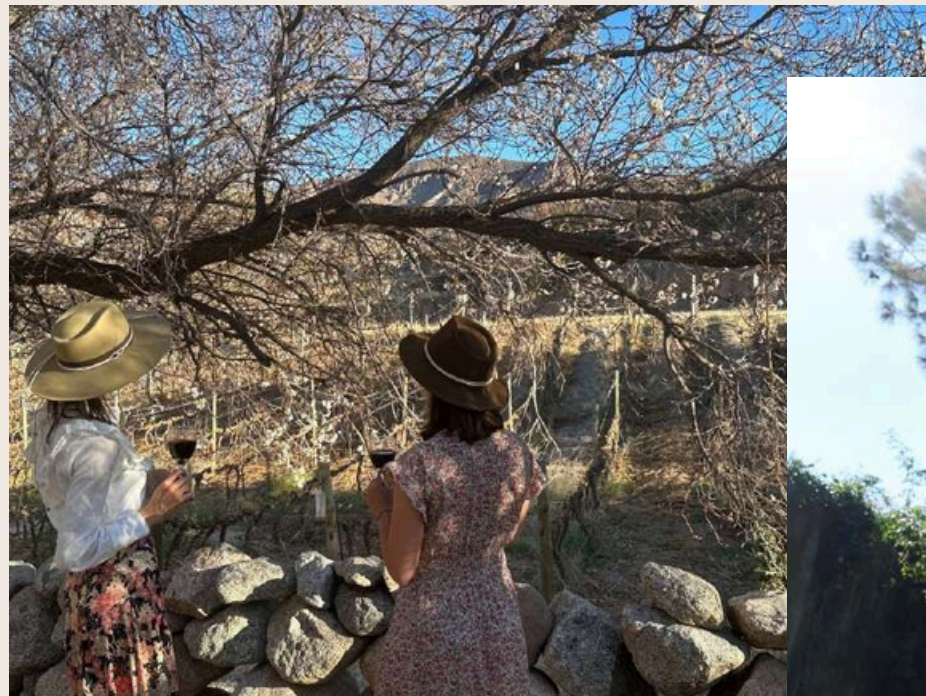


S E P T E M B E R
E D I T I O N

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 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



Clefs des Murailles

Vacqueyras 2019

In 1854, the Double family acquired the Château de Beaupré, near Aix-en-Provence, where they had previously produced their wine. With the experience gained as part of this well reputed winemaking family, Maxime & Phanette Double (the third generation at the Château de Beaupré) decided to launch their own range of wines. This Vacqueyras is made by fermenting grenache and mourvèdre together, in a traditional manner, while the syrah undergoes carbonic maceration for further extraction of color and flavor. This produces a wine more elegant and graceful than its powerful counterpart Gigondas.

The Vineyards

Vacqueyras lies at the foot of the Dentelles de Montmirail, between Gigondas and Beaumes-de-Venise. Clay-limestone soils covered with red pebbles give the vines both power and elegance, while the Mediterranean climate ensures ripe fruit with natural freshness.

Notes

- Average Vine Age: 25 years
- Hand-harvested, sustainable farming
- Aged 1 year in neutral oak

Pair With:

Grilled lamb, roast duck, mushroom risotto, aged cheeses.



Photo by: WineSearcher



Dominio del Bendo

El Buen Rollo 2019

Antony Terryn is a young French winemaker who has spent his life searching for the vineyard of his dreams. He may have found it in Spain. In 2003 he discovered several ancient and unique old vine, prephylloxera vineyards planted with the local varietal, Tinta de Toro, and in 2004 he founded the Bendo winery. Most of these vineyards range from a few decades old to over a century. They are ungrafted, planted directly on their own roots; exactly as they would have been in the 19th century in Europe before the phylloxera plague. The soils, mostly sand, keep the insect from proliferating. All the vineyards are farmed organically in order to preserve the environment and allow optimal expression of the exceptional natural growing conditions.

The Vineyards

Perched above the Duero at 2,000 feet, Toro's sandy alluvial soils protect ungrafted vines from phylloxera. The harsh continental climate—scorching summers and icy winters—yields small, concentrated berries, giving Tinta de Toro its trademark power and depth.

Notes

- 100% Tinta de Toro
- Average Vine Age: 40 years
- Aged 3–4 months in oak
- Organic farming

Pair With:

Cured meats, aged cheese, Spanish ham, chorizo





Puramun

Reserva Malbec 2016

Look at this wine's opaque color and you'll understand why Europeans in the Middle Ages called Malbec "black wine." And yes, the flavor is just as potent as the color. But don't be afraid; there's subtlety here too. You'll find aromas of red berry and black fruit, with a touch of spice. This Puramun is proof that a bold, intense Malbec can be elegant. On the palate, it's an energetic wine, with silky, caressing tannins (unusually soft for a high elevation wine). The black fruit lingers, finishing with a touch of salt, lifted by light acidity. This wine has been aged in oak, but it's the good kind of oak – never overbearing. While it doesn't need more time in the cellar, this wine will surely evolve in some rewarding directions with age. Drink 2019-2029.

The Vineyards

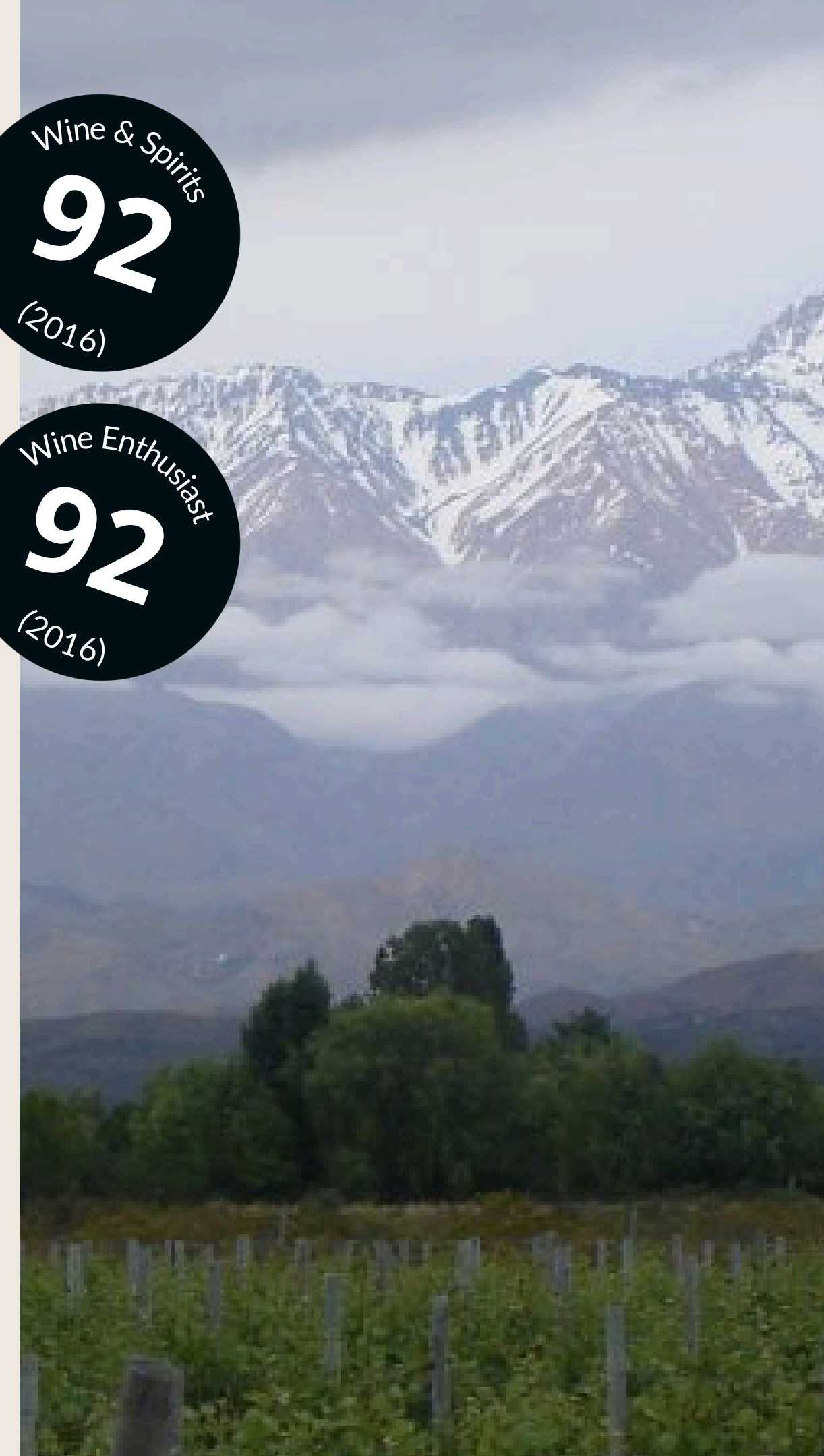
Puramun's grapes are sourced from 3 high-altitude vineyards in the Uco Valley, Mendoza, Argentina: Chacayes, La Consulta, & Eugenio Bustos. These vineyards have sandy, gravelly soils and very little rain. Each vineyard adds its own notes to the finished wine.

Notes

- Hand harvested
- 12 months in 30% new French oak barrels
- Cellar up to 10 years

Pair With:

Asado, beef, lamb, hearty pasta dishes





Bodega Tapiz

Sparkling Torrontés

Under the ownership and vision of Patricia Ortiz, Bodega Tapiz is a pioneer in Mendoza's Uco Valley. The state-of-the-art winery is located in the foothills of the Andes Mountains. The highly rated wines of Tapiz are made by the celebrated winemaking team of Fabian Valenzuela and famed Bordeaux winemaker Jean Claude Berrouet (winemaker of world-famous Petrus for 44 vintages). Their wines are a beautiful tapiz (tapestry) of terroir and innovation. This sparkling torrontés is made in the traditional Champagne method.

The Vineyards

El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza, sits at about 3,444 feet above sea level. This is a very steep area with fresh air at night and very good sunshine. This gives grapes aromatic intensity and the desert keeps them in very good health, free of molds and mildews.

Notes

- 3,444 feet elevation
- Sustainable farming
- 100% Torrontés
- Champagne method

Pair With:

Sushi, tempura
vegetables, fried seafood
appetizers

