

MARCH 26

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 than 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



Adentro Gran Nevado

Malbec 2020

He does it all by hand—sorting, remontage, obsessing over every barrel.

Swiss winemaker Christian Götz makes fewer than 5,000 bottles of Gran Nevado each year. The result? A polished, high-altitude Malbec with elegance, depth, and a finish as long as the mountain's shadow.

The Vineyards

Finca Río Las Arcas sits at 8,809 feet in the upper Calchaquí Valley, near the base of Mt. Cachi. The 19-acre vineyard is fed by snowmelt and surrounded by arca trees. Thin air, rocky soil, and harsh sun yield low production — but intense flavor.

Notes

- Grown at 8,809 ft. in Salta
- Hand-harvested with daily remontage
- Cellar 1–5 years

Pair With:

Herb-roast chicken, savory pasta dishes, or light charcuterie.





Piloto de Prueba

Red Blend 2020

There's no old family vineyard behind this wine. No tradition dating back centuries. Piloto de Prueba is an upstart in the high altitude wine town of Cafayate; the name "piloto de prueba" translates to "test pilot." The project was originally a mere experiment for winemaker Daniel Guillen and his friends. Today it is a label to watch closely. Why all the buzz? Tannat. It's a grape from southwestern France typically found in Uruguay. Yet, word on the street is that it may just be "the next malbec." The tannat makes a compelling case, wrapping the malbec and cab sauv in a rich, dark chocolate.

The Vineyards

Malbec & cabernet sauvignon from two 5 km plots in central Cafayate; sandy, loamy, stony soils. The tannat is grown on a 60-year-old, 1 km plot with deep, loamy soils & surface irrigation.

Notes

- Organic farm
- 60+ year old vines
- 3,200 bottles produced

Pair With:

Asado, beef, rich pastas





Anko Estancia Los Cardones

Tigerstone Malbec 2019

The Tigerstone wines, named after the striped, angular rocks found in the highest lots in the Estancia los Cardones vineyards, are their most concentrated wines. Dark, almost black color, aromas of ripe, dark fruits, & the signature of Salta in the wild, herbaceous notes.

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. The “tigerstone” rocks hinder growth, making for small, concentrated berries.

Notes

- Sustainably farmed
- Hand harvested 14 months in 15% new French oak
- Cellar 1-8 years

Pair With:

Ribs, steak, hard cheeses





La Puerta Colección Quinquela

Motivo de Puerto, Red Blend

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.

Disclaimer: Depending on availability, your box may include either A Pleno Sol or Motivo del Puerto. Both are unique expressions of Argentina's Famatina Valley, honoring the spirit of artist Benito Quinquela Martín.

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, Red Blend

Inspired by the legacy of Buenos Aires artist Quinquela Martín, this high-altitude blend from the ancient Incan valley of Famatina (4,070 ft.) reflects both art and terroir. A marriage of Malbec and Bonarda, it shows vibrant violet hues, aromas of dark plum and berries, and subtle hints of vanilla and mint. On the palate, velvety tannins and a long, structured finish capture the power and elegance of its origin.

The Vineyards

At 4,070 ft. in the Sañogasta vineyard (Valle de Famatina, La Rioja), the vines endure scorching days and cool nights. This dramatic diurnal shift extends the growing season, enhancing the grapes' acidity, complexity, and aromatic intensity. The calcareous soils and high solar radiation create powerful yet balanced fruit.

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Notes

- Hand harvested
- 8-10 months in 2nd use
French and American
Oak barrels
- Cellar 1-8 years

Pair With:

Asado, roasted lamb, hearty stews, hard cheeses, dark chocolate.

