

# 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*



# Altocedro Cabernet Sauvignon Reserva

Altocedro was founded in 1999 by visionary Karim Mussi. Third generation Lebanese immigrant, Karim and his family pioneered La Consulta, Uco Valley as a special place to make “born and raised” wines. Altocedro is synonymous with outstanding La Consulta wine. Original old vine rootstocks, indigenous yeasts, hundred year-old concrete fermentation tanks, and Karim’s minimalist winemaking create true terroir-driven wines.

## The Vineyards

The vineyards from which this cab sauv Reserva is made stand at an average of 3,300 feet above sea level. The terrain is alluvial, with loose stone, sandy loam, and a rocky bottom. Dry conditions and harsh sun require careful water management; this makes production extremely limited.

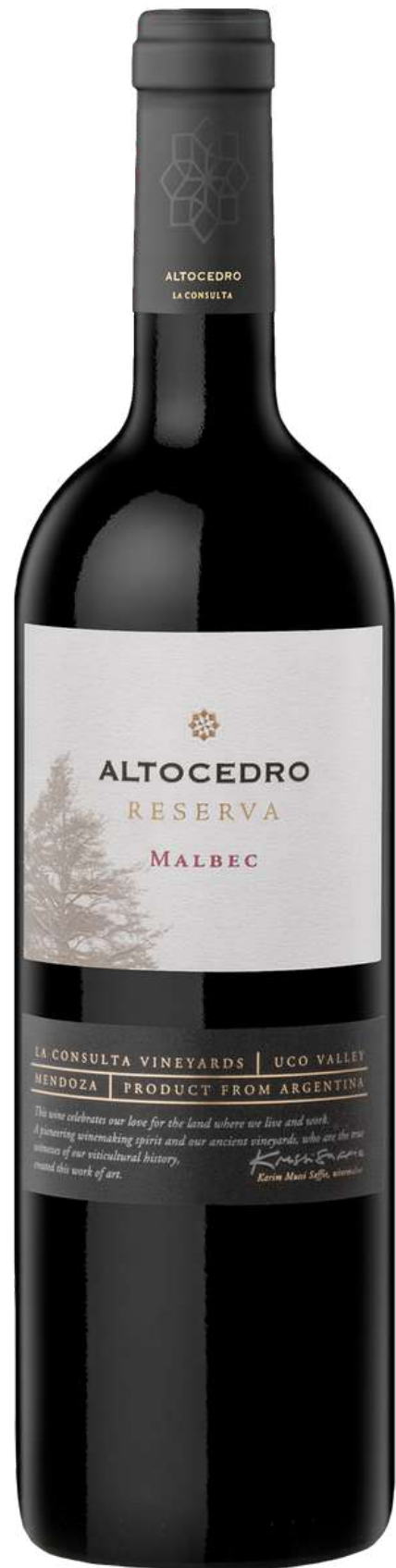
## Notes

- Average 30 year old vines
- Hand-harvested
- 18 months in French oak
- 373 cases produced

## Pair With:

Lamb, red meat





# AltoCEDRO Malbec Reserva

AltoCEDRO, meaning "Tall Cedar", was founded in 1999 by visionary winemaker and grower Karim Mussi. Third generation Lebanese immigrant Karim and his family pioneered La Consulta, Uco Valley as a special place to make "born and raised" wines. Original old vine rootstocks, indigenous yeasts, hundred year-old concrete fermentation tanks, and Karim's minimalist winemaking create true terroir-driven wines.

## The Vineyards

Cold climate with relatively small extremes of weather compared to other high altitude regions. Poor soils, a mix of sand and loam with a rocky bottom. 3,150 feet of altitude benefits the vineyards by increasing the daily duration and intensity of sunlight without overheating the grapes, so they retain good acidity and freshness.

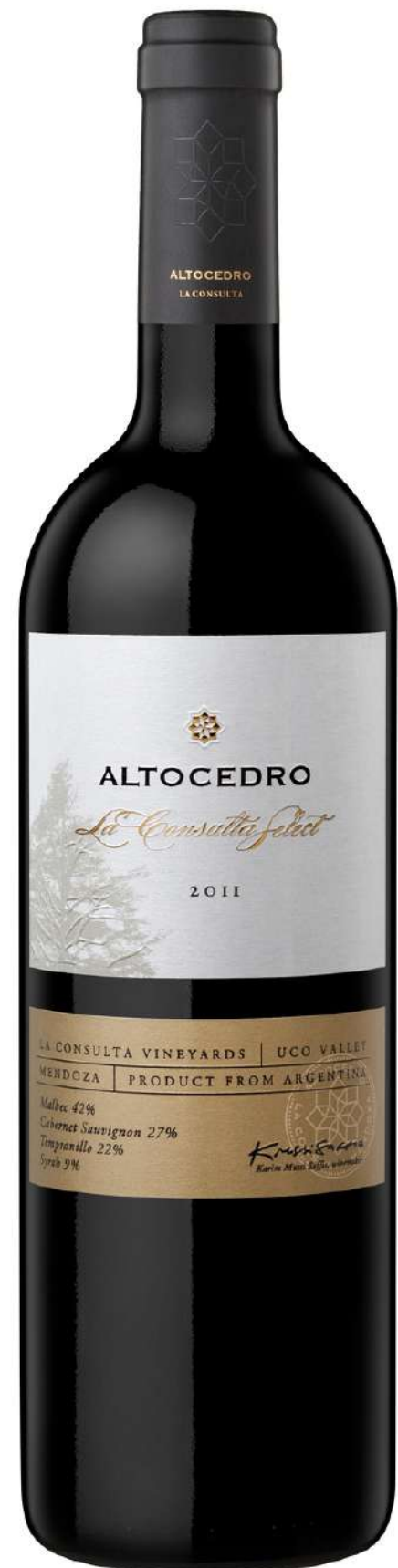
## Notes

- Average vine age 80 years
- Hand-harvested
- 18 months in French oak
- 1,500 cases produced

## Pair With:

Lamb, chorizo, hearty pastas, hunter's chili





# Altocedro La Consulta Select

Co-fermented blend:

Malbec, Cabernet Sauvignon, Tempranillo and Syrah

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## The Vineyards

The vineyards from which this Gran Reserva is made stand at an average of 3,600 feet above sea level. The terrain is alluvial, with loose stone, sandy loam, and a rocky bottom. Dry conditions and harsh sun require careful water management, making production extremely limited.

## Notes

- Average of 35 year old vines
- Hand-harvested
- 12 months in French oak barrels
- 750 cases produced

## Pair With:

Red meat, lamb, hard cheese

