

LIVE
Auction



We are very grateful for the donations that come from our long time friends who collect wine. The Shergy's are faithful every year to give generously. Thank you Bill and Donna.

LOT 101 **LIKE SANDS THROUGH THE HOURGLASS, SO ARE THE WINES OF OUR LIVES**

Hourglass, owned and operated by Jeff Smith and his wife Carolyn, produces wines that are a Napa Valley must-have in super high demand (there is a rather substantial waiting list to even get on the mailing list).

Aptly named, the location of the original vineyard has been described as representing the middle of an hourglass. If you look at the Napa Valley from a birds eye view, the valley pinches down just north of St. Helena and then opens up again to the north. Their vineyard is located right at this geographical narrowing between the Mayacamas Mountains to the west and the Vaca mountains to the east. This unique location creates a phenomenon that makes the grapes ripen more slowly, causing them to hang on the vine much longer and have balanced, evenly ripened fruit.

Much like the Hourglass Vineyard, the Blueline Vineyard's name is again a geographical reference as "blue line" is the line on US Forest service maps to indicate riparian zones including creeks and, in this case, is named after the two creeks on the property. The original plan for the Blueline Vineyard was to create a Bordeaux styled blend but as Jeff says, "sometimes Mother Nature wins out" and during their blending trials they were quite impressed with each wine as a stand-alone varietal. As a result, all of their Blueline label wines express varietal characteristics and are all 100% varietal.

Raise your paddle to try Hourglass Cabs from both the Estate Vineyard and the Blueline Vineyard.

- Hourglass Blueline Vineyard Cabernet Sauvignon 2006
- Hourglass Blueline Vineyard Cabernet Sauvignon 2007
- Hourglass Blueline Vineyard Cabernet Sauvignon 2009
- Hourglass Estate Cabernet Sauvignon 2005
- Hourglass Estate Cabernet Sauvignon 2004
- Hourglass Estate Cabernet Sauvignon 2006

Donated by William & Donna Shergy

BOUGETZ CELLARS

Well, it wouldn't be Pairings without Bougetz Cellars. Tom and Joan have been coming to this event for four years. Each year we fall more in love with them AND their wines. Thank you Tom and Joan for offering this very special collection.

LOT 102

SIX MAGNUM FROM BOUGETZ. YOU'RE WELCOME.

One of the coolest things about Bougetz Cellars is their access to top notch vineyards from Santa Barbara to Eastern Washington, allowing them to work with fruit from some of the best vineyards on the West Coast. They focus on individual AVAs with the intention of displaying the strengths and unique characteristics of each region.

And since Bougetz is a small-production, boutique winery, scoring a sip of this well-balanced red wine is a hard-to-come-by prize, unless of course you are a fan of Pairings. This is the fourth year that Thomas and Joan Bougetz have shared their wine with us, and lucky for us, they keep coming back for more!

We have for you a selection of the anticipated new releases direct from the winery of 2013 Amaryllis and Eminence Cabernet Sauvignon along with a yet-to-be-released 2014 The Cairn Catie's Corner Pinot Noir. To make it even better, you get two bottles of each, and in magnum. Boom, you're welcome.

- Bougetz Cellars Amaryllis Cabernet Sauvignon 2013 (1.5L) (2 bottles)
- Bougetz Cellars Eminence Cabernet Sauvignon 2013 (1.5L) (2 bottles)
- Bougetz Cellars The Cairn Catie's Corner Vineyard Pinot Noir 2014 (1.5L) (2 bottles)

Donated by Bougetz Cellars

We are so glad that the Crouchs love Merry Edwards wine. We are the better for it. Thanks for this awesome donation Harvey and Elise.

LOT 103 **RARE VERTICAL FROM THE HEART OF MERRY EDWARDS**

The “Queen of Pinot” is back by popular demand in our Pairings auction. Pinot Noirs from Merry Edwards display the prowess of blending, delivering a big, bold style with elegance and grace. This “Expressions of Meredith Collection” is a rare vertical as only 18 were sold by the winery.

Coming from the cellar of Harvey and Elise Crouch, this 2004-2008 vertical includes a very special 2006 bottling from the Russian River Valley vineyard. The 2006 Angel Wing Pinot Noir is not only an amazing wine, but it has special significance...

“This very special bottling is a loving tribute to my son, Warren Miller, who left this world on the wing of an angel during the harvest of 2006. On that same day, a precious clonal field blend of grapes was quietly brought into the winery from our estate vineyard at Meredith. In the days that followed I was caught up in the swirling emotions of loss, yet found comfort in the pace of the vintage and the focused attention required. As the vintage progressed, that same special lot of grapes continued to capture my attention as it showed exceptional promise.

This wine expresses a mother’s love in the form of liquid art. In the future, Angel Wing will present other rare blends of Pinot Noir in honor of Warren’s memory. This first vintage is brought to you just past what would have been his twenty-first birthday. Don’t be surprised if your encounter with this wine leaves you feeling comforted and warmly loved.

The aromatic experience begins as lovely scents of roses and wildflowers seem to drift into mind, gently caressing the senses. Deeply layered, a rich perfume of saffras, cinnamon and candy-ripe blackberry fruit effuses from the glass. Sweet and rich on entry, the fine palate wraps you in a mother’s full embrace and doesn’t let go. Please raise a glass of Angel Wing with me and celebrate the lives of those we love.” –Merry Edwards

- Merry Edwards Angel Wing Pinot Noir 2006
- Merry Edwards Meredith Estate Pinot Noir 2004
- Merry Edwards Meredith Estate Pinot Noir 2005
- Merry Edwards Meredith Estate Pinot Noir 2006
- Merry Edwards Meredith Estate Pinot Noir 2007
- Merry Edwards Meredith Estate Pinot Noir 2008

Donated by Harvey & Elise Crouch

We sincerely thank Chef Karl Worley and the team at Biscuit Love for offering this unique auction lot. And to Belle Meade Bourbon, we add our gratitude for taking it to a whole new level. Nashville Rocks!

LOT 104

BRUNCH WITH BISCUIT LOVE, BELLE MEADE BOURBON, AND YOUR BESTIES

There are three essential components to this southern in-house brunch:

Biscuits: One of Nashville’s hottest brunch joints is undoubtedly Biscuit Love. No need to brave their big line on weekends, Chef Karl Worley will come to your home and prepare a Biscuit Love delicacy that will leave you in a buttery, flaky food coma. Have you heard about their East Nasty biscuit sandwich? Do yourself a favor and Google it... it’s crazy.

Bourbon: Though this is the Nashville WINE Auction, we do know a thing or two about spirits, and we sure know this will be a treat for you. Belle Meade Bourbon, from Nashville’s own Nelson’s Green Brier Distillery, is a family tradition, dating back more than 100 years. Prior to the Prohibition, the Nelson’s had one of the most popular bourbons available. This incredibly small batch, comprised of only four barrels, is aged for 6-8 years and is known for its high rye content. For Bourbon fans, this is a must-have as you’ll enjoy a variety of tastes including Bourbon aged in sherry, cognac and madeira casks.

Besties: The final component for this brunch is you up to 20 of your closest friends! On a mutually agreed upon date, your house will be the hottest brunch place in Nashville. Invite some of your favorite brunch fanatics, and it’s sure to be a hit!

- Biscuit Love brunch for up to 20 guests
- Belle Meade Bourbon
- Held in your own home on a mutually agreeable date

Donated by Chef Karl Worley, Biscuit Love Brunch, Charles Nelson, Belle Meade Bourbon

It's wonderful to partner with Brett, Steve, and Sam at Union Common on this unique auction lot. We love that you love great wine! And, we could not enjoy this extraordinary wine experience without the giving hearts of Pam and Steve Taylor. We're so glad y'all love Pinot!

LOT 105 **RINGSIDE SEATS FOR THE HEAVYWEIGHT PINOT NOIR BOUT (SET-PRICE SIGNUP)**

It's the Battle of the Pinots: In one corner, stands the grandfather of Pinot Noir, the classic, impossible to replicate Burgundy. His calm, classic, and rounded personality make him a force to be reckoned with. In the other corner, stands the scrappy newcomer, the New World Pinot Noir. Fresh with possibility and packing quite a punch, this energetic player brings a newfound vibrancy to the competition. Fans of both contenders agree that this is a match-up worth experiencing... and for 21 lucky spectators, you'll get a ringside seat to the Pinot tasting of a lifetime!

The lunch takes place on Saturday, April 1 at the swanky Union Common, which is opening for lunch just for us. The sixteen contenders come from Pam and Steve Taylor's renowned cellar. At just \$325 a pop, these ringside seats will go fast! Sign up, place your bets, and see and taste for yourself the Battle of the Pinots.

Oregon Pinot Noir

- Bergström Wines Homage 2010
- Beaux Frères The Upper Terrace 2005
- Penner-Ash Wine Cellars Dussin Vineyard 2011
- Shea Wine Cellars Shea Vineyard 2008

California Pinot Noir

- Pisoni Vineyards Estate 2008
- Kistler Vineyards Cuvée Natalie Silver Belt Vineyard 2012
- Aubert Wines Ritchie Vineyard 2012
- Peter Michael Winery Clos du Ciel 2012

Burgundy Premier Cru

- Domaine de Montille Les Taillepieds Volnay 2009
- Comte Armand Clos des Epeneaux Monopole Pommard 1994
- Frédéric Magnien Les Baudes Chambolle-Musigny 2005
- Domaine Jean Grivot Les Beaux Monts Vosne-Romanée 2007

Burgundy Grand Cru

- Domaine Robert Groffier Père & Fils Bonnes-Mares 2001
- Domaine des Lambrays Clos des Lambrays 2005
- Domaine Louis Jadot Le Musigny 2005
- Maison Ilan Chambertin 2011

There are 21 seats available for this lunch. These seats will be offered first as Lot 203 in the Silent Auction. Bidders may choose to purchase seats during the Silent Auction to ensure their admission. Remaining seats available after the close of the Silent Auction will be sold from the podium on Saturday night during the Live Auction, at the price of \$325 per person.

- Saturday, April 1, 2017
- 11:30 am
- Union Common
- **Set-Price Signup:** \$325 per person

Donated by Pam & Steve Taylor, Union Common

MICHELLE & GREG BAKER
BERN'S
OXFORD EXCHANGE
ÉLEVAGE
TAMPA MUSEUM OF ART
SONO CAFE

THE REFINERY
EPICUREAN HOTEL
FODDER & SHINE
BERN'S WINE SHOP
ÉLEVAGE BIKES
VISIT TAMPA BAY

This exceptional auction lot was put together by our friends, Michelle and Greg Baker in Tampa. You two have big hearts. Thank you for offering your best (and all your friends) to Nashville Wine Auction and our important cause.

LOT 106 **THE BEST OF TAMPA WEEKEND GETAWAY FOR 2**

Sometimes, to make something great, you have to start from scratch. We're crafting a foodie's paradise. A wine lover's dream. A place for connoisseurs of life to come and indulge their appetite. Because there is not greater homage to life than to indulge in and explore all the flavors that it has to offer.

This quote can be found on The Epicurean website, and it perfectly encompasses what you can expect to experience on this jam-packed weekend getaway for two in Tampa, Florida. With a stay in a lavish hotel, food, wine, beer and bubbles, plus shopping, art and bike riding... this trip has it all!

Day 1

Arrive in Tampa and check in to the Epicurean Hotel. Epicurean's 137 guest rooms and suites are a luxurious blend of urban chic and comfort. Designed as an ideal retreat after a day of exploring beautiful, historic South Tampa, rooms are decorated to reflect the culinary heritage and unique nature of the area.

Head out to explore the notorious Oxford Exchange. Viewed as either a large house, or a small town, this destination includes eateries, book shop and retail stores. Refined curation is a key concept behind the food, goods, and events offered here. Enjoy a late lunch at Oxford Exchange.

If you are a longtime Pairings attendee, you'll remember Chef Greg Baker. Helming The Refinery in Tampa, Baker was a featured chef for Pairings in 2014. He also returned to Nashville in 2016 to cook our Krug Dinner we sold at l'Été du Vin. Baker was a hit on each visit... but don't take our word for it! *Zagat* rated The Refinery 'Best Restaurant' 2012 - 2015. The James Beard Foundation named The Refinery as a semi-finalist Best New Restaurant in 2011 and named Baker a semi-finalist for Best Chef South in 2012, 2013, 2014, 2015 and 2016. This is where you will be dining to cap off your first exciting day in Tampa.

Day 2

Have a light breakfast and head over to Élevage Bikes where you'll spend the morning cruising through SoHo and Bayshore Drive. Make sure you work up your appetite, because your next stop is at Fodder & Shine for lunch and a local Florida beer tasting. Another Baker restaurant, Fodder & Shine aims to give folks a glance into Florida's rich cultural heritage through food and drink. They make everything in house and by hand, from the pie crust to the fresh squeezed juices for the cocktails.

Bern's is legendary. And no self-respecting wine lover would dare visit Tampa without dining at the iconic wine shop and steakhouse. Luckily, we've got you covered. Your next stop will be Bern's Fine Wine & Spirits, where you'll get two tickets to the Crush Hour wine tasting. Afterwards, head over to Bern's Steak House. This restaurant is famous for not only its food, much of which is organic and grown especially for Bern's, but also for its massive and rare wine list. Not only does Bern's have the largest wine list of any restaurant in the world, it also won the James Beard Foundation Award for Best Wine Program in 2016. Diners can take a tour of the wine cellar as well as the kitchen at Bern's after their meal. You'll have a \$200 gift card to apply towards your meal.

As a memento from your weekend (aside from a full belly and lots of fun memories!) you'll receive a copy of *Bern's: Rare & Well Done*. In addition to favorite recipes from Bern's Steak House and Side Bern's, this collectible book takes readers on a tour of the restaurant's fabled wine cellar, the dessert room, and the Epicurean Hotel.

Day 3

Wake up refreshed and start your day with brunch at the Epicurean's signature restaurant, Élevage where they craft dining experiences that speak to lovers of life's great flavors.

Your next destination is the Tampa Art Museum which has a long-standing tradition of collecting in the areas of modern and contemporary art, with a specific focus on photography since the 1980s. You may feel parched after your museum stroll, so head to Sono Café for a glass of the bubbly! With tables on the Museum's expansive, covered terrace and an unparalleled view of the iconic University of Tampa Minarets, Curtis Hixon Park and the downtown skyline, Sono is Tampa's artful downtown hub.

Head to the airport and return home having enjoyed the perfect couple's getaway with iconic eateries, shops and experiences in Tampa. Raise your paddle for this weekend indulgence in Tampa.

Included in this trip are:

- 2 night stay for 2 at The Epicurean Hotel
- Brunch for 2 at Élevage
- Lunch and beer tasting for 2 at Fodder & Shine
- Bike rental for 2 from Élevage Bikes
- \$200 gift card to Bern's
- Dinner for 2 at The Refinery
- Lunch for 2 at Oxford Exchange
- Bubbles for 2 at Sono Café
- 2 admissions to the Tampa Museum of Art
- Bern's Book
- Book from Oxford Exchange

Restrictions: Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Bern's, Epicurean Hotel, Oxford Exchange, Tampa Museum of Art, Sono Cafe, The Refinery, Élevage, Élevage Bikes, Fodder & Shine, Bern's Wine Shop, Visit Tampa Bay, Michelle & Greg Baker

CARDINALE ESTATE

The Spire Collection is a collection of great wine, but also a collection of great people. We are so thankful for our friendship with ALL of you at Spire. Thank you for all you do to support the Nashville Wine Auction.

LOT 107

WINE COUNTRY NIRVANA, CARDINALE AND GIBSON CUSTOM

When Winemaker Christopher Carpenter envisions each new vintage of Cardinale, he becomes a composer to each of our esteemed Napa Valley mountain vineyards. Together, the Cardinale vineyards create a perfect composition in a remarkable Cabernet Sauvignon that, like every great work, transcends the sum of its parts.

With this lot, you and three guests will enjoy an exclusive experience at the private Lokoya villa perched at 1,600 feet on Spring Mountain overlooking Napa Valley. During your three night stay, you'll enjoy a VIP wine tasting through the portfolio of Christopher Carpenter, which includes both Cardinale and Lokoya.

On Saturday, July 15, 2017, a car service will be provided for you join Cardinale and Gibson Custom for a beautiful and exclusive event under the stars at the Cardinale Estate. Gibson Custom will have some of their coveted bespoke guitars on display during the reception followed by dinner and a private performance from one of Gibson Custom's close friends.

To ensure you have something to add to your cellar to remember this unique experience, you will also receive two magnums of Cardinale – 2012 and 2013 – vintages heralded as two of the finest Napa has seen.

- 3 nights for 4 at Lokoya Villa on Spring Mountain in St. Helena
- VIP wine tasting of Chris Carpenter portfolio for 4
- 4 tickets to dinner at Cardinale with Gibson Custom on July 15, 2017
- Car service to and from dinner on July 15, 2017
- Cardinale 2012 (1.5L)
- Cardinale 2013 (1.5L)

Restrictions: Dinner on July 15, 2017 in non-transferable. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Cardinale Estate

AZUR WINES
DARIOUSH
PRIEST RANCH WINES

RARECAT WINES
REDMON WINES
TAYLOR FAMILY VINEYARDS

We can't get enough of Napa. Many thanks to each of these featured vintners for creating special visits and wine experiences for our wine community. When we all work together we help people struggling with cancer.

LOT 108

HIGH BIDDER'S CHOICE: DESIGN YOUR OWN NAPA EXPERIENCE

Are you already planning a trip to Napa and want to visit some of your favorite wineries? Do you prefer to craft your own itinerary and with VIP visits to elevate your Napa experience? Or perhaps you want to add more tastings to a trip you bought tonight? Yes? Perfect! This is the lot for you!

We are offering an assortment of winery visits for you to pick and choose from, and you only need to buy the ones you want. How does that work? It is called High Bidder's Choice, and if you are the high bidder you have the option of buying one visit or all six! Your choice!

Here's how it works:

With this style of auction, the highest bidder will have the chance to take any or all of the offered items, each at the price of the high bid. For example, there are five bottles of wine offered at high bidder's choice and the high bid is \$500. That high bidder has the option to take one for \$500, all five for \$2,500, or any combination in between. After the first high bidder makes their selection, any remaining items are offered again at high bidder's choice until all are sold.

Now let's examine your choices:

A. Azur Wines – Julien Fayard gained his knowledge and defined his core winemaking style from working at grand Châteaux in France such as Lafite Rothschild and Smith Haut Lafitte. In Napa Valley, he's worked alongside renowned winemaker Philippe Melka. He has come to be a Napa Valley veteran after many years of working with some of the most highly acclaimed and sought after wines from the Napa Valley. Now with his own label, Azur Wines, his philosophy is to produce wines that express pure, terroir-driven specificities and characteristics. This visit offers a tour and tasting for four with charcuterie at the winemaker's private property in Napa.

B. Darioush – “By Invitation Only” for 4: At this elevated wine and food experience at the winery your personal host imparts the story of Darioush Khaledi’s journey and resolute passion for wine. Your group will sample some of the estate’s finest offerings among his personal wine collection. As you enjoy the wines, indulge in small bites crafted by our private chef. This 120 minute shared wine experience is a one-of-a-kind opportunity to enjoy limited and winery-only releases in an intimate and engaging setting.

C. Priest Ranch Wines – Priest Ranch wines represent a wide array of varietals- from intense Cabernet Sauvignon and Petite Sirah to more delicate Grenache Blanc and Sauvignon Blanc. With Coach Gun, their flagship red wine, they showcase the beauty of blending. When the individual wines are brought together as a blend they create a consistently balanced wine- no matter the vintage. This visit includes an Estate tour and lunch for four in Yountville.

D. RARECAT Wines – Is offering a two hour wine seminar and tasting customized for you. You’ll have your choice of top seminars including, “Don’t Give Up the Wine List,” designed to teach business executives how to take control of ordering wine when closing a sale, “Wine 101,” for aspiring executives who are looking to break into top-level management, or “Napa vs Bordeaux” which compares and contrasts two working class wine regions. This customized wine education experience is for six people at RARECAT Wine’s Grey Barn in St. Helena.

E. Redmon Wines – Each year Redmon produces no more than 1,000 cases of wine. Their signature Redmon Cabernet Sauvignon, is limited to about 300 cases. They like making wine in small quantities. Their hands do the work, not large production lines. Best of all, because they are small, they have the opportunity to genuinely connect with customers. Together, they form friendships, and the Redmon Wine family grows. Right from the beginning they made the choice to create wine of the highest quality. That means no shortcuts: French oak barrels, the best fruit, and winemaking practices that result in a truly hand-crafted product. Choose this visit for a tasting for six at Redmon Estate in St. Helena.

F. Taylor Family Vineyards – For more than 30 years, the Taylor family has grown grapes in the Stags Leap District of Napa Valley, and made its own wines for 10 of those years. They view each bottle of wine as an element that brings people together to share life's celebrations, the once in a lifetime as well as the everyday. Choose this visit and join Taylor Family Vineyards in the Stags Leap District of Napa Valley for a private food and wine pairing with the Vintner for 6 people.

Buy one or buy them all... raise your paddle and win first choice! Your Napa trip will thank you!

Donated by Azur Wines, Darioush, Priest Ranch Wines, RARECAT Wines, Redmon Wines, Taylor Family Vineyards,

One of our favorite winemakers is “Merf” from Northstar. Thank you Merf for parting with your fantastic Merlot.

LOT 109

THREE BIG BOTTLES OF MERF’S ELEGANT MERLOT

Any Walla Walla fans in the house? If you know the region, you probably know about David “Merf” Merfeld. And, you’ve probably heard that Merf makes a mean Merlot. Known for its sublime use of Washington state fruit with a right bank-Bordeaux winemaking style, Northstar creates “world-class Merlot-based wines that demonstrate the potential of the variety in Washington state.”

The region has since been recognized as one of the world’s most exciting and acclaimed regions for Merlot. Washington lies at the same latitude as the Bordeaux region in France, yet has the additional benefit of a longer growing season and cooler nighttime temperatures. These characteristics aid in the even ripening of grapes and the locking in of acidity, resulting in full-bodied yet balanced Merlots. The 2009 vintage is a shining example of Walla Walla wine.

Raise your paddle and take home three different etched large format bottles of this stunning wine, you won’t be disappointed. They have Merf’s (and our) seal of approval!

- Northstar Walla Walla Valley Merlot 2009 (1.5L)
- Northstar Walla Walla Valley Merlot 2009 (3L)
- Northstar Walla Walla Valley Merlot 2009 (5L)
 - » *Notes from the Winery: Densely layered, lush, and elegant, this limited production Walla Walla Merlot showcases notes of spice, raspberry, blackberry, and coconut, leading into a long and satisfying finish. An opulent wine to enjoy with hearty fare.*

Donated by Northstar

We are honored to offer this lovely lot from Brent Soper as we continue to miss his late wife, Ellen. Here's to our continued fight against cancer.

LOT 110

THE TRUTH IS IN THE TERROIR: 1986 CHÂTEAU DUCRU-BEAUCAILLOU

One of 15 Deuxièmes Crus in the world, these eight bottles of 1986 fall perfectly in the timeline of great wines from this family owned vineyard. As expected with the classification, it lives up to its label and more.

Located in the heart of Bordeaux in St. Julien and a seasoned veteran to the wine game (since 1740!), Château Ducru-Beaucaillou has perfected the art of a growing beast. At 30 years and counting, this 1986 still has plenty of life left in it. It captures the dark heart of some sensual flavors – even its color nears black – with aromas of dark berries, and anise with a sweet finish.

Vineyards are often named for families and saints – human interest names. Château Ducru-Beaucaillou stands out among these as the name itself comes from ‘beautiful stones’ – most likely referring to the rocky terrain that surrounds the vineyard and the magnificent stones the château itself is made of. Clearly the terroir has also played its part in the naming of this wine... several tasting notes for the 1986 refer to tastes of wet stone. Beautiful stones, indeed.

- Château Ducru-Beaucaillou 1986 (8 bottles)
 - » *The color is a handsome dark ruby with just a bit of pink at the edge. The wine exhibits sweet red and black currant fruit intermixed with wet stones, spice, and flowers. Medium-bodied and still moderately tannic, but very concentrated, this firmly structured, slightly austere wine has tremendous upside to it. (RP 90)*

Donated by Brent Soper

Frank and Amy, we're speechless! But, still we manage so say a BIG THANK YOU for the Colgin.

LOT 111

WEAR YOUR HEART ON YOUR SLEEVE WITH COLGIN CARIAD

Colgin Cellars' Cariad, Welsh for "love," is comprised of fruit from three outstanding vineyards, blended in just the right way to produce a wine hailed "a legend in the making."

Fall in love with Colgin Cellars with five bottles of Cariad Red. FIVE bottles? Of wine from Ann Barry Colgin? It's hard enough getting your hands on one bottle with a mailing list waiting period of as long as three years. Let your heart rule your head and don't let this lot slip by!

Notes from the Winery: Cabernet Sauvignon, Merlot, and Cabernet Franc from Madrona Ranch are blended with small amounts of fruit from Thorevilos and Howell Mountain, producing a wine of enormous proportions with a classic structure that is the Colgin hallmark: a plethora of vibrant aromas, voluptuous at mid-palate, with impeccable balance and an exceptionally long finish. A wine as seductive as its name.

Wear your heart on your sleeve - or rather your paddle - for a chance at love!

- Colgin Cellars Cariad Red 2005
- Colgin Cellars Cariad Red 2004
- Colgin Cellars Cariad Red 2003
- Colgin Cellars Cariad Red 2002
- Colgin Cellars Cariad Red 2001

Donated by Frank M. & Amy P. Garrison

CHEF TONY GALZIN
CHEF MATT BOLUS
CHEF CHRIS CARTER

NICKY'S COAL FIRED
CHEF JAMES PEISKER
CHEF LEIGH OMILINSKY

Well, this is going to be a fantastical evening. We must express our thanks and appreciation to Tony and Caroline Galzin for offering this super fun experience. You've outdone yourselves inviting all these remarkable Chefs.

LOT 112 **CINEMA PARADISO! IT'S ITALIAN MOVIE NIGHT AT NICKY'S COAL FIRED (SET-PRICE SIGNUP)**

Goodfellas, Roman Holiday, The Big Night, Cinema Paradiso... What do all these movies have in common, aside from being Italian theatrical classics? They will be featured as inspiration for Nashville Wine Auction's big dinner party for 70 lucky bidders at Nicky's Coal Fired.

Located in the trendy up and coming neighborhood of West Nashville and nestled into The Nations, Nicky's Coal Fired opened in December 2016. The much awaited Italian restaurant made its debut serving red and white pies to hungry crowds of Nashvillians. Tony and Caroline Galzin certainly knocked this one out of the park! If you haven't already looked it up, this might be the time to pull out your smart phone and do so (trust us, you'll like what you see). On Friday, May 19, 2017, the Galzins are opening their restaurant for the winners of this lot, and they've invited a few of their friends to help with the festivities.

You know what they say about "too many cooks in the kitchen?" Well sometimes, that just isn't the case. At least we don't think so! The four, family-style courses will be designed by Galzin with movie-themed inspiration, but he'll be helped by some crazy talented guest chefs including:

Matt Bolus, no stranger to the NWA scene, has taken Nashville by storm with his numerous accolades and star-studded 404 Kitchen. Guest Chef #1 is certainly a winner.

Next up are James Peisker and Chris Carter of Porter Road Butcher. Voted best butcher in Nashville, these two know a thing or two about meat - and cooking for that matter. These Chefs-turned-butchers noticed that with Nashville's growing food scene, there was a lack of good, local meat, so they decided to open the city's first ever whole animal butchery in East Nashville.

The cherry on top of this fabulous lineup of chefs is Leigh Omilinsky, famed pastry chef of Nico Osteria, who will be coming in from Chicago just for the occasion. Her reinvented tiramisu is legendary, and we are thrilled she is joining the team for this all-star night.

With wine from the elusive Nashville Wine Auction cellar, 70 folks who love to have a good time, and food that will be talked about for years, this party is sure to be just like *Goodfellas*, *Roman Holiday*, *The Big Night* and *Cinema Paradiso*... a classic!

There are 70 seats available for this dinner. These seats will be offered first as Lot 201 in the Silent Auction. Bidders may choose to purchase seats during the Silent Auction to ensure their admission. Remaining seats available after the close of the Silent Auction will be sold from the podium on Saturday night during the Live Auction, at the price of \$175 per person.

- Friday, May 19, 2017 at 7:00 pm
- Nicky's Coal Fired
- **Set-Price Signup:** \$175 per person

Donated by Chef Tony Galzin, Nicky's Coal Fired, Chef Matt Bolus, Chef James Peisker, Chef Chris Carter, Chef Leigh Omilinsky

When we say “back by popular demand,” we mean it. Russell From humbly entered the Pairings scene four years ago, and has earned quite a reputation. We sure do appreciate you Russell.

LOT 113

BACK BY POPULAR DEMAND. AGAIN. DINNER WITH HERMAN STORY.

What is more difficult to come by than fabulous Herman Story wines?

How about an intimate dinner prepared by Herman Story proprietor, winemaker, and executive chef himself, Russell P. From? We are lucky enough to have both all in one fantastic package.

That's right, folks. Dust off your Wranglers, put on your boots and settle in to a five-course dinner for eight at the largest picnic table in Paso Robles. Russell P. From, whose wines have had Robert Parker searching for superlatives for years, will prepare, plate and present each course with wines from his library. Just like his big, thrilling wines, this dinner will no doubt be one for the books.

As you delight in the exquisite food and wine in the Herman Story Barrel Room, conversation and anecdotes will flow as steady as the wine. Make your next trip to California Wine Country one for the books with this exclusive and unparalleled opportunity to dine with a man at the forefront of what may be the last great frontier in Californian wine!

In addition to the dinner, Russell has included three current vintage magnums for your cellar for you to leave with tonight!

- Herman Story Nuts and Bolts Syrah 2014 (1.5L)
- Herman Story Casual Encounters 2014 (1.5L)
- Herman Story On The Road Grenache 2014 (1.5L)
- Dinner for 8 at Herman Story Wines in Paso Robles, CA

Restrictions: Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Herman Story Wines

GAMBLE FAMILY VINEYARDS
CASA PIENA
HANDWRITTEN WINERY

HUNNICUTT
HARUMPH
PHIFER PAVITT WINERY

We must express our thanks to Ashley Brandner of Gamble Family Vineyards for coordinating this exceptional trip. We're very pleased to partner with Hunnicutt, Casa Piena, and Handwritten Winery. Thank you all for your support. And to Suzanne Phifer Pavitt, we say Hooray! We're so happy to send these lucky bidders to your supercool place. Thank you all for your support.

LOT 114

A SURE THING: GAMBLE FAMILY VINEYARDS, CASA PIENA, PHIFER PAVITT AND MORE

Napa is calling yet again, this time for you and seven friends! This exciting trip includes a four night stay for eight in the lovely Gamble Family Vineyards Guest House. This trip comes with a full itinerary of special experiences. You'll have plenty of free time to squeeze in your favorite haunts, or go exploring. This open, leisurely schedule is a guaranteed great trip for everyone!

Thursday - Day One

Arrive and settle into your four night stay at the **Gamble Family Vineyards** private guest house. This beautifully appointed home truly captures the wine country lifestyle at its best - four bedrooms, state-of-the-art kitchen, outdoor dining area with pool and located minutes from Yountville.

Hunnicutt is a family owned and operated winery founded in 2001. Their varietal focus is Zinfandel, Cabernet Sauvignon, and Chardonnay. Their 2013 Rutherford and Napa Valley Cabernet has earned 96 points and 95 points respectively from Robert Parker. And, their 2013 Chardonnay received 90 points. Your group will enjoy a tasting here paired with cheese and charcuterie. We're sure you'll have plenty to admire at Hunnicutt!

Dinner is on your own. May we suggest a short drive to Yountville with great restaurants such as Ciccio, Redd, Redd Wood or Ad Hoc. Reservations required.

Friday - Day Two

Begin your wine experience with a private tasting and tour at **Gamble Family Vineyards** farming Napa Valley since 1916. This small producer of outstanding wines will delight the senses. Third generation owner/farmer, Tom Gamble, is the first in the family to make wine alongside the winemaker, Jim Close. Jim takes his cue from an extensive European

viticulture background. Tom Gamble's philosophy is "good wines start on the vine." Together, Tom and Jim create excellence in the glass.

Your next stop is Yountville where you'll experience **Casa Piena**. First you'll tour the estate owned by Carmen and Gail Policy. Carmen was the CEO/GM of the 49ers and has five Super Bowl rings to show for it. Now you know, Carmen is a winner and so is his wine. Next, Seller Master Scotti Stark will host the group for a 4-5 course lunch paired with wines from both Casa Piena and **Harumph** at Bottega. This is surely a highlight of the day. Your evening is free to find another tasting or just chill out at your beautiful guest house.

Saturday - Day Three

Your group will spend the morning at **Handwritten Winery** for a tasting and farm to table lunch experience. Winemaker Rob Lloyd crafts velvety wines that are accessible in their youth but have structure to allow aging. Handwritten has an emphasis on Napa Valley District Cabernet Sauvignons sourced from hillside and mountain vineyards. Chosen by the winemaker, you'll enjoy Cabernet Sauvignon, Pinot Noir and Chardonnay. Like their wines, your group will receive that special personal touch that will create a lifelong memory.

Napa has so much to offer, let the group decide what to do with this free time for the remainder of the day.

Sunday Day Four

Your only appointment today is an exclusive visit to **Phifer Pavitt Winery!** During your VIP lunch you will be captivated by the charm of Proprietor Suzanne Phifer Pavitt and her super cool Winery. Enjoy the sublime Date Night Sauvignon Blanc and Cabernet Sauvignon and learn the story of how a Georgia girl evolved into a California winery owner.

Monday – Day Five

Say goodbye to the Gamble Family Vineyards Guest House and return to Nashville knowing you've made new friends in Napa and memories to last a lifetime.

This trip includes:

- 4 night stay for 4 couples at Gamble Family Vineyards Guest House
- Gamble Family Vineyards: Tasting
- Hunnicutt: Tasting
- Casa Piena: Tour
- Casa Piena and Harumph: Lunch at Bottega
- Handwritten Winery: Tour, tasting and lunch
- Phifer Pavitt Winery: VIP lunch

Restrictions: Itinerary subject to change based on availability during selected travel dates. Trip must be taken within a year of purchase. Please allow at least 60 days for Nashville Wine Auction staff to book trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Gamble Family Vineyards, Hunnicutt, Casa Piena, Harumph, Handwritten Winery, Phifer Pavitt Winery

NATASHA & JOHN DEANE
CHEF DALE LEVITSKI

PAM & STEVE TAYLOR
FIN & PEARL

Hats off to the Taylors and Deanes for dreaming up this fun party. Thanks for the generosity and creativity. We also appreciate Chef Dale Levitski and Fin & Pearl for their generous collaboration.

LOT 115

**CELEBRATE A LIFETIME OF SPECIAL OCCASIONS
AT THIS SPARKLING PARTY (SET-PRICE SIGNUP)**

“This calls for some Champagne!”

Think of all of those special occasions you’ve toasted with Champagne throughout your life. What comes to mind? She said yes? Got a raise? Closed the deal? Tuesday?



What could be more enticing than toasting a lifetime’s worth of those special occasions all in one night? Did we mention you’d be sipping vintage Champagne on a warm Nashville summer evening in the penthouse of Nashville’s new luxury high-rise? Yeah... we’re stumped.

Secure your spot at this sparkling cocktail party and be one of 20 lucky winners who will gather at Natasha and John Deane’s luxury penthouse at 1212 Condominiums in the Gulch on Saturday, June 10, 2017. Go 23 stories up where you’ll see Nashville sparkle below while bubbles sparkle in your glass.

Oh- and about those bubbles... they’ll come from Pam and Steve Taylor’s vintage Champagne collection and include:

- Champagne Krug Brut 1998
- Pol Roger Cuvée Sir Winston Churchill 1998
- Salon Cuvée ‘S’ Le Mesnil Blanc de Blancs 1996
- Moët & Chandon Dom Perignon 2004
- Moët & Chandon Dom Perignon Rosé 2004
- Schramsberg J Schram Brut 2007
- Schramsberg Vineyards J. Schram Brut Rosé 2008
- Juvé y Camps Gran Reserva Brut Cava 2011
- Prosecco2

Preparing the menu to make this effervescent evening complete is Chef Dale Levitski of Fin & Pearl.

This Set-Price Signup is just \$350 a person, so what's stopping you? You've got some celebrating to do!

There are 20 spots available for this party. These spots will be offered first as Lot 202 in the Silent Auction. Bidders may choose to purchase spots during the Silent Auction to ensure their admission. Remaining spots available after the close of the Silent Auction will be sold from the podium on Saturday night during the Live Auction, at the price of \$350 per person.

- June 10, 2017 at 7:00 pm
- 1212 Condominiums in the Gulch
- **Set-Price Signup:** \$350 per person

Donated by Natasha & John Deane, Pam & Steve Taylor, Chef Dale Levitski, Fin & Pearl

LOT 116

RAISE YOUR PADDLE

Whether or not you have dealt with it personally, cancer has affected us all. Often we are left feeling helpless as we watch the terrible disease take its toll. Participate in Raise Your Paddle and you will leave tonight knowing that you have joined the fight against cancer and have given selflessly in order to save fathers, mothers, brothers, sisters, wives, husbands and friends for generations to come.

For 37 years, Nashville Wine Auction has partnered with generous people like you to raise more than \$21 million for organizations directly related to treatment, patient care and eradication of cancer. With your donation today, you will have a direct impact on:

- American Cancer Society's Hope Lodge
- Gilda's Club Nashville
- Make-A-Wish Foundation® of Middle Tennessee
- PearlPoint Cancer Support
- Saint Thomas Cancer Network
- Vanderbilt-Ingram Cancer Center

Tonight, we invite you to align with the mission of Nashville Wine Auction. Please stand and raise your paddle to donate \$250 to fund the fight against cancer.

Know that together we will make a difference.

It means the world to us to have the support of Fantesca Estate and Winery. Thank you Mandi Ackerman for your generous donation.

LOT 117 **ALL GREAT THINGS, ESPECIALLY FANTESCA**

When great care and consideration goes into naming something, it requires considerable effort and passion to live up to it. Even more, finding something that lives up to its name is few and far between. Fantesca Estate & Winery is one of those precious few that strives to attain a philosophy and succeeds with flying colors.

Owned by Duane and Susan Hoff with venerable winemaker Heidi Barrett, the winery name takes inspiration from a character of the old Italian comedy troupe that inspired Cirque Du Soleil. Fantesca was the only female character in the “Commedia dell Arte” during a time when it was scandalous to have a woman on stage! She was always the most beautiful and smartest character in the comedy, usually making her even more controversial. With a description of “sexy, smart, and unpretentious,” Fantesca is surely a name worth living up to!

The vineyard was originally part of Caroline Bale’s dowry when she married Charles Krug, a property dating back to the 1860s. In 1889, long before women could vote in the USA, a Cabernet Sauvignon from this area made by Hannah Weinberger achieved one of the first awards for a wine from Napa Valley. From its origins with Caroline Bale and Hannah Weinberger, through owner Susan Hoff and winemaker Heidi Barrett, the property has a proud history of women that live up to Fantesca’s namesake. And the wine is no different.

When you allow a world-class winemaker like Heidi Barrett to select any varietal, from any vineyard she wants in Napa Valley, and create a wine that is a unique expression of her style, the end product is something worthy of Fantesca’s spirit. Just like this wine, you might consider it her “Duty.”

With this lot you'll enjoy six bottles of this virtuous and delicate wine in their original wooden case. Experience for yourself the spirit of Fantesca, and raise your paddle high!

- Fantesca Estate & Winery All Great Things "Duty" Cabernet Blend 2012 (6 bottles) in original wooden case
 - » *The 2012 All Great Things shows off its delicious vintage nicely. It is a deep garnet, black cherry red color with blackberry, currants and cedar-like aromas. Nice ripeness across the palate, good structure for ageability and lovely acidity at this stage. This is a medium-plus bodied wine with luxurious, soft textural tannins. Tasty now but will also benefit from further aging. –Heidi P. Barrett, Winemaker*

Donated by Fantesca Estate & Winery

Mike Dunn, you're a gem. Just like this amazing 5L. We are privileged to have you in Nashville.

LOT 118

TAKE THE CAKE WITH THIS LARGE FORMAT DUNN VINEYARDS CAB

If you've ever been to one of our events, you know that we have an affinity for Dunn. And for good reason. Randy Dunn, Winemaking Rebel, has been making some of the best Napa Valley Cabernet Sauvignon for over 30 years. One of the original pioneers in defining the area's reputation, complete with cowboy hat, Dunn pours his ferocity and style into the essence of his wines.

In the past Nashville Wine Auction has offered some of the best from Dunn, but this large format just might take the cake. This signed 5L Imperial of the 2005 Howell Mountain Cab, one of only 100 ever made, is the party bottle of all party bottles. Don't miss your chance!

- Dunn Vineyards Howell Mountain Cabernet Sauvignon 2005 (5L)
 - » *Loads of smoky meat, spice, dark fruit, licorice and slate. Full body with chewy tannins and fresh finish. Intense mineral character, with white pepper. Powerful and rich yet so savory. (95 JS)*
 - » *The 2005 Cabernet Sauvignon Howell Mountain is a huge, powerful wine that is starting to show the very earliest signs of development. An exotic melange of smoke, tar, camphor and licorice leads to expressive, fleshy fruit as the 2005 opens up in the glass. Hints of tobacco, leather, licorice and spices are layered into the finish. This is a gorgeous wine with lovely mid-palate presence and fleshiness. Anticipated maturity: 2017-2035. (94 RP)*
 - » *Signed and in original wooden case*

Donated by Dunn Vineyards

It's a blessing to enjoy the gifts and talents of these folks. Sharon and Bill, your love for wine and dedication to our cause is overwhelming. Thank you so very much. And to our friends at G Catering, we continue to be impressed with your great work AND your great food!

LOT 119

EXPERIENCING INSIGNIA, 12-YEAR VERTICAL OF JOSEPH PHELPS INSIGNIA (BUY-A-SPOT)

If you're especially fond of that deep purple label, then pay close attention to this Buy-A-Spot opportunity for ten lucky bidders.

As California's first proprietary red wine blend, Insignia is a Napa Valley icon. Crafted from a blend of the best Cabernet grapes from six of the Joseph Phelps estate vineyards, Insignia has been at the forefront of California Cabernet Sauvignon for over 40 years.

With a seat at this dinner, you will taste through an Insignia vertical from 2002 through the 2013 vintage. Hosted by Bill and Sharon Piper, the evening will begin like all superb tastings should, with exquisite bubbly... Piper-Heidsieck of course!

Check your calendars! The dinner will take place on June 2, 2017 at the home of Bill and Sharon Piper, with the perfectly paired cuisine prepared by Chef Burke Conley of G Catering. Don't miss this all-star lineup, stand up and secure your spot!

- Joseph Phelps Vineyards Insignia 2002
- Joseph Phelps Vineyards Insignia 2003
- Joseph Phelps Vineyards Insignia 2004
- Joseph Phelps Vineyards Insignia 2005
- Joseph Phelps Vineyards Insignia 2006
- Joseph Phelps Vineyards Insignia 2007
- Joseph Phelps Vineyards Insignia 2008
- Joseph Phelps Vineyards Insignia 2009
- Joseph Phelps Vineyards Insignia 2010
- Joseph Phelps Vineyards Insignia 2011
- Joseph Phelps Vineyards Insignia 2012
- Joseph Phelps Vineyards Insignia 2013

Buy-A-Spot at this dinner that takes place on Friday, June 2, 2017 at the home of Bill and Sharon Piper. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine listed above

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding.

Restrictions: Dinner to take place on Friday, June 2, 2017 at the home of Bill and Sharon Piper. No exceptions. No shared pours.

Donated by Bill & Sharon Piper, G Catering

AMY & CHRIS HUNSBERGER
BARTHOLOMEW PARK WINERY
LEDSON WINERY
KISTLER VINEYARDS
BANSHEE WINES

GUNDLACH BUNDSCHU
SOJOURN CELLARS
DUTTON-GOLDFIELD
WILLIAMS SELYEM
KOKOMO WINERY

The Auction Trips Committee gets a big pat on the back for this outstanding trip. Thank you for pulling together so many great wineries. We appreciate the support from each of them. We have a world of thanks for this fine home donated by Amy and Chris Hunsberger.

LOT 120 SERIOUSLY SENSATIONAL SONOMA TRIP FOR FOUR COUPLES

What could be better than a four night stay for four couples at a magnificent vineyard estate home in Sonoma, California? Combining that luxury stay with loads of great wine? You got it. This sensational trip to Sonoma has it covered! Grab your friends and work with Nashville Wine Auction to plan your trip between May-October. The vineyards are waiting!

Day One: Arrival

Arrive and get settled at Tertulia, your vineyard estate home in Sonoma. Tertulia is a fabulous two-acre wine country sanctuary surrounded on all sides by vineyards, with views of the foothills in the distance.

The elegant two story 4000 square foot home has 4 bedrooms, 3 baths, a spectacular gourmet kitchen, abundant high end architectural details and fine furnishings. The entire home is floored in honed hickory hardwood made even more comfortable with the addition of many beautiful area rugs. The gated estate has 2 acres of extensive landscaping with in-ground pool and spa, outdoor kitchen, dramatic outdoor dining area and large gas fire pit. It is surrounded by vineyards including those that produce a famed Kosta Browne Pinot Noir.

Day Two: Sonoma

Start bright and early and join a Nashville Wine Auction favorite, **Gundlach Bundschu**, for a VIP tasting. In the Vista Courtyard, you get to walk through each varietal and gain insight on Gun Bun's wines and heritage -- paired with locally sourced cheese and charcuterie.

Your next stop is **Bartholomew Park** where you'll tour the organic vineyards, historic winery and bucolic park grounds, culminating with a private tasting of highly-limited Bartholomew Park wines.

Your third stop is **Sojourn Cellars** for a VIP Tasting at their Tasting Salon on the Sonoma Square. Here they share their fabulous, small-production Pinot Noir, Cabernet Sauvignon and Chardonnay created in a masterful artisan style. Maybe if you are lucky you can get a sip of their 2014 Gap's Crown Vineyard Pinot Noir which was rated #35 on *Wine Spectator's* Top 100 Wine List in 2016!

By now you are probably working up an appetite! May we suggest a fast casual bite for lunch on Sonoma Square at Basque Café.

Your next destination is **Ledson Winery**. Known as "The Castle" around the globe, this private home turned winery is an architectural showpiece. The 16,000 square foot French Normandy structure creates a breathtaking setting, along with impeccable grounds, beautifully appointed tasting bars, and a fully stocked gourmet market. Enjoy an exclusive private tasting of Ledson library wines.

Day Three: Russian River and Healdsburg

Day three offers a lighter tasting schedule. You'll be able to spend some leisure time at the estate in the morning, and then venture out to two tastings on the docket today.

Dutton-Goldfield began in 1998, when longtime colleagues Steve Dutton and Dan Goldfield partnered to craft wines that express the personalities of their cool-climate vineyards. A fifth-generation farmer, Steve manages Russian River Valley's renowned Dutton Ranch. Dan found his passion in Pinot Noir in the early 1990s, as winemaker at La Crema and Hartford Court. Focusing on Chardonnay and Pinot Noir, Dutton-Goldfield's mission is to craft world-class wines displaying the brightness of fruit, complexity, and balance reflective of their home. Enjoy a lovely seated wine and cheese pairing featuring limited-production wines and local artisan cheeses.

Next up is **Kistler Vineyards** where you will enjoy a VIP tasting in the vineyard. Start with a glass of Chardonnay and talk about the history of Kistler as you stroll through the vineyard. Then enjoy a seated tasting of three single vineyard Chardonnays and a Pinot Noir. The tasting ends with a pour of your favorite from the tasting and a small cheese board. Play your cards right and you'll get to hang out by the fire-pit overlooking the vineyard.

Day Four: More Russian River and Healdsburg

Today's activities start with **Williams Selyem**. Head to the estate where you'll enjoy a private tour and tasting of their handcrafted wines. And when they say handcrafted wines, it's not a word they toss around to impress readers on the website or in the tasting room. They believe handcrafted stands for something best defined by actions—both in the vineyard and at the winery.

Next is **Banshee Wines**. The creation of Winemaker, Noah Dorrance, a longtime supporter of Pairings, Banshee's casual tasting room is located in the heart of downtown Healdsburg. Be delighted with a VIP tasting of lip-smacking Rosé of Pinot Noir, yummy coastal Chardonnay, the gentle giant that is Mordecai, and of course, some fantastic Pinot Noir.

Lunch is on your own today, perhaps check out The Shed, the perennial favorite of those doing the Sonoma wine tasting shuffle!

Another Pairings superstar is Erik Miller from **Kokomo Winery**. Swing by for a VIP Reserve wine and cheese pairing. Concentrating on small production, single-vineyard wines, Kokomo started in 2004 with Cabernet Sauvignon. Now offering Zinfandel, Pinot Noir, Cabernet Sauvignon, Malbec, Petite Sirah, Merlot, Grenache, Chardonnay, and Sauvignon Blanc (we may have missed a couple) you can be sure you'll enjoy the wines and the company at that this super fun winery!

Day Five: Departure

Wave goodbye to your luxury accommodations, the amazing vistas, the scrumptious wine and the good times as you return to Nashville with lots of photographs, memories and wine shipments yet to arrive!

This trip includes:

- 4 night stay at Tertulia Estate Home for 4 couples
- Gundlach Bundschu: VIP tasting
- Bartholomew Park Winery: Tour and tasting
- Sojourn Cellars: VIP tasting
- Ledson Winery: Tasting
- Dutton-Goldfield: Seated wine and cheese pairing
- Kistler Vineyards: VIP tasting
- Williams Selyem: Tour and tasting
- Banshee Wines: Tasting
- Kokomo Winery: VIP reserve wine and cheese pairing

Restrictions: Trip must be scheduled for Monday-Thursday between May 1, 2017 and October 31, 2017. Itinerary subject to change based on availability during selected travel dates. Trip must be taken within a year of purchase. Please allow at least 60 days for Nashville Wine Auction staff to book the trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Gundlach Bundschu, Bartholomew Park Winery, Sojourn Cellars, Ledson Winery, Dutton-Goldfield, Kistler Vineyards, Williams Selyem, Banshee Wines, Kokomo Winery

Once again we offer our humble thanks to Pam and Steve Taylor for these exquisite wines. We also appreciate the fine folks at Marsh House. Welcome to Nashville!

LOT 121

THE JUDGMENT OF NASHVILLE – COMPARATIVE TASTING OF CALIFORNIAN AND FRENCH WINES (BUY-A-SPOT)

What makes a wine truly Old World or New World? When California wine is tasted side by side with reciprocal French wine, there's always going to be a revelation, no matter your expectations. That's just the nature of wine! It is constantly surprising and surpassing expectations.

This five-course dinner at Marsh House presents a unique opportunity to take part in a side-by-side comparison of Californian and French grapes. Taste firsthand the difference in winemaking traditions, terroir, and vinification. With wines from Steve Taylor's cellar (check out the list below, they're serious business) and amazing food from Chefs John Besh and Nathan Duensing, this tasting is sure to be educational, delicious, and downright fun.

With southern seasonal seafood, stunning modern décor, and a fantastic New Orleans Chef, Marsh House is already making its mark on Nashville's southern food empire. If you haven't yet been to this buzzed about restaurant in the recently opened Thompson Hotel, you are in for a treat!

Buy-A-Spot at this dinner and taste Sauvignon Blanc, Chardonnay, Pinot Noir, Bordeaux Cabernet blend, and Dessert wine. We're bringing out the big guns for this dinner for 10 lucky bidders.

First Course - Sauvignon Blanc

- Didier Dagueneau Pouilly-Fume Silex 2007
- Domaine de Chevalier Blanc 2005
- Merry Edwards Winery 2012
- Arietta White Wine On The White Keys Artists' Reserve 2011

Second Course - Chardonnay

- Bouchard Père & Fils Le Montrachet Grand Cru 2006
- Domaine Henri Boillot Corton-Charlemagne Grand Cru 2002
- Peter Michael Winery Point Rouge 2013
- Kongsgaard The Judge 2013

Third Course - Pinot Noir

- Domaine Comte Georges de Vogüé Musigny Cuvée Vieilles Vignes Grand Cru 1990
- Domaine de la Romanée-Conti Échézeaux Grand Cru 2004
- Pisoni Vineyards Estate 2008
- Aubert Wines CIX Estate Vineyard 2013

Fourth Course - Bordeaux Blend

- Château Latour 1996
- Château Cheval Blanc 1985
- Harlan Estate 2011
- Screaming Eagle Cabernet Sauvignon 2010

Fifth Course - Dessert Wine

- Dolce Late Harvest 2007
- Château d'Yquem 1986

Buy-A-Spot at this dinner that takes place at Marsh House. The date will be announced from the podium. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine listed above

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding.

Restrictions: Dinner to take place at the Marsh House in Nashville. No exceptions. No shared pours.

Donated by Pam & Steve Taylor, Marsh House

What a special treat to have Pam Starr in the house tonight! Welcome back to Nashville where your wine is a favorite. Thanks for welcoming the winning bidders of this lot to dinner at your place.

LOT 122 **UNDER THE ARBOR WITH CROCKER & STARR, MOONLIGHT AND YOU**

Make your next trip to Napa Valley exceptional with the Moonlight Glimmer Stone House Dinner, a private dining experience for 8 lucky people under the Stone House Arbor of Crocker & Starr.

You'll tour the vineyard and watch the sun set over the vines as you experience rare and cherished vintages of one of California's most unique and distinctive wines, all paired with a sumptuous dinner you won't soon forget.

The Crocker-Starr partnership began in 1997. Pam Starr, a winemaker with unbridled enthusiasm for terroir, created the partnership to capture the essence of the world-renowned grapes of the Crocker vineyard, growing grapes since the 1870s. The most celebrated Bordeaux varieties, including Cabernet Sauvignon, Merlot, and Cabernet Franc, are grown in varying soils that gradually change as the terrain gently slopes down the south side of St. Helena. After entering into the partnership, Starr immediately converted the estate vineyard to organic with sustainable farming.

To get you even more excited about your dinner, Crocker & Starr has added three Cabernet Franc Magnums for you to take home tonight!

- Moonlight Glimmer Stone House Dinner for 8 at Crocker & Starr Winery
- Crocker & Starr Cabernet Franc 2012 (1.5L)
- Crocker & Starr Cabernet Franc 2013 (1.5L)
- Crocker & Starr Cabernet Franc 2014 (1.5L)

Restrictions: Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Crocker & Starr Wines

As usual, D.R. Stephens Estate continues to impress. Thank you Don, for bringing this impressive line up to Pairings this year.

LOT 123

RAISE THAT PADDLE TO CLAIM YOUR D.R. STEPHENS CAB

This lot includes not one... not two... but THREE salmanazars of D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon. Each of the three 9L bottles holds the equivalent of twelve standard 750ML bottles of D.R. Stephen's flagship Cabernet Sauvignon. Also included is a tasting with winery owners, Don and Trish Stephens at their private home in St. Helena.

Having started with a single vineyard Cabernet Sauvignon, D. R. Stephens Estate is firmly committed to producing wines that express the characteristics of the unique sites in which they are grown. This extends even to their D. R. Stephens Estate Cabernet Sauvignon Napa Valley, a blend which is considered to be the quintessential expression of Napa Valley fruit.

The physical and emotional heart of D. R. Stephens Estate is the Moose Valley Vineyard, a pastoral 7½ –acre vineyard that sits in the rolling hills of St. Helena. Surrounded by ancient olive trees that have been painstakingly revitalized, the 35-acre property also serves as a home for Don and Trish, who planted the vineyard in 1996. With this lot you'll also get a private tasting for six at the Stephen's private home in the eastern hills of St. Helena, with stunning views of Howell Mountain.

Raise that paddle to claim your cab! 27 liters to be exact!

- D.R. Stephens Estate Private Tasting for 6 at the Stephen's private home in St. Helena, CA
- D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon 2005 (9L)
 - » *The 2005 Cabernet Sauvignon from D. R. Stephens is a classic Napa Cabernet, with black fruits, loamy soil notes, a hint of bouquet garni, and lots of spice box and earth. The wine is round and generously constructed, with a full-bodied, supple personality. (91 RP)*

- D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon 2006 (9L)
 - » *Winemaker notes- The D.R. Stephens Cabernet Sauvignon from Moose Valley Vineyard shows the color, aroma and flavor intensity resulting from this very small harvest. A deep, rich garnet color, the aromas abound with the perfumed cedar and blackberry notes for which this vineyard is noted. Additionally, spice, vanilla, and sweet chocolate add dimension. Texturally the wine is full, lush, and very ripe, with heavy, melted-chocolate texture of heavy satin. This wine will continue to gain complexity and weight for the next 5 to 10 years.*
- D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon 2007 (9L)
 - » *Firm, ripe and generous, offering rich, vivid blackberry, raspberry and wild berry flavors that are pure and focused, with touches of mineral and black licorice. Full-bodied, this expands on the finish, where the flavors fan out and gain subtle touches. Best from 2011 through 2021. (93 WS)*

Donated by D.R. Stephens Estate

We are grateful for the giving heart of Brent Soper, and for these beautiful burgundies.

LOT 124 **TRUE BURGUNDY LOVERS CRAVE** **DOMAINE HUBERT LIGNIER**

If there is a Burgundy domaine that knows how to produce Morey-Saint-Denis, it's Domaine Hubert Lignier. The domaine owns over eight hectares of this premier cru where its home and cellars are located. While the estate has not historically been on the world stage of wines, its wines are lauded and celebrated by true Burgundy lovers for their combination of elegance and power, as well as purity and complexity.

This special cuvée is perhaps the most consistently exceptional wine of Domaine Hubert Lignier, with a depth that is always generous and appealing. It has it all: presence, length, power and finesse. The grapes for this wine are sourced from a contiguous parcel of .53 hectares that traverses the two 1er Cru sites of "Les Faconnieres" and "Les Chenevery" which sit immediately beneath the Grand Cru "Clos de la Roche." With soil similar to that of Clos de la Roche, the wines are just as dense and have a nice complexity of aromas and flavors showcasing notes of sweet spices and very ripe fruit.

Hubert Lignier wines are incredibly hard to find since the domaine is a small producer, so don't lose your chance to take home seven bottles of the 1993 vintage!

- Domaine Hubert Lignier Morey-Saint-Denis Premier Cru Vieilles Vignes 1993 (7 bottles)

Donated by Brent Soper

Gus Bellos we salute you! Thanks for cellaring these beauties all these years for some lucky bidder tonight.

LOT 125 **GROUNDBREAKING 1990S CALIFORNIA CABS**

While the 1990s weren't necessarily a revolutionary time for fashion, that decade was definitely a groundbreaking time for Napa, California. After a long and difficult growing period through the 80s, better growing conditions along with better techniques began to see an incline in popularity for California cabs. The Valley was also seeing a new wave of talented winemakers who took advantage of the great growing conditions, producing some of the best vintages ever. As the vintners mastered the art of California winemaking, people began to see the merit of and acquire a taste for those big, powerful, red wines that we know and love.

The beginning of the "cult Cabernet" started in the mid-1990s with the first releases of tiny, insignificant labels like Harlan, Screaming Eagle and Bryant Family. (Cough cough)

Slightly lower in alcohol than the bold wines we think of today, there was an elegance to those years. Robert Parker also noticed the uptick in quality in Napa, scoring both the '90 and '91 vintages a 94 (the highest grades yet for the region).

The best part about these wines? They're just now beginning to peak. Enjoy these 90s bottles now while your younger bottles sleep.

- Hess Collection Cabernet Sauvignon 1991
- Cakebread Cellars Cabernet Sauvignon 1998
- Silverado Vineyards Cabernet Sauvignon 1990
- Lewis Cellars Cabernet Sauvignon 1999
- Quintessa Napa Valley Red Wine 1996
- Langtry Estate Guenoc Beckstoffer IV Vineyard Cabernet Sauvignon 1993
- B.R. Cohn Olive Hill Estate Vineyards Cabernet Sauvignon 1995

Donated by Gus Bellos

One of the Nashville Wine Auction's greatest assets is our Board of Directors. Our organization is governed by strong leaders who love wine and despise cancer. Our appreciation for the board extends way beyond saying thanks for this lot of wine... but thanks for this lot of wine.

LOT 126

**EXCITING MIX OF WINES FROM
NWA BOARD OF DIRECTORS**



Straight from the cellars of our amazing Board of Directors comes this wide range of wines. From Burgundy to California to Rhone to Argentina to Italy and back, this assortment has a little bit of everything. If you are looking for a one stop shop to fill your cellar, look no further than this exciting lot.

You'll take home amazing everyday bottles that go great with homemade spaghetti and takeout, incredible Grand Cru Burgundy to impress your collector pals, and fun, interesting varietals to share with loved ones.

With a 1996 Échézeaux from Mayer-Gilles and a 2012 Gun Bun in the same offering, you know it has to be good. These bottles make a really great offering for wine lovers of all backgrounds!

- Araujo Estate Eisele Vineyard Cabernet Sauvignon 2005
- Bodega Correas Valle Las Acequias Cabernet Sauvignon 2007
- Castello Banfi Brunello di Montalcino 1995
- Château Mont-Redon Châteauneuf-du-Pape 2007
- DeLille Cellars Métier 2014
- Domaine Denis Bachelet Charmes-Chambertin Grand Cru 2011
- Domaine Mayer-Gilles Échézeaux du Dessus Grand Cru 1996
- Dominus Estate Christian Moueix 1992
- E. Guigal Gigondas 2007
- Fratelli Giacosa Vigna Mandorlo Barolo DOCG 2006
- Giovanni Manzone Bricat Barolo DOCG 2006
- Gundlach Bundschu Vintage Reserve Red Blend 2012
- Harris Estate Vineyards Jake's Creek Vineyard Cabernet Sauvignon 2008
- Longfellow Pinot Noir 2007
- Louis Latour Corton-Charlemagne Grand Cru Blanc 2006
- McCrorie Family Vineyards Burly Cabernet Sauvignon 2010
- Meyer Family Cellars Spitfire Cabernet Sauvignon 2012

Donated by Joe Cashia, Chris Chamberlain, Loren Chumley, Eleanor Cobb, Chase Cole, Lindsey Cooper, Harvey Crouch, Ann Eaden, Christi Edwards, Marjorie Feltus Hawkins, Cindy Jones, Lisa Maki, Nolan Mitchell, Chris Otilio, Bill Piper, Chris Weinberg

Yes, it's true. Elise and Harvey have made their mark on the Nashville Wine Auction. Their giving hearts and generous donations continue to bless us all.

LOT 127 **SINGLE-VINEYARD PINOT NOIR FROM KEN WRIGHT**

Ken Wright is a firm believer in the singularity and individuality of a geographic location when it comes to wine. He wholeheartedly believes that Pinot Noir, more than any other wine or food on the planet, speaks to a specific location.

His signature achievement is the creation of six distinct sub-appellations of the northern Willamette Valley. Each region produces different expressions of wines based on the site's bedrock. Wright was and is a pioneer of single-vineyard Pinot Noir in 2005 with the creation of the six APAs.

Wright is one of the most respected winemakers in the Willamette Valley, and his twelve single-vineyard Pinot Noirs will knock your socks off. His commitment to quality is reflected in his dedication to spare no expense or effort. He is merciless in his winemaking, and his tireless efforts show through.

This lot of 2007 and 2008 Ken Wright Pinot Noir from 7 of his 12 vineyards offers you the chance to taste Ken's passionate pursuit of Oregon viticulture.

- Ken Wright Cellars McCrone Vineyard Pinot Noir 2007 (5 bottles)
- Ken Wright Cellars Guadalupe Vineyard Pinot Noir 2007 (2 bottles)
- Ken Wright Cellars Freedom Hill Vineyard Pinot Noir 2007
- Ken Wright Cellars Abbott Claim Vineyard Pinot Noir 2007 (3 bottles)
- Ken Wright Cellars Abbott Claim Vineyard Pinot Noir 2008
- Ken Wright Cellars Canary Hill Vineyard Pinot Noir 2008
- Ken Wright Cellars Carter Vineyard Pinot Noir 2008
- Ken Wright Cellars Guadalupe Vineyard Pinot Noir 2008
- Ken Wright Cellars NYSA Vineyard Pinot Noir 2008

Donated by Harvey & Elise Crouch

Dennis couldn't be here this year, but he sent Dancing Bear in his place. Some lucky bidder will be dancing tonight! We love you Dennis Cakebread.

LOT 128

DANCING BEAR RANCH CAB VERTICAL FROM CAKEBREAD CELLARS

Did you know that Jack Cakebread's pre-vintner career was somewhat of a secret? During his time photographing for the Strategic Air Command of the US Air Force, the future winemaker traveled all over the world, yet could never disclose his whereabouts. His photography led him to a friendship with legendary photographer, Ansel Adams, who introduced Cakebread to the world of wine. While photographing vineyards in Napa in 1972, Jack and his wife Dolores spontaneously purchased property that would become Cakebread Cellars. Soon, Jack and Dolores were taking winemaking classes at UC Davis... and the rest is history!

Unlike Jack's photography career, Dancing Bear Ranch's location is no secret. Situated atop Howell Mountain, the triumphant king of Napa Cabernet, Dancing Bear Ranch has reached critical acclaim as one of the best Cabernet Sauvignons in Napa. This vertical of Dancing Bear magnums is the perfect addition to any cellar. Bid high because these bottles will go fast!

- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2008 (1.5L)
- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2009 (1.5L)
- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2010 (1.5L)
- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2011 (1.5L)
- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2012 (1.5L)
- Cakebread Cellars Dancing Bear Ranch Cabernet Sauvignon 2013 (1.5L)

Donated by Cakebread Cellars

Webster's definition of Generous -- Pam and Steve Taylor. Many thanks to Mark and Holly Whaley for their hospitality, and Tandy Wilson for sharing his celebrated talent to fund the fight against cancer.

LOT 129 A TASTEFUL TOUR OF ITALY'S TOP WINES

Close your eyes and picture this: you're in a little trattoria in the heart of a Piedmont village. What do you smell? What do you taste? Italian food and wine is more than just an art, it is an immersive experience. This Italian wine dinner will transport you to Italy as you taste a diverse lineup of Italian wines (16 different varietals to be precise) perfectly paired with cuisine from Chef Tandy Wilson of City House.

Yep, that's right. Nashville's first James Beard Winner for Best Chef: Southeast will be preparing the food for eight guests at this Buy-A-Spot dinner hosted by Holly and Mark Whaley. Pam and Steve Taylor are bringing the wines, 16 varietals of Italian masterpieces that will delight your taste buds and give you the chance to really explore the range of Italian wine. Trust us, you are in for an incredible evening.

Here's the lineup of wines:

White Wines

- Azienda Agricola Valentini Trebbiano d'Abruzzo 2004
- Bruno Giacosa Roero Arneis DOCG 2015
- Gaja Rossj-Bass Langhe 2013
- Jermann Vintage Tunina Venezia Giulia IGT 2013

Brunello de Montalcino

- Biondi-Santi Tenuta Greppo Riserva DOCG 1998
- Valdicava DOCG 2001
- Case Basse di Gianfranco Soldera Toscana Riserva DOCG 2004
- Casanova di Neri Cerretalto DOCG 2006

Barolo

- Bruno Giacosa Le Rocche del Falletto di Serralunga d'Alba DOCG 1998
- Poderi Aldo Conterno Granbussia Riserva DOCG 1999
- Gaja Sperss Langhe 2004
- Bartolo Mascarello DOCG 2001

Super Tuscan

- Marchesi Antinori Tignanello Toscana IGT 1998
 - Ornellaia Bolgheri Superiore 2005
 - Tenuta San Guido Sassicaia Bolgheri 2006
 - Tua Rita Redigaffi Toscana IGT 2003
-
- Dinner for 8 featuring wines listed above at the home of Holly & Mark Whaley on mutually agreeable date

Donated by Pam & Steve Taylor, Chef Tandy Wilson, Holly & Mark Whaley

SINOR LAVALLEE
LINNE CALODO
PASOLIVIO OLIVE OIL VINEYARDS
GIORNATA
BARTON FAMILY WINES
PAIX SUR TERRE WINES

TURLEY WINE CELLARS
VILLA CREEK CELLARS
DESPARADA WINES
FIELD RECORDINGS
GREY WOLF CELLARS
BARTON'S KITCHEN WINDOW

Now we offer a big "THUMBS UP!" to the Auction Trips Committee for combing the countryside of Paso Robles to create this amazing itinerary. The Nashville Wine Auction would not work without this hard-working committee.

LOT 130

CHALLENGE ACCEPTED, CONQUERING PASO ROBLES

Where do you start when planning a trip to Central California's wine regions? Consider conquering Paso Robles first. This trip is designed to do just that. Nashville Wine Auction has taken the guesswork out of the region and offers this amazing three night Paso Robles getaway for four.

Day One

Arrive at Avila La Fonda Hotel in Avila Beach. When you first enter the beautiful lobby of the Avila La Fonda Hotel, you will experience a sense of Old World Mexican hospitality. From the beautiful solid wood doors that enter onto traditional Saltillo tile, honored by a massive rock fireplace, enriched with warm colors and hand painted artwork, your senses will immediately relax.

But don't relax too long... you've got a tasting scheduled! Just a three minute walk from your hotel and you'll find **Sinor LaVallee**. Specializing in wines grown 1.2 miles from the Pacific Ocean, their Bassi Vineyard stands alone outside of any recognized AVA boundaries, unbound to precedent or convention. Enjoy a Barrel Tasting and see if you get to sample all varietals: Pinot Noir, Syrah, Chardonnay, Albariño, and Pinot Gris.

From there you'll be able to walk to dinner, may we suggest Custom House on the boardwalk or Olde Port Inn on Avila Dock.

Day Two

No walking today, you've got a driver picking you up bright and early for your day of tasting! Your first stop is **Turley Wine Cellars**. Who can go to Paso without tasting the King of Zinfandel!?!? *Wine Spectator's* James Laube says, "Larry Turley delivers rich, full-bodied reds that reflect his zest for life." Making wine for over 25 years, Turley has established Zinfandel as a "world-class contender." Enjoy this private seated tasting at their estate tasting room in the Paso countryside.

Tucked away in the hills of Paso Robles is **Linne Calodo**. Their name pays homage to the rich soils in the esteemed Paso Robles Willow Creek District. They grow grapes, make wines and foster an environment that shies away from traditional, rigid and archetypal industry norms. They produce seven to ten blends per year using a myriad of varieties: Rhône, Zinfandel, as well as other esoteric varieties from around the world. Consider yourself lucky to get a taste of this small producers wine.

Your third destination for the day is **Villa Creek Cellars**, where you'll receive VIP treatment. Enjoy a private tour of their certified biodynamic farm, barrel tasting and wood fired lunch featuring estate raised lamb, pig and veggies paired with hand selected older vintages. Proprietors Cris and JoAnn Cherry moved to Paso Robles in 1996 to open a restaurant in this burgeoning wine scene. In 2001 they purchased their first grapes and today continue farming in the hills west of Paso Robles. They strive to create exciting wines with notable press from *Wine Spectator*, *Food & Wine* and *Wine Advocate*. You'll even get six magnum to take home with you after your visit!

Finish off the day with an olive oil tasting at **Pasolivio Olive Oil Vineyards!** This private tasting will include a tour of the mill, and sampling of world-class California olive oil and specialty foods.

Your driver will return you to the hotel and dinner (if you still have any room!) is on your own.

Day Three

Today you are tasting in Tin City! The first three tastings are in walking distance of each other. You'll start with a tasting with Vailia From of **Desparada Wines**. Longtime supporter of Nashville Wine Auction and Pairings, Vailia lives outside the box and is on the cutting edge of winemaking. Her unique blends push selected varietals to a new level. On *Wine Spectator's* "watch list" you will thoroughly enjoy this tasting experience paired with a cheese and charcuterie tray.

Next you'll take a quick stroll to **Giornata** where their winemaking team will be waiting for you to enjoy a private tasting and tour in their boutique Tin City facility. Giornata might be a taste of old Italy, as they work with the same grape vines (clonal material) as the best producers in Italy. Their winemaking style leans more Italian than Californian in that they favor wines with balance and subtlety rather than intensity and extraction.

Back on foot to your next destination, **Field Recordings**, for a private tasting experience. Winemaker Andrew Jones has a keen eye for diamonds in the rough: sites that are unknown or under-appreciated but hold enormous potential. He strives for unique wines loaded with personality and a one-of-a-kind experience.

Although you only have one more stop today, don't think your work is done! This is a three-in-one! **Barton Family Wines**, **Grey Wolf Cellars** and **Paix Sur Terre Wines** are all in the same location. Here you'll enjoy a barrel tasting with winemaker Ryan Pease, along with a distillery tour and tasting. Lunch is also on the docket, prepared by Chef Jeffry at Barton's Kitchen Window on the estate.

Phew. Whatta day. Head back to the hotel and collapse!

Day Four

Say goodbye to Avila Beach and Paso Robles wine. With your fun memories and new favorite wines in tow return to Nashville to relax.

This trip includes:

- 3 nights for 4 at Avila La Fonda Hotel
- Sinor LaVallee: Barrel tasting
- Turley Wine Cellars: Tasting
- Linne Calodo: Tasting
- Villa Creek Cellars: Tour, barrel tasting and lunch
- Pasolivio Olive Oil Vineyards: Tasting with small bites
- Desparada Wines: Tasting with cheese and charcuterie
- Giornata: Tasting and tour
- Field Recordings: Tasting
- Barton Family Wines, Grey Wolf Cellars, Paix Sur Terre Wines: Barrel tasting, tour
- Barton's Kitchen Window: Lunch
- Driver service for one day

Restrictions: Itinerary subject to change based on availability during selected travel dates. Trip must be taken within a year of purchase and is not available in October. Please allow at least 60 days for Nashville Wine Auction staff to book the trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Sinor LaVallee, Turley Wine Cellars, Linne Calodo, Villa Creek Cellars, Pasolivio Olive Oil Vineyards, Desparada Wines, Giornata, Field Recordings, Barton Family Wines, Grey Wolf Cellars, Paix Sur Terre Wines, Barton's Kitchen Window

Valerie and Adam, you've done it again. Thank you for creating amazing wine experiences year after year. Your generosity has made a difference.

LOT 132

PADDLES UP FOR A PREMIER CALIFORNIA WINE DINNER AT MOTO (BUY-A-SPOT)

Have you ever played “Sit Down If?” Well, here’s the Nashville Wine Auction version... “Paddles Up If!”

Paddles Up If... You are free on Saturday, April 29, 2017 for an amazing wine dinner (keep them up).

Paddles Up If... You have ever been to (and therefore LOVE) Nashville’s premier Italian gem, Moto (keep them up).

Paddles Up If... You have ever wanted to visit Moto and taste what everyone is talking about (keep them up).

Paddles Up If... You think California wine is the greatest thing since sliced bread (keep them up).

Paddles Up If... You want to go to a dinner at Moto and drink some of the best Californian wine from Valerie and Adam Landa’s cellar (keep them up).

OK, before we ask the final Paddles Up question, here’s a sentence about the dinner: This Buy-A-Spot dinner for 10 on Saturday, April 29, 2017 will take place at Moto and will include 11 bottles of premier California wine from Valerie and Adam Landa’s impressive and immaculate cellar. Ready for the final round?

Paddles Up If... You find this amazing lineup of wines irresistible:

- Carlisle The Derivative White Wine 2013 (95 WE)
- Marcassin Marcassin Vineyard Chardonnay 2009 (98 RP)
- Sea Smoke Botella Pinot Noir 2007 (91 RP)
- Kosta Browne Sonoma Coast Pinot Noir 2007 (94 WS)
- Sine Qua Non Stock Syrah 2012 (98 RP)
- Lillian Syrah 2010 (94 ST)
- Robert Foley Vineyards Claret 2002 (95 RP)
- Fairchild Estate G III Cabernet Sauvignon 2009
- Robert Mondavi Winery Reserve Cabernet Sauvignon 2001 (95 WS)
- Dalla Valle Vineyards Cabernet Sauvignon 2010 (98 AG)
- Château Rieussec 2005 (96 RP)

Buy-A-Spot at this dinner that takes place on Saturday, April 29, 2017 at Moto. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine listed above

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding.

Restrictions: Dinner to take place on Saturday, April 29, 2017 at Moto. No exceptions. No shared pours.

Donated by Valerie & Adam Landa, Moto

BLACKBIRD VINEYARDS

Welcome to Nashville Michael Polenske and Blackbird Vineyards. We're so glad to have you at Pairings for the first time. We hope you'll keep coming back. Thank you for this generous offering.

LOT 133

THE BEST OF BLACKBIRD VINEYARDS: MAGNUMS AND BLACKMAIL

This lot from Blackbird Vineyards gives you VIP access to Blackbird wines as well as a one-of-a-kind experience at the vineyards. You'll even take home three hand-etched 2013 magnums tonight, each with its own unique quality. The wines at Blackbird are crafted by Winemaker Aaron Pott, *Food & Wine's* Winemaker of the Year in 2012.

Along with the three magnum, you'll get a one-year membership to the aptly named mailing list, BlackMail. This membership includes two six-bottle shipments. Your first shipment will be two bottles each of Illustration, Paramour and Contrarian. The second shipment contains two bottles each of the coveted Cabernet Franc, Merlot, and Cabernet Sauvignon. There are only four barrels produced of each wine from the second shipment, and they are only available to members. That's a grand total of 12 bottles of some of the most sought-after wines. (Additional BlackMail membership perks are listed below.)

We wanted to make sure to talk about the final component of this lot: a Blackbird Vineyards Napa Valley Tasting Experience for Four. Enjoy a privately hosted wine and food tasting experience for four at RiverHouse, Bespoke Collection's new tasting gallery, located on the river in Napa.

Take home the best of Blackbird Vineyards with this lot. Three magnum to get you started, with 12 more bottles on the way! This may be the only time where it is worth raising your paddle to get BlackMailed!

This lot includes:

- Blackbird Vineyards Contrarian Proprietary Red Wine 2013 (1.5L)
- Blackbird Vineyards Illustration Proprietary Red Wine 2013 (1.5L)
- Blackbird Vineyards Paramour Proprietary Red Wine 2013 (1.5L)
- Private Blackbird Vineyards tasting experience for 4 at RiverHouse in Napa
- 1 year BlackMail membership including:
 - » *First shipment: 2 bottles each of Illustration, Paramour and Contrarian*
 - » *Second shipment: 2 bottles each of Cabernet Franc, Merlot, and Cabernet Sauvignon*
 - » *Qualify for "Pricing in Perpetuity" to lock in your price for life*
 - » *Ability to acquire exclusive Blackbird Vineyards library and BlackMail member-only wines*
 - » *Accelerated Bespoke Benefits Points accrual, redeemable for unique Bespoke experiences*
 - » *Complimentary portfolio tastings for up to six people*
 - » *Inclusive ground shipping on all orders*

Donated by Blackbird Vineyards

A big THANK YOU to Pairings Co-Chair, Jeff Hopmayer for pulling in this awesome donation. We know this is going to be very popular.

LOT 134 **A BARREL TO CALL YOUR OWN: BOURBON LOVER'S DREAM WEEKEND FOR 2**

Do Bourbon lovers dream about barrels like wine lovers dream about barrels? If so, this auction lot will be a dream come true! This dream weekend for two awaits, just a short drive North on Kentucky's Bourbon Trail. Take this trip and see historic sites, indulge in bourbon and visit your very own barrel of bourbon!

Named as one of the South's Top 20 Charming Inns by *Southern Living*, Beaumont Inn has welcomed guests since 1919. This historic bed and breakfast is located in Kentucky's oldest town, Harrodsburg, yet offers plenty of modern amenities. Beaumont Inn won the James Beard Foundation America's Class Award in 2015 and was recently featured in *Garden & Gun*.

An official stop on the Kentucky Bourbon Trail, you can try 70 bourbons without leaving Beaumont Inn! However of those 70, you'll be sure to experience Kentucky Owl Bourbon with proprietor, Dixon Dedman.

Although the origin of Kentucky Owl Bourbon is in 1897, thanks to a storied past with prohibition, warehouse fires and Al Capone (ask Dixon the story, I'm sure he'll be happy to indulge you!) Kentucky Owl Bourbon was reborn in 2014. Carrying on the tradition established by his ancestors, Dixon makes this "Wise Man's Bourbon" and it is a premium handcrafted, small batch, barrel proof Kentucky Straight Bourbon Whiskey.

And this getaway just got better. Your dream itinerary includes The Bardstown Bourbon Company where you will experience the rich history of Bourbon, explore the state-of-the-art distillery, and enjoy the local hospitality. But more than just a tour and tasting, you'll go to Bardstown Bourbon Company to visit your very own barrel of Bourbon! That's right, win this lot and you'll have a barrel to call your own! After four years of maturing in the barrel (and increasing in value) you'll work with Bardstown Bourbon Company to bottle and distribute your Bourbon (subject to applicable laws and regulations).

Now is the time to pinch yourself, raise your paddle and claim this Bourbon lover's dream!

- 2 night stay for 2 at Beaumont Inn
- Kentucky Owl Bourbon tasting
- Bardstown Bourbon Company: Tour and tasting
- Barrel of Bourbon from Bardstown Bourbon Company

Restrictions: Trip to be planned on mutually agreeable date, weekdays only for tours. Bourbon distribution subject applicable laws and regulations and managed by Bardstown Bourbon Company.

Donated by Dixon Dedman, David Mandell, Beaumont Inn, Kentucky Owl Bourbon, Bardstown Bourbon

Grace, we appreciate your very kind donation of this special Port. Thank you for your continued support.

LOT 135 **BEAUTIFULLY AGED PORT**

We'll end our auction with Port tonight. Any Port lover will know these beautifully aged bottles will make the perfect addition to a Port collection: Dow's, Taylor Fladgate, and Warre's.

Dow's Crusted Port is a blend of particularly full bodied Ports of very high quality from recent vintages (normally from the two or three harvests immediately preceding the bottling date). These Ports are matured in cask for some 12 to 18 months before being bottled without any fining or filtration. Dow's Crusted Port is then aged for a further three years in bottle in the Dow's cellars prior to being released for sale. This prolonged bottle-aging gives this Port a superb style and character with the distinctive Dow's dry finish.

Then there's Taylor Fladgate, three bottles of 1985. According to Robert Parker, "This house must certainly be the Latour of Portugal. Their ports are remarkably backward yet still impressive when young. Of all the vintage ports, those of Taylor need the longest time to mature and even when fully mature seem to have an inner strength and firmness that keep them going for decades." That's high praise.

Finally, you'll go home with Warre's 1977. Again, Robert Parker offers some great insight into this producer "This house makes rather restrained yet rich, flavorful vintage port and a very good tawny called Nimrod. Their vintage ports seem slow to develop, and while they never quite have the voluptuous richness of a Dow, Graham, or Fonseca, they have a unique mineral-scented character that gives them their own complexity and style. The 1977 is quite powerful, very deep and intense, particularly for Warre." (92 RP)

- Dow's Crusted Port 1987
- Taylor Fladgate Vintage Porto 1985 (3 bottles)
- Warre's Vintage Port 1977

Donated by Grace Bathrick