

# 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](https://bonnerprivatewines.com/shop)

Email:  
[contact@bonnerprivatewines.com](mailto:contact@bonnerprivatewines.com)

Phone:  
(844) 733-5249



# Bad Brothers Facón Selection Cabernet Franc

Agustín Lanús specializes in high and extreme altitude wines, from vineyards located at the very limit of where wine grapes can be grown. These remote terroirs, located between 5,000 and 8,000 feet above sea level, are incredibly challenging to work, requiring a drive of over 8 hours on some of the worst roads in South America. The Bad Brothers wines were born out of a long-time friendship between Agustín and international entrepreneur David Galland, who met while sharing their passion for long-distance horseback riding in the Andes. They decided to form a collaboration to make fine wines from these high altitude terroirs.

## The Vineyards

The grapes for this wine were grown at about 7,800 feet above sea level, in the remote reaches of the Calchaquí. It is very dry, with only about 7 inches of rain per year. The altitude causes strong UV exposure and wide temperature swings. Soils are very sandy, deep, loose, and permeable.

## Notes

- 7,800 feet above sea level
- 15 months in French oak
- 4,000 bottles produced

## Pair With:

Fine cuts of beef, pasta, pork tenderloin, charcuterie





# Anko Estancia Los Cardones

## *Tigerstone Garnacha*

The Tigerstone wines are so called after the striped, angular rocks found in the highest lots in the Estancia los Cardones vineyards. These rocky surface stones force the vines to struggle, creating the lowest yields of any of their lots, and consequently the most concentrated grapes. The orientation of the vineyards, the intense sun and the stony soil favor the earliest maturity of the grapes; this is the first farm to harvest in the entire Calchaquí Valley.

### The Vineyards

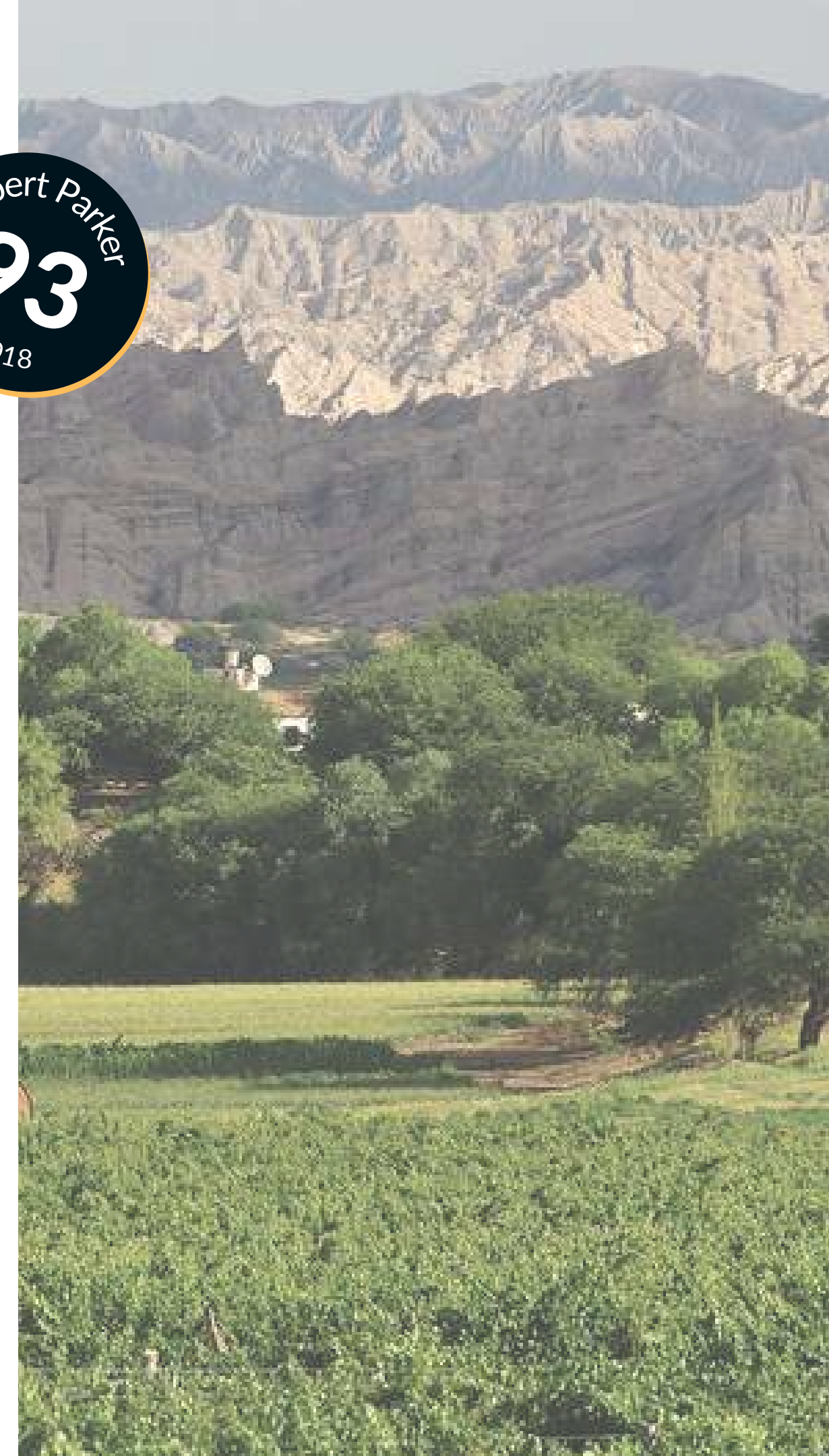
Nestled in the northern part of the Calchaquí Valley in Tolombón, the Estancia los Cardones vineyards are planted along steep mountain slopes. This region, lush compared to the higher reaches of the valley, is rich in minerals, while its altitude of 5,200 feet discourages pests and molds.

### Notes

- 5,500 feet
- Sustainably farmed
- Hand-harvested
- Natural yeast
- 600 cases produced

### Pair With:

Poultry, pork, salmon, white fish, barbecue





# Lamadrid Gran Reserva Malbec

Lamadrid Estate wines are born from a delicate balance between the work at the vineyard and the vinification process. This beautiful and age-worthy expression of classic malbec comes from the 90 year-old Matilde vineyard. It takes 3 vines to make just 1 bottle. Deep purple color. Lavender, plum, blueberry, tobacco and licorice on the nose. Medium-bodied with silky tannins and a juicy palate. Fresh and fruity.

## The Vineyards

The soils in Agrelo are generally sandy loam with a deeper layer of gravelly stones, made up from eroded, mineral-rich material from the Andes. Temperature variation is the key aspect of the terroir, extending the ripening period and balancing crisp acidity and complex flavors in the grapes. Altitude 3,300 feet.

## Notes

- Sustainable farming
- Hand-harvested
- 100% malbec
- Average vine age 90 years
- 18 months in French oak
- Cellar 10+ years

## Pair With:

Lamb, BBQ, hard cheeses, rich stews

