

Bonner Private Wine Partnership

EXTREME ALTITUDE CLUB

EDITION: NOVEMBER 26´



The Beginning

It all began around 10 years ago when Bonner family patriarch Bill Bonner bought an old cattle ranch called Finca Gualfín. Upon arrival, his son Will Bonner discovered miles of desert in the high foothills of the Andes mountains, dry, barren, with a few herds of skinny cattle roaming the hills. The few roads are winding and steep, and travelers are lucky if they don't get stuck (or pop a tire on the jagged terrain).

So imagine the Bonners' surprise when, exploring the ranch on horseback, they crested a hill to see an old, overgrown vineyard tucked away a couple hour's ride from their already-remote ranch house.

The vineyard was long abandoned; the gnarled vines had been surviving on snowmelt, still producing bunches of tiny berries with thick, dark skin.



Bill surveys his herd

Will knew about the high-altitude malbecs others in the Calchaqui were making, so he enlisted his closest neighbor (1 and a half hours away, by 4x4 truck) to vinify their harvest. The result was stunning, full of the Calchaquí's signature wild, herbal notes and flavors of rich plum. This became Tacana malbec, from Pucarilla vineyard at Finca Gualfín.

The next step was getting Tacana to the US. No small feat. Will would need a group of private wine buyers to make the high transport and shipping costs worthwhile.

What better way then by partnering with other high altitude, limited production wineries to share this distinctive style of wine with the rest of the world?

More Wines Available!

This club is a great way to explore these distinctive styles of wine, and if you find something you really love, you can order more:

Web:

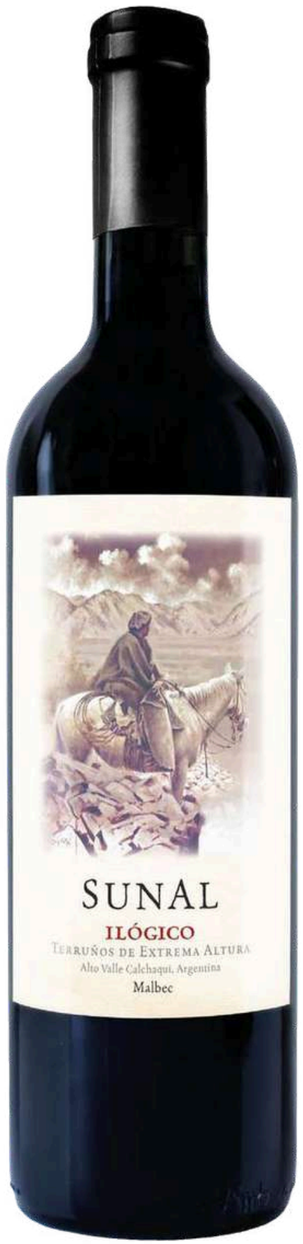
bonnerprivatewines.com/shop

Email:

contact@bonnerprivatewines.com

Phone:

(844) 733-5249



Sunal Ilógico

Malbec 2019

Argentine Agustín Lanús studied winemaking all over the world before returning to his native land to conquer the vast desert valley of the Calchaquí. It's incredibly difficult – nigh on impossible – to grow & produce wine at these remote altitudes, hence the name Ilógico. Dark violet color, with aromas of black olives, rose hips, & thyme.

The Vineyards

Sunal Ilógico is from Agustín's "Extreme Altitude Collection", all from vines grown at over 7,000 feet of elevation (one vineyard, Luracatao at a dizzying 8,950 feet - the third highest in the world!) Salta's dry, rocky terroir and harsh sunny days pose a unique challenge. The grapes are small and intensely flavored.

Notes

- Organic farm
- Aged in 50% neutral barrel, 50% concrete for 15 months
- Cellar 1-5 years

Pair With:

Steak,lamb, and other umami-rich foods

Decanter 93 2019

Tim Atkin 92 2019

Descorchados 92 2019





Anko Flor de Cardon

Anko was created by Catena alumni Jeff Mausbach and celebrated winemaker Alejandro (Colo) Sejanovich, who had long dreamed of creating a boutique winery in their native Salta. The name Estancia Los Cardones pays tribute to the giant cacti, or Cardones, in the region. The name Anko means “High Water” in the native Indian language (Quechan) of Salta, located in the northwest corner of Argentina.

James Suckling 92 (2019)

Vinous 92 (2019)

The Vineyards

Estancia Los Cardones, located just south of the town of Cafayate at 5,700’ elevation, high on the eastern slope of the Valle de Calchaquies, has a unique soil profile for Salta; a very shallow, rocky soil with abundant splintered shale on the surface. The little nutritious soil that is present is full of crushed mica. This yields much lower harvests, with exceptional concentration.

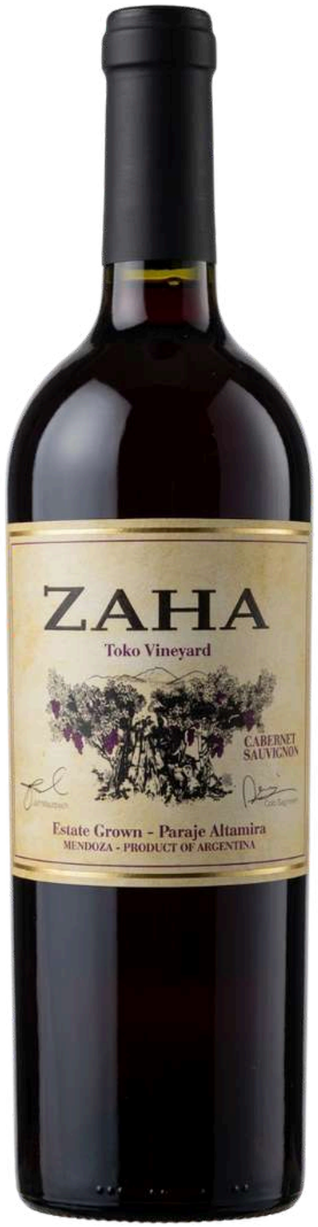
Notes

- 1,500 cases
- Sustainably farmed
- Hand-harvested
- Aged 12 months in French oak, 8% new

Pair With:

Steak, lamb, stews, hard cheeses





Manos Negras ZaHa Cabernet Saugvignon

ZAHA means “heart” in the language of the Huarpe people, and this Cabernet Sauvignon takes that connection to the land seriously. It comes from the estate's own Toko Vineyard in Paraje Altamira, in Mendoza's Uco Valley, at approximately 3,609 feet above sea level. The vineyard contains a remarkable variety of soils, but the Cabernet is planted in its sandier parcels, where warmer ground conditions help the grapes reach full ripeness. The result is a Cabernet Sauvignon shaped by altitude, careful vineyard selection, and the distinctive landscape of the Andes.

The Vineyards

Located in Paraje Altamira at 3,600 feet, Toko Vineyard features sandy soils mixed with limestone, gravel, and clay. Warmer sandy plots encourage optimal ripening and concentrated fruit.

Notes

- 3,600 feet elevation
- 100% Cabernet Sauvignon
- Indigenous yeast fermentation
- 12 months in used French oak

Pair With:

Grilled ribeye, braised short ribs, roasted lamb, or aged Manchego.





Thibaut Delmotte
Assemblage GSM 2024

Thibaut Delmotte's Assemblage GSM 2024 brings a French winemaking perspective to Argentina's Calchaquí Valley. Originally from Burgundy, Delmotte crafts this blend of Grenache, Syrah, and Mourvèdre at nearly 8,500 feet in Payogasta, Salta. Fermented separately with native yeasts and aged 12 months in seasoned French oak, the wine combines freshness with elegant structure. Aromas of red cherry, raspberry, pepper, and blackberry lead to a refined palate with silky tannins, lively acidity, and a long, gently spiced finish.

The Vineyards

Located in Payogasta, Salta, at nearly 8,500 feet, these vineyards grow on sandy, stony desert soils. Intense sunlight, constant winds, and cool nights preserve freshness and aromatic complexity.

Notes

- Nearly 8,500 feet elevation
- 40% Grenache, 20% Syrah, 40% Mourvèdre
- Native yeast fermentation
- 12 months in seasoned French oak

Pair With: Grilled lamb chops, herb-roasted chicken, ratatouille, or aged Manchego.



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Have Questions?

Contact us at contact@bonnerprivatewines.com