

# EXTREME ALTITUDE CLUB

Bonner Private  
Wine Partnership



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*



# Mayuco Malbec

Deep in Argentina's desert Calchaquí Valleys, the Mayuco river feeds a few acres of tiny black malbec grapes. Here, a 200 year old family tradition of producing handmade, critically acclaimed wines continues. Nose of fresh berry with a spicy kick. Leather, forest floor, and a wild, herbal note.

## The Vineyards

Molinos, where these grapes are grown, is located more than 8,000 feet above sea level. Vineyards here are subject to intense UV light, hot days with freezing nights, and very little rain. Farming is organic less by philosophy than by the fact that the area is too remote and the environment too harsh for pests to be a serious problem.

## Notes

- 9,000 bottles produced
- 5th generation Calchaquí winemaker
- Organic farm
- Aged without oak
- Cellar 1-5 years

## Pair With:

Steak, lamb, poultry





# Vizcacha Cola de Zorro Malbec

Vizcacha is the project of David and Álvaro Dávalos, members of the 200-year-old winemaking family behind Bodega Tacuil. Full-bodied wine, powerful but fresh and approachable, expressing all the typicality of the Calchaquí Valley in the most traditional way: fermented with indigenous yeasts, aged without oak, and bottled within the year. Intense color, with violet reflections. Red fruit and floral notes typical of extreme altitude malbec on the nose, with a touch of spice. Full body with balanced acidity and a long finish.

## The Vineyards

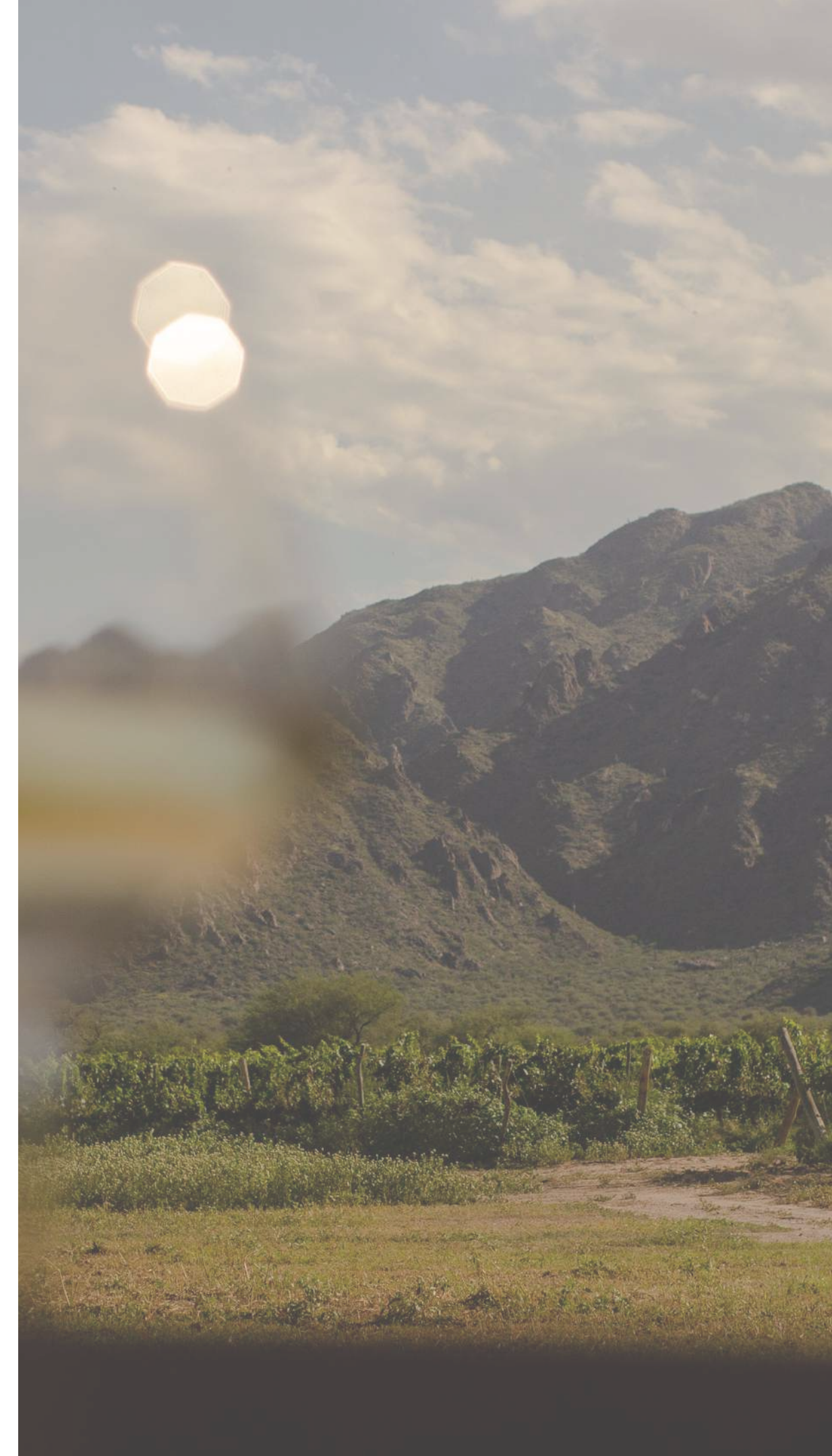
This malbec comes from a selection of different plots in vineyards located in the Calchaquí Valley, ranging from 6,800 to 8,800 feet above sea level. Extremely dry & harsh conditions, sandy soil, intense UV exposure.

## Notes

- 6,800-8,800 feet
- Organic farm
- Hand-harvested
- No oak

## Pair With:

Steak, hard cheeses





# Tacuil Carnavalito Malbec

Deep in Argentina's desert Calchaquí Valleys, winemaker Raúl Dávalos continues a 200-year-old family tradition, producing handmade, critically acclaimed wines. Bodega Tacuil says that their wines should "demonstrate the originality of the grapes in their purest state, without the classical influence of wood." (Raúl's father once said he'd shoot him if he ever aged a Tacuil wine in oak. It is not the traditional Calchaquí Valley way.) Full body, with hints of plum and cherry.

## The Vineyards

These grapes are grown at more than 8,000 feet above sea level. Vineyards here are subject to intense UV light, hot days with freezing nights, and very little rain. Farming is organic less by philosophy than by the fact that the area is too remote and the environment too harsh for pests to be a serious problem.

## Notes

- Organic farm
- Hand-harvested
- Indigenous Yeast
- No oak

## Pair With:

Chicken, duck, rich pasta, cheese plate

