

OCTOBER  
EDITION

Photo: Tacuil Doña Ascension

# The *Hidden Vineyards* Collection

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FROM THE BONNER PRIVATE WINE PARTNERSHIP



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)

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(844) 733-5249



# *Calcu* Fotem Cabernet Sauvignon 2019

Fotem is a coastal expression born in Marchigüe, within Chile's Colchagua Valley, just 16 miles from the Pacific Ocean. Created by the Hurtado family, whose winemaking history in the region spans more than a century, this wine is the result of a 20 year experiment across 166 hand planted micro plots. Cabernet Sauvignon, Cabernet Franc, and Carménère come together in a wine that is elegant yet vibrant, shaped by foggy mornings, granite soils with clay seams, and grazing livestock that naturally manage the vineyards. On the palate, Fotem shows ripe blackberries, red plum, and a finely balanced structure with a long, lingering finish. Awarded 94 points by Descorchados and 93 points by James Suckling.

## The Vineyards

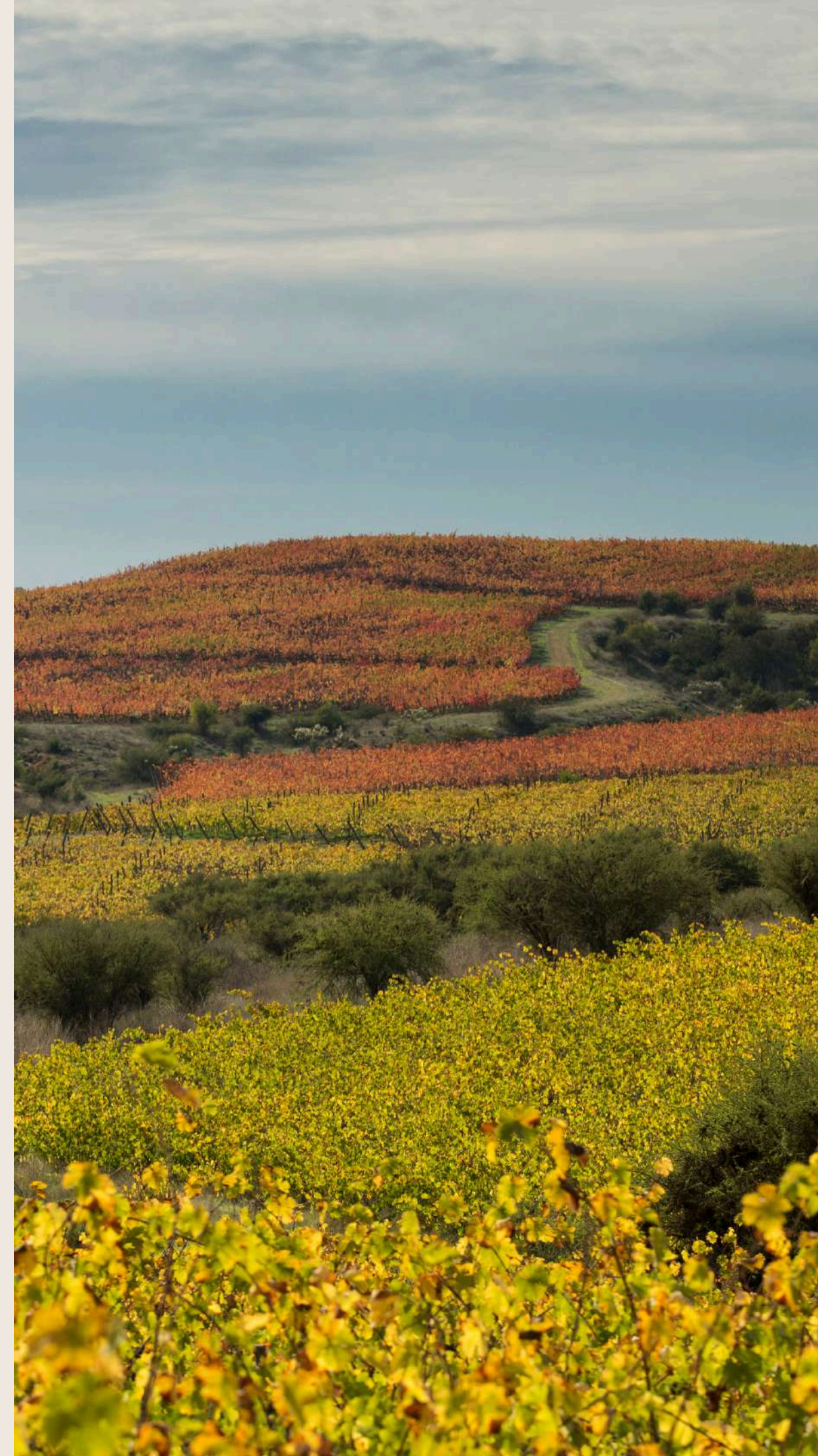
Viñedos Calcu is located in Marchigüe, Colchagua Valley, on granite hills with clay seams, just 16 miles from the Pacific, where fog, varied slope orientation, and coastal influence shape highly expressive micro plots.

## Notes

- Hand planted micro plots
- Limited production
- 94 pts Descorchados, 93 pts Suckling

## Pair With:

Grilled lamb, roasted beef, herb roasted vegetables, or aged hard cheeses.





## *Manos Negras* Zaha Malbec

ZaHa means "Heart" in Mendoza's native Huarpe language. With deep, sprawling roots, the vines in the Toko vineyard literally extract the "Blood of the Earth" from deep within the rocky limestone sub soil. The grapes for ZaHa are harvested over a two week period: each day, winemaker Alejandro Sejanovich tastes the fruit from throughout the vineyard and designs a blend of soils and varieties for that day. At the end of the harvest, Alejandro has 15-20 individual wines which reflect the complex diversity of this unique vineyard. All of these wines are then blended together throughout their time aging in barrel.

### The Vineyards

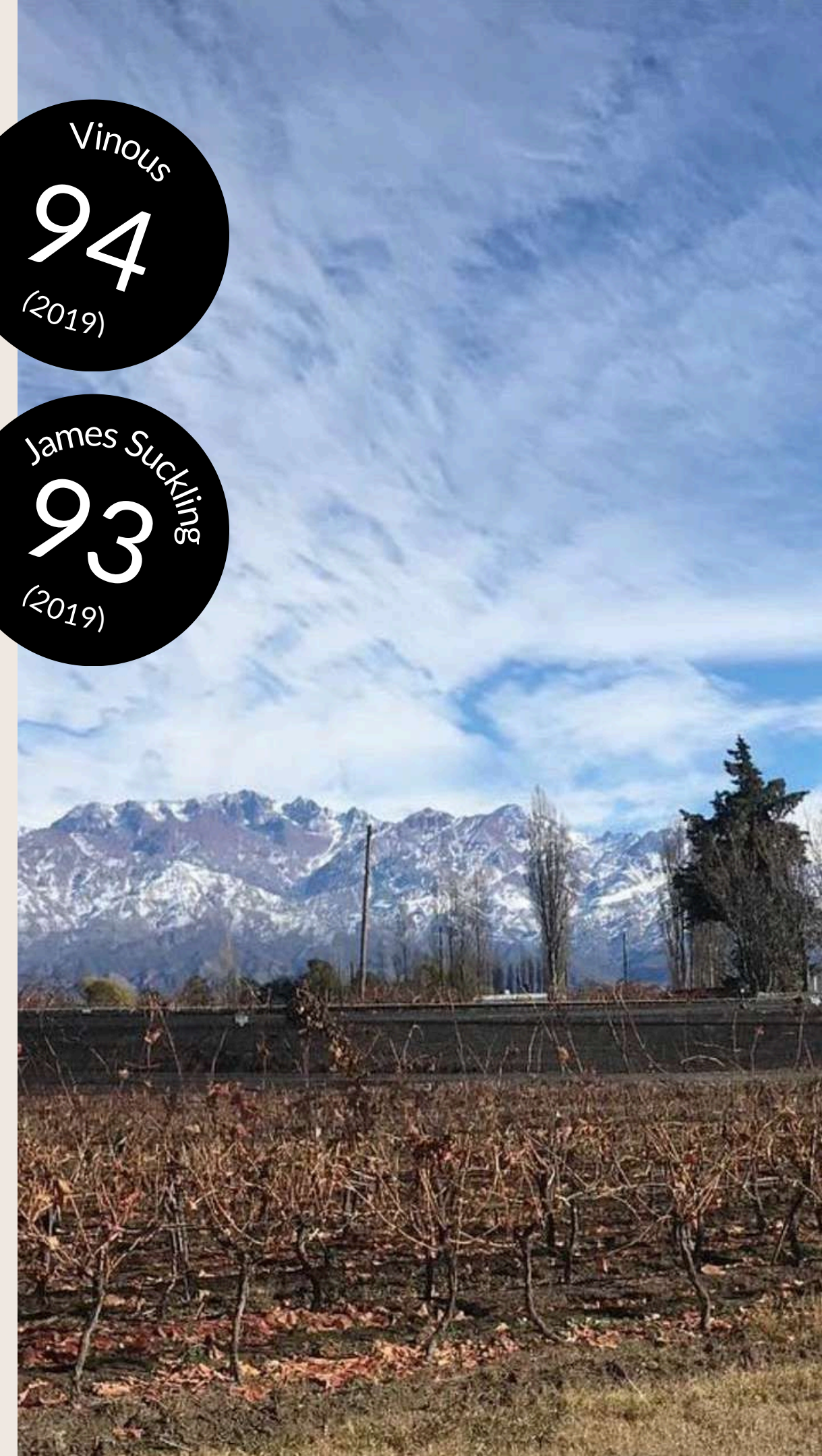
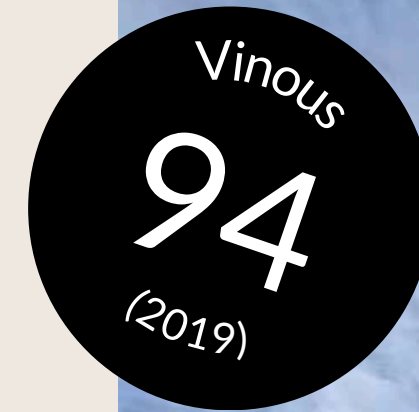
These soils are very diverse, with patches of sandy, rocky and silty soils throughout the vineyards. Each soil type imparts distinct aromatic and flavor profiles to the malbec grapes – floral notes in the sandy patches, stony minerality in the rocky areas, and darker fruit flavors in the silty soils.

### Notes

- Average altitude 4,000 feet
- Hand harvested
- 1,000 cases produced
- 90% malbec, 8% cab franc, 2% petit verdot

### Pair With:

Grilled meats, stews, strong cheese, rich main dishes





# *Sorelle de Nicola Feyles* Langhe Nebbiolo

Founded in 1964 by Maria Feyles and Antonio de Nicola, this family estate in Piedmont is dedicated to traditional winemaking. Antonio, now in his 80s, has personally overseen the wines for decades. Made from Nebbiolo grown on mature vines, this wine spends approximately 24 months in Slavonian oak and another 24 months in bottle before release. Bright ruby red with orange hints, it reveals aromas of ripe cherry and savory notes, followed by rich tannins and a long, elegant finish with cherry and plum.

## The Vineyards

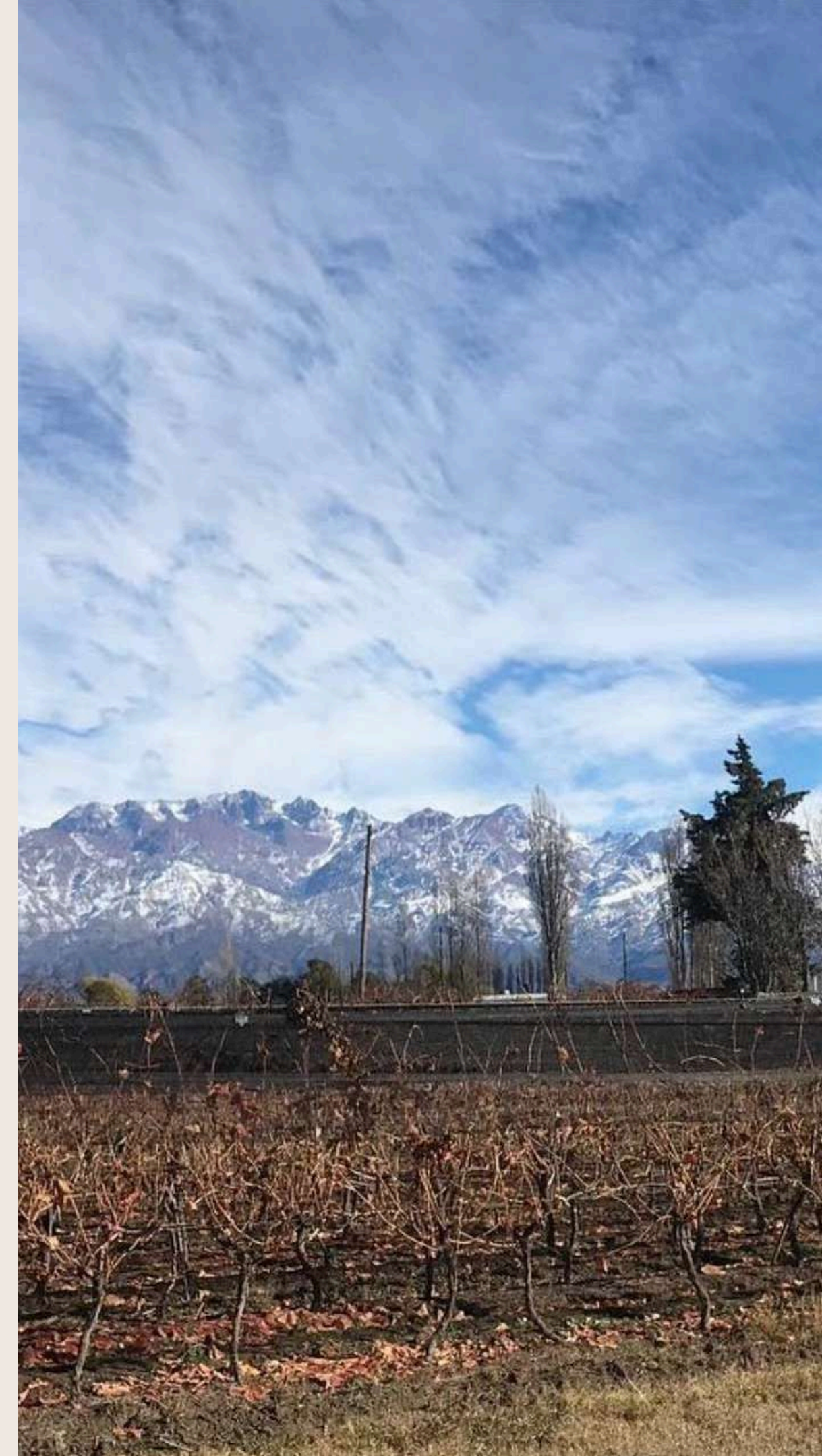
Located in Langhe, Piedmont, the vineyards feature 50-year-old vines on limestone-rich soils. Southeast and southwest exposures maximize sunlight, while the continental climate supports gradual ripening.

## Notes

- 50-year-old vines
- Hand-harvested Nebbiolo
- 24 months in Slavonian oak
- Unfiltered and unstabilized

## Pair With:

Braised beef, roasted game, truffle risotto, or aged Parmigiano Reggiano.





## *Cascina Perfumo Vini*, “Carlo Magno” Nizza D.O.C.G., Barbera 2020

Named after Charlemagne and crafted in the heart of Nizza Monferrato, Carlo Magno is a 100% Barbera that reflects over a century of the Perfumo family’s winemaking tradition. Grown on clay-limestone soils and aged for 24 months in a combination of oak and steel, the wine balances structure and freshness with ease. Ruby red in the glass, it shows complex, fine aromas of ripe fruit layered with spice and warmth. On the palate it is dry, soft, and warm, with savory undertones, natural balance, and a long, persistent finish that speaks clearly of Piedmont.

### The Vineyards

Vines grow on the gentle slopes of Nizza Monferrato, rooted in clay-limestone soils with ideal sun exposure. This terroir allows Barbera to retain freshness while developing concentration and depth, producing balanced, expressive fruit year after year.

### Notes

- Clay-limestone soils
- Family estate, 4th generation
- Manually harvested
- Aged 24 months in oak and steel

### Pair With:

Red meats, roasted game, aged cheeses.





**Have Questions?**

Contact us at [contact@bonnerprivatewines.com](mailto:contact@bonnerprivatewines.com) 