

EXTREME ALTITUDE CLUB

Bonner Private
Wine Partnership



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 a green valley. There, they found 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 large group of private wine buyers – around 1,000 – 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?



The road to Cachi



Sunal Ilógico Malbec

Argentine Agustín Lanús studied winemaking all over the world before returning to his native land to conquer the vast desert valley of the Calchaquí. It's incredibly difficult - nigh on impossible - to grow & produce wine at these remote altitudes, hence the name Ilógico. Dark violet color, with aromas of black olives, rose hips, & thyme.

The Vineyards

Sunal Ilógico is from Agustín's "Extreme Altitude Collection", all from vines grown at over 7,000 feet of elevation (one vineyard, Luracatao at a dizzying 8,950 feet - the third highest in the world!) Salta's dry, rocky terroir and harsh sunny days pose a unique challenge. The grapes are small and intensely flavored.

Notes

- 1,500 cases produced
- Organic farm
- Aged in 50% neutral barrel, 50% concrete for 15 months
- Cellar 1-5 years

Pair With:

Steak, lamb, and other umami-rich foods





El Viticultor Single Vineyard Cabernet Sauvignon

Daniel Guillén is viticulturist, winemaker, and owner of El Viticultor. His academic background as an agricultural engineer—15 harvests farming grapes—leads him to focus most of his efforts on the vineyard, so that in the cellar only minimal intervention is necessary. The winemaking is very traditional, using native, wild yeast, and allowing the wine to express all the potential that comes naturally from the high altitude vineyards. All his wines are made from vineyards he personally manages.

The Vineyards

Deep in the Calchaqui Valleys, Finca Río Seco sits at 5,900 feet above sea level. Soils are mainly basaltic rocks in sand, with very little organic material. Desert weather allows for extremely minimal fungicide use. Wide diurnal temperature swings & intense UV radiation.

Notes

- 5,900 Feet Elevation
- Low Intervention
- 3,000 Bottles Produced

Pair With:

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





Tacana Malbec

The Partnership's very first wine, from the Bonner family ranch Finca Gualfín. The vineyard, discovered by Bill and his sons, is home to rows of old-growth malbec. They enlisted their closest neighbor (now a longtime collaborator) Raúl Dávalos to make the wine; he declared it "almost" as good as his own. Rich cocoa, dark purple fruits, soft tannins. Fresh, free of cloying oak flavor, yet plush in mouthfeel. An intense, layered experience.

The Vineyards

Pucarilla vineyard sits at more than 8,400 feet of elevation, a tiny green valley high in the dry & rocky mountains. Snowmelt and keeps these tough and gnarled vines producing; the vineyard survived years of neglect before the Bonners' arrival. Soils are sandy & well-draining

Notes

- 8,400 feet elevation
- Organic farm
- Hand-harvested
- No Oak

Pair With:

Steak, asado, hearty stew

