

# 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*



# Mayuco Malbec

Deep in Argentina's desert Calchaquí Valleys, the Mayuco river feeds a few acres of tiny black malbec grapes. Here, a 200 year old family tradition of producing handmade, critically acclaimed wines continues. Nose of fresh berry with a spicy kick. Leather, forest floor, and a wild, herbal note.

## 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

- 9,000 bottles produced
- 5th generation Calchaquí winemaker
- Organic farm
- Aged without oak
- Cellar 1-5 years

## Pair With:

Steak, lamb, poultry





# Tordos Malbec

This is a project of Francisco “Paco” Puga. With this project Paco aims to craft fine, extremely limited run wines at 5,575 feet above sea level. The name Tordos comes from the shiny cowbird which does not build its nest, but uses that of others. Paco says, “As we don't have our own winery, we work in our friends', we are kind of like these birds”. Black pepper and sweet spices like nutmeg and cinnamon.

## The Vineyards

These malbec grapes come from two different vineyards, Los Cardones and Río Seco. Very shallow rocky soils with abundant chipped slate stone on the surface, full of mica. Dry throughout the year, except for some occasional rains during the summer season. Warm days and cold nights with thermal amplitudes above 25 degrees.

## Notes

- Sustainably farmed
- Hand harvested
- No oak
- 100% malbec

## Pair With:

Grilled meat, poultry, stews, BBQ





# 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





# 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

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