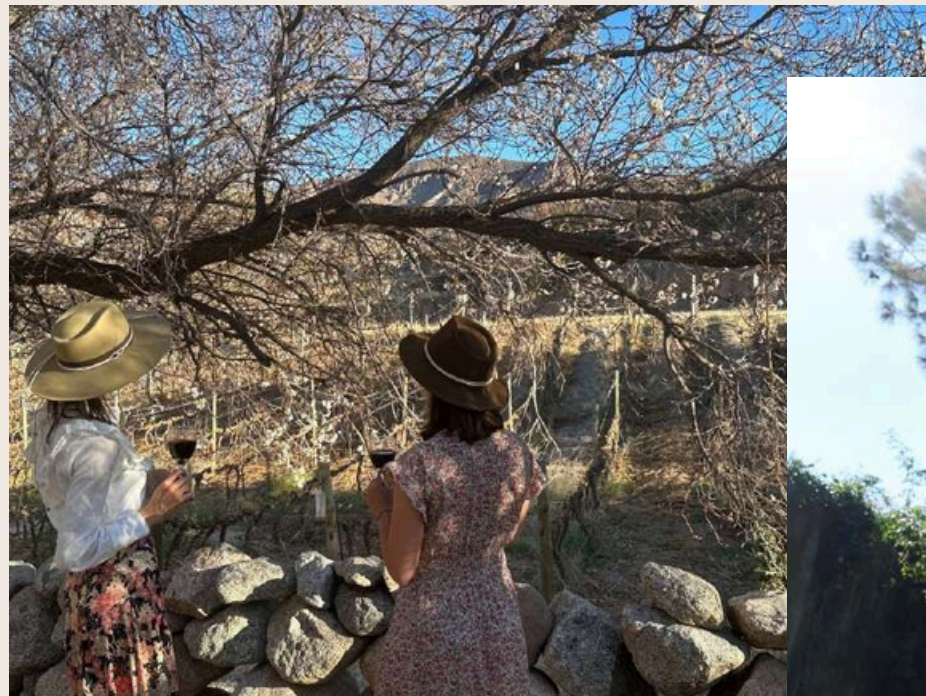


AUGUST
EDITION

The *Hidden Vineyards* Collection

FROM THE 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 trusted bottles, like the 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

Email:

contact@bonnerprivatewines.com

Phone:

(844) 733-5249



Bad Brothers

Cabernet Sauvignon 2020

From ancient Cabernet Sauvignon vines in Tolombón — a remote, high-altitude outpost just south of Cafayate — comes this bold yet refined homage to Argentina’s gaucho heritage. Crafted by renowned winemaker Augustín Lanús, the wine is fermented in stainless steel using the traditional *délestage* method, allowing for maximum terroir expression by gently extracting flavor and tannin. After 15 months in French oak, it reveals layered notes of roasted pepper, blackberry, and subtle spice. Firm structure meets vibrant acidity, leading to a lingering finish that captures both the rugged beauty of the Calchaquí Valleys and the precision of modern winemaking.

The Vineyards

High in the Calchaquí Valley desert at 5,900 ft., Cabernet Sauvignon vines thrive under intense sunlight and cool mountain nights. This extreme terroir yields small, concentrated berries—hand-harvested and sustainably farmed for a pure, high-altitude expression.

Notes

- 100% Cabernet Sauvignon
- 15 months in French oak
- Born at 5,900 ft.

Pair With:

Grilled meats, aged cheeses, pepper-crusted tuna, roasted lamb chops.





Chateau Beau-Site Haut-Vignoble

Saint-Estèphe 2015

From the historic Beau-Site Haut-Vignoble estate, in the Braquessac family for over seven generations, comes this classic Saint-Estèphe. Grown on an unusually gravelly, well-drained sub-soil right up against the village, the grapes benefit from the region's higher altitude, marine influence, and clay-rich soils that slow maturation for remarkable acidity and aging potential. Expect blackcurrant and bell pepper on the nose, followed by lively flavors of herbs and ripe berries. Crisp, structured, and built to evolve beautifully over time.

The Vineyards

In the northern Médoc's Saint-Estèphe appellation, gravel-dominant soils over clay and limestone ensure excellent drainage for Cabernet Sauvignon vines. The maritime climate and cooler clay influence create wines of power, freshness, and longevity—perfect for cellaring.

Notes

- Average Vine Age: 42 years
- 12 months, French oak
- Farming: HVE3 Certified

Pair With:

Mild cheeses, roasted poultry, herb-crusted lamb.





Alonso del Yerro

Tempranillo 2019

In the heart of Ribera del Duero, near the village of Roa, Alonso del Yerro crafts a precision-made Tempranillo from a mosaic of plots vinified and aged separately, then blended for balance. Founded in 2002 by Javier Alonso and María del Yerro, the estate is now led by their son, Miguel, who farms organically (uncertified), makes his own compost, and even plants wheat between rows to protect the limestone soils. The scorching 2019 summer finally broke with late storms, ripening the fruit. Expect deep color, spicy red and black fruit, wild flowers, licorice, a hint of toast—and structure to age.

The Vineyards

Roa, Ribera del Duero: varied clay- and limestone-rich parcels mixed with lighter, sandier sites. High diurnal swings drive freshness; careful plot-by-plot vinification preserves character. Organic mindset; cover crops keep soils living and loose.

Notes

- 94 points, Proensa
- 93 points, The Wine Advocate
- 100% Tempranillo

Pair With:

Roast lamb, jamón ibérico, aged Manchego.





Francisco Puga y Familia

Contemporáneo 2021

Paco is always doing something fascinating: making Burgundian-style wine with malbec, say, or challenging three friends to each create a separate wine then blending them all together with his own. It's always out of left field and it always works. With Contemporáneo, Paco invites three grapes to share the spotlight simultaneously. A lesser winemaker might make quite a mess with that concept, but once again Paco pulls it off brilliantly, borrowing elegance from the cab franc, freshness from the merlot, and power from the malbec. In the nose and on the palate you'll find blackberries, blueberries, black pepper and spice, with notes of tobacco and vanilla floating in the distance.

The Vineyards

Sourced from select parcels across the Calchaquí Valley, including Cachi, Molinos, Pucará Valley, Cafayate Valley, and Los Zazos in Tafí del Valle (Tucumán). At an impressive 7,545 ft above sea level, these vineyards deliver fruit with remarkable concentration, freshness, and aromatic complexity.

Notes

- 95 points Tim Atkins
- Cabernet Franc, Malbec, Merlot
- 12 months-100% French oak

Pair With:

Roast lamb, grilled ribeye, mature cheeses, wild mushroom risotto.

