SPECIAL COLLECTIONS & SEASONAL OFFERS

The Thanksgiving Collection 2026

Six wines for the Thanksgiving table



BONNER
PRIVATE WINE PARTNERSHIP

A LETTER FROM THE WINE EXPLORER

From My Table to Yours

Dear Friend,

I'm Colombian, Argentine and Spanish, and I live in Paris now, but I spent a good number of years in the States, and Thanksgiving has been my favorite holiday ever since. Maybe it's because the whole celebration revolves around a table, good company, and an extraordinary combination of flavors. There's the turkey, of course. But then come the stuffing, the gravy, the cranberry sauce, the sweet potatoes, and that one dish somebody brings every year that nobody quite knows what to do with, sweet and savory sharing the same plate. So why should we expect one wine to do all the work?

For this Thanksgiving collection, I wanted the wines to be just as varied as the food. Different grapes, different places, different personalities. Our everyday Torrontés from Argentina. A California Chardonnay with quite a history. An old-vine Fleurie from France. A Pinot Noir from Patagonia. A Grenache from the Sta. Rita Hills. And a Zinfandel that feels right at home on an American Thanksgiving table. Six wines, each with something different to bring to dinner.

I've included some pairing suggestions, but don't feel obliged to follow them. Pour what you like. Try something unexpected. See what your guests think. From my table to yours, happy Thanksgiving.

Diego Samper

THE WINE EXPLORER

THE SIX WINES

01 **Tacana** Torrontés 2024
ANGASTACO · CALCHAQUÍ VALLEY · ARGENTINA

02 **Blackbird Muir-Hanna Vineyard** Chardonnay 2021
OAK KNOLL DISTRICT · NAPA VALLEY · CALIFORNIA

03 **Domaine des Deux Fontaines** Fleurie La Presle 2022
FLEURIE · BEAUJOLAIS · FRANCE

04 **Dominio de Freneza** La Voja Pinot Noir 2022
PATAGONIA · ARGENTINA

05 **Clementine Carter** Sta. Rita Hills Grenache 2023
STA. RITA HILLS · SANTA BARBARA COUNTY · CALIFORNIA

06 **Seghesio Saini** Zinfandel 2021
DRY CREEK VALLEY · SONOMA COUNTY · CALIFORNIA

A Quick Note on Wine Tasting

Here's something worth remembering. Give ten people the same wine and you might get ten different descriptions. One finds cherries. Another gets strawberries. Someone else insists there's a hint of tobacco. And your brother-in-law tastes absolutely nothing except wine, which is fine.

Tasting notes are useful, but they're not an answer key. They're a way of starting a conversation. So read mine, and then make up your own mind. What matters is whether the wine makes you want another sip, whether it changes with food, and whether there's something interesting happening in the glass.

And if you find something I missed, I'd love to hear about it. Write to me at feedback@bonnerprivatewines.com.

Diego





ANGASTACO · CALCHAQUÍ VALLEY · ARGENTINA

Tacana

Torrontés 2024

> Our house white. The bottle we keep coming back to, no matter how many wines we discover along the way.

Tacana is very close to us, quite literally. Born from the Bonner family's vineyards in Argentina, it's become our everyday go-to white. We love Torrontés for the way it shows itself: flowers, citrus, perfume. Sometimes you smell it before you've even brought the glass to your lips. This one is grown at 6,500 feet in the Calchaquí Valley.

TASTING NOTES

Floral and fresh, with the bright lift of high-altitude fruit and a distinctive mineral finish.

ON THE TABLE I'd open this one first, while guests are arriving and the kitchen is still busy. Good with shrimp, goat cheese, or simply a glass before dinner.

TECHNICAL INFORMATION

VARIETY	100% Torrontés
REGION	Angastaco, Salta
ALTITUDE	6,500 feet
SOIL	Rocky
SERVE	46–50°F
CELLAR	Now, or within 2–3 years

6,500 FEET | 100% TORRONTÉS | 2024 VINTAGE

ORDER MORE OF THIS WINE





OAK KNOLL DISTRICT · NAPA VALLEY · CALIFORNIA

Blackbird Muir-Hanna Vineyard

Chardonnay 2021

> Who doesn't love a California Chardonnay? Especially one with a little history behind it.

This vineyard has a connection to the famous 1976 Judgment of Paris, when California wines surprised the French establishment. But history alone doesn't make a great bottle. Winemaker Aaron Pott made just 400 cases of this single-vineyard Chardonnay, aged for 20 months in French oak. There's richness, certainly, but also freshness and a clear sense of balance.

TASTING NOTES

White peach, ripe citrus, flowers and polished oak. Medium-bodied and concentrated, with a crystalline texture and a graceful mineral line. A long, focused finish of toasted almond.

ON THE TABLE

Bring out the mashed potatoes, the gravy, and anything involving butter. Chardonnay knows how to handle the richer side of Thanksgiving.

TECHNICAL INFORMATION

WINEMAKER	Aaron Pott
VARIETY	100% Chardonnay
HARVEST	By hand
AGING	20 months, French oak
SERVE	50–55°F, no decanting
CELLAR	Now through 2030
REGION	Oak Knoll, Napa Valley
FEATURED SCORE	95, Jeb Dunnuck

1976	400	95
JUDGMENT OF PARIS	CASES	JEB DUNNUCK

ORDER MORE OF THIS WINE





FLEURIE · BEAUJOLAIS · FRANCE

Domaine des Deux Fontaines

Fleurie La Presle 2022

> What an amazing Fleurie. And even better, a wine that comes to us through friendship.

Sylvain Paturaux, the winemaker behind Domaine des Deux Fontaines, is a good friend of Julien Miquel, our in-house winemaker. These are the connections that make the wine world so interesting to me. Sylvain works with 80-year-old Gamay vines growing on pink granite slopes, still producing fruit after decades of harvests. The result is generous with fruit but light on its feet.

TASTING NOTES

Fruits of the forest and the hedgerow, notably blackberry and currant. A slightly tannic finish, with good persistence of the fruit.

ON THE TABLE

I'd put this beside the turkey without hesitation. It's a versatile red that can follow you from the cheese board to the main course.

TECHNICAL INFORMATION

WINEMAKER	Sylvain Paturaux
VARIETY	100% Gamay
FARMING	Terra Vitis
HARVEST	By hand
AGING	12 months, French oak
SERVE	55–60°F, decant 15–30 min
CELLAR	Up to 5 years
SOIL	Pink granite sands
FEATURED SCORE	93, James Suckling

80	1,100	93
YEAR-OLD VINES	FEET	JAMES SUCKLING

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PATAGONIA · ARGENTINA

Dominio de Freneza

La Voja Pinot Noir 2022

> This one comes from Patagonia, not somewhere you often find represented on an American dinner table.

And that's precisely why I thought this wine was worth including. Agustín Lombroni traveled the wine world, including a stop in Pomerol, before returning home to Patagonia to make his own wines. He called the project Freneza, meaning madness in Esperanto. His Pinot Noir is fresh, mineral, and full of character. It's also a conversation opener. Put Patagonia on the table, and there's a good chance someone will want to know more.

TASTING NOTES

Ruby red. Mineral and austere, with spice, blueberry, strawberry and fine herbs.

ON THE TABLE Try it with sage stuffing, mushrooms, or white meat. And if the conversation turns to Patagonia, all the better.

TECHNICAL INFORMATION

WINEMAKER	Agustín Lombroni
VARIETY	Pinot Noir
VINEYARDS	85% Chañar, 15% Mainqué
HARVEST	By hand
AGING	9 months, French oak
CLONE	Dijon 777
FERMENTATION	30% whole cluster
SERVE	57–61°F
CELLAR	Up to 10 years
REGION	Patagonia

2020	30%	9
FIRST HARVEST	WHOLE CLUSTERS	MONTHS IN OAK

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STA. RITA HILLS · SANTA BARBARA COUNTY · CALIFORNIA

Clementine Carter

Sta. Rita Hills Grenache 2023

> A Grenache from a cooler corner of California, where the grape shows a different side.

Grenache is a grape I have a great deal of affection for. Often generous, warm, and full of fruit. But grow it somewhere cooler, like the Sta. Rita Hills, and you get something quite different. Sonja Magdevski brings together fruit from three vineyards, fermenting with whole clusters and wild yeasts. The result is fresh, energetic, and layered, with pomegranate, fennel, and spice.

TASTING NOTES

Pomegranate, desert flowers, wild fennel and black tea. Fresh, energetic and layered, with a long finish of flowers, spice and fine tension.

ON THE TABLE I like this one beside the cranberry sauce. And if you have some left the next day, try it with a turkey sandwich.

TECHNICAL INFORMATION

WINEMAKER	Sonja Magdevski
VARIETY	100% Grenache
FARMING	Organic, biodynamic
HARVEST	By hand
AGING	1 year, neutral oak
SERVE	55–60°F, decant 20–30 min
CELLAR	Now through 2032
FERMENTATION	100% whole cluster
FEATURED SCORES	96 Wine Enthusiast · 92 Wine Spectator

96	92	3,000
WINE ENTHUSIAST	WINE SPECTATOR	BOTTLES

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DRY CREEK VALLEY · SONOMA COUNTY · CALIFORNIA

Seghesio Saini

Zinfandel 2021

> If there's one wine that feels particularly at home on a Thanksgiving table, it might be this Zinfandel.

There's something distinctly American about Zinfandel. And this one comes from vines planted in 1926, still producing fruit a century later. Four generations of the Saini and Seghesio families have worked together in Dry Creek Valley. The wine is generous, full of dark berries, spice, and richness. Exactly the sort of bottle I'd want within reach when the turkey, gravy, and all the trimmings finally arrive.

TASTING NOTES

Cherry cola, blackberry pie, raspberry and spice. Intense and deeply structured, with dark chocolate, star anise and ripe berry. A rich, lightly spiced finish.

ON THE TABLE

This one belongs with the dark meat, roasted sweet potatoes, and all the hearty dishes that make Thanksgiving dinner such a pleasure.

TECHNICAL INFORMATION

WINEMAKER	Andy Robinson
VARIETY	100% Zinfandel
FARMING	Sustainable
HARVEST	By hand
AGING	15 months in oak
SERVE	56–60°F, decant 30 min
CELLAR	Now through 2032
SOIL	Gravelly red clay loam

1926	100	1,053
PLANTED	YEAR-OLD VINES	CASES

ORDER MORE OF THIS WINE

YOUR THANKSGIVING TABLE

What to Pour, and When

Thanksgiving is not the day to worry too much about the perfect pairing. There's too much food, too much happening in the kitchen, and probably somebody asking when dinner will be ready. But having a little plan helps. Here's how I'd serve these six wines. Consider it a suggestion, not a set of rules. If somebody wants the Pinot Noir with their appetizers or Chardonnay with the turkey, let them. It's Thanksgiving, not a wine exam.



AS GUESTS ARRIVE

Appetizers

Tacana Torrontés 2024

Floral, fresh, and expressive. The bottle to open while everyone is settling in.



BESIDE

The gravy

Blackbird Muir-Hanna Vineyard Chardonnay 2021

Rich enough for gravy and creamy sides, with enough freshness to keep things interesting.



WITH

The turkey

Domaine des Deux Fontaines Fleurie La Presle 2022

Old-vine Gamay from Beaujolais. Fruit, freshness, and an easy match for the main course.



WITH

The sage stuffing

Dominio de Freneza La Voja Pinot Noir 2022

A Patagonian Pinot Noir with herbs, fruit, and spice. It sits well beside stuffing and mushrooms.



NEAR

The cranberry sauce

Clementine Carter Sta. Rita Hills Grenache 2023

Pomegranate, fennel, and spice. It works well alongside the brighter flavors of the meal.



WITH

The dark meat

Seghesio Saini Zinfandel 2021

Dark berries, spice, and richness. A natural fit for the heartier side of Thanksgiving.

BEFORE GUESTS ARRIVE

A Simple Plan for the Bottles

MORNING	Chill the Torrontés to 46–50°F and the Chardonnay to 50–55°F.
1 HOUR BEFORE	Bring the reds to a cool room temperature, around 55–61°F.
30 MIN BEFORE	Open and decant the Zinfandel, the Grenache, and the Fleurie.

WANT TO HAVE SOME FUN?

A Little Experiment at the Table

Pour the Fleurie and the Pinot Noir side by side, without telling anyone which is which. Ask your guests which they prefer with the turkey. Then reveal the bottles.

You might be surprised by the answers.

BONNER
PRIVATE WINE PARTNERSHIP

Good Wines Are Worth Sharing

We spend a good deal of our time looking for wines we think are worth drinking. Sometimes that takes us halfway around the world. Sometimes the best discovery is closer to home.

What matters to us are the people behind the bottles, the places where the grapes grow, and the care that goes into making something worth sharing.

We work with independent producers, family estates, and winemakers who have a story to tell. Some of their wines are difficult to find in America. Others simply deserve a little more attention. Our job is to find them, get to know the people making them, and bring their wines to your table.

If you've enjoyed these bottles, we'd love to continue exploring with you.

JOIN THE CLUB | BROWSE WINES

Problem With Your Order? Please call our customer service team, Monday through Friday, 9 a.m. to 5 p.m., at 1-844-733-5249. We want you to get the most out of these wines. If something isn't right, we'll do our best to make it right.

Rare wines. Remarkable places.