

A P R I L  
E D I T I O N

Photo: Loma Larga

# 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 our Weekly Pour club, 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: Former Bordeaux winemaker Julien Miquel, wine explorer Diego Samper, Argentine farmer Sergio Patrón and winemaker 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 Weekly Pour is 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



## *Casarena*, Naoki's Vineyard Malbec, 2018

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

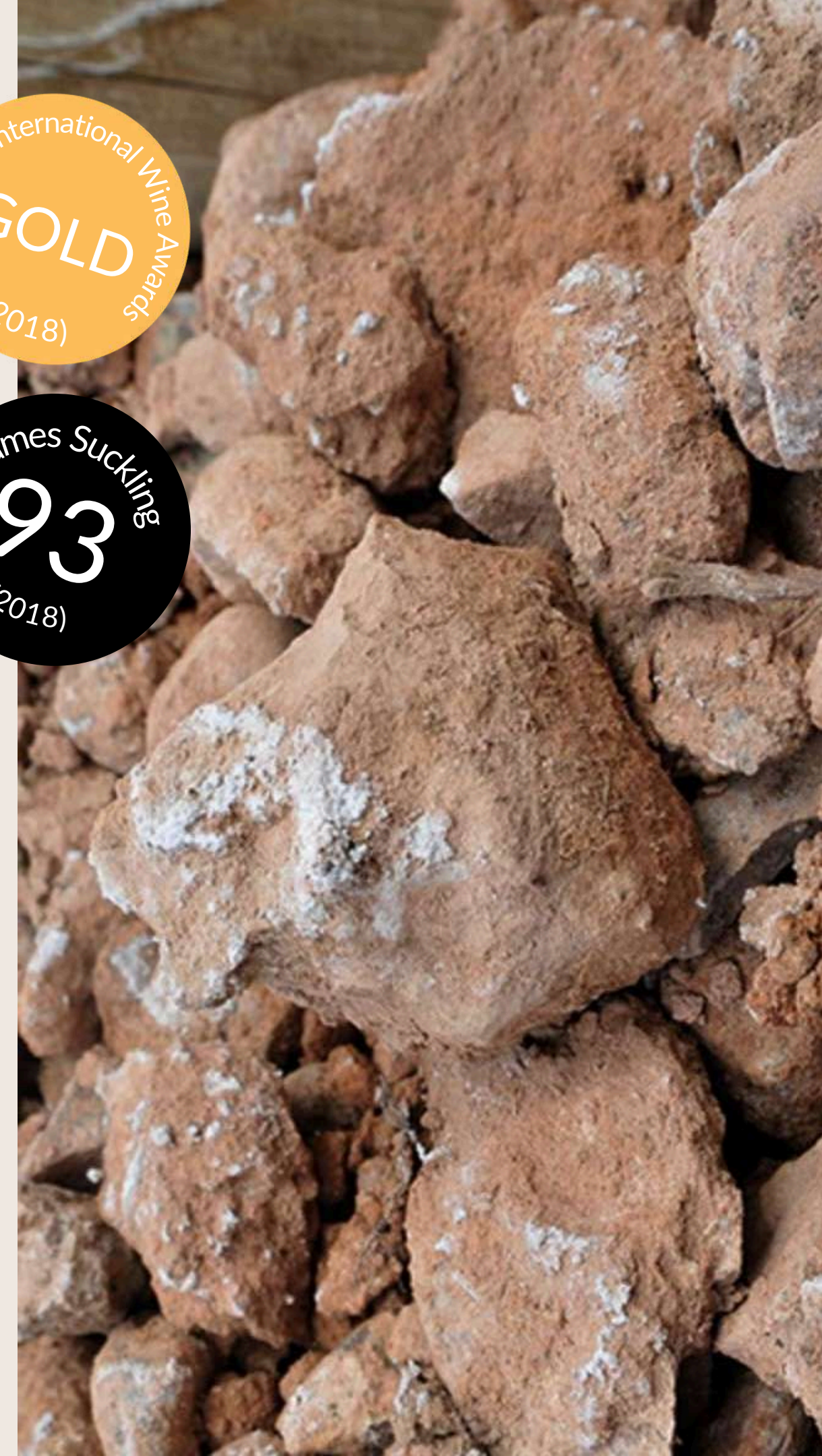
The vines of Naoki's Vineyard are planted on a previously unused plateau at 3,120 feet of elevation. The area is rich in limestone, rare in the region, including limestone cementation that can be almost impenetrable. Extremely different conditions from nearby areas, making it a unique site for different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

### Notes

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

### Pair With:

Beef, lamb, BBQ,  
stews





## *Hispano-Suizas* Bassus Pinot Noir 2021

Bodegas Hispano+Suizas is a project led by three friends and wine professionals: Pablo Ossorio and Rafa Navarro, from Spain, and Marc Grin, from Switzerland. The project is based on an exhaustive study of the local Utiel-Requena terroir, climate, varieties, and processes, aiming to achieve the highest possible quality while balancing innovation and respecting historical winemaking in the area. Hispano+Suizas is always looking for the varieties that best adapt to the soils and altitude of Requena, including unexpected choices, like this pinot noir, typically found in cooler and more northerly areas of the world.

### The Vineyards

2,300 feet above sea level, with chalky-clay soils. Temperatures range from 14°F to 104°F throughout the year, and the area sees a good amount of sun. The altitude contributes to this wide temperature range; the temperature in the summer also varies widely between day and night.

### Notes

- Organic
- 97 points, Guía Sevi
- 95 points, Guía Akata-Civas
- 94 points, Vivir el Vino

### Pair With:

Virtually anything!





## *Loma Larga* Rapsodia. Red Blend

LomaLarga is a family-owned winery perched on a long hill in Chile's Casablanca Valley, just 18 miles from the Pacific Ocean. Known for its cool climate whites, the valley is an unlikely home for reds—yet Loma Larga was the first to prove it possible. This 2012 blend features syrah in the lead, with malbec and cabernet franc adding complexity. On the nose, it's classic Chile—herbal and fresh. The palate delivers bold plum and blackberry, with that green, herbal lift returning on the finish.



### The Vineyards

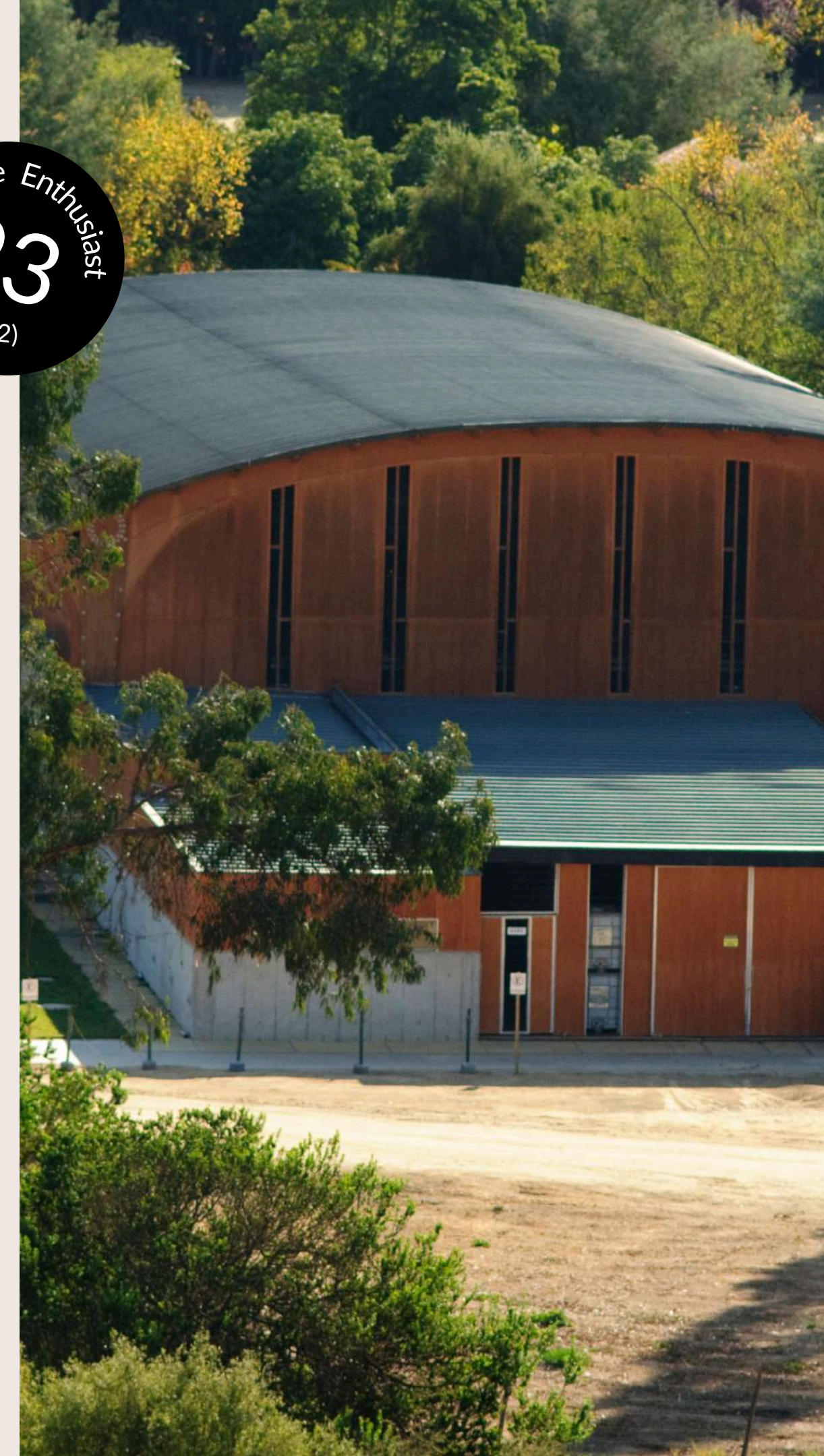
Just 18 miles from the Pacific, Loma Larga's hillside vineyards in Chile's cool-climate Casablanca Valley are uniquely suited for red varieties. Their sun-exposed micro-terroir allows syrah, malbec, and cabernet franc to thrive, producing vibrant, hand-harvested wines with structure and freshness.

### Notes

- Only 4,000 Bottles Produced
- 93 Points (Wine Enthusiast)
- 60% syrah, 20% cabernet franc, 20% malbec

### Pair With:

Fine dining, filet mignon, tomahawk steak





## *Muscardini Cellars* Tesoro. Red Blend 2019

Tesoro is the flagship blend of winemaker Michael Muscardini, inspired by his Italian heritage and shaped by California's Sonoma Valley. Built around Sangiovese, and complemented by Cabernet Sauvignon and Syrah, this Super Tuscan-style wine reflects both tradition and innovation. Crafted from rocky soils and a warm, balanced climate, the 2019 vintage shows depth, structure, and elegance, with careful use of oak enhancing complexity without overshadowing the fruit. With nearly 2,000 cases produced, Tesoro stands as a refined yet expressive blend designed to evolve beautifully over time.

### The Vineyards

Sourced from vineyards in Livermore Valley and San Francisco Bay, CA, USA, where gravel-based soils and an east-west orientation allow cooling marine breezes to balance warm days. These conditions promote even ripening, preserving freshness while building structure and concentration in the fruit.

### Notes

- ~300–800 feet
- Traditional farming
- Hand-harvested
- Aged in French oak (25% new)

### Pair With:

Chicken parmesan, pasta arrabbiata, Italian meatballs, aged cheeses

