept secrets. Inky and bold, with 60-year-old Tannat at its core. Just 3,200 bottles—and not a drop wasted.

The Vineyards

Piloto de Prueba comes from Cafayate, in the high desert of Salta, where vineyards sit at 5,600 feet and the sun spares no mercy. The Tannat vines are over 60 years old, dry-farmed and rooted deep in rocky soils. Yields are low, concentration high, character unmistakable.

Notes

- Organic farming
- 60+ year old Tannat vines
- Aged in French oak and concrete tanks
- Cellar 1–10 years

Pair With:

Grilled meats, lamb stew, dark sauces, and other bold, savory dishes

