

# 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



# 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

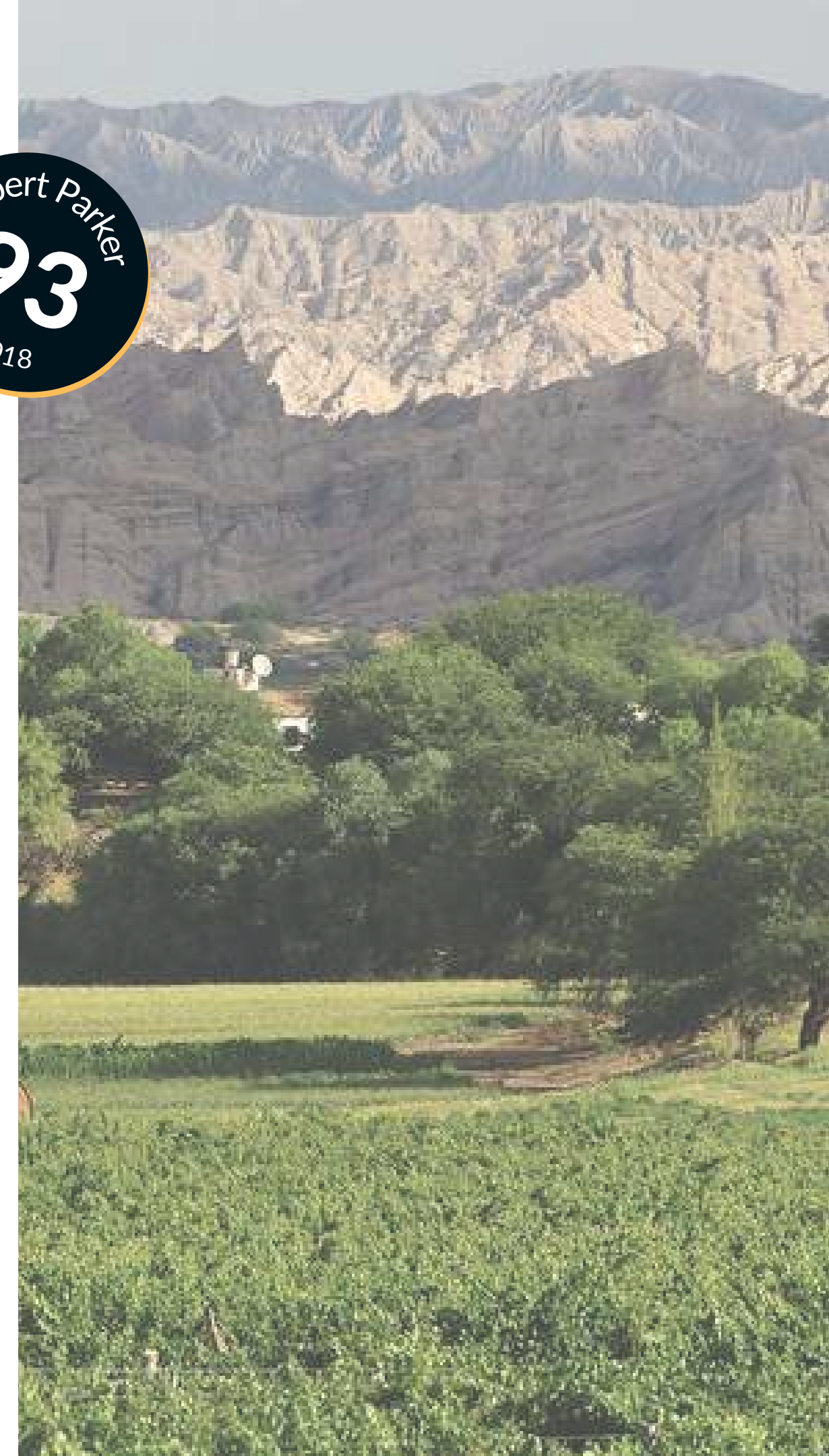
Nestled in the northern part of the Calchaquí Valley in Tolombón, the Estancia los Cardones vineyards are planted along steep mountain slopes. This region, lush compared to the higher reaches of the valley, is rich in minerals, while its altitude of 5,200 feet discourages pests and molds.

### Notes

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

### Pair With:

Poultry, pork, salmon, white fish, barbecue





# Claudio Maza Inimaginable

Winemaker Claudio Maza loves a challenge: terroirs so inhospitable that planting wine grapes there should be “unimaginable.” The Calchaquí Valleys have plenty of contenders for that title. Working with family growers in the far reaches of this harsh region, Claudio crafts unique & honest reflections of its beautiful and varied terroir. In Inimaginable, the high altitude malbec “plum” note sings loud and clear, accompanied here by fresh herbs. Intense in the mouth, yet fresh. Says Claudio, “It is very special to be able to discover within the Calchaquí Valley small producers from unique places that produce grapes in an incredible way”.

## The Vineyards

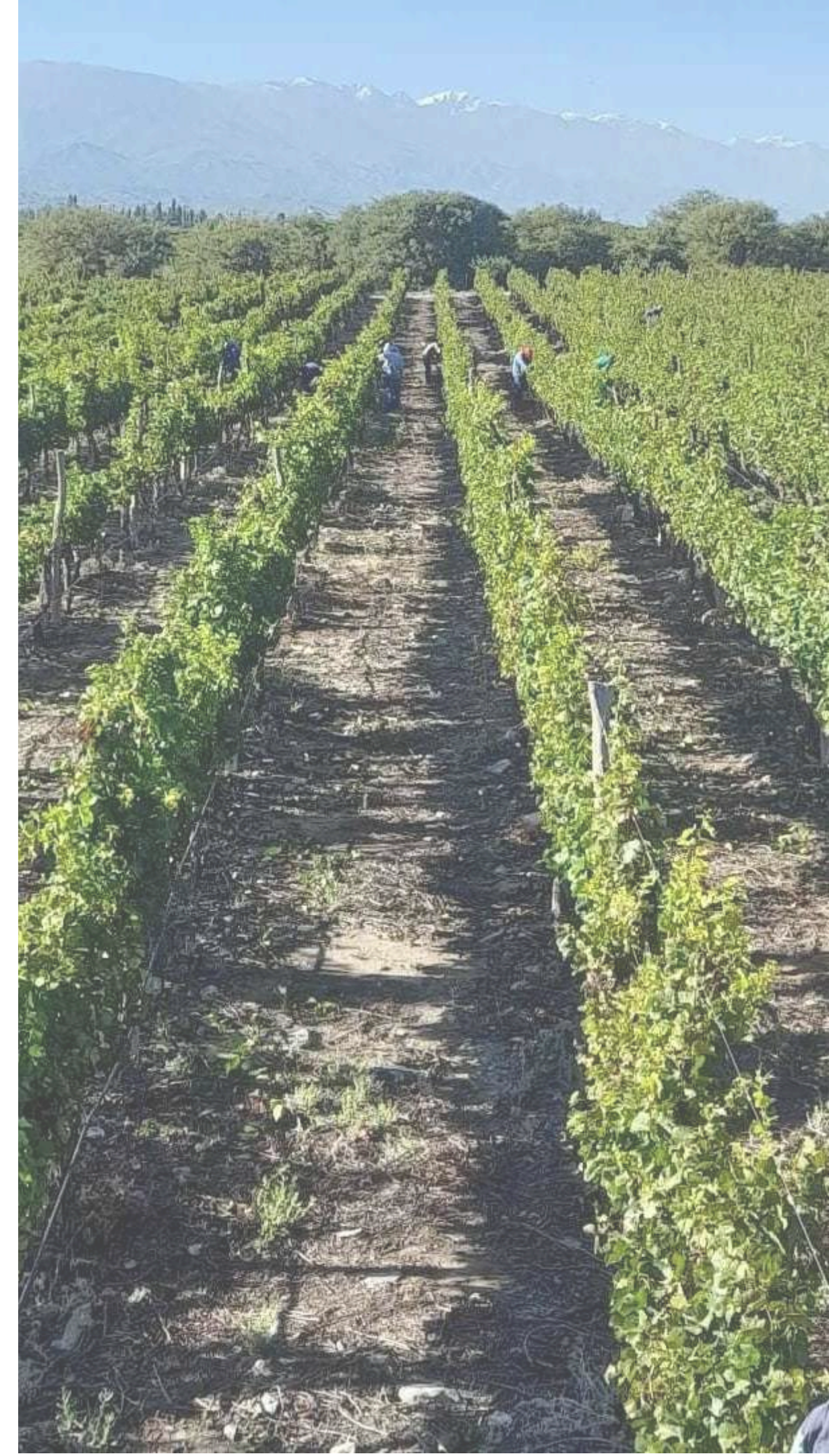
San Carlos, at 6,500+ feet, is Salta's second-largest sub-region. Soils here are mostly alluvial, sandy-loam, or fine sand that benefits drainage. Little rainfall; irrigation is done with carefully managed meltwater from the Andes mountains.

## Notes

- Big aging potential
- 6,500 feet
- 3,200 bottles produced
- Malbec

## Pair With:

Rich stews, grilled sausage, portabello mushroom





# Casa Silva S38

The Silva family pioneered grape growing in Chile's Colchagua Valley way back in 1892. Although their cellar is the oldest in the Colchagua, they strive both to innovate within their vineyards and pioneer new terroirs in the valley. The Casa Silva estate was founded in '97 by Mario Silva, who had spent 20 years working in Chilean vineyards, and his son Mario Pablo. The younger sons, Francisco, Gonzalo and Raymundo, joined the bodega soon after. Casa Silva is the most awarded Chilean winery in the 21st century, and was named "Best Winery of Chile 2020" by Catad'Or Wine Awards. All Casa Silva wines are certified sustainable through Wines of Chile Sustainability Code.

## The Vineyards

Deep soils of fine sand, clay, and granite stones with excellent drainage and low to medium fertility, about 1,476 feet above sea level. Cool air coming down off the Andes mountains creates temperature fluctuations of up to 68 degrees in a day. The average rainfall is lower here than in the rest of the valley.

## Notes

- Colchagua Valley
- Certified Sustainable
- Good Aging Potential
- Cabernet Sauvignon

## Pair With:

Powerful dishes like barbecued meats and rich stews

