

F E B R U A R Y  
E D I T I O N

# 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 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



## ZaHa Chardonnay 2023

ZaHa Chardonnay 2023 comes from the high altitude vineyards of Los Árboles, where cool conditions and limestone rich soils shape wines of tension and clarity. Crafted entirely from Chardonnay, this wine is aged for 10 months in concrete eggs, preserving purity while adding texture and depth. In the glass, it shows a bright yellow color with golden reflections. The nose is elegant and refined, with fresh white fruit and citrus layered with honey, white flowers, chamomile, and linden blossom.

On the palate, it is broad and creamy yet vibrant, driven by freshness and energy, finishing long with citrus notes and a gentle, honeyed memory.

### The Vineyards

The vineyards of Los Árboles sit at high altitude, where cool temperatures and calcareous soils favor slow ripening, freshness, and precision, allowing Chardonnay to express balance, tension, and mineral clarity.

### Notes

- High altitude vineyards
- Concrete aged Chardonnay
- Bright acidity
- No oak influence

### Pair With:

Grilled fish, seafood risotto, roast chicken, or soft aged cheeses.





## *Dominio del Bendito* Las Sabias. Tinta de Toro 2018

This Tinta de Toro comes from a rare treasure of Europe, ungrafted, pre phylloxera vines planted directly on their own roots. French winemaker Antony Terryn discovered these ancient vineyards in Spain in 2003 and founded Bodega Bendito the following year to preserve their extraordinary character. Sourced from organically farmed vines averaging 60 years of age, this wine shows a deep, intense color and an elegant aromatic profile. Blackberries, blueberry, and cassis lead the nose, followed by hints of violet and subtle complexity. Medium to full bodied, the palate is opulent yet balanced, finishing with freshness and precision. Awarded 94 points by Robert Parker and 92 points by Guía Peñín, this wine stands as a benchmark expression of Tinta de Toro.

### The Vineyards

These vineyards are planted on sandy soils that naturally resist phylloxera, allowing ungrafted vines to thrive. Farmed organically, they preserve ancient growing conditions and enable a pure expression of Tinta de Toro.

### Notes

- Pre phylloxera vines
- 60 year old vineyards
- Organic farming
- 94 pts Parker, 92 pts Peñín

### Pair With:

Grilled lamb, slow cooked beef, roasted game, or aged Manchego.





## *Leuta* 1618 Cortona DOC Merlot 2018

Leuta 1,618 is a Super Tuscan Merlot from Cortona, Tuscany, crafted by Denis Zeni, who founded the estate in 2000 after leaving a career in international finance to focus on elegant, balanced wines. Made outside the traditional DOC rules, this wine highlights Merlot grown on silty clay soils and hand harvested for precision.

Fermented with natural yeasts and aged 18 months in French oak, it pours a deep ruby color. Aromas of black fruit, chocolate, and tobacco lead to a rich, jammy palate with structure and warmth. Expressive yet harmonious, 1,618 reflects both Cortona's ancient winemaking heritage and Zeni's light, non invasive approach. Drink now through 2030.

### The Vineyards

Vigna Gialla Pescina sits near Cortona at about 1,000 feet above sea level, with silty clay soils, a mild sunny climate, and ventilating winds from nearby Lake Trasimeno that preserve freshness and balance.

### Notes

- Super Tuscan Merlot
- Cortona DOC, Tuscany
- Hand harvested
- 18 months French oak

### Pair With:

Grilled steak, pork ribs, braised meats, or rich pasta dishes.





## *Bodegas Marañones* Garnacha Tinta, 2022

Marañones Garnacha Tinta 2022 comes from the historic vineyards of Bodega Marañones in Spain's Sierra de Gredos, where old Garnacha vines have shaped the identity of the estate for decades. Planted 50 to 70 years ago on north facing slopes at 2,625 feet, these vineyards sit on decomposed granite mixed with gneiss and schist. This 100 percent Garnacha offers a pure expression of altitude and place. Aromas of blackthorn, fresh red fruit, and delicate florals lead to a silky, fluid palate with fleshy yet vibrant fruit.

Granite driven minerality gives length, finesse, and quiet elegance, resulting in a wine defined by balance, precision, and a refined sense of place.

### The Vineyards

The vineyards lie on north facing slopes of the Sierra de Gredos at 2,625 feet, planted to 50 to 70 year old Garnacha vines rooted in white, brown, and pink granite with gneiss and schist.

### Notes

- 50 to 70 year old vines
- Sierra de Gredos, Madrid
- 100% Garnacha
- 92 pts Tim Atkin

### Pair With:

Grilled lamb, roasted chicken, mushroom dishes, or aged Manchego.

