

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

Email:
contact@bonnerprivatewines.com

Phone:
(844) 733-5249



Mayuco Malbec

Deep in Argentina's desert Calchaquí Valleys, a river called Mayuco feeds a few acres of thick, dark malbec grapes. Here winemaker Raúl Dávalos continues a family tradition 200 years old, producing handmade, unfiltered, critically acclaimed wines with an astonishing depth of flavor and soaring antioxidant levels. Nose of fresh berry with a spicy kick. Let it aerate a moment, and you'll find velvety tannins & hints of dark chocolate on the palate.

The Vineyards

Molinos, where these grapes are grown, is located 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. Farming is organic less by philosophy than by the fact that the area is too remote and the environment too harsh for pests to be a serious problem.

Notes

- Partnership exclusive in the United States
- 9,000 bottles produced
- 5th generation Calchaquí winemaker
- Organic farm
- Aged without oak

Pair With:

Steak, lamb, poultry





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

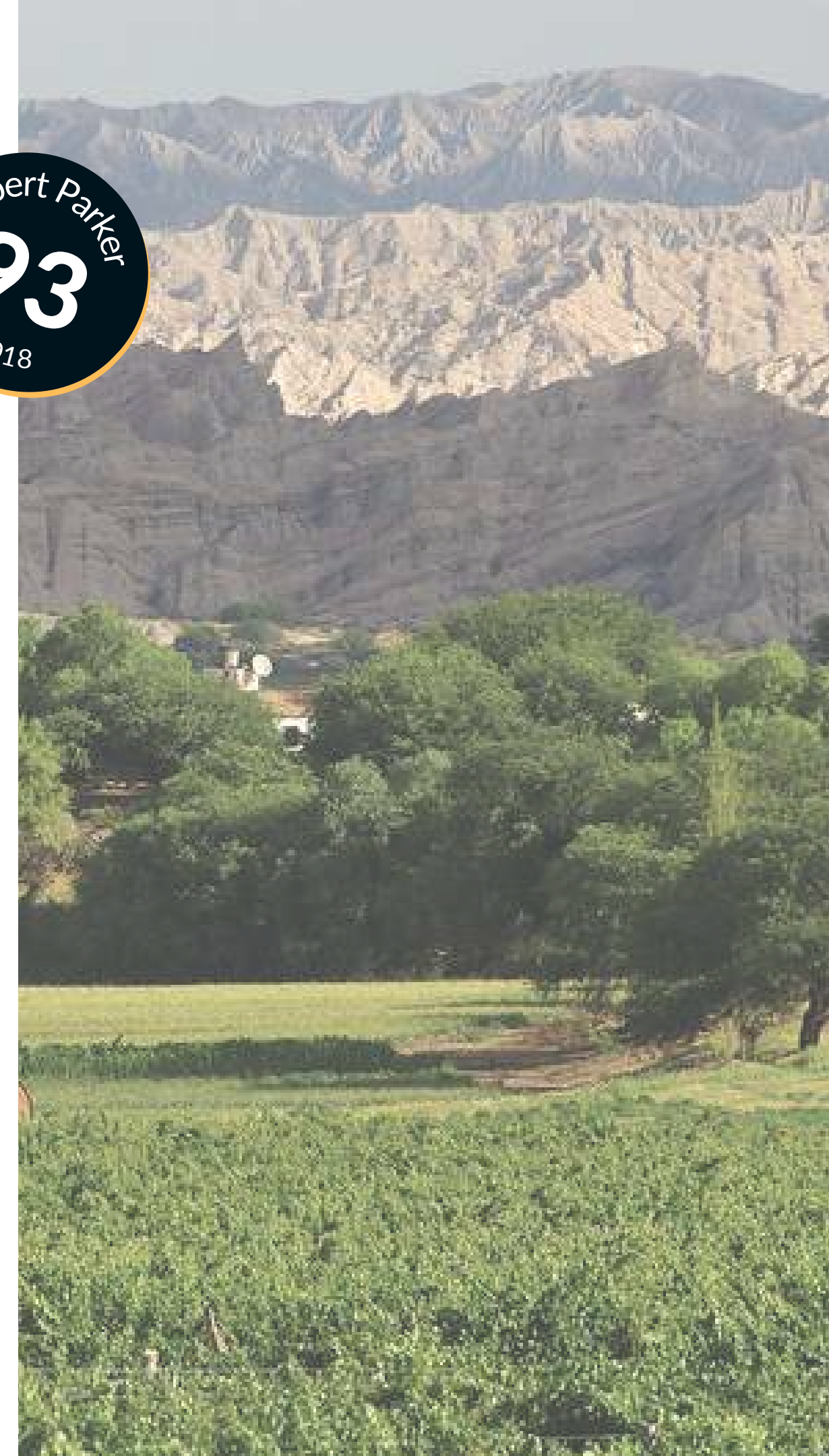
Nestled in the northern part of the Calchaquí Valley in Tolombón, the Estancia los Cardones vineyards are planted along steep mountain slopes. This region, lush compared to the higher reaches of the valley, is rich in minerals, while its altitude of 5,200 feet discourages pests and molds.

Notes

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

Pair With:

Poultry, pork, salmon, white fish, barbecue





Lamadrid Malbec Gran Reserva

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

