

# 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*



# Casarena Owen's Vineyard

## Cabernet Sauvignon

In 2007, a group of friends began restoring an old sandstone winery from the 1930s in Luján de Cuyo, Mendoza, Argentina. Owen's vineyard is one of the oldest on their property. Planted in 1933, it offers an astonishing variety of soils in a relatively small area, allowing winemaker Leandro Azin to make a well-balanced blend from these 82-year-old cabernet sauvignon vines.

### The Vineyards

A striking variety of soils that change every few meters, which allows a great work of micro-terroir. Move from an extremely clayey and deep profile, to shallow boulders mixed with sand and clay, and finally a profile dominated by boulders, unusually calcareous and with a high minerality.

### Notes

- Certified sustainable farming
- Hand-harvested
- 12 months in French oak
- Cellar 15+ years

### Pair With:

Red meats, sharp cheeses





# Casarena Naoki's Vineyard

## Malbec

In 2007, a group of friends began restoring an old sandstone winery from the 1930s in Luján de Cuyo, Mendoza, Argentina. Naoki's malbec comes from a single vineyard on a limestone-rich plateau which had previously been left untouched due to the scarcity of water and the prevalence of "Indian cement" – a gypsum-rich volcanic ash mixed with silt which acts like cement – throughout the property. This unique soil imparts a distinct minerality to the usually fruity varietal.

## The Vineyards

The vines of Naoki's Vineyard are planted on a previously unused plateau at 3,120 feet of elevation. The area is rich in limestone, rare in the region, including limestone cementation that can be almost impenetrable. Extremely different conditions from nearby areas, making it a unique site for different oenological expressions.

## Notes

- Certified sustainable farming
- Hand-harvested
- 12 months in French oak
- Cellar 15+ years

## Pair With:

Beef, lamb, BBQ, stews





# Casarena Lauren's Vineyard

## Cabernet Franc

In 2007, a group of friends began restoring an old sandstone winery from the 1930s in Luján de Cuyo, Mendoza, Argentina. They soon purchased Lauren's Vineyard, where these cabernet franc grapes grow, located in the esteemed Agrelo district, long-known as Mendoza's top terroir for the varietal.

### The Vineyards

The vines of Lauren's Vineyard are planted in soil of clay, loam and stones, at around 3,000 feet of elevation. The area is located in the coldest area of Agrelo, where there is wide temperature variation between night and day, which allows the vine to develop sugar & acidity and expresses the terroir in outstanding ways.

### Notes

- Certified sustainable farming
- Hand-harvested
- 12 months in French oak
- Cellar 15+ years

### Pair With:

Beef, venison, goat cheese

