

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 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 Criolla

This is winemaker Agustín Lanús' tribute to the criolla chica grapes grown all over the foothills of the Andes on small family plots. The criolla chica was first brought to Argentina by the Spanish Conquistadors over 300 years ago, making it the original Argentinian grape. A lighter red with a nose of dates, dried roses, and spice; a "Beaujolais of the Andes" if you will. Serve chilled down to around 50 degrees.

The Vineyards

Agustín Lanús works with small family grape growers all over the Calchaquí Valley to source the best Criolla grapes the region has to offer. These vineyards range from 6,000-9,000 feet in dry, sandy soils with intense sunshine and very little rain, which makes the naturally small berries even tinier and more concentrated.

Notes

- Organic farming
- Hand harvested
- 4,000 bottles produced
- Cellar up to 3 years

Pair With:

Chicken, mild cheeses, pasta dishes





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





Piloto de Prueba Malbec

There's no old family vineyard behind this wine. No tradition dating back centuries. Piloto de Prueba is an upstart in the high altitude wine town of Cafayate. To our knowledge, this 2020 is only the second vintage ever released. The name "piloto de prueba" translates to "test pilot." The project was supposed to be a mere experiment for winemaker Daniel Guillen and his friends. Today his is a label to watch closely. Why all the buzz? Tannat. It's a grape from southwestern France typically found in Uruguay. Yet, word on the street is that it may just be "the next malbec."

The Vineyards

Malbec & cabernet sauvignon from two 5 km plots in central Cafayate; sandy, loamy, stony soils. The tannat is grown on a 60-year-old, 1 km plot with deep, loamy soils & surface irrigation.

Notes

- Organic farm
- 60+ year old vines
- 3,200 bottles produced

Pair With:

Asado, beef, rich pastas

