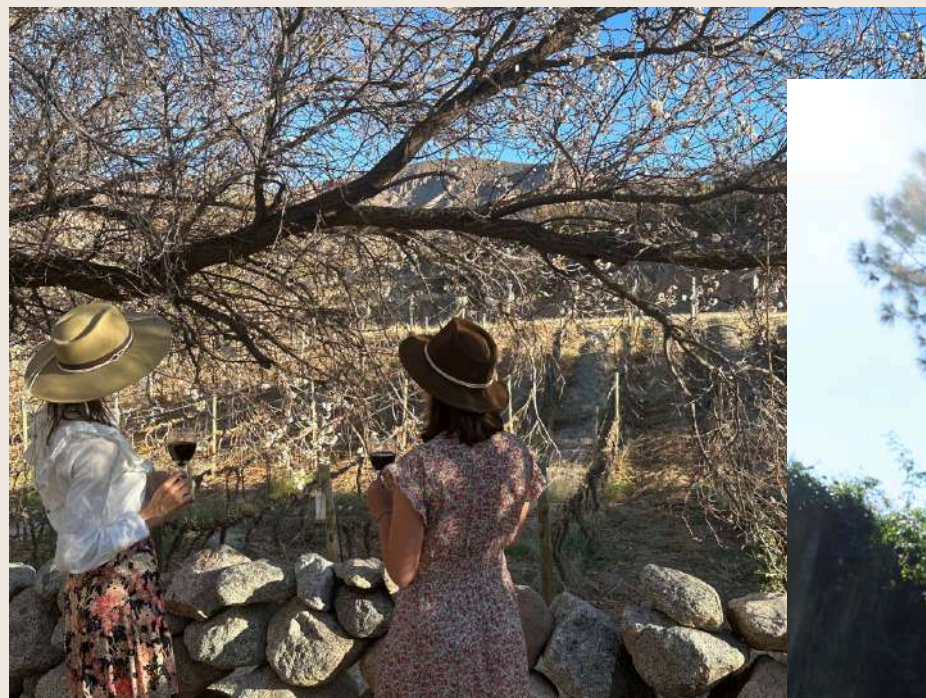


# The *Hidden Vineyards* Collection

FROM THE BONNER PRIVATE WINE PARTNERSHIP



**BONNER**  
PRIVATE WINE PARTNERSHIP



# Our Philosophy

Founded by Will Bonner, the Bonner Private Wine Partnership is a group of wine lovers who come together to import great, small batch wines that might otherwise get overlooked by large importers. No middle men. No additive-packed supermarket wines. No inflated costs.

With each Hidden Vineyards Collection, we deliver 4 expertly curated bottles from all over the world each month. Our wines range from the Old World elegance of Europe, to bold New World offerings from places like Argentina and Australia. Sometimes it's a fresh new discovery, other times a beloved classic — but always the perfect pour for your next dinner or gathering.

We wanted to recreate that special moment when the waiter, sommelier, or bartender knows exactly what you need and takes care of it for you. No



*From left: Bordeaux winemaker Julien Miquel, wine explorer Diego Samper, Argentine grape growers/winemakers Sergio Patrón and Thibaut Delmotte, Partnership founder Will Bonner.*

decisions, no stress — just the joy of knowing you're in good hands.

Our team includes a boots-on-the-ground wine explorer, a Bordeaux-trained winemaker turned YouTube wine guru, and our founder Will Bonner.

The Hidden Vineyards collections are all about making wine fun and effortless again. Every month, we send you 4 handpicked bottles, like the trusted recommendation from a wine-savvy friend, or the house wine suggestion you end up loving.

All you have to do is sit back and enjoy the experience...

## More Wines Available!

This club is a great way to explore new styles of wine... And if you find something you really love, you can order more!

Web:  
[bonnerprivatewines.com/shop](https://bonnerprivatewines.com/shop)

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

Phone:  
(844) 733-5249



# Camperchi Campidivini

## La Chiusa 2016

A few thousand years ago, somewhere on the stony hills near the Camperchi winery, stood a temple in honor of Hercules. Thus, the name “Campidivini,” or fields of the gods. Campidivini La Chiusa is a blend of carefully hand-picked grapes from Camperchi’s oldest vineyards. Winemaker Salvino Picone used his oldest vines, farmed organically (to “preserve the Tuscan soul” he says), and harvested by hand. For fermentation he opted for stainless steel (which, unlike oak, imparts none of its own flavor into the must). Even at 6 years old, this Toscana still feels fresh, young even, with plum and violets in the nose, a bit of balsamic in the mouth, and a long finish.

### The Vineyards

Mediterranean climate, with hot dry summers and mild winters. Soils are rocky and rich in stony material. 1,300 feet of elevation in the Tuscan hills brings cooler air and more intense sunlight than lower regions. Southern exposure also maximizes sunlight for the vineyards.

### Notes

- Chianti terroir (non-DOCG)
- Organic farm
- 4,000 bottles produced

### Pair With:

Strong cheeses, generous meaty dishes





# Tercero Verbiage Rouge 2015

Tercero Wines is the creation of Larry Schaffer, owner and winemaker. After going back to get his Masters Degree in Viticulture and Enology from UC Davis later on in life, Larry worked on the winemaking team at Fess Parker Winery for about a decade before branching off to start his own label. Larry concentrates on small lot, hand crafted wines using grapes exclusively from Santa Barbara County. Though Larry is known for crafting 'old-world' style Rhone varieties, he also has fun working with gewurztraminer, cabernet franc and pinot noir. Larry also teaches a class in the UC Davis CPE Winemaking Certificate Program.

## The Vineyards

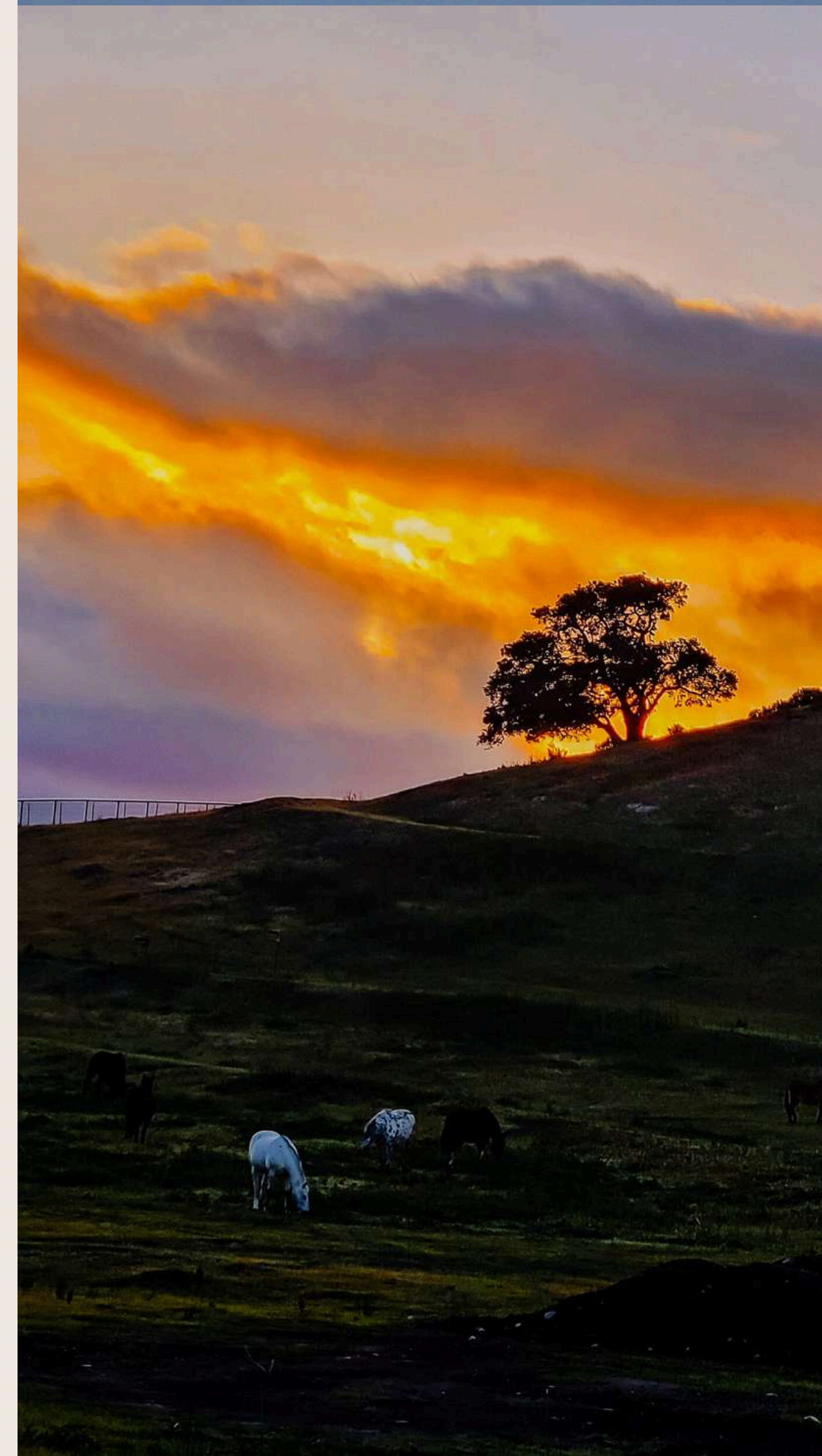
Sandy and sandy loam soils, between 200-400 ft. In Santa Barbara County, mountains closest to the coast run East to West, perpendicular to the shore; the valleys between these ranges act as funnels for cold air and fog. As a result, Santa Barbara County is home to one of the most southerly "cool climate" wine regions in the Northern Hemisphere.

## Notes

- Santa Barbara, California
- Micro-Producer
- 42 Months in French oak
- Grenache, Mourvèdre, Syrah, Cinsault

## Pair With:

Smoky steak, pork ribs, charcuterie





# Château les Pins

## Côtes du Roussillon Villages 2017

Located in the heart of the small Catalan village of Baixas in Roussillon, Château les Pins was founded in 1854 by the Duverney family. Today, it is owned by Dom Brial, a 100 year-old co-operative which was awarded "Best Co-operative in France" by the Berliner Wein Trophy 4 years in a row from 2019 to 2022. It's also Best European Winery 2023 by the European Oenogastronomic Brotherhoods Council. Château les Pins is known for its exceptional terroir located on quaternary terraces, all certified Sustainable Winegrowing.



### The Vineyards

Roussillon, shaped by three mountain ranges and facing the Mediterranean Sea, is France's sunniest region, averaging 316 sunlit days a year, with very little rainfall and intense winds. Soils at Château les Pins are mainly clay, limestone and rolled pebbles.

### Notes

- Languedoc-Roussillon
- Syrah, Grenache, Mourvèdre
- Certified Sustainable Winegrowing
- 12 months in French oak

### Pair With:

Mediterranean dishes, bolles de picolat, boeuf Bourguignon





# Fattoria Montepescini

## Chianti Colli Senesi Riserva 2018

The small family operation of Fattoria Montepescini di Governi Massimiliano sits on the Montalcino side of Tuscany's Colli Senesi (hills of Siena) sub-zone. The Montepescini Farm is located in the area known as "Castelvecchio" which dates back to the year 1000, in the oldest part of the medieval village of Montepescini. Grandfather Armidio came to Montepescini in 1950 as a sharecropper. In 1956 he bought the land and became a farmer. Massimiliano Governi, the third generation, joined the company in 2000 and began bottling their own wine and marketing it along with oil and meat from cattle bred on the farm.

### The Vineyards

The proximity of the Mediterranean sea offers cooling sea breezes. Temperatures here are relatively mild, with plenty of sunshine hours for vines to achieve phenolic ripeness. The soils are far from homogeneous, but vineyards tend to do best on poor, sandy clay soils that offer good drainage.

### Notes

- DOCG Chianti Colli Senesi
- Sangiovese
- 24 months in oak
- 5,300 bottles produced

### Pair With:

Italian meatballs, bruschetta

