

*Your Wines Without  
Borders Collection*

From the Bonner Private Wine Partnership



Front and Back Cover: Arca Yaco

# *An Adventure in Every Bottle*

Searching the world for astonishing  
wines from little-known winemakers

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Anko. Estancia los Cardones

## A Quick Note on Wine Tasting

On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

What makes a “wine expert” is not just depth of knowledge — which anyone can achieve — but sensitivity to taste and smell. A great wine expert will find a hundred little aromas that most ordinary noses will never be able to detect.

Now. If you don't pick up on the same flavors, does that mean you're doing it wrong?

No. Tasting is subjective. Pronounced flavors on my palate may present themselves as secondary or tertiary notes for you. Remember, wines are always evolving in the bottle. That hint of cherry from a few months ago might present itself differently now. So, if you detect a flavor or aroma you don't see on the tasting sheet, add it. See what your friends say. Better yet, if you have a tasting that differs markedly from what's written here, send us your notes. We'd love to compare them!

Email us at [feedback@bonnerprivatewines.com](mailto:feedback@bonnerprivatewines.com).

2025

Wines Without  
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O C T O B E R

# Casarena

## Naoki's Vineyard Malbec 2018

Mendoza, Argentina

3,120 feet



**In** 2007, a group of friends began restoring an old sandstone winery from the 1930s in Luján de Cuyo, Mendoza. This single vineyard wine comes from this relatively newly discovered terroir – an untouched plateau rich with limestone that imparts a unique minerality to the usually fruity varietal.

On the nose, a marked floral profile characteristic of this property, as well as the typical notes of the varietal: plums and fresh red fruit with floral notes and a subtle touch of spices from the local flora.

Limestone outcroppings in the vineyard create a mineral texture and fresh mouthfeel with polished tannins. It is a complex and balanced wine with a long finish. Pair with slow-braised short ribs, bacon-wrapped dates, or spicy cheeses. Cellar 1-8 years.

Awards: 92 points, Tim Atkin. 92 points, James Suckling

# Arca Yaco

## Imáginate, Malbec 2019

Calchaquí Valley, Argentina

6.900 feet



**High** in the Calchaquí Valley, near 6,900 feet above sea level, Arca Yaco Imáginate Malbec takes shape in Quebrada de San Lucas, a rugged landscape defined by calcareous soils, pure Andean water, and native mountain herbs. Crafted by third-generation winemaker Matías Etchart, this small-production wine reflects a deeply personal approach to Salta's extreme-altitude terroir, where intensity is shaped as much by environment as by restraint in the cellar.

On the nose, the wine opens with fresh plum, sour cherry, and blueberry, lifted by subtle notes of oregano, thyme, and balsamic spice. The palate follows with energy and clarity. It's intense and juicy, yet remarkably balanced, with a smooth, polished texture that carries the fruit effortlessly across the tongue. The altitude shows not as weight, but as

precision, giving the wine freshness and definition from start to finish.

Produced in limited quantities and entirely hand harvested, Imáginate is a Malbec that favors purity over excess and expression over power. Its lingering finish and vibrant profile make it a natural match for grilled lamb, empanadas, roasted vegetables, or aged cheeses. Drink now for its brightness, or cellar confidently for the years ahead as its layers continue to unfold.

# Anko

## Tigerstone, Malbec 2019

Calchaquí Valley, Argentina

5,200 feet




**High** in the northern reaches of the Calchaquí Valley, at 5,200 feet above sea level, Anko Estancia Los Cardones Tigerstone Malbec is born in Tolombón, from the estate's most extreme and demanding parcels. The wine takes its name from the striking striped, angular "tigerstone" rocks scattered across the highest vineyard lots. These stones force the vines to struggle, limiting yields and concentrating energy into small, intensely flavored berries. It is from this adversity that Tigerstone draws its power and depth.

In the glass, the wine shows a dark, almost inky core, immediately signaling its concentration. Aromas lean toward ripe black fruits, with layers of wild herbs that unmistakably speak of Salta's high-desert character. On the palate, the wine remains fresh and focused, balancing its intensity with vibrant acidity and a clean, precise finish. Fermented with natural yeasts and aged for 14 months in French oak, with only 15% new barrels, the oak supports rather than dominates, allowing the vineyard to remain front and center.

Tigerstone is the most concentrated expression from Estancia Los Cardones, and its quality has been consistently recognized. The 2019 vintage earned 94 points from James Suckling, alongside 92 points from Tim Atkin and 93 points from Descorchados, affirming its place among the standout Malbecs of the region. Built for both impact and longevity, it can be enjoyed now for its dark fruit intensity or cellared confidently for 1 to 8 years. Pair it with ribs, grilled steak, or aged hard cheeses to fully appreciate its structure and savory depth.



Casarena



**Our Mission** At the Bonner Private Wine Partnership, our mission is to bring you unique bottles from all over the world. We seek wines that are bursting with life and character – wines with an adventure in every bottle.

**Your Next Quarterly Shipment** As you read this, we are already selecting and arranging to import wines for next quarter's shipment. We will be in touch to share what we've found with you when we get closer to the shipping date. Until then, enjoy your wine! (And let us know what you think!)

**Problem with Your Shipment?** Please call our customer service, 9-5 Monday through Friday at 1-844-733-5249. We want everyone to get the most out of this club and these wines. So if there's a problem, we'll do our best to make it right.