

AUG25

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 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 then 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



Casarena Naoki's Vineyard

Malbec

In 2007, a group of friends began restoring an old sandstone winery from the 1930s in Luján de Cuyo, Mendoza, Argentina. Naoki's malbec comes from a single vineyard on a limestone-rich plateau which had previously been left untouched due to the scarcity of water and the prevalence of "Indian cement" – a gypsum-rich volcanic ash mixed with silt which acts like cement – throughout the property. This unique soil imparts a distinct minerality to the usually fruity varietal.

The Vineyards

The vines of Naoki's Vineyard are planted on a previously unused plateau at 3,120 feet of elevation. The area is rich in limestone, rare in the region, including limestone cementation that can be almost impenetrable. Extremely different conditions from nearby areas, making it a unique site for different oenological expressions.

Notes

- Certified sustainable farming
- Hand-harvested
- 12 months in French oak
- Cellar 15+ years

Pair With:

Beef, lamb, BBQ, stews





Arca Yaco Imagínate

Malbec 2019

Imagínate is a boutique Malbec from Matías Etchart, a third-generation winemaker carrying on his family's legacy in Salta. Founded in 2010, Arca Yaco quickly gained prestige for its small-scale, artisanal approach. This wine captures the purity and high-altitude character of the Calchaquí Valley with an expressive, modern style. **Notes:** Fresh plum, sour cherry, and blueberry with subtle hints of oregano, thyme, and balsamic spice. Intense and juicy, yet balanced with a smooth mouthfeel and a lingering finish.

The Vineyards

Sourced from the Quebrada de San Lucas in the Calchaquí Valley, at nearly 6,900 feet above sea level. The calcareous soils and pure water from the Andes, together with wild herbs and native trees, create one of Argentina's most distinctive terroirs.

Notes

- 15,000 bottles only
- Hand harvested
- 100% Malbec
- Cellar: 1–7 years

Pair With:

Grilled lamb, empanadas, roasted vegetables, aged cheeses.





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

