

# 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 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



## Tacuil RD Malbec-Cabernet

Deep in the Calchaquí Valleys, winemaker Raúl Dávalos (the winemaker behind Tacana, among many others we've brought to the club) continues a 200-year-old family tradition producing handmade, critically acclaimed wines. Bodega Tacuil says that their wines should "demonstrate the originality of the grapes in their purest state, without the classical influence of wood." (Raúl's father, the namesake of this wine, once said he'd shoot him if he ever aged a Tacuil wine in oak. It is not the traditional Calchaquí Valley way.) Full body, with hints of plum and cherry.

### The Vineyards

These grapes are grown at more than 8,000 feet above sea level. Vineyards here are subject to intense UV light, hot days with freezing nights, and very little rain. Though uncertified (an expensive & complicated process), the farming is organic; growers know this harsh environment well and work with it to keep vineyards balanced without pesticides.

### Notes

- 8,000+ feet
- Organically grown
- Hand-harvested
- No oak

### Pair With:

Beef, asado, spaghetti bolegnese, hard cheese





# La Puerta Colección Quinquela Motivo de Puerto

The ancient Incan valley of Famatina is nestled between Salta and Mendoza. Here, the La Puerta winery produces a big, yet approachable, blend of 50% malbec and 50% cabernet sauvignon. Intense ruby red color with burgundy reflections. Aromas of coffee, plum jam, ripe fruit, liquorice and cinnamon, with notes of vanilla and a touch of mint. Medium body and sweet tannins.

## The Vineyards

Famatina is a remote, dry and dusty river valley in the foothills of the Andes, within the La Rioja region of Argentina. The grapes for this wine come from the Sañogasta vineyard at 4,070 ft above sea level. The vines experience intense solar radiation during the day and much cooler nights, leading to an extended growing season during which the grapes have time to develop both flavor complexity and acidity.

## Notes

- Hand harvested
- 8-10 months in 2nd use French and American oak barrels
- Cellar 1-8 years

## Pair With:

Asado, stew, hard cheeses, steak





# La Puerta Colección Quinquela

## A Pleno Sol

The ancient Incan valley of Famatina is nestled between Salta and Mendoza. Here, the La Puerta winery produces a big, yet approachable, blend of 50% malbec and 50% bonarda. Vibrant red color with violet reflections. Dark plums and berries with attractively spicy allure and subtle notes of vanilla and mint. Of long persistence, well structured with fleshy and velvety tannins.

### The Vineyards

Famatina is a remote, dry and dusty river valley in the foothills of the Andes, within the La Rioja region of Argentina. The grapes for this wine come from the Sañogasta vineyard at 4,070 ft above sea level. The vines experience intense solar radiation during the day and much cooler nights, leading to an extended growing season during which the grapes have time to develop both flavor complexity and acidity.

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# Chile DiVino La Confundida

The name "La Confundida" (The Mistaken One) comes from the fact that in Chile, the carménère grape was mistaken for merlot until 1990, when a French œnologist who visited the country recognized the variety. After the mid-1800s phylloxera crisis in Europe, carménère was largely not replanted in France, so little knowledge about this amazing variety was left. Winemaker Marcela Chandía has traveled the world making wine and learning about grape varieties in New Zealand, South Africa, France, Portugal and the US before returning to create wines in her home country of Chile.

## The Vineyards

Almahue Valley, home to some of the oldest vineyards in Chile, sits 40 miles from the ocean and 20 from the Andes. Sandy loam soils on gentle slopes. Rainy winters reaching 21 inches average. During the growing season (Oct-April), temperatures are warm and there is little to no rain.

## Notes

- Almahue Valley, Cachapoal D.O.
- 4,500 Bottles Produced
- Carménère

## Pair With:

Appetizers, caprese salad, tapas, cheese course

