

# 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 extreme altitude, limited production wineries to share this distinctive style of wine with the rest of the world?



*The road to Chachi*



# Tacuil Unoak

Raúl Dávalos' father once said he'd shoot him if he ever aged a Tacuil wine in oak. It is not the traditional Calchaquí Valley way. This malbec is about as full on as they come, layers upon layers that just keep on giving. Fine, ripe tannins, subtle notes of liquorice and black olive on the finish. We recommend decanting several hours.

## The Vineyards

From Argentina's oldest vineyard (more than 200 years), this pre-phylloxera malbec has spent centuries learning to survive in the Calchaquí Valley's extreme environment. At more than 8,500 feet, this vineyard is subjected to intense UV radiation and wide temperature swings. Stony, sandy, quick-draining soil, fed with Andean meltwater.

## Notes

- Argentina's oldest vineyard
- Organic farm
- Aged without oak
- Cellar 1-5 years

## Pair With:

BBQ, Steak, stews





# Lamadrid Malbec Gran Reserva

Lamadrid Estate wines are born from a delicate balance between the work at the vineyard and the vinification process. This beautiful and age-worthy expression of classic malbec comes from the 90 year-old Matilde vineyard. It takes 3 vines to make just 1 bottle. Deep purple. Lavender, plum, blueberry, tobacco and licorice on the nose. Medium-bodied with silky tannins and a juicy palate. Fresh and fruity.

## The Vineyards

The soils in Agrelo are generally sandy loam with a deeper layer of gravelly stones, made up from eroded, mineral-rich material from the Andes. Temperature variation is the key aspect of the terroir, extending the ripening period and balancing crisp acidity and complex flavors in the grapes. Altitude 3,300 feet.

## Notes

- Sustainable farming
- Hand-harvested
- 100% malbec
- Average vine age 90 years
- 18 months in French oak
- Cellar 10+ years

## Pair With:

Lamb, BBQ, hard cheeses, rich stews





# Tikal Amorío Malbec

Amorío, or 'Love Affair', represents the deep and enduring feelings the Argentine people have toward the malbec grape. Fittingly, this blend comes from several different appellations all across Mendoza. Aromas of smoky oak with layers of sour and ripe cherries. Quite rich and velvety on the palate, and finishes with just enough grip to make it a great companion to rich foods.

## The Vineyards

Mendoza winegrowing areas average between 3,000 and 5,000 feet above sea level. As altitude increases, the average temperature decreases; Winegrowers can literally climb up and down the mountain side in order to find the ideal temperature and microclimate for different expressions of each varietal.

## Notes

- Biodynamic farming
- Hand-harvested
- Cellar up to 5 years

## Pair With:

Grilled or smoked red meats, dishes prepared with cheese or cream sauces

