

# 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 Chachi*



# Puramun Reserva Cab Franc

In 2010, winemaker Pepe Galante walked away from the legendary Catena winery after 34 years at the helm. As it turned out, he was leaving to do something special: to handcraft his first personal, 100% family-owned wine, Puramun. For this Reserva cabernet franc he hand picked grapes from Paraje Altamira, San Carlos, just south of the Uco Valley, to craft a wine with an elegant, expressive body, and soft, round tannins.

## The Vineyards

Paraje Altamira sits at an altitude of more than 3,300 feet above sea level, with high variation day- and night-time temperatures. Irrigated with pure snowmelt water, it has a high level of calcium carbonate in the soil; large rocks in the area often appear pure white due to a thick coating of this calcium.

## Notes

- Sustainably farmed
- Hand harvested
- 12 months in French oak barrels
- 100% cabernet franc

## Pair With:

Duck confit, steak, BBQ





# Puramun Reserva Malbec

This high altitude malbec (not extreme, as it comes from 2,000-4,500 feet) is the production of one of Argentina's most famous winemakers, Jose "Pepe" Galante. Puramun is his personal, 100% family-owned label, started in 2010 to give him the opportunity to create limited edition wines using only the best grapes, vinifying exactly as he sees fit. Fresh, with juicy blueberry mixed with herb and violet. Subtle spices with a soft touch of oak.

## The Vineyards

Puramun's grapes are sourced from 3 high-altitude vineyards in the Uco Valley, Mendoza, Argentina: Chacayes, La Consulta, & Eugenio Bustos. These vineyards have sandy, gravelly soils and very little rain. Each vineyard adds its own notes to the finished wine.

## Notes

- Hand harvested
- 12 months in 30% new French oak barrels
- Cellar up to 10 years

## Pair With:

Asado, beef, lamb, hearty pasta dishes





# Dominio de Freneza La Voja

## Pinot Noir

Dominio de Freneza is a fairly new winery; their first harvest was in February of 2020. The winemaking is very traditional; the vision is to interfere as little as possible, in order to bring the purest expression of the terroir to the glass. 9 months in used French oak. Ruby red color, mineral and a little austere at first, opens into notes of spices, blueberries, strawberries and fine herbs.

## The Vineyards

85% of La Voja's grapes are Dijon 777 clones from San Patricio del Chañar, in the province of Neuquén, which has vineyards averaging 20 years old. The other 15% comes from the Mainque area in the province of Rio Negro, within the Alto Valle Del Rio Negro denomination. The grapes from these estates come from massal selections (cuttings from exceptional old vines), old vineyards that are 40 and up to 75 years old.

## Notes

- Hand Harvested
- Dijon 777 Clones
- Pinot Noir

## Pair With:

Roast turkey, pork ribs, brie, gouda, manchego, shepard's pie

