

MAY26

# 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:

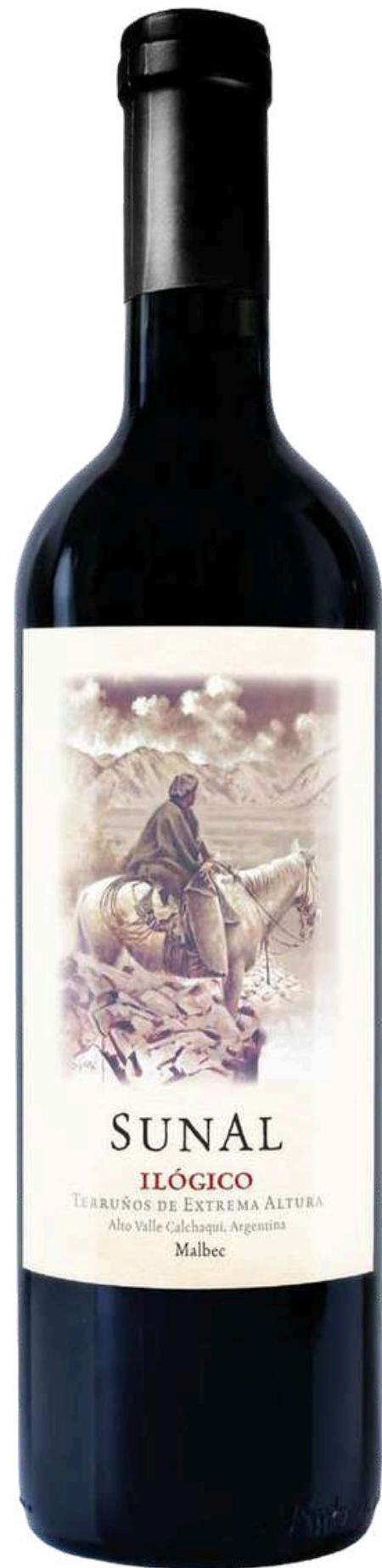
[bonnerprivatewines.com/shop](http://bonnerprivatewines.com/shop)

Email:

[contact@bonnerprivatewines.com](mailto:contact@bonnerprivatewines.com)

Phone:

(844) 733-5249



# Sunal Ilógico

Malbec 2019

Argentine Agustín Lanús studied winemaking all over the world before returning to his native land to conquer the vast desert valley of the Calchaquí. It's incredibly difficult – nigh on impossible – to grow & produce wine at these remote altitudes, hence the name Ilógico. Dark violet color, with aromas of black olives, rose hips, & thyme.

## The Vineyards

Sunal Ilógico is from Agustín's "Extreme Altitude Collection", all from vines grown at over 7,000 feet of elevation (one vineyard, Luracatao at a dizzying 8,950 feet - the third highest in the world!) Salta's dry, rocky terroir and harsh sunny days pose a unique challenge. The grapes are small and intensely flavored.

## Notes

- Organic farm
- Aged in 50% neutral barrel, 50% concrete for 15 months
- Cellar 1-5 years

## Pair With:

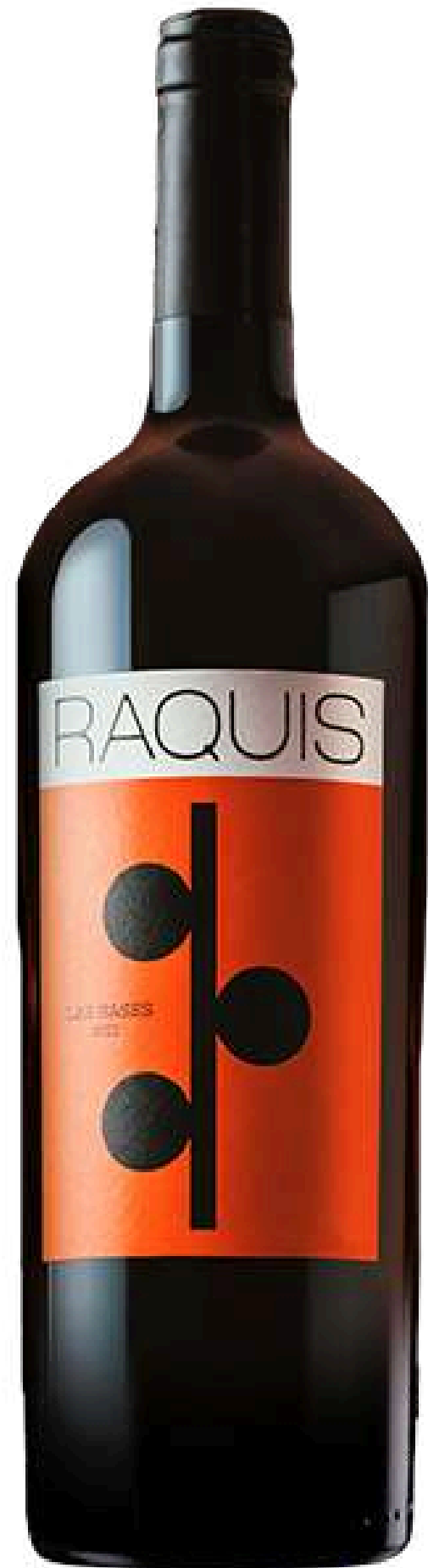
Steak, lamb, and other umami-rich foods

Decanter  
93  
2019

Tim Atkin  
92  
2019

Descorchados  
92  
2019





# RAQUIS Las Bases

Malbec 2022

Las Bases 2022 marks Bonner's first discovery in Mendoza, crafted by winemaker André Vignoni in the high-altitude vineyards of the Uco Valley. Sourced from multiple old-vine sites, this Malbec balances structure, freshness, and mineral tension. Made with a mix of vessels and a low-intervention approach, it is a precise, expressive wine that reflects both altitude and terroir.

## The Vineyards

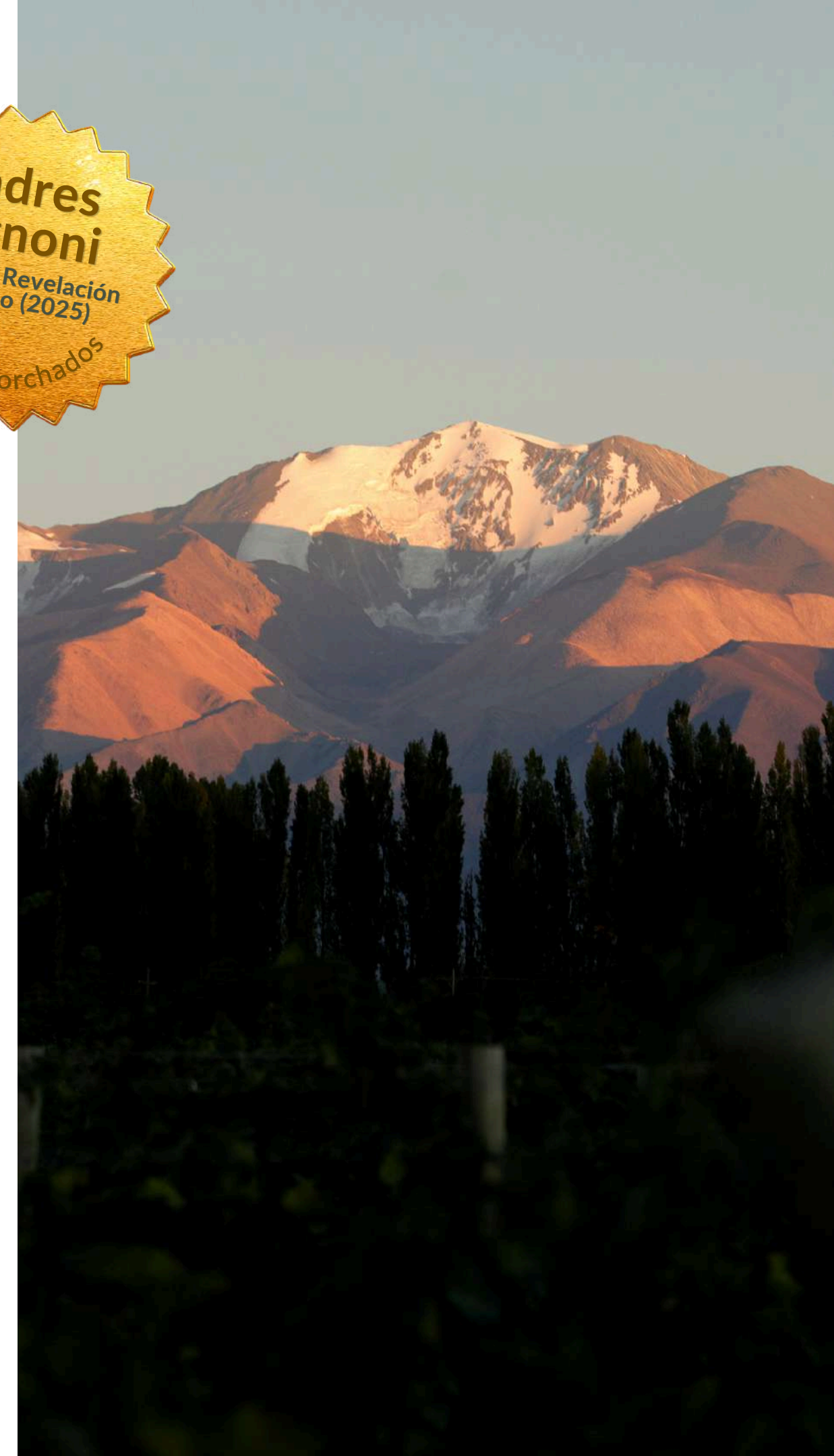
Sourced from multiple vineyard sites across the Uco Valley, ranging from 3,937 to 5,577 feet above sea level. Rocky, well-drained soils and strong diurnal shifts preserve acidity while building structure, minerality, and depth.

## Notes

- 3,937–5,577 feet
- Traditional, low-intervention
- Hand-harvested
- Aged in mixed vessels

## Pair With:

Grilled ribeye, mushroom risotto, barbecue pork ribs, roasted lamb





# Paco Puga L'amitié Robusto

## Red Blend 2019

L'Amitié Robusto is crafted by Francisco "Paco" Puga, whose career began in Burgundy and continues today in the Calchaquí Valley. Sourced from four high-altitude sites, each parcel is vinified and aged separately before being blended for a second year, allowing complexity to build with precision and balance.

The result is a refined, structured wine with ripe dark fruit, subtle herbal notes, and gentle spice. Fresh yet layered, it shows polished texture and a long, composed finish, favoring elegance over power.

## The Vineyards

Grapes are sourced from four different high altitude terroirs in the Calchaquí Valley, averaging 7,500 feet above sea level, where ancient soils, dry conditions, and intense sunlight shape wines of freshness and precision.

## Notes

- Avg. 7,500 feet altitude
- Four Calchaquí terroirs
- 24 months aging
- French oak barrels

## Pair With:

Roast chicken, mushroom risotto, grilled pork, or aged cheeses.

