

NASHVILLE WINE AUCTION



Generations of
GREATNESS

37th ANNUAL
l'Eté du Vin

with Special Guest of Honor
GAIA GAJA

JUNE 22 AND JULY 28-30, 2016

NASHVILLE WINE AUCTION

presents

The 37th Annual l'Eté du Vin



Generations of GREATNESS

with Special Guest of Honor
GAIA GAJA

June 22 and July 28 – 30, 2016

Please bring this catalog with you to l'Eté du Vin on Saturday night.

Dear Friends of l'Eté du Vin,

Thank you for supporting the 37th Annual l'Eté du Vin. Most of us have been impacted by cancer whether through personal struggle or in support of a loved one or friend. Research is making great strides to tackle this disease, but cancer is not eradicated yet. l'Eté du Vin is one of the largest charity auctions in support of the fight against cancer and provides funding to continue the goal to eliminate this disease.

The funds raised through Nashville Wine Auction are dedicated to cutting edge research and support for patients and their caregivers in Middle Tennessee. With your support, we can provide much needed funds for these organizations:

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

This year we are honored to welcome Gaia Gaja, one of Italy's most renowned winemakers. The Gaja family's reputation and expertise is truly legendary, and it is a privilege to have their participation this year. Additionally, we would like to thank Executive Chef Silvio Rosalen and the entire Loews Hotel staff for creating a delicious dinner and a spectacular evening. Many thanks to Holly Hearn Whaley and her incredible staff, the sponsors, the hosts and all of the wonderful volunteers who have contributed unselfishly to make this evening possible. Of course, we would also like to acknowledge those who played an integral role in founding this organization. Their resolve and spirit are forever intertwined in the purpose and goals of the Nashville Wine Auction.

We invite you to enjoy this evening of incredible wine, delicious food, tantalizing auction items and most significantly generous bidding for our cause. We are honored to be part of such a worthwhile endeavor. Please join our continued fight against this disease. We can conquer it!

Thank you for your participation and for making a difference for so many.

Kiuberly, Marjorie, and Paul

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Schedule of Events

Grand Cru

Wednesday, June 22, 2016

6:00 pm - 8:30 pm

The Home of Sharon and Bill Piper

Business Attire

Vintners' Tasting

Thursday, July 28, 2016

6:00 pm - 8:00 pm

Richland Country Club

Business Attire

Patrons' Dinner

Friday, July 29, 2016

7:00 pm - 10:00 pm

The Hermitage Hotel

Black Tie

l'Eté du Vin*

Saturday, July 30, 2016

5:30 pm - Midnight

Loews Vanderbilt Hotel

Cocktail Attire

BYOW*

BYOW is a long standing l'Eté du Vin tradition! Bring your own wine to dinner and enjoy your cellar favorites with your friends.

Ask a volunteer at the ballroom entrance to assist you with placing your dinner wine on your table during the reception.

"The world is a sadder place today for the loss of Paul Pontallier. An extraordinary talent, an extraordinary man. He was the embodiment of the wines he crafted; elegant and refined. His humanity and kindness enriched many lives. He will be missed." - Sarah Kemp, Decanter Magazine

Paul Pontallier, 1956-2016



All of those who love Bordeaux have felt the great loss of the passing of Château Margaux Managing Director, Paul Pontallier, who died on March 28 after a courageous battle with cancer. For the wine community in Nashville, this sad news particularly hit home. In 2014, Paul Pontallier and Château Margaux were honored at the 35th Annual l'Eté du Vin, where Pontallier's charm and wisdom couldn't help but convert the most casual wine drinker into a passionate follower.

Paul never revealed his struggle with cancer, but certainly joined in our cause showing exceptional generosity at our auction. He graciously volunteered to return to Nashville to attend a vertical tasting of 13 vintages of Château Margaux in March 2015, helping us to raise \$50,000.



We have lost a dear friend and fellow wine lover.

Nashville Wine Auction would like to extend our heartfelt gratitude to Dr. Brent Soper for his generous donation of wines from his cellar.

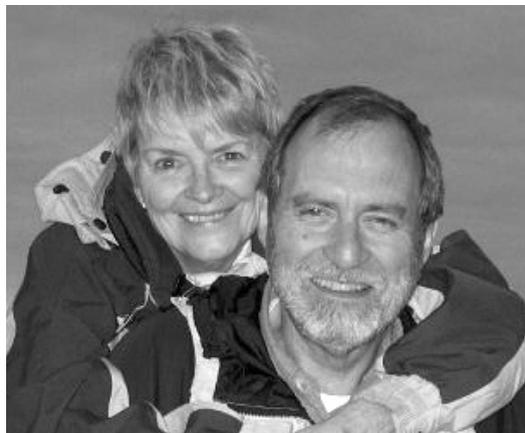
Margaret Ellen Soper, 1943-2013

It is with pride that the Soper family donates this collection of fine wines to Nashville Wine Auction in memory of Margaret Ellen Soper who lost her courageous battle to lung cancer in 2013. Ellen was a loving and devoted wife of 50 years, the proud mother of three wonderful children and the cherished grandmother to seven grandchildren whose ages span two decades. It is fitting that this donation celebrate the life she loved, the community she served and the role that her respect for wine played in the magnificent tables she set and the many happy guests that she served.



The life she loved

Ellen never met a stranger whether on the streets of Nashville or the boulevards of Paris. To know Ellen was to have a friend for life. She faced her illness with grace and optimism; she inspired her physicians; and she volunteered for and participated in a medical trial of a new drug regimen which showed promise as a treatment for other lung cancer patients. While her illness shortened her life, she leaves a legacy of hope for those who face this dreaded disease and who may benefit from her willingness to help others through her bravery.



The community she served

Ellen gave freely of her time. She was a volunteer at the Vanderbilt Children's Hospital, a member of the University of Tennessee Woman's Council, President of the Board of the Tennessee Foreign Language Institute, member of the Board of the Nashville Ballet and a proud supporter of Nashville Wine Auction.

The respect she had for good food and fine wine

Ellen's dinner parties were legendary, most often including cuisine cooked and paired with wine. Good food, fine wine and loving hospitality were her trademark and her table reflected the knowledge she gained through her love of travel particularly to wine growing areas to experience local food and wine.



So as you enjoy your selections from this truly outstanding collection of fine wines, raise a glass in honor of Margaret Ellen Soper, a woman of many talents and lasting accomplishments but most proudly as a wife, mother and grandmother.



Wines from the Soper Collection are available in both the Live and Silent Auctions.

Nashville Wine Auction would like to thank our Sponsors for helping us fulfill our mission.

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Grand Cru Sponsor



Patrons' Dinner Sponsors



BNY MELLON



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CLINT NEWMAN, DDS

Nashville Wine Auction would like to thank our Sponsors for helping us fulfill our mission.

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In-Kind Sponsors



Our Mission

NASHVILLE WINE AUCTION

Mission

Uniting the Wine Community to Fund the Fight Against Cancer



Vision

Accelerating Generosity Through the Sharing of Wine

The Nashville Wine Auction is a self-sustaining, non-profit charitable organization that exists solely to raise funds to support the fight against cancer. The organization's primary focus is its series of wine related events and activities. All activities operate within a framework of social and educational events, thus stimulating an environment of natural giving by those who love and appreciate wine.

Toward that end, the Nashville Wine Auction cultivates participation by the domestic and international wine communities to work in conjunction with businesses, restaurants, entertainment, and communications firms as well as individuals united in the common goal of winning the battle against cancer.

Our History



It began simply enough. In the summer of 1980, a group of Nashville friends, led by Tennessean critic Homer Blich and businessman Thomas J. Milam, were looking for a new and entertaining way to raise funds for charity.

What was needed was something elegant but relaxed, an evening filled with good food, great wine, and the laughter of friends. Then inspiration struck: an auction of favorite wines. Most of the bottles sold at the first (Un) Eté du Vin, A Summer of Wine,

auction were opened and shared on the spot, with some \$3,000 raised. Since that evening in 1980 the Nashville Wine Auction has raised more than \$20 million for organizations whose purpose is directly related to treatment, patient care and the eradication of cancer.

What sets Nashville Wine Auction apart? Part of the answer is the unique assortment of wines available for auction at each event. Part of the answer, too, lies in the events' friendly and convivial mix of attendees. Finally, Nashville Wine Auction is unique because it has never lost sight of its original purpose. As science grows ever closer to finding better answers for detecting, diagnosing and treating cancer, the organizers and guests of Nashville Wine Auction events find renewed purpose. Nashville Wine Auction remains focused on its mission of uniting the wine community to fund the fight against cancer, which all of us cherish and support.



Our Rich History of l'Été du Vin Guests of Honor

2015 Above the Fog Line, Wines Worth the Effort

- Lokoya, Cardinale, La Jota Vineyard Co., Mt. Brave - Mr. Chris Carpenter

2014 The 35th Annual l'Été du Vin featuring Château Margaux

- Château Margaux - Mr. Paul Pontallier

2013 Pour de France

- Champagne Taittinger - Mr. Pierre-Emmanuel Taittinger
- Château Pichon Longueville Comtesse de Lalande - Mr. Nicolas Glumineau
- Martine's Wines, Inc. - Ms. Martine Saunier

2012 Gone Country

- Château Lynch-Bages – Mr. Jean-Charles Cazes
- Cakebread Cellars – Mr. Dennis Cakebread
- Arrington Vineyards – Mr. Kip Summers

2011 Nashville Crush

- Krug – Mr. Seth Box
- Newton
- Numanthia
- Cloudy Bay
- Cheval des Andes

2010 Old Legends & New World Pioneers

- Casa Lapostolle – Ms. Ginevra Altomara
- L'Aventure Winery – Mr. Stephan Asseo
- Moët et Chandon – Ms. Dominique Giovine
- Morlet Family Vineyards – Mr. Eben Drucker
- Torbreck Vintners – Mr. David Powell

2009 Icons of Winemaking Grand Auction

- Champagne Ruinart – Mr. Fredric Panaiotis
- Château Cos d'Estournel – Mr. Jean-Guillaume Prats
- Colgin Cellars – Ms. Ann Colgin
- Sassicaia – Dr. Sebastiano Rosa
- Moderated by: Ms. Andrea Immer-Robinson, MS

Icons of Winemaking Premiere Auction

- Beringer Vineyards – Mr. Dirk Langford
- Charles Krug Winery – Mr. Peter Mondavi, Jr.
- Château Montelena – Mr. Bo Barrett
- La Sirena Winery – Mrs. Heidi Barrett
- Joseph Phelps Vineyards – Mr. Damian Parker
- Schramsberg Vineyards – Mr. Laurent Sarazin
- Moderated by: Mr. Doug Frost, MS, MW and Mr. Gary Vaynerchuk

2008 From Vine to Glass: Winemaking in the Old World Tradition Grand Auction

- Château Palmer – Mr. Thomas Duroux
- Hugel & Fils – Mr. Etienne Hugel
- Maison Louis Jadot – Mr. Jacques Lardiere
- Champagne Pol Roger – Mr. Patrice Noyelle

Route 29 Premiere Auction

- Grgich Hills Estates – Mr. Dave Kouzmanoff
- Spring Mountain Vineyards – Mr. Jac Cole
- Twomey Cellars – Ms. Christina Pallmann & Mr. Tom Johnson
- Vineyard 29 – Mr. Chuck McMinn

2007 Women in Wine Grand Auction

- Torres & Marimar Estate – Mrs. Marimar Torres
- Champagne Veuve Clicquot – Mr. Clement Reid
- Vilafonté – Ms. Zelma Long
- Tenute Silvio Nardi – Ms. Emilia Nardi

Premiere Auction

- Pride Mountain Vineyards – Mr. Steve Pride & Ms. Suzanne Pride Bryan
- Silver Oak Cellars – Mr. Daniel Baron & Mr. Charlie Campbell
- Spottswoode Estate Vineyard & Winery – Ms. Lindy Novak
- Viader Winery – Mr. Alan Viader

2006 The Wines of Tuscany Grand Auction

- Marchesi de' Frescobaldi – Marchese Leonardo Frescobaldi & Alessandro Lunardi

The Wines of Tuscany Premiere Auction

- Cosentino Winery – Mr. Jason Fisher
- Miner Family Vineyards – Mr. Dave Miner
- Silver Oak Cellars – Mr. Tom Johnson

2005 Grand Auction

- Château Lafite Rothschild – Baron Eric de Rothschild

Premiere Auction

- Château Potelle Winery – Ms. Marketta Fourmeaux
- The Hess Collection Winery – Mr. Richard Cameras
- Mayacamas Vineyards – Mr. Robert Travers
- Mount Veeder Winery – Mr. Larry Levin

2004 25th Anniversary Celebration Grand Auction

- Taittinger Champagne – Mr. Pierre-Emmanuel Taittinger

25th Anniversary Celebration Premiere Auction

- Cold Heaven Cellars – Mrs. Morgan Clendenen
- Foley Estates Vineyard & Winery – Mr. Alan Phillips
- Justin Vineyards & Winery – Mr. Rich Richardson
- Qupe Wine Cellars – Mr. Bob Lindquist

2003 Fruit of the Vine Grand Auction

- Paterno International & Terlato Wine Group – Mr. Anthony J. Terlato

Fruit of the Vine Premiere Auction

- Cakebread Cellars – Mr. Dennis Cakebread
- Joseph Phelps Vineyards – Mr. Tom Shelton & Mr. Damian Parker

2002 46° N - It's About Degrees Grand Auction

- Château Margaux – Mme. Corinne Mentzelopoulos

46° N - It's About Degrees Premiere Auction

- Hogue Cellars – Mr. Mike Hogue
- L'Ecole N°. 41 – Mr. Martin Clubb
- Woodward Canyon Winery – Mr. Rick Small

2001 California Pioneers Grand Auction

- Stag's Leap Wine Cellars – Mr. Warren Winiarski

California Pioneers Premiere Auction

- Chalk Hill Estate Vineyards & Winery – Mr. William Knuttel
- Stonestreet Winery – Mr. Mike Westrick

2000 The Art of Wine

- Château Haut Brion – HRH Prince Robert de Luxembourg & M. Jean Bernard Delmas

1999 The Vintage Years

- Taylor Fladgate – Mr. Alistair Robertson
- Fonesca – Mr. Bruce Guimaraens

1998 Celebrating Women in Wine

- Simi Winery – Ms. Zelma Long
- Sarl le Serbet – Ms. Becky Wasserman-Hone
- Spottswode Winery – Ms. Beth Novak Milliken & Ms. Lindy Novak
- House of Krug – Ms. Caroline Krug
- La Sirena – Ms. Heidi Peterson Barrett

1997 This Wine We Offer

- Lindemans Hunter Valley – Mr. Patrick Auld

1996 Symphony of the Senses

- Château Pichon Longueville, Comtesse de Lalande – Mme. May-Elaine de Lencquesaing

1995 The Fabled Wines of Burgundy

- Maison Louis Jadot – M. et Mme. André Gagey

1994 Tastes of California

- Matanzas Creek Winery – Mr. Bill Parker
- Au Bon Climat Winery – Mr. Jim Clendenen
- Sonoma-Cutrer Winery – Mr. William Bonetti
- Ridge Vineyards – Mr. Paul Draper
- Ravenswood Winery – Mr. Joel Peterson

1993 A Champagne Celebration

- Champagne Louis Roederer – M. et Mme. Jean-Claude Rouzaud

1992 The Wines of Bordeaux

- Château Lynch-Bages S.A. – M. et Mme. Jean-Michel Cazes

1991 Un Été du Vin

- Marchesi de Frescobaldi – Marchese Leonardo Frescobaldi
- Paterno Imports, Ltd. – Mr. Anthony J. Terlato

1990 Un Été du Vin

- Quail Ridge Cellars & Vineyards – Mr. Anthony Bell

1989 Un Été du Vin

- Mr. David Peppercorn, MW & Ms. Serena Sutcliffe, MW

1988 Un Été du Vin

- Schramsberg Vineyards – Mrs. Jamie Davies

1987 Un Été du Vin

- Dr. Marvin C. Overton, III

1986 Un Été du Vin

- Mr. Peter F.M. Sichel

Our Beneficiaries

Since Nashville Wine Auction's inception in 1980, more than \$20 million has been raised for organizations whose purpose is directly related to patient assistance, treatment, and the eradication of cancer. Much of the costs to produce the auction are underwritten by corporate sponsors. Individuals, wine producers and other businesses donate auction items, with the single objective of generating as much money as possible for cancer related programs. Nashville Wine Auction is proud to provide financial support to these organizations:

- 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



American Cancer Society

With your support tonight... the American Cancer Society's Hope Lodge can ease the burden on cancer patients and caregivers by providing free lodging during treatment.



Your support of the American Cancer Society helps to find cancer's causes and cures through groundbreaking research; to do the most to help people with cancer today; to discover new ways to prevent cancer or find it at its earliest, most treatable stage and help people take steps to stay healthy; and helps fight cancer as much through public policy as in the laboratory.



Among the programs in Greater Nashville that your donations support are the Memorial Foundation Hope Lodge, where a cancer patient and their caregiver can stay free when having to travel away from home for treatment. Also, the Patient Salon - donated by Nashville Wine Auction - where both visitors to the

nearby Hope Lodge, and people in the community who have lost their hair from chemotherapy treatments, can meet with a staff specialist or trained volunteer to learn about products and techniques that will help them during their treatment journey.

Special assistance was given by Nashville Wine Auction Board Member, Marjorie Feltus Hawkins and her team at Feltus Hawkins Design to renovate the Patient Salon.



"Funds from Nashville Wine Auction created our new Salon and have brought hope to the cancer patients we serve."

JD Frattini, Senior Director, Community Engagement

Gilda's Club Nashville

With your support tonight...

Gilda's Club Nashville can provide emotional support, education, and hope to cancer patients and their families completely free of charge.



The mission of Gilda's Club Nashville, an affiliate of the Cancer Support Community™, is to provide a gathering place where men, women and children living with all types of cancer can join together, along with their families, friends, and caregivers, to build emotional and social support—completely free of charge. Each month, GCN offers more than fifty support and networking groups and over fifty educational lectures and workshops in a non-residential, home-like setting. GCN strives to meet the needs of all within the greater Nashville community whose lives are changed by a cancer diagnosis. This is done in a unique and innovative way through a well-defined, professionally led program of education, support, and social activities.



“We cannot do what we do without you! Everything we offer is free of charge – that means all the kids attending Gilda's Summer Kids Camp do not have to pay a dime! Our Nutrition Classes are wonderful opportunities for education and fun – and our support groups are filled with individuals learning how to live with cancer – and because of you all participants are able to attend without worrying about the cost. Cancer is expensive enough – we don't want attendance at Gilda's to be a burden for anyone financially. YOU make that happen!”

Sandy Towers, CEO & Founder



Make-A-Wish® Middle Tennessee

With your support tonight...

Make-A-Wish® can enrich the life of a child suffering from cancer by granting wishes to positively improve their spirit.



Make-A-Wish® exists to grant the wishes of children who are facing life-threatening medical conditions.

Make-A-Wish® Middle Tennessee serves 38 counties and will grant more than 130 wishes this year with the help of dedicated volunteers.



Alby, 7

“I wish to be a pirate treasure hunter.”

In December 2014, Make-A-Wish® Middle Tennessee heard from Mark, a former wish dad whose daughter's wish to go to Hawaii was granted more than 10 years ago. He called the office just to say thank you for granting his daughter's wish and for the impact it had on her treatment and her attitude.

Hannah was diagnosed with a form of cancer rarely seen in children. Because the cancer was so aggressive, her treatment was especially brutal. Mark's heart broke as he saw his daughter's spirit begin to fade. That's when a social worker referred Hannah to Make-A-Wish® Middle Tennessee.



Josh, 6

“I wish to be a rodeo cowboy.”

More than a decade later, Mark says that was a turning point in her treatment. Once she knew she was going to Hawaii, Hannah had, in her dad's words, “something to live for.” He is adamant that Make-A-Wish® saved her life, as Hannah is 23 now—and a mom.

“We are growing and we can only keep up because of amazing supporters like Nashville Wine Auction.”

*Beth Torres, President & CEO,
Make-A-Wish® Middle Tennessee*

PearlPoint Cancer Support

With your support tonight...

PearlPoint Cancer Support can educate and offer vital guidance and resources to adults facing cancer.



Formerly The Minnie Pearl Cancer Foundation, the mission of PearlPoint Cancer Support is to create a more confident cancer journey for adults anytime and anywhere. Services, which are free of charge and regardless of treatment facility, include: decision support regarding clinical trials, treatment information, and options; personalized guidance and support to complement and navigate cancer care; nutrition and side effect management consultations; comprehensive educational and informational materials; and inspirational and educational online videos and forum. These services and programs complement cancer treatment by assisting people as they navigate their way through a cancer diagnosis and by positively influencing their quality of life.

- Providing cancer education anytime, anywhere through My PearlPoint
- Offering personalized guidance through the My PearlPoint dashboard
- Comprehensive Cancer Handbooks for over 15 cancer types
- Free downloadable Cancer Side Effects Helper app
- Hosting monthly webinars on side effect management



Saint Thomas Cancer Network

With your support tonight...

Saint Thomas Cancer Network can help patients through their Family Cancer Risk Services program.



Saint Thomas Health is Middle Tennessee's most comprehensive healthcare provider. As the only faith-based regional healthcare provider, Saint Thomas Health is supported by over 5,100 physicians and nearly 6,000 associates under the common mission of one healing community.

Saint Thomas Health began a program to provide cancer genetic consultation and comprehensive risk assessment to individuals and families concerned about familial risk of cancer in 2011. The Family Cancer Risk Services provides individualized comprehensive cancer risk assessment and facilitation of genetic testing for hereditary susceptibility to cancer. The focus is on the individual and their ability to comprehend and understand information shared, allowing them to make the most informed choices possible.



"The gift will be used in support of our Cancer Care Genetics Program at Saint Thomas Health. The program will provide cancer genetic consultation and comprehensive risk assessment to individuals and families concerned about familial risk of cancer.

The support we receive from friends, such as you, makes it possible for Saint Thomas Health to provide the best in care, research, and technology...We are grateful to have you as a partner in our mission."

*Dan Thompson, Executive Director,
Saint Thomas Health Foundation*

The program was beyond capacity. Nashville Wine Auction helped provide for an additional cancer genetics specialist and more efficient tools (Progeny Software) to care for those in need. The addition of the Progeny software and a second Genetic Counselor expands the services from 75 to approximately 200 individuals per year and potentially many more.

Vanderbilt-Ingram Cancer Center

With your support tonight...

the Vanderbilt-Ingram Cancer Center can continue its cutting

edge research to find a cure for cancer, once and for all!

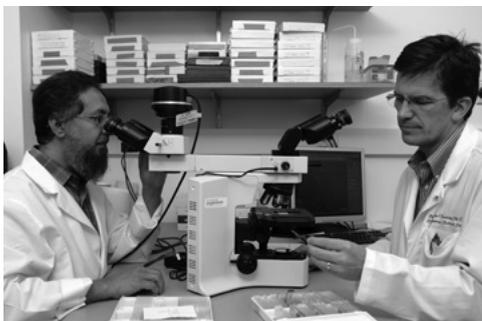


The Vanderbilt-Ingram Cancer Center (VICC) has one competitor – cancer – and one ultimate goal: to reduce the burden of this disease in Tennessee, across the nation and around the world. VICC is a leader in the diagnosis, prevention, and treatment of cancer. The center's world-renowned team of experts provides an integrated, personalized and patient-centered approach to cancer care, including treatment, research, support, education and outreach.

From the point of diagnosis through treatment and beyond, VICC patients find support through wellness programs and the REACH for Survivorship Clinic. VICC is a National Cancer Institute-designated Comprehensive Cancer Center, one of just two centers in Tennessee and 41 in the country to earn this highest distinction, and ranks in the top 10 nationwide for cancer research grant support. Learn more at www.vicc.org or on Facebook at facebook.com/vanderbiltingram.



"The innovative scientific research by our cancer investigators and the ability to deliver precision medicine to our patients would not be possible without funding and support from national and community partners. We remain thankful for the funds provided by the Nashville Wine Auction which help support basic scientific discovery as well as translational research for the benefit of our patients in the clinic."



*Jennifer Pietenpol, Ph.D., B.F.
Byrd Jr. Professor of Oncology &
Director of Vanderbilt-Ingram
Cancer Center*

Featured Guests

Guest of Honor

GAJA®

Few wineries evoke excellence and artistry the way the GAJA family name does. To utter these two simple syllables is to call forth one of the greatest and most venerated traditions in European winemaking. To mention this family and its wines is to summon an icon and touchstone of Italian viticulture.

The GAJA legacy began in 1859 and is now in its fifth generation as a family owned winery. With each generation, GAJA has reshaped and redefined the vocabulary of Italian winemaking and the world's perception of Italian wine.

From its earliest days, GAJA pursued quality over quantity through practices like careful fruit selection and a focus on handcrafted wine by bottling its own wines from locally grown grapes to serve at the restaurant it ran in the hilltop village of Barbaresco.

More recently, as the 21st century dawned on a globe ever thirsty for fine wine, GAJA again challenged the conventions of Italian wine and reclassified its renowned single-vineyard bottlings. Reviving an old Piedmontese winemaking tradition, GAJA began in 1996 to blend small amounts of Barbera with Nebbiolo for its crus Sorì San Lorenzo, Sorì Tildìn, Costa Russi, Conteisa and Sperss—wines consistently ranked among the world's finest. By choosing to remove "Barbaresco" and "Barolo" from their labels with the 2000 vintage, and instead turning attention to the specific vineyard sites behind each bottle, GAJA redefined the notion of greatness in Piedmontese winemaking.

Today, GAJA maintains a commitment to innovation and experimentation providing continuing proof that behind the family's legacy is a restless drive for the absolute best in quality representing Generations of Greatness.

Gaia Gaja



Nashville Wine Auction is pleased to welcome Gaia Gaja to Nashville as our honored guest for the 37th Annual l'Eté du Vin.

After completing a degree in economics at the University of Pavia, Gaia Gaja spent two years in the wine industry in San Francisco before returning to Italy to begin working with her father. She remembers fondly how a bottle of GAJA 1989 Barbaresco, shared with her by her parents' friends

in San Francisco, inspired her to return home to Italy and accept her father's offer of a position with the winery.

Today, Gaia is involved in every aspect of her family's business, and she very clearly shares in her father's energy and charisma. When not shuttling between the family's properties in Piedmont and Tuscany (Montalcino and Bolgheri), she travels abroad, serving as the winery's top ambassador in the United States, where the gentle Northern Californian cadence of her English only adds to her already contagious charm.

The winery's Gaia & Rey, first released in 1983, is named after Gaia and her great-grandmother, Clotilde Rey, the great matriarch often cited as the anchor in the truly epic story of this winemaking family's Generations of Greatness.

Fritz Hatton, Auctioneer



Nashville Wine Auction welcomes back Fritz Hatton, one of the nation's most accomplished wine auctioneers.

His wine auction experience dates back to

1980, when he joined Christie's to help start the Wine Department in the United States. After serving as COO and Director of Christie's U.S. Wine Department, he partnered with the leading American wine retailer, Zachys, and was responsible for the largest auctions of wine ever organized in the United States. In 2002, he joined Zachys as auctioneer and consultant for its new solo wine auction venture. The sales beginning in October 2002 have been resoundingly successful and Zachys has now assumed the number one position in the U.S. wine auction market.

Since 1983 Mr. Hatton has conducted many charity auctions throughout the U.S., most involving wine in support of arts, educational, and medical charities. Most notably, he has served as principal auctioneer for the Napa Valley Wine Auction (the world's largest charity auction) since 1998. In June of 2000, Fritz sold the most expensive bottle of wine ever offered at auction, an imperial of Screaming Eagle Cabernet Sauvignon 1992, which sold for \$500,000.



In the fall of 1998, Mr. Hatton launched Arietta, a super-premium winery featuring Bordeaux-style blends, in partnership with winemaker John Kongsgaard. Fritz and his wife Caren purchased the Kongsgaards' share in Arietta in 2005, and became sole owners. One of Napa's finest winemakers, Andy Erickson, has fashioned the Arietta wines since that time.

Chefs Michael Hudman and Andrew Ticer



Born and bred Memphians, Michael Hudman and Andy Ticer opened Andrew Michael Italian Kitchen in 2008 to feature innovative Italian cooking rooted in Southern tradition. The Chefs trained at Johnson and Wales University in Charleston, South Carolina and the Italian Culinary Institute in Calabria, Italy.

Hog & Hominy is a wood burning, neighborhood eatery featuring Neapolitan-style pizza and has been named one of the top new restaurants by *GQ Magazine*, *Southern Living*, and *Bon Appetit* as well as a semi-finalist for Best New Restaurant from the James Beard Foundation. The James Beard Foundation named the chefs as finalists for Best Chef: Southeast in 2015 and 2016 and as semi-finalists for the same award for 2012, 2013 and 2014. *Food & Wine Magazine* listed the chefs in their 2013 25th Anniversary edition of the Best New Chef awards.

Chef Cory Untch



Executive Chef Cory Untch leads the innovative culinary team at Nashville's Hermitage Hotel and Capitol Grille. Helming the kitchens of multiple Forbes Five-Star and Relais & Châteaux properties, Untch has delighted guests all over the country with his creative excellence and exquisite palate.

During his tenure as Executive Chef on a 313-acre Relais & Châteaux ranch in Texas, Untch developed a passion for agriculture and organic sourcing for his seasonal menus. Untch continues to pursue those passions on the Hermitage Hotel's own 250-acre Double H Farms and Gardens at Glen Leven. Untch's artisanal dishes are immersed in Southern traditions, cultivating the natural richness and bounty that surrounds us in Tennessee.

Tom Black



In addition to Tom Black's love for the business world, he is equally, if not more, passionate about wine. After a weekend trip to Napa Valley in 1986, Tom fell in love with wine, and has not looked back ever since. Tom makes two wines with Jim Clendenen of Au Bon Climat. One is a Bordeaux blend called Black by Black, and the second is White by Black, made from Semillon. These wines are not sold to the public, and are only available through charity wine auctions.

With a cellar at one time consisting of over 30,000 bottles, Tom has formed one of the largest and most well-rounded collections in the United States of the great wines of the world.

Tom is also a National Board member in the Chaine de Rotisseur's, a Chambellan in the Ordre de Couteaux, the highest rank a non-Champagne producer can achieve, and has been chosen as one of six collectors to participate in the Millennium wine project for the Smithsonian Institute.

Steve Taylor



Steve Taylor has been active as a supporter of the Nashville Wine Auction for many years. Like many people in Nashville, Steve was introduced to fine wine by Tom Black. Steve came to appreciate Italian wine after a fabulous 1997 Gaja Barbaresco inspired him to seriously read and learn more about wine.

Steve and his wife, Pam, enjoy Italian wine, and have been fortunate to compile a collection of Barolo, Barbaresco, Brunello de Montacino, and various Tuscan wines. When Steve is not drinking wine, he attempts to pay for his wine habit working as a Vice President at Federal Express.

Chef Silvio Rosalen



As executive chef of the Loews Vanderbilt Hotel, Silvio Rosalen oversees all culinary operations for the 340-room property including its banquet kitchen and award-winning Southern brasserie, Mason's.

Rosalen, whose menus have delighted Loews Hotel & Resorts guests for over decade, joins the Loews Vanderbilt Hotel team from its sister property, Loews Portofino Bay Hotel at Universal Orlando Resort. There, he served as executive sous chef and helped oversee all culinary operations including its five restaurants and banquet kitchen. Additional Loews properties Rosalen has worked for include the Loews Royal Pacific Resort at Universal Orlando Resort and Loews Regency Hotel in New York. Rosalen has over 20 years of hospitality experience, working for other hotel brands including Omni Hotels & Resorts and Regent Hotels & Resorts. In addition, his dishes have been featured in numerous culinary competitions including the American Culinary Federation's USA Culinary Cup Challenge in 2011, 2012 and 2015.

A native of the New York/New Jersey area, Chef Silvio graduated from Johnson & Wales University in Rhode Island with a degree in culinary arts. He is versed in all aspects of the food services industry including food management, food chemistry, menu composition, butchering and a myriad of food styles and cooking techniques.

l'Été du Vin Events

Grand Cru

Wednesday, June 22, 2016

6:00 pm - 8:30 pm

The Home of Sharon and Bill Piper

Presenting the Norman M. Lipman Award to
Kix Brooks

Emmy and Doug Phillips, Cyndi and Bill Sites, Co-Chairs



Grand Cru is a l'Été du Vin event designed to build more community participation. It is strategically held one month before l'Été du Vin to build community spirit, preview special Live Auction lots and celebrate our mission. A highlight of the evening is the presentation of the prestigious Norman M. Lipman Award. Attendees enjoy delectable hors d'oeuvres as they preview what the year's pinnacle event will bring. This year, the newly formed Grand Cru Guild was recognized at Grand Cru.

The Norman M. Lipman Award



The Norman M. Lipman Award was established in 1991, by Nashville Wine Auction, to honor and acknowledge individuals who demonstrate character, achievement and spirit as outstanding as the man for whom the award is named.

Norman Lipman is remembered by many as a generous humanitarian and a national leader of the wine and spirits industry. He was a founder and zealous supporter of l'Été du Vin,

the country's oldest charity wine auction. Lipman left a legacy of success, and Nashville Wine Auction has raised more than \$20 million in support of its charitable beneficiaries and the fight against cancer since 1980.

Though his triumphs are unforgettable, Lipman always identified, celebrated and fostered the achievement of others. The award is presented annually in Lipman's memory, and in recognition of individuals who have embraced the humanitarian qualities of wisdom, courage, optimism, commitment and integrity in their personal and professional lives. To continue his tradition of encouragement, nominators are asked to name a person they feel is especially worthy of recognition for his or her positive personal attributes. Past recipients have included leading figures from the wine and spirits industry, as well as private individuals noted for their love of wine and their respect for those who produce it, such as Robert Mondavi, Marvin L. Sharken, Jim Clendenen and Billy Ray Hearn.

The public commemoration of the Norman M. Lipman Award is a specially commissioned sculpture, Man of Love and Wisdom, by Tennessee artist Terry Williams. The twelve-foot, steel sculpture features a figure striding forward to offer assistance with his hand stretched out in compassion. An owl, the ancient symbol of divine perception and wisdom, rests on his shoulder. It is on permanent loan to Saint Thomas West Hospital in Nashville where Norman Lipman received treatment and comfort during his final illness. The sculpture is housed in a private atrium where the families of cancer patients can retire for peace and reflection.

Each recipient of the Norman M. Lipman Award receives a small steel replica of the owl from Man of Love and Wisdom, as a unique recognition of his or her achievement.



Kix Brooks

2016 Recipient of The Norman M. Lipman Award for Community Involvement and Leadership

Nashville Wine Auction is pleased to announce that Kix Brooks will receive the Norman M. Lipman Award for his Leadership and Community Involvement. The Norman M. Lipman Award honors and acknowledges individuals who demonstrate character, achievement and spirit as outstanding as the man for whom the award is named.

On Leadership, Kix Brooks had both the passion and vision to develop a beautiful winery in Arrington, TN, where wine lovers could gather and taste wines made on the property in a picturesque setting. As a longtime lover of wine, Kix's entrepreneurial spirit allowed him to make this vision a reality. Kip Summers, Arrington Vineyard's winemaker notes that Kix is "not one to sit by and wait for others to do something - he rolls up his sleeves and gets it done." Whether he is on stage during l'Été du Vin leading donors to raise their paddles, offering his home as a venue for Nashville Wine Auction events or donating from his personal cellar, Kix has been instrumental in helping raise funds to fight cancer.

On Community Involvement, Kix celebrates the ethos of genuine engagement with organizations for which he is a part. As someone whose family has been affected by cancer, Kix's commitment to fighting the disease remains steadfast. Kix serves on many boards – including the Monroe Carell Jr. Children's Hospital at Vanderbilt and Operation Finally Home – because of his interest in improving the community in which he lives. Kix was the inaugural recipient of the Country Music Association's "2014 Humanitarian Award" – a testament to his spirit of giving back.

The Norman M. Lipman Award Past Recipients

<p>1991 Marvin R. Shanken <i>for Energy and Integrity</i></p> <p>1992 Dr. Marvin C. Overton, III <i>for Accomplishment and Generosity</i></p> <p>1993 Robert Mondavi <i>for Vision and Determination</i></p> <p>1994 Thomas J. Milam <i>for Leadership and Commitment</i></p> <p>1995 Michael J. Richardson <i>for Dedication and Vision</i></p> <p>1996 Samuel Bronfman, II <i>for Integrity and Philanthropy</i></p> <p>1997 Louis "Bob" Trinchero <i>for Innovation and Commitment</i></p> <p>1998 George L. Fehrmann <i>for his Generous Spirit</i></p> <p>1999 John Parducci <i>for Dedication and Altruism</i></p>	<p>2000 Jim Clendenen <i>for Leadership and Benevolence</i></p> <p>2001 Jamie Davies <i>for Graciousness and Dedication</i></p> <p>2002 Billy Ray Hearn <i>for Passionate Enthusiasm</i></p> <p>2003 Anthony J. Terlato <i>for Innovation and Determination</i></p> <p>2004 Michael A. Tye <i>for Integrity and Commitment</i></p> <p>2005 Richard Sanford <i>for Vision and Courage</i></p> <p>2006 William (Bill) Goldring <i>for Philanthropy and Community Service</i></p> <p>2014 Deborah and Keith Pitts <i>for Generosity and Involvement</i></p> <p>2015 David K. Morgan <i>for Wisdom and Leadership</i></p>
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Grand Cru Guild

This year, we are pleased to announce the creation of the Grand Cru Guild, an appreciation for Nashville Wine Auction's top wine donors.

Every donation that comes through the door is important to our success. These donors have been supporters for years,* donating generous collections of exceptional wine to Nashville Wine Auction.

We thank and honor them for their commitment to our mission. Their annual donations keep our organization thriving as we work together to fund the fight against cancer.

<p><i>Tom Black</i></p> <p><i>Pam & Keith Browning</i></p> <p><i>Jim Clendenen</i></p> <p><i>Pamela & Anthony Cmelak</i></p> <p><i>Elise & Harvey Crouch</i></p> <p><i>Janine & Ben Cundiff</i></p> <p><i>Collie & Gregory Daily</i></p> <p><i>Ann & Glenn Eaden</i></p> <p><i>Amy & Frank Garrison</i></p> <p><i>Cindee & Michael Gold</i></p> <p><i>Amanda Ott & Marc Goldstone</i></p> <p><i>Caren & Fritz Hatton</i></p> <p><i>Nancy & Billy Ray Hearn</i></p> <p><i>Matt Donahoe & Clint Higham</i></p> <p><i>Cynthia & Elliot Himmelfarb</i></p> <p><i>Beth & John Huff</i></p> <p><i>Valerie & Adam Landa</i></p> <p><i>Kimberly & Jim Lewis</i></p> <p><i>Karin & Irving Lingo</i></p> <p><i>Robert Lipman</i></p>	<p><i>Diane & Sam Madison-Jammal</i></p> <p><i>Catherine & Tommy McEwen</i></p> <p><i>Eliza Kraft Olander & Brian McHenry</i></p> <p><i>Patrick McMullan III</i></p> <p><i>Paula & Thomas Milam</i></p> <p><i>Edie & Bill Mitchell</i></p> <p><i>Janice Elliott & David K. Morgan</i></p> <p><i>Dan Musielewicz</i></p> <p><i>Rosann & Bill Nunnally</i></p> <p><i>Deborah & Keith Pitts</i></p> <p><i>Janet & Michael Richardson</i></p> <p><i>Mary & Tim Schoettle</i></p> <p><i>JJ & George Seiters</i></p> <p><i>Donna & William Shergy</i></p> <p><i>Cyndi & Bill Sites</i></p> <p><i>Brent Soper</i></p> <p><i>Pam & Steve Taylor</i></p> <p><i>Jennifer & Cal Turner III</i></p> <p><i>Holly & Mark Whaley</i></p> <p><i>Paula & Vincent Zuccaro</i></p>
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* Guild donations tabulated from 2012-present.

Vintners' Tasting

Thursday, July 28, 2016
6:00 pm - 8:00 pm
Richland Country Club
1 Club Drive, Nashville, TN 37215
Business Attire

Elise and Harvey Crouch, Chairs

Tom Black and Steve Taylor, Moderators



The Vintners' Tasting, a favorite of l'Été du Vin events, is a seated structured tasting presenting the wines of GAJA. As the top ambassador in the world for GAJA, Guest of Honor Gaia Gaja will lead the audience through a tasting of specially selected GAJA wines.

Featured GAJA Wines

Rossj-Bass 2014
Vistamare 2014
Brunello di Montalcino 2011
Barbaresco 2012
DaGromis 2011
Darmagi 2010
Magari 2014

Take GAJA Home!

Tonight you have the opportunity to take GAJA home when you make a special donation to Nashville Wine Auction. The first 50 guests who make a \$400 donation will leave with a very special thank you gift, a limited edition 4-pack of GAJA wine.

GAJA Thank You Gift 4-Pack includes one bottle each of:

Vistamare 2014
Promis 2013
Magari 2014
DaGromis 2011

Your generous support will assist our mission to *unite the wine community to fund the fight against cancer.*



This special 4-Pack will be available for purchase at Vintners' Tasting or as Silent Auction Lot #200 at l'Été du Vin.

Tasting Notes



GAJA Rossj-Bass 2014

This wine is produced from grapes grown in several estate-owned vineyards including the Rossj vineyard, planted in 1984, and is named for Angelo Gaja's younger daughter, Rossana (Rossj). Bass is Piedmontese for the Italian basso, meaning low, a name derived from the vineyard's position. Pheasants are featured on Rossj-Bass' label to commemorate the beautiful birds that inhabit the forests adjacent to GAJA's vineyards.

Rossj-Bass is a very inviting chardonnay, with a touch of Sauvignon Blanc, graced with exquisite class and elegance. It offers considerable depth, elegant body, definite character and good acidity with a fresh, lingering finish.



GAJA Ca'Marcanda Vistamare 2014

The playful name of this wine was inspired by the sea breeze, sun, and cheerful outlook of the Tuscan coast. "Vistamare" means sea view and the vineyards enjoy a panoramic view of the Tuscan horizon and their grapes are gently touched by the salt air and brilliant colors of the Tuscan sea.

Vistamare is a very limited production and the only white wine produced by the Ca' Marcanda estate, providing wine collectors with a true gem: Angelo Gaja's exclusive expression of Tuscan white wine. The Ca' Marcanda winery is the only winery from the GAJA family that was designed and built from the ground up with Angelo Gaja's vision and lifetime of experience. The layout and design allow for the precision

necessary to craft exceptional wines, albeit with minimal intervention.

The Vistamare 2014 offers notes of citrus and white flowers, aromatic herbs, such as rosemary and sage, convey the surrounding Mediterranean forest. White stone fruits and a slight scent of honey counterbalance the Viognier aromatic side while the vibrant acidity of Vermentino completes the mouth feel with elegance and liveliness.

Tasting Notes



GAJA Brunello di Montalcino 2011

With the 2005 vintage, for the first time in history, the GAJA family decided to produce a classic Brunello without single vineyard designation, blended from the 40 acre estates top sites. Pieve Santa Restituta's Brunello di Montalcino is now produced from a selection of estate-grown grapes from throughout the property's four non-contiguous vineyards as well as 25 acres of southwest facing vineyards GAJA acquired in 2006.

In this 2011 vintage, the grapes showed freshness and bright aromas with flavors of fresh plum and juicy red cherry, well integrated wood aromas and silky tannins.



GAJA Barbaresco 2012

The centerpiece of the portfolio, GAJA Barbaresco is a testament to the Gaja family's historic commitment to the appellation and its belief that Barbaresco stands proudly with the great growing regions of the world. GAJA stopped sourcing fruit from other growers in 1961 in order to ensure the utmost quality in its wines. In all, GAJA Barbaresco is produced using grapes grown in 14 vineyards in the village of Barbaresco.

The unique shape of the custom-designed GAJA Barbaresco bottle is important to note. Created by the GAJA winery for this classic wine, it is a hybrid of a traditional Burgundy bottle with a Bordeaux neck. The rich, powerful GAJA Barbaresco is intended for aging and thus benefits from a longer cork. In

1978, GAJA became the first winemaker in Piedmont to make this change.

The 2012 Barbaresco presents a long, complex finish with fine, silky tannins, good acidity, dense structure and super-ripe fruit. In 2012, the single-vineyards were not bottled, as they were not quite up to GAJA standards. The flagship Barbaresco benefited from this situation as it received grapes from the Sorì San Lorenzo, Sorì Tildin and Costa Russi vineyards together with grapes from 5 out of 14 vineyards usually involved in producing this wine.

Tasting Notes



GAJA DaGromis 2011

The vineyards used for this wine were acquired by GAJA in 1995 from a family named Gromis, hence the name, DaGromis, meaning literally, “at home with the Gromis family.” DaGromis is produced with Nebbiolo grapes grown in two old vineyards, one in Serralunga adjacent to the Sperss vineyard and the other in La Morra adjacent to the Conteisa vineyard. This wine gives the best characteristics of both: the round cherry spice of La Morra with the grip and structure of Serralunga. DaGromis represents the only DOCG Barolo in the GAJA portfolio.

The 2011 winter was quite snowy, providing a good water supply for the growing season. The rainfalls during the spring were average and the temperatures were mild. The summer season was marked by warm-to-high temperatures and outstanding diurnal ranges, which led to a beautiful development of the complexity and concentration of the aromas. The brightness and clearness of the sunlight certainly were the main traits of 2011. The ripening of the grapes started earlier than usual, but steady and without any heat stress. Mineral notes combined with a spicy nuance reveal the importance of Serralunga terroir in the blend. Clean tannins, refreshing acidity along with a vivid fruitiness make the DaGromis 2011 a food friendly wine.

Tasting Notes



GAJA Darmagi 2010

Angelo Gaja forever changed the world’s notion of Piedmont wines when he released this historic wine for the first time in 1985 (with the 1982 vintage), made from Cabernet Sauvignon grapes planted in the township of Barbaresco. According to the often told legend, Angelo Gaja’s father exclaimed, “Darmagi!” upon learning that his son had planted Cabernet Sauvignon in vineyards previously devoted to Piedmont’s traditional Nebbiolo grape. Akin to the French “quel dommage,” the Piedmontese expression darmagi means, “what a pity!” Or, “what a shame!” With his characteristic respect for tradition and those who came before him, the younger Gaja decided to call this wine Darmagi, a homage to his family’s legacy with an eye toward the future.

Excellent fruit with strong cassis flavors and impressive power on the palate carry through to the long finish with persistent soft tannins. Like GAJA’s landmark Gaia & Rey bottling of Chardonnay, this wine showed the international community that Piedmont could produce world-class wines using grapes other than those traditionally grown.



GAJA Ca’Marcanda Magari 2014

Magari means, “If only it were true!” An expression used often in Italian to express desire, hope, and a vision of a bright future. The soil is made of loam and clay-rich terre brune, brown earth, ideal for the cultivation of wines with pronounced minerality. With its lush Merlot fruit and its spicy Cabernet character, Magari expresses the essence of Bolgheri, rich and well-rounded, with an elegant, silky finish.

The 2014 vintage was an overall small crop due to the challenge of a very cool and rainy year. However, the wine is pleasing, expressing intense and mineral flavors. This wine features the fresh and floral character of Cabernet Franc with complex aromas of balsamic herbs, notably mint and eucalyptus, ink and sweet spices. This vintage is juicy and sweet, with notes of crunchy black cherry and is well balanced and harmonic in the finish.

Patrons' Dinner

Friday, July 29, 2016
7:00 pm - 10:00 pm
The Hermitage Hotel
231 Sixth Avenue North, Nashville, TN 37219
Black Tie



The Patrons' Dinner is a special opportunity for the gourmand to gather together and enjoy decadent wines and food. The evening will begin with a Champagne reception featuring Alfred Gratien followed by a gourmet dinner prepared by Guest Chefs Michael Hudman and Andrew Ticer of Andrew Michael Italian Kitchen with Chef Cory Untch of Capitol Grille. The Chefs' culinary creations will be paired with the exquisite wines of GAJA.

Champagne Reception

Alfred Gratien Brut
Alfred Gratien Rosé

Dinner Wines

Gaja Gaia & Rey 2006 & 2010 in Magnum
Gaja Sperss 1990 *
Gaja Sorì Tildìn 1995 *
Gaja Pieve Santa Restituta Rennina 1990 *
Gaja Pieve Santa Restituta Sugarille 1990 & 2006 *
Ceretto Moscato d'Asti Santo Stefano 2015

** These wines have been generously donated by Tom Black.*

Tasting Notes

Champagne Alfred Gratien

A Champagne born out of passion for tradition and exceptional quality since 1864. Their expertise has been preserved and passed down through four generations of cellar masters within the Jaeger family. Alfred Gratien is one of the last remaining Champagne houses carrying out the entire vinification using wood and has a portfolio comprised exclusively of tête-de-cuvée Champagnes.



Brut

This Champagne has an expressive, delicate, fresh, intense bouquet of black grapes, fruit and biscuits. The palate is full-bodied, elegant and refreshing with very fine bubbles and lingering beads. The Brut Reserve has an outstanding complexity of flavors.



Brut Rosé

This Champagne has a light-rose color with light copper glints with extremely long-lasting bubbles. The Chardonnay aromas mingle subtly with the fruity bouquet of Pinot Noir. The Classic Rosé presents a fine balance between aromatic strength and the freshness of the small red berries dominated by raspberry.

Tasting Notes

GAJA Gaia & Rey

The winery's historic Gaia & Rey is a wine that not only reshaped the legacy of the house itself, but also redefined Piedmont as one of the truly great winemaking regions of the world. With this historic bottling, Angelo Gaja showed the world that exceptional white wines could be produced in the Langhe Hills, where red wines had been produced almost exclusively before. Named after Lucia and Angelo Gaja's daughter, Gaia Gaja, and Angelo Gaja's grandmother Clotilde Rey (the family's great matriarch), Gaia & Rey was first bottled in 1983 and was first released the following year.



Gaia & Rey 2006

The Gaia & Rey 2006 is bright yellow, hinting at stone fruits and toast. The wine gives a sweeter impression on entry, then turns a bit more clenched in spite of its fleshiness and inherent pliancy, showing considerable power and structure. A classically dry, broad chardonnay with flavors of pear and peach pit complicated by well-integrated toasty oak.

Gaia & Rey 2010

This vintage presents a full body with concentrated, ripe fruit, balanced by a lively acidity and a long lingering finish. A rich nose, with hints of toast and vanilla, balanced by a lively acidity.



GAJA Sperss 1990

Until 1961, the Gaja family purchased grapes from Serralunga for their Barolo before deciding to focus exclusively on estate-grown wines. In 1988, GAJA acquired the vineyard in one of Serralunga's best area and named it "Sperss," which is Piedmontese for "nostalgia." GAJA uses only estate fruit in all wines, which ensures exceptional quality vintage after vintage.

Sperss 1990 displays the austere character typical of Serralunga terroir: deep structure and lots of ripe tannins. Dense, massive yet seamless, the beautifully integrated wine possesses low acidity as well as a terrific finish.

Tasting Notes

GAJA Sorì Tildìn 1995

The Sorì Tildìn vineyard was acquired by the Gaja family in 1967. It was first produced as a single-vineyard wine in 1970. The word "sorì" is the Piedmontese word for a hilltop with a southern exposure. "Tildìn" was the nickname of Angelo Gaja's grandmother, Clotilde Rey.



This vintage displays the roundest tasting profile of all Gaja single-vineyard wines. The rich body, subtle texture and fine, ripe tannins are typical for this wine of great finesse, the quintessential expression of the land and the Nebbiolo grape.



GAJA Pieve Santa Restituta Rennina 1990

The Rennina is sourced from three non-contiguous vineyard sites, located on a portion of the Pieve Santa Restituta estate that was named "vicus Rennina" according to an 8th century document. This vintage exhibits a mature ruby/garnet color, and a remarkably open, sexy, lush, and opulent personality. Sweet, jammy aromas of red fruits, smoked nuts, roasted herbs, and spice soar from the glass of this expressive Brunello. Soft, expansive, and silky, this full-bodied wine reveals no hard edges, and tastes great. There is no denying the seductive power and allure this Brunello possesses.



GAJA Pieve Santa Restituta Sugarille 1990

95 points Robert Parker's *Wine Advocate*: "The 2004 Brunello di Montalcino Sugarille is darker and richer than the Rennina. Black cherries, plums, tar, licorice, minerals and leather all come together in this brooding Brunello. The fruit remains intense and full-bodied all the way through to the powerful and deeply satisfying close. Despite the wine's heft, all of the components are woven together with remarkable harmony. This is a wonderful effort from Angelo Gaja. Anticipated maturity: 2012-2026." (06/09)

Tasting Notes



GAJA Pieve Santa Restituta Sugarille 2006

Sourced with fruit from the Sugarille vineyard which was first recorded in the inventory of Pieve parish church in 1547, the Pieve Santa Restituta Sugarille 2006 is a deep ruby color with rich, complex aromas of ripe fruit (plums and wild cherries), violets and hints of cloves and tobacco. It has an elegant structure and ripe, well-integrated tannins. The Pieve Santa Restituta Sugarille is normally more austere in youth than Rennina due to the slightly firmer tannic structure; but after 5-7 years, its depth and concentration lead to a complex flavor profile of great balance.



Ceretto Moscato d'Asti Santo Stefano 2015

A joint venture between the Ceretto family and Vignaioli di Santo Stefano, this Moscato d'Asti gets its characteristic effervescence through a second, temperature-controlled fermentation in tank, which is stopped when the wine reaches 5% alcohol. The Moscato Bianco grapes used for this wine are all harvested by hand from the Santo Stefano Belbo, Canelli, and Calosso areas.

This Moscato d'Asti is straw yellow in color with a characteristic nose of sweet melons, orange blossoms, jasmine, and honeysuckle. On the palate, the sweet melon, pear, and floral flavors are balanced by refreshing acidity.

l'Eté du Vin

Saturday, July 30, 2016

5:30 pm - Midnight

Loews Vanderbilt Hotel

2100 West End Avenue, Nashville TN 37203

Cocktail Attire

Kimberly Cooper, Marjorie Feltus Hawkins and Pam Taylor, Co-Chairs



l'Eté du Vin is the pinnacle of the weeks' events. The Silent Auction and Wine Reception are followed by a Gourmet Dinner and Live Auction. Bring your own wine to dinner and enjoy your cellar favorites with your friends. Ask a volunteer at the Ballroom entrance to assist you with placing your dinner wine on your table during the reception.

Silent Auction & Reception

5:30 pm – 7:00 pm



Featured GAJA Wines

Vistamare 2014

Rossj Bass 2014

Promis 2013

Sito Moresco 2013

Reception Menu

Tomato Basil Bruschetta

Eggplant Caviar with Pesto Tarte

Mini Beggar's Purse of Brie Cheese and Pear



Seating for Dinner

7:00 pm

Dinner will begin promptly. In order to provide the best possible cuisine and service, we ask that all guests be seated at their table by 7:00 pm.

BYOW!

BYOW is a long standing l'Été du Vin tradition! Bring your own wine and share your cellar favorites with friends. Ask a volunteer at the Ballroom entrance to assist you with placing your dinner wine on your table during the reception.



Dinner Menu

Prepared by Loews Vanderbilt Hotel Executive Chef Silvio Rosalen

First Course

Local Arcadian Baby Lettuce Dressed in Champagne Vinaigrette with Prosciutto, Marinated Bell Peppers, Grilled Mushrooms, Summer Tomatoes, and Pecorino Crostini

Second Course

Italian Braised Short Rib served on a bed of Herb Risotto with Sweet Roasted Carrots, Broccolini and Seared Cipollini Onion

Third Course

Chef's Favorite Flatbreads – Vegetarian Medley and Prosciutto with Arugula

Fourth Course

Italian Olive Oil Cake topped with Roasted Strawberry and Basil Compote, Mascarpone Crema, Fried Basil Leaf, Limoncello



Live Auction Begins

8:00 pm



Music & Dancing, Check Out & Pick-Up

10:15 pm

After the conclusion of the Live Auction,
stay and dance the night away!

Pick-Up Closes

12:00 am

Don't forget to pick up your winnings before midnight!



Tasting Notes

GAJA Ca' Marcanda Vistamare 2014

The playful name of this wine was inspired by the sea breeze, sun, and cheerful, lighthearted outlook of the Tuscan coast. "Vistamare" means sea view and the vineyards enjoy a panoramic view of the Tuscan horizon and their grapes are gently touched by the salt air and brilliant colors of the Tuscan sea. Vistamare is a very limited production and the only white wine produced by the Ca' Marcanda estate, providing wine collectors with a true gem: Angelo Gaja's exclusive expression of Tuscan white wine.



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GAJA Rossj-Bass 2014

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Rossj-Bass is a very inviting chardonnay, with a touch of Sauvignon Blanc, graced with exquisite class and elegance. It offers considerable depth, elegant body, definite character and good acidity with a fresh, lingering finish.

Tasting Notes



GAJA Promis 2013

The proprietary name Promis (pronounced proh-MEES) was created by the GAJA family to denote commitment, expectation, fulfillment, and hope. The promise of quality and the reward of diligence and excellence. The grapes are grown in the terre brune (rich, dark soils) which consist primarily of loam and clay. The climate - hot summer days, freshened by brisk sea air and cool nights - is ideal for grapes grown here.

Promis is a delightful wine that combines the elegance and suppleness of Merlot and Syrah with the austerity of Sangiovese, Tuscany's emblematic grape. Balanced, almost musical, it's a pleasure to drink from an early age and also has an aging potential of 5-8 years.



GAJA Sito Moresco 2013

Sito Moresco is named for the family who farmed this 25-acre estate in Barbaresco before its purchase by the Gaja family, a nod to the people and traditions that preceded it. It means literally the Moresco site, after the family name of Giovannini Moresco. GAJA created this cuvée of Nebbiolo, Merlot, and Cabernet Sauvignon to deliver greater approachability in its youth. In this blend, the powerful tannic structure of the Nebbiolo is balanced by the supple roundness of the Merlot and the elegance of the Cabernet Sauvignon.

Today, this wine is made from vineyards located in the villages of Barbaresco and Treiso (both lying in the Barbaresco appellation), with additional fruit from Serralunga d'Alba (in the Barolo appellation). The 2013 Sito Moresco offers a fruity, elegant taste; good balance in the mouth and a fresh fruity finish with very fine, silky tannins. This vintage was one of great balance, characterized by generally cool weather and regular rainfall.

Champagne and Diamonds



During the Silent Auction and Reception l'Eté du Vin offers an opportunity to win an elegant pair diamond and pearl earrings from Lindell Jewelers in Brentwood, with the purchase of a glass of Piper-Heidsieck Rare Millesime 2002 for \$200. Only 50 glasses of Champagne will be sold to l'Eté du Vin guests in Bottega del Vino flutes valued at \$50 per stem. One of the glasses of Champagne comes with the diamond earrings! Plan to buy two glasses during the Silent Auction and Reception, and somebody's going home very happy. Truly, everybody wins as we enjoy the finer things in life and unite in the fight against cancer. Cheers!

As for the prize, these 18k white gold Akoya pearl and diamond earrings feature a reverse "C" shape swirl earring measuring 17.8mm x 14mm supported by straight posts and omega clip backs. Set in the center of the swirl is one 9mm round Akoya cultured pearl. Each earring is pavé set along the front with 28, and along the side with 221.3mm full cut diamonds with a total combined weight of 1.0 carat. Valued at \$4,800 these stunning earrings are quite unique and will be the envy of every true diamond lover.

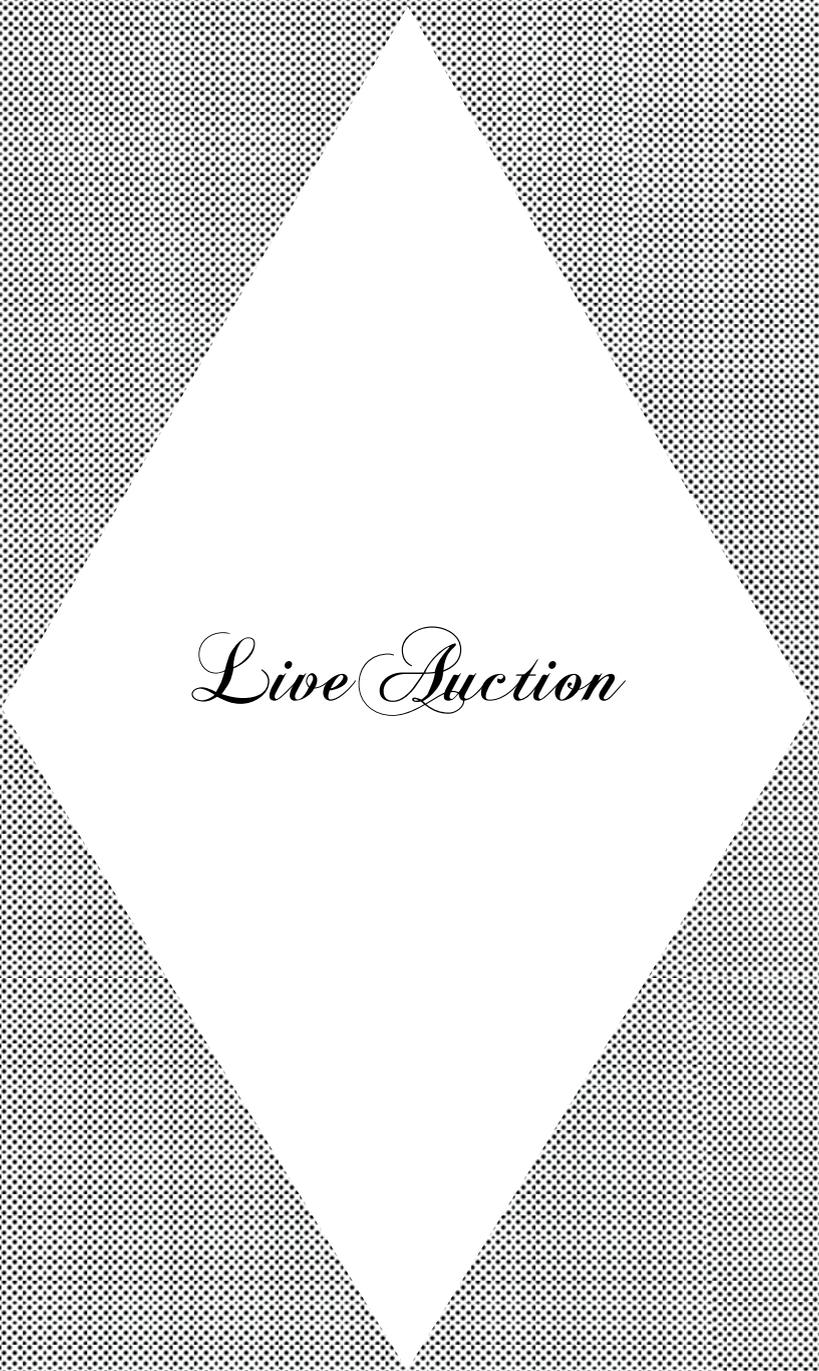


After selecting your lucky number, enjoy the glass of Piper-Heidsieck's Rare Millesime 2002. This is a luxurious, classical cuvée – structured, full-bodied and bursting with fruit. Sparkling crystal-clear yellow gold enlivened by a delicate, shimmering effervescence. Take pleasure in the delicate notes of exotic fruit, including mango and kiwi, along with dried fig and almond with a touch of minerals and ground spices. Truly a one of a kind experience as Piper-Heidsieck has only released eight vintages of Rare since the first vintage in 1976.

Sponsored by



BOTTEGA DEL VINO



Live Auction

Welcome to l'Eté du Vin Alfred Gratien Champagne. We are so pleased to open this year's auction with your beautiful bubbles.

LOT 101 THE HAUTE COUTURE OF CHAMPAGNE

"I always thought that Champagne should be to wine what haute couture is to fashion." -Alfred Gratien

A Champagne fit for the leagues of Coco Chanel and Christian Dior, Champagne Alfred Gratien has earned its place as a top Champagne house over the years.

In 1864, a 23-year-old Alfred Gratien turned a small plot of land near Saumur into the cornerstone of the Alfred Gratien winery. Gratien started growing vines along the Loire and at the same time opened a second "compagnie" 320 km away in Champagne in the heart of Epernay. Ten years later, Alfred Jean Meyer, a wine lover from Alsace, became part owner of the company, taking over when Gratien died in 1885.

The signature of the house is a combination of freshness and longevity, achieved through the suppression of the malolactic fermentation after an initial fermentation in 250 liter oak casks. They utilize all three grape varieties, choosing to include Pinot Meunier because of the "fruity lift" it affords the wines. All cuvées have at least three years in bottle with additional aging before shipment. The result is a fascinating portfolio and some of the brightest most attractive older Champagnes in existence.

The house's dedication to elegant, age-worthy, classic Champagne comes back to Alfred Gratien's original philosophy about the importance of creating high quality, high fashion wines. Take home this vertical case of Champagne Alfred Gratien and experience the exclusivity of high-end Champagne.

- Champagne Alfred Gratien Millésimé 1997 (3 bottles)
- Champagne Alfred Gratien Millésimé 1998 (3 bottles)
- Champagne Alfred Gratien Millésimé 1999 (3 bottles)
- Champagne Alfred Gratien Millésimé 2000 (3 bottles)

Donated by Champagne Alfred Gratien

Our sincerest appreciation goes out to BOND for your donation and belief in our cause.

LOT 102 NAPA VALLEY'S GRAND CRU

California has some of the most interesting and expressive terroir in the world, and Bill Harlan has developed a Burgundian single-vineyard-type method to determine and articulate the distinct characteristics found in the terroirs of Napa Valley. Achieving success with critically acclaimed wines and projects such as his namesake winery, Harlan Estate, was not enough for this Napa-loving winemaker. Beginning in 1997, Harlan and Bob Levy carefully selected 27 vineyards that would then be whittled down to five specially designated sites to define Napa Valley's Grand Crus. BOND is an extension of his dedication and connection to the Napa Valley and what it represents. The Estate uses fruit from specific growers that express particular features in five different sites: Melbury, Mt. Eden, Pluribus, Quella, and Vecina.

Melbury is named after a historic district in London - where the owners of this particular vineyard live for much of the year. The vineyard is located opposite to Pritchard Hill not far from Lake Hennessy. Along with Vecino, this was the first vineyard in the BOND portfolio. This 2006 3L of BOND Melbury Cab comes to us straight from the vineyard and is a true expression of Bill Harlan's principle of a proper Napa Valley Grand Cru.

- BOND Melbury Cabernet Sauvignon 2006 (1.5L)
 - » *The 2006 Melbury has a dense plum/purple color and a big, sweet, scorched earth, creme de cassis and blueberry nose, with hints of charcoal, spice box, and graphite. Rich, well-made, and showing exceptionally well from bottle, it is a wine that will certainly evolve for 25 or more years. (RP 94)*

Donated by BOND

Thank you Doug Shafer for your continued support of l'Eté du Vin.

LOT 103 GOOD LUCK RESISTING THIS ONE SHAFAER VINEYARDS HILLSIDE SELECT

If you know Napa Valley icons, then you are no stranger to Shafer Vineyards. (If you didn't, welcome to the party!) A classic, staple, and solid bet. If there's one thing that's a guarantee with John Shafer, it's quality.

John Shafer began his winery in 1979 with one goal in mind: consistent risk. While that may sound like an oxymoron, his wines beg to differ. His newest venture: eliminating TCA corks. To achieve this, Shafer Vineyards uses two separate suppliers of cork. The first is Diam, a company that treats their ground corks and eliminates the TCA at a molecular level. (Science, you know?) It is then reformed into a cork in France. The second is Portocork. Rather than changing the state of the cork, this company simply submits these corks to gas chromatography mass spectrometry tests (again, science) and uses only the corks that test negatively for TCA.

Enough science, let's talk wine. The Hillside Select has become known as a signature for Shafer Vineyards, boasting of the company's consistency and quality at every turn. The wine is aged for 32 months and stored for another year before it is released for consumption — though these bottles are generally better if you hang on to them for a while.

Shafer Vineyards themselves recently did a complete vertical tasting of all the Hillside Select vintages, with the 2005 scoring a 99 out of 100. Pretty damn good, if we do say so ourselves.

They even recommend holding on to it for the next 5 to 30 years, and with a TCA-free cork, that'll be no issue. The trick is in the temptation... can you resist with this baby sitting in your cellar?

- Shafer Vineyards Hillside Select Cabernet Sauvignon 2005 (3L)

Donated by Shafer Vineyards

Thank you Bill and Rosann from the bottom of our hearts. Your faithful support means the world to us.

LOT 104 **PETER MICHAEL'S PERFECT PAIRING**

As you know, the only thing comparable to great wine is great food, so why not bid on both? This lot features not only a beautiful large format of 1997 Peter Michael Winery's Les Pavots Estate Red, but also the book *Hands and Hearts, The Passion to Create Great Food and Wine*.

The wine itself is a stand-alone beauty. Crafted at the revered Peter Michael Winery on the rocky edges of Mount St. Helena, this wine comes from a long line of spectacular bottles. Les Pavots is the most coveted blend of red Bordeaux blends that Peter Michael produces. The name translates to 'Poppies' and is the inspiration for the winery's logo, named for the poppies that cover the winery. What's particularly wonderful in this 1997, is the combination of French and California winemaking techniques, creating a lovely old world taste with new world pizzazz.

Sip this with your guests while you peruse *Hands and Hearts, The Passion to Create Great Food and Wine*, a coffee table book by Peter Michael featuring Peter Michael Winery and Great Chefs of the world. As a special edition for this auction, the book has also been signed by Paul and Emily Michael who currently run the estate. It features chefs such as Thomas Keller, Ken Frank and many more. With beautiful imagery and bright commentary, this book has endless opportunities for conversation starters, inspiration, and feel good wine and food talk.

You may recognize the name Peter Michael Winery, as it was awarded Wine Spectator's Wine of the Year in 2015. Although the wine up for grabs is from a different vintage, the same award winning characteristics shine through. Raise your paddle and take home this perfect pairing of Peter Michael's wine and food!

- Peter Michael Winery Les Pavots Estate Red 1997 (3L)
- *Hands and Hearts, The Passion to Create Great Food and Wine*
» *Signed by Paul and Emily Michael*

Donated by Rosann & Bill Nunnelly

We're so pleased to have the support of SeaDream year after year. Thank you.

LOT 105 **COUPLE'S CARIBBEAN GETAWAY SEADREAM YACHT CRUISE**

We were lucky enough to win the SeaDream lot sold at Pairings in 2015. We went on that trip last March, and it was unlike any other vacation we ever taken! If you have been on a big cruise ship, there is no comparison! On embarkation we were given glasses of champagne and complimentary neck and shoulder massages. And that was just the beginning of a week of absolute pampering and luxury! The staff to passenger ratio is almost one on one, so you will be greeted by name throughout your cruise and the staff will go above and beyond to make sure you have everything you need to make your trip memorable. The food and wine is absolutely superb, comparable to the finest restaurant. We loved it so much, we booked another cruise before that one ended! ~ Kristen & Brian Junghans

Adventure by day, luxury by night. This 7-night yachting experience for two sailing the azure, crystalline waters of the Caribbean aboard a chic and stylish SeaDream mega-yacht perfects the balance of casual comfort and refined elegance.

Sail from St. Thomas, San Juan, St. Martin or Barbados and enjoy the best spots in the Caribbean aboard a yacht that feels like your own. Capture the French ambiance of St. Barts, explore the national park of St. John, or anchor off the golden sand beaches of the Grenadines. With only 56 staterooms and 95 award-winning crew to pamper you, your experience will be intimate and luxurious. You can dine alfresco with a different backdrop each night or in the elegantly appointed dining salon, experiencing five-star cuisine with fine wine from SeaDream's wine cellar. After dinner, dance the night away at the "Top of the Yacht" bar or sleep under a canopy of stars in an unspoiled night sky.

During the day, take advantage of the variety of water activities provided by the yacht's marina. Get active with water skiing, kayaks, and paddle boards, or relax on the floating island and trampoline. With many late evening and overnight stays, SeaDream's unique itineraries visit the famous yachting ports as well as the hidden, secluded harbors where larger ships are unable to go. Zipline over the lush valleys of St. Martin, play a round of golf at Mahogany Run, or swim with dolphins in Anguilla!

The luxury of yachting is about personalized service and choice. The freedom to do what you want when you want. You will be spoiled from the start! From the complimentary morning yoga or tai chi sessions to the chef's creations at night, this trip is more than a vacation... It is a voyage for the senses and soul.

"It's yachting, not cruising, enjoy the SeaDream difference."

- 7-night yachting holiday for 2 on your choice sailing the Caribbean in Nov. 2016 - April 2017 aboard SeaDream I or II. Accommodations will be a "Yacht Club" stateroom, Deck 3

Restrictions: Airfare not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog. Excludes Christmas and New Year's voyages. SeaDream sails the Caribbean from November 2016 - April 2017.

The following are the responsibility of the buyer: 1) Applicable government, port, handling and service fees. 2) Transportation to and from the yacht (air and ground). 3) Optional travel insurance via a provider of your choice. 4) Additional expenses incurred during the course of the sailing.

Donated by SeaDream Yacht Club

CHASE COLE
KIMBERLY & JIM LEWIS

CHEF ANDREW LITTLE
JOSEPHINE

Where would the Nashville Wine Auction be without these donors? Thank you for your generosity and leadership Chase; and for your wisdom, vision and support, Jim and Kimberly, and for the many many fantastic culinary contributions from Chef Little and the team at Josephine we are indebted.

LOT 106 JOSEPHINE, PARTY OF 10, YOUR TABLE IS READY!

To get a seat at Josephine on a normal night can be difficult. Snagging a spot in the coveted private dining experience that is X | X (pronounced "ten by ten") is insanely challenging for the best of us. Now imagine getting *all* the seats in that X | X and experiencing that dinner with some of France's finest wines. A feat near impossible — until tonight.

If you're unfamiliar with Josephine, you're missing out. Voted #1 Best Restaurant by *Nashville Lifestyles*, it is a fresh and seasonally focused dining experience driven by the pure creativity that flows from Chef Andrew Little. Chef Little, originally hailing from Dutch country in Pennsylvania, focuses his cooking on roots: both vegetal and historical. He draws from traditional Dutch recipes and cooking methods to create unique dishes. He encourages people to eat beyond 'mindless munching' and truly appreciate what's made and created for them to enjoy.

Josephine's X | X is a ten course meal served for ten people conceived and executed by Chef Little based on the best seasonal ingredients available. Nine gorgeous wines have been donated by Nashville Wine Auction Board Members, Chase Cole and Jim Lewis. These wines would make any meal fantastic, so you can only imagine what they'll do to enhance the already noteworthy X | X experience.

The wines will create a classic French theme and span the most famous regions in France. Begin this culinary explosion with a Grand Cru Champagne, move into some incredible bottles of red and white Burgundies and then into Châteauneuf-du-Pape. The final courses are some of the best offerings from Bordeaux, including Mouton Rothschild. And for dessert... Château d'Yquem, of course!

This experience is something that doesn't happen but once in a blue moon, and this is your moon. Actually, Saturday, October 11, 2016 is your moon! Pick the nine people you love the most to savor each bite and sip with you. Raise that paddle high and make this highly coveted party your own!

Enjoy the following wines paired with your meal:

- Krug Brut 1998 Pierre Peters Cuvée Spéciale 'Les Chétillons' Blanc de Blancs Grand Cru Brut 2009
 - Domaine Leroy Sous le Puit Puligny-Montrachet Premier Cru 2009
 - Vincent Dauvissat Les Preuses Chablis Grand Cru 2008
 - Domaine Leroy Sous le Puits Puligny-Montrachet Premier Cru 2009
 - Domaine Roulot Clos des Bouchères Monopole Mersault 2011
 - Château de Beaucastel Châteauneuf-du-Pape 1998
 - Château Léoville Las Cases 1985
 - Château Mouton Rothschild 1990
 - Château d'Yquem 1997
- Dinner for 10 at Josephine on Saturday, October 1, 2016 with the wines listed above.

Donated by Chase Cole, Kimberly & Jim Lewis, Josephine, Chef Andrew Little

TOMMY THOMPSON & TERRY MURRAY

There are many who have paved the way for l'Eté du Vin to grow and thrive, none more than Terry and Tommy Murray. Thank you for your faithful support.

LOT 107 **STANDING THE TEST OF TIME** **PICHON LALANDE**

As a vineyard whose ownership has made a few changes over the past few hundred years, Château Pichon Longueville has no problem securing its place among the best producers of Bordeaux in the world with consistent, mind-blowing quality.

The 1988, though typically overlooked due to the rock star years that came just before and after it, delivers a charm all of its own that truly stands up to the standard you've come to know and expect. These wines are typically stored for over 10 years before they start to reach their peak — due in part to the old world soil rich terroir which delivers such a great aging varietal, but credit also goes to the high Merlot content of the wine.

This wine has stood the test of time, and now is your chance to take home six liters of proof.

- Château Pichon Longueville Comtesse de Lalande 1988 (6L)
 - » *Somewhat austere but very successful for the vintage, Pichon-Lalande's 1988 has a dark garnet color and an intriguing nose of compost, earth, black currants, licorice, and weedy tobacco. The wine is medium-bodied with a sweet, relatively expansive mid-palate and slightly rugged tannins in the increasingly attenuated finish. (RP 90)*

Donated by Tommy Thompson & Terry Murray

It's lovely when great wine brings friends together. We're so glad to be friends with Patrick McMullan. Thank you for your generosity and love of wine.

LOT 108 FOR THE LOVE OF NEBBIOLO FROM PIEDMONT

Experience Italy through the lens of a bottle of Bruno Giacosa or Giacomo Conterno wine... Or perhaps 12 lenses?

These 100% Nebbiolo wines hail from two of Italy's greatest wine regions. As the two most acclaimed DOCGs in Piedmont, Barbaresco and Barolo have stood the test of time. These vintages from two praised vineyards are exceptional examples of why Barolo is referred to as "the king of wines, and the wine of kings." The excellence of Piedmont wine is waiting for you, so raise those paddles high!

- Falletto di Bruno Giacosa Barbaresco Asili DOCG 2003 (4 bottles)
 - » *From the Winery: Garnet red colour with delicate orange reflections. Fine and complex bouquet with violet and wild berry notes. Its flavour is full, velvety and harmonious. Great elegance in this wine. (RP 92)*
- Falletto di Bruno Giacosa 'Falletto' Barolo DOCG 2003 (4 bottles)
 - » *From the Winery: Garnet red colour with orange reflections. Ample and complex bouquet with notes recalling truffle and liquorice. In the mouth it feels dry, full and velvety, unfolding a great personality. (RP 91)*
- Giacomo Conterno Cascina Francia Barolo DOCG 2003 (4 bottles)
 - » *The 2003 Barolo Cascina Francia is a remarkable wine for the vintage. This deep, powerful Barolo reveals awesome richness and an almost liqueur-like quality to its fruit that is balanced by the chalky mineral notes that provide freshness on the finish and help convey an impression of notable balance. Resisting the temptation to harvest too early, Roberto Conterno waited until October 8 to start picking in his Cascina Francia vineyard, long after most producers had already brought the fruit in. He had the benefit of the late September rains that helped restore at least a little freshness to the fruit, and as a result his 2003 Cascina Francia doesn't have the aggressive tannins that plague so many wines. Simply put, this is a stunning Barolo made all the more notable by the challenging conditions the vintage presented. (RP 94)*

Donated by Patrick McMullan

Pam and Steve have many gifts and they give them all so freely. Thank you for your generous support. Sharon and Bill we applaud your open hearts and hands. Thank you for this offering. Chef Hal, what can we say, we love your cookin! Thanks for making this tasting so very special.

LOT 109 SUPER TUSCAN SHOWDOWN ORNELLAIA VS. SASSICAIA (BUY-A-SPOT)

There's nothing better than a trip through the decades. Vertically, of course. Join us at the home of Sharon and Bill Piper for an exquisite vertical tasting of Ornellaia and Sassicaia wines provided by Pam and Steve Taylor. Combined with an incredible dinner prepared by Chef Hal Holden-Bache of Lockeland table, this is an event you won't want to miss. There are 14 seats available at this Buy-A-Spot dinner taking place on Saturday, March 18, 2017, so stay standing folks!

First, the incredible Sassicaia. One of the most sought after wines in the world, and it's here for you to taste. A beautiful representation of Tuscan wines and big robust flavors. So what better to taste alongside these Sassicaia wines than the formidable Ornellaia? Obsessed with perfection, this wine is another incredible attention grabber, and its reputation speaks for itself within each bottle.

Truly an event, Chef Hal Holden-Bache will enhance the tasting with a luscious dinner especially for you. Lockeland Table focuses on the community it comes from as does Chef Holden-Bache's cooking. Fresh, local, and seasonal ingredients will round out this dinner from start to finish.

In this Super Tuscan showdown, you'll taste side by side Sassicaia and Ornellaia wines from the years 2001 through 2012. Stand up now to buy your spot... and don't sit down until you're sitting at this dinner.

- Tenuta San Guido Sassicaia Bolgheri 2001-2012
- Ornellaia Bolgheri Superiore 2001-2012

Buy-A-Spot at this dinner that takes place at the home of Sharon and Bill Piper on Saturday, March 18, 2017. A total of 14 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 of the wines 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 home of Sharon and Bill Piper on March 18, 2017. No exceptions. Six shared pours allowed and can be purchased at Check Out.

Donated by Pam & Steve Taylor, Sharon & Bill Piper, Chef Hal Holden-Bache

BORDEAUX FRIENDS

We're so honored to partner with our friends in Bordeaux. Thank you for opening your doors to our Nashville community.

LOT 110

LEFT, RIGHT, OR BOTH? HAVE IT ALL IN BORDEAUX, CUSTOMIZABLE TRIP FOR 6

All of this clamoring about the Right vs. the Left, you'd think this lot was about the election! Thankfully, no, it is something far more compelling... Bordeaux!

Nashville Wine Auction is offering a way for six people to experience all that Bordeaux has to offer with a customizable 5-day trip across the left and right banks of the Gironde. Experience historical sights, exceptional dining and more fine wine than you could ever possibly drink! Nashville Wine Auction will set you up in style... the hardest part of this just might be getting six people to agree on where to go!

Do you want to stay on the Left Bank?

Nestled in its vineyard setting on the edge of Pauillac, between the Gironde and the Atlantic, Château Cordeillan-Bages is a delight with its timeless décor and modern touches.

Or would you prefer the Right Bank?

An excellent blend of sophistication and comfort, Hostellerie de Plaisance in Saint Emilion offers stunning views of the vineyards as well as the medieval village, a UNESCO World Heritage site.

Can't decide? Luckily, you can do both!

And now for the good stuff... Wine! Depending on availability and your travel dates, you can visit some of the most amazing châteaux in Bordeaux. Consider the following (or suggest your favorites!):

Left Bank

Château Lynch-Bages

Château Margaux

Château Pichon Longueville Comtesse de Lalande

Château Pape Clement

Right Bank

Château Beauregard

Château Figeac

Château Pavie

Chateau Siarac

Château Troplong Mondot

And if you want to dry out with some non-wine related activities, you can also visit Place de la Bourse, also known as Place Royale, one of Bordeaux's most beautiful squares. Or maybe the St. André Cathedral and all its stunning beauty.

Clearly, bidding on this trip is an easy decision. It is deciding where you want to visit that will be the challenge! Get together with your friends and duke it out... and once you agree, Nashville Wine Auction will book your itinerary for you. Just give us four months lead time and we'll show you Bordeaux in style!

- 5-day trip for 6
- Work with Nashville Wine Auction staff to choose hotels, wineries, and site visits
- Some winery visits may include meals, otherwise meals are not included
- Must be booked 4 months in advance

Restrictions: Winery availability based on selected travel dates. Trip must be taken within 18 months of purchase. Please allow at least 4 months 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 or driver are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

DOMAINE CLARENCE DILLION

We are so pleased to find friendship and support from HRH Prince Robert of Luxembourg and Jean Philippe Delmas from Château Haut-Brion and Domaine Clarence Dillon. Thank you for your kind donation.

LOT 111

THREE'S COMPANY WITH HAUT-BRION

Château Haut-Brion, born in 1533 with a tradition and legacy of excellence that's been carried on for centuries, is a place like no other. As the first winery to install stainless steel fermentation in 1961, it has long been a trend-setter.

Haut-Brion has been a hot topic of conversation and writings as early as 1660 when Samuel Pepys all but published his tasting notes in *The Diarest*. There always seems to be something new, different, and innovative about this producer. Even the vineyards themselves are elevated 27 meters, quite above the norm for Bordeaux. A cool 300 years after *The Diarest*, the winery released their distinctive bottle shape, inspired by older decanters, under the ownership of the Dillon Family from America.

The Dillon family came into ownership of the château in 1935, as it was falling into disrepair. They renovated the electric and completely overhauled production. Despite its continual upgrades, Haut-Brion itself is the only property from outside Médoc included in the 1855 Classification; it's also the oldest. Of the others in the classification, Haut-Brion is a relatively small producer, with only about 20,000 cases being released each year... You'll be truly drinking history with this coveted collection.

- Château Quintus Saint-Emilion Grand Cru 2012 (1.5L)
- Château La Mission Haut-Brion 2012 (1.5L)
- Château Haut-Brion 2012 (1.5L)

Donated by Domaine Clarence Dillon

We've come to learn there are some people that you can really count on... Bill and Donna Shergy have been faithful donors to l'Eté du Vin for many years. We appreciate you greatly.

LOT 112 **GAME READY FOR #CABERNET DAY**

September 1 kicks off California Wine Month with #CabernetDay. There is no better way to celebrate this holiday than with this stellar assortment of California Cabernet Sauvignon. To make sure you are ready for #CabernetDay, here are some fun facts:

- Cabernet Sauvignon was created in the 17th century by an accidental crossing between Cabernet Franc and Sauvignon Blanc.
- The oldest continuously producing Cabernet Sauvignon vines in the world are located in Australia.
- The green bell pepper flavor and aroma is one of the noted characteristics in Cabernet Sauvignon due to an aromatic organic compound called Pyrazine. The longer the grapes ripen in the sunlight, the less herbaceous or green bell pepper you'll notice.
- Cabernet Sauvignon holds the title of most expensive wine ever sold in the world. An Imperial of 1992 Screaming Eagle Cabernet Sauvignon was sold at auction for \$500,000 in 2000. And the auctioneer who dropped the gavel on that sale? Our very own Fritz Hatton!

Not enough for you? Then raise your paddle for this awesome case of California Cabernet Sauvignon. And be game ready for #CabernetDay!

- Jones Family Vineyards Cabernet Sauvignon 2005
- Peter Michael Winery Les Pavots Estate Red 2003
- MX Wines Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2008
- Hourglass Blueline Vineyard Cabernet Sauvignon 2006
- Jonata 'El Alma de Jonata' Red Wine 2005
- Merus Cabernet Sauvignon 2008
- Pahlmeyer Proprietary Red 2008
- Spottswoode Family Estate Grown Cabernet Sauvignon 1998
- Harbison Estate Cabernet Sauvignon 2007
- Arietta Cabernet Sauvignon 2007
- Château Montelena Cabernet Sauvignon 2002
- Pride Mountain Vineyards Cabernet Sauvignon 2007

Donated by Donna & William Shergy

Hats off to you, your cooking, and your fun porch, Chef Johnny Haffner. Thank you for this contribution to our auction.

LOT 113 **POSITIVELY PERFECT PRE-PLANNED PORCH PARTY**

Nashville summer is HOT. It's a time for ice, pools, and air conditioning. But fall in Nashville? That's the time for picnics, stargazing, and a good old fashioned porch party. If we're the expert source on wine (duh), then Chef Johnny Haffner is the expert on porch parties. Enjoy a porch party for 24 with no planning on your part, all you have to do is show up. Interested? We thought you might be.

Formerly known as Caper's Catering, Catering by Johnny Haffner is so much more than your average catering company. Live and breathe Chef Haffner's standard of creating experiences above and beyond the norm at his home in Belle Meade on his incredible porch. Enjoy a sensational meal using all local and seasonal ingredients created by Chef Haffner. This gathering for 24 is great for any occasion... Birthday parties, engagement parties, anniversaries, or simply entertaining clients. But then again, who says you need a reason to celebrate?

And what better way to celebrate than with some top notch wines? We've got you covered. Nashville Wine Auction will provide the wine to compliment this effortless dinner. We can't disclose the exact bottles yet, but have we ever steered you wrong?

Chef Haffner is a longtime friend of the auction which means two things: he knows wine and he knows how to throw a party! You'll never be more relaxed than when you host the perfect party you didn't have to plan. And better yet -- no clean up. It's the perfect way to enjoy and intoxicating fall night at this positively perfect pre-planned porch party.

- Party for 24 at Chef Johnny Haffner's home on Dartmouth Street
- September 30, 2016

Restrictions: Party for 24 to take place at the home of Chef Johnny Haffner on September 30, 2016. No exceptions.

Donated by Chef Johnny Haffner

Thank you to our trips committee for putting together this amazing trip.

LOT 114 **EXPLORE NORTHERN SPAIN** **WEEK-LONG LUXURY TOUR FOR 4**

*El español fino con todo bebe vino.
The refined Spaniard drinks wine with everything.*

You too can join the ranks of “refined Spaniard” with this 7-day trip for four through Northern Spain. Here’s what your trip will look like:

Day 1

Upon arrival in Madrid, you’ll receive a welcome pack of wine and chocolates in your room. Relax and unwind in the luxurious Westin Palace hotel or get a jump start on exploring the city!

Day 2

Following breakfast in the hotel, the morning is yours for taking in the sights, sounds and smells of Madrid. For a fun lunch, you’ll enjoy a fabulous walking tour through Madrid’s old town, stopping in a number of tapas bars for tapas and wine tastings. You’ll then have a free afternoon to do as you choose. Madrid has so much to offer including world class art museums like the Prado Museum and incredible shopping!

Day 3

After breakfast, your driver will whisk you away to gorgeous and charming Segovia. Today’s lunch is at the historic El Duque, where you’ll experience a charming and authentic lunch of suckling pig, roast lamb or fish. Then it’s on to one of Spain’s best red wine regions, the Ribera del Duero. Your first tour and tasting is at Abadía Retuerta, where the highlight is a 4x4 tour through the vines!

After your tour, you’ll check into your hotel, the Hotel Abadía Retuerta LeDomaine. Yes, that is the same name as the winery! Voted “Best Hotel in Spain 2016” by Trip Advisor, this luxury hotel is set like a jewel among the string of exclusive wine estates found along the Duero River. If the heart of the estate is the winery, its soul is the ancient 12th-century abbey, a beloved and carefully restored Spanish cultural heritage site.

Dinner is on your own tonight, and should you have room in your belly, your hotel boasts a Michelin-starred restaurant, Refectorio, and also the more casual Vinoteca.

Day 4

Hit the ground running today as you travel to La Rioja wine country for three appointments! Your first stop is at Bodegas Roda for a private tour and tasting of fine wines and high-end olive oils. For lunch, you’ll have gourmet cuisine at the historic Las Duelas at Hotel Adostinos. This restaurant has great atmosphere, as it is a converted convent! Your third appointment today is with Finca Valpiedra Winery. Finca Valpiedra follows the classic Bordeaux style, with a single vineyard and only two wines elaborated exclusively with grapes from the estate. Relax with the gorgeous river views at this absolutely lovely estate.

Time to check into tonight’s hotel, Hospedería de los Parajes. Located in Medieval Laguardia (called the “cutest village in La Rioja”) this hotel offers everything you ever dreamed of including a spa, two restaurants, a winery, shopping and a network of historic caves.

Day 5

Another day, another round of fantastic Spanish experiences! In the morning, your driver will get you to the center of Samaniego for your appointment with Remirez de Ganuza. This winery comprises modern concrete buildings covered with original old brickwork in keeping with the traditional architecture of the local area. Here you’ll have a private tour and taste their fantastic cult wines.

Lunch takes place in the most adorable fishing port in Basque country, at a fabulous seafood resaturante called Elkano Inn Getaria. Afterwards, spend the afternoon in historic Hondarribia. One of the prettiest villages in Northern Spain, it’s straight out of a fairy tale!

Lastly, your driver will take you to gorgeous San Sebastian, where you’ll be staying at exquisite Hotel Maria Cristina.

Day 6

Enjoy a free morning and explore the dazzling San Sebastian. Depending on the time of year, there are many options for you to fill your time, including shopping, hitting the spa, going to the beach or strolling through the market. For your farewell lunch, you'll head to one of Spain's finest restaurants, Akelare. This will be a long, relaxed experience. And with three Michelin stars you can expect unforgettable food, top class service, and striking views of the sea.

Day 7

Depart from Spain at your leisure with memories of your unforgettable experiences as a "refined Spaniard!"

This trip includes:

- 6 nights hotel accommodations
- 6 breakfasts
- 5 lunches (pre-set menus customized to your food preferences)
- 4 VIP winery tastings and tours as listed above
- All transfers by chauffeured, air-conditioned luxury van
- Professional English-speaking driver

Please note: The itinerary presented is a complete trip for two couples. You can also add a third couple to your trip, customize your itinerary, upgrade your accommodations or add additional days. Work with Nashville Wine Auction staff after the auction to book and/or alter your trip. Additional costs over what is listed above are the responsibility of the buyer(s). Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare/train travel, additional meals, drinks and transfers not specified in the itinerary. Personal expenses, tips and gratuities, travel insurance (strongly recommended) also not included. For best availability of suppliers, a minimum of 3 months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

ROSANN & BILL NUNNELLY

Once again we express our appreciation for the generosity of Bill and Rosann Nunnelly.

LOT 115 LARGE AND IN CHARGE! GAJA LANGHE CONTEISA 2009

For thousands of years, the prime vineyard land of Cerequio, nestled between the townships of La Morra and Barolo, has been prized for its infamous fruit with both townships vying for greater surface area within the cru. In 1995, when Gaja decided to purchase a second farm in the Barolo appellation, they chose to purchase vineyards that lie in the famed Cerequio cru.

Conteisa gets its name from that medieval "conteisa," Piedmontese dialect for the Italian contesa, meaning the contended vineyard. Though named after a quarrel, there is no debate as to the consistently complex profiles, pure lines, and early approachability that set the Conteisa apart. The 2009 is a prime example of terroir-driven wine and the faithful expression of Cerequio soil.

- Gaja Langhe Conteisa 2009 (5L)
 - » *The 2009 Conteisa sees fruit harvested from the Cerequio cru in La Morra and is one of two "Barolo-inspired" wines made by the Gaja family. A small percentage of Barbera is added to the blend. Very expressive of the cru, Conteisa opens with a beautifully floral footprint of pressed rose and blue violets followed by bright cherry, cassis, chopped mint, licorice, tar, ginger and delicately smoked cedar. Again, the complexity is mind-blowing. The wine glides effortlessly over the palate, but make no mistake, that tight, tannic austerity kicks in at the back. (RP 96)*

Donated by Rosann & Bill Nunnelly

We'll have to get out our thesaurus to find enough words to say THANK YOU to Brent Soper. This is the first of many live auction lots from his cellar tonight. Thank you Brent.

LOT 116 TWO CLASSIC VINTAGES OF CHÂTEAU MARGAUX

There's a reason America's third President favored Margaux. While serving as the United States ambassador to France, Jefferson wrote of the 1784 vintage, "There cannot be a better bottle of Bordeaux wine." Over 200 years later, and many argue his words still ring true! According to many top critics of today, the 2015 vintage, though just a baby, is in the running for the best vintage in the history of the estate.

When it comes to the 1990 and 1986, two of Margaux's notoriously successful vintages, Robert Parker Jr. echoes Jefferson's sentiments with raving scores and eloquent descriptions. If America's first true connoisseur and today's preeminent critic bestow their praises, there's no reason to keep your paddle in your lap. Raise 'em high, people!

- Château Margaux 1990
 - » *For me, the 1990 Margaux continues to be the quintessential example of this Château. In addition to being profoundly concentrated, its ethereal bouquet of sweet black fruits, cedar, spices, flowers, smoke, and vanilla is remarkably well-formed and intense. In the mouth, there is not a hard edge to this classic wine, which is super-concentrated, soft, silky-textured, and opulent. It displays an opaque ruby/purple color, a compelling bouquet, and exquisite layers of flavors that cascade over the palate without any notion of toughness or coarseness. The acidity is low, although sufficient enough to provide vibrancy and focus. This wine's significant tannin level is remarkably well-concealed by the wealth of fruit. Although still an infant in terms of development, this fabulous Margaux is already drinkable. There have been so many great vintages of Margaux under the Mentzelopoulos regime that it is almost inconceivable that the 1990 could outrank the 1982, 1983, 1985, 1986, and 1995, but, in my opinion, it possesses an extra-special dimension. While it is approachable, it will last for 25-30 years. (RP 100)*

- Château Margaux 1986
 - » *A magnificent example of Château Margaux and one of the most tannic, backward Margauxs of the last 50 years, the 1986 continues to evolve at a glacial pace. The color is still a dense ruby/purple with just a hint of lightening at the rim. With several hours of aeration, the aromatics become striking, with notes of smoke, toast, creme de cassis, mineral, and white flowers. Very full-bodied, with high but sweet tannin, great purity, and a very masculine, full-bodied style, this wine should prove nearly immortal in terms of its aging potential. It is beginning to budge from its infantile stage and approach adolescence. Anticipated maturity: 2008-2050 (RP 98)*

Donated by Brent Soper

To Pam and Steve we say thank you for your hospitality, your connections, your great wine, and your PORCH! We're also so pleased to be partnering with Williams Selyem for the first time this year. Thank you.

LOT 117 EXPERIENCING EXCLUSIVITY DINNER WITH WILLIAMS SELYEM (BUY-A-SPOT)

The rise of the Williams Selyem Winery is one for the books and a true American tale. They released their first wine in 1981. Six years later, they won the sweepstakes prize at the California State Fair. By the 1990s there was a two-year waiting list to get your hands on this up and coming star. That exclusivity has pushed through to modern day, where it's impossible to get the wine unless you're on that coveted list... or at this dinner. In addition to your place at the table, each winning couple will take home a magnum of Williams Selyem wine!

Today, a beautiful dinner expertly crafted by Chef Kevin Ramquist with impeccable wines of Williams Selyem and the head winemaker Jeff Mangahas is right at your fingertips. Taking place at the home of Pam and Steve Taylor on Saturday, March 25, 2017, this Buy-A-Spot dinner has room for 14, so stand until you can't stand anymore!

1st Course

Williams Selyem Heintz Vineyard Chardonnay 2013
Williams Selyem Olivet Lane Vineyard Chardonnay 2013
Williams Selyem Drake Vineyard Chardonnay 2013
Williams Selyem Allen Vineyard Chardonnay 2013

2nd Course

Williams Selyem Precious Mountain Vineyard Pinot Noir 2009-2012

3rd Course

Williams Selyem Rochioli Riverblock Pinot Noir 2009-2012

4th Course

Williams Selyem Estate Vineyard Pinot Noir 2009-2012

Buy-A-Spot at this dinner that takes place at the home of Pam & Steve Taylor on Saturday, March 25, 2017. A total of 14 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 of the wines listed above
- One (1) magnum of Williams Selyem per couple

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 home of Pam & Steve Taylor on Saturday, March 25, 2017. No exceptions. No shared pours.

Donated by Pam & Steve Taylor, Williams Selyem

What better partner could an organization have than Seabourn Cruises. Wow. We're so grateful for your generosity.

LOT 118 LUXURIOUS SEABOURN MEDITERRANEAN CRUISE FOR 2

Explore the Mediterranean like never before aboard one of Seabourn's luxury Odyssey-class cruise ships. From the candy-colored villages of the Costa Amalfiana to the flower stalls along Barcelona's ramblas, treat yourself to the visual intoxication of the Mediterranean. Upon winning this once-in-a-lifetime vacation, you will have the opportunity to choose from one of several different itineraries, each of which features ports along the beautiful Mediterranean coastline.

The Seabourn experience doesn't stop when you arrive at port, however. Upon request, the staff can become your own personal travel agent, setting up a romantic dinner for two in Santorini or scheduling a private sail and scuba lesson in the crystal clear waters of Mykonos.

At the end of the day, return to your palatial Veranda suite to relax on your private balcony overlooking the serene Mediterranean Sea. Each room comes equipped with full-length windows, a queen-size bed, fully stocked bar and fridge, flat screen TV, cell phone service and WiFi access, as well as a personal suite stewardess to ensure the perfection of your stay.

The moment you step foot onto this floating resort you will be enamored with the myriad of amenities and entertainment it has to offer, such as an onboard marina and award-winning spa. From the unrivaled service and delightful all-suite accommodation to the world-class dining and exceptional destinations, the Odyssey will exceed all of your expectations.

- 7-day Mediterranean cruise for 2 aboard one of Seabourn's Odyssey-class ships in a Category V1 Veranda Suite.

Restrictions: Cruise booking based on availability. You will select the departure date that suits you best during the Mediterranean season (April through November). Not included are ground transfers, airfare, insurance, government taxes, and any personal shipboard expenses you incur during the cruise. In addition, if you wish to upgrade the category of accommodation, you may do so for an additional fee, based upon availability at 30 days prior to the sailing date. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Seabourn

Every year Cynthia and Elliot open their cellar doors to l'Eté du Vin. Thank you for your kindness. And, so we say merci beaucoup to Brent Soper as well for this lovely Clos de Tart.

LOT 119 HISTORY AND ELEGANCE, CLOS DE TART

In Burgundy, history is all around you, and Clos de Tart has lived through it all. From the nuns of Notre Dame de Tart in the 12th century to the Marey-Monge family at the turn of the 19th century to the current owners, the Mommessin family, this vineyard has grown and changed with a region well-known for its reputation of wines. The largest Grand Cru classified property in Burgundy, Clos de Tart is a land of natural beauty and a certain serenity.

From the Winery: At the Clos de Tart, time seems to go by without having a hold on things: this is a great privilege in our ever-changing world.

Combining the strength of a Chambertin and the elegance of a Musigny, each bottle of Clos de Tart Grand Cru comes with a spirit of the original history and a feeling of longevity. Raise your paddle for the chance to taste the evolution of Clos de Tart.

"Clos de Tart can please both the hedonists who are looking for immediate pleasure and the aesthetes who are immediately aware of its refined texture and delicate tannins." -Michel Bettane

- Domaine du Clos de Tart 'Clos de Tart' Grand Cru Monopole 1986
- Domaine du Clos de Tart 'Clos de Tart' Grand Cru Monopole 1989
- Domaine du Clos de Tart 'Clos de Tart' Grand Cru Monopole 1997
- Domaine du Clos de Tart 'Clos de Tart' Grand Cru Monopole 1998

Donated by Cynthia & Elliot Himmelfarb, Brent Soper

Brent, we appreciate you sharing your Château Lynch-Bages with us. Many, many thanks.

LOT 120 NEVER GONNA GIVE YOU UP

Looking for a love that'll last? Your search ends here!

Though shy to open up and show its true colors, with a little coaxing this 1989 Château Lynch-Bages is sure to become the apple of your eye! This young, dark, beauty will be by your side for years to come if you let it. With hints of cedar with a nose that opens over time, dark fruits with coffee, chocolate, and your grandfather's tobacco pipe, this vixen is softly calling to you from the cellar with every bold red you pull, gently giving you side eye while you search for that perfect wine to pair with dinner — don't give in to this bashful siren right away. Practice patience, and the time will reward you.

This vineyard has been cultivated since 1749, using traditional wine making methods until 1979. The traditional vat house of this vineyard is still functional and available for tours — a treat for any wine historian. Vines here range from 30 years of age to 60 and inhabit well irrigated soils under a mild climate. Produced by our friends Jean-Michel and Jean-Charles Cazes, the emphasis on tradition and culture shows strongly in this and other vintages.

- Château Lynch-Bages 1989 (5 bottles)

Donated by Brent Soper

Thank you to our trips committee for putting together this amazing trip.

LOT 121 TOURING ITALY'S BEST WINE REGIONS 8-DAY LUXURY TRIP FOR 4

"Our Nashville Wine Auction tour to the Piedmont and Tuscany regions was a dream! The tiny villages were packed with treasures of the region; the vineyards, wines, delicious foods (pasta and truffles!) and smiling people that make the magic happen. Our trip, accommodations, hosts and drivers that pampered us throughout, were flawless. How wonderful to experience these regions with great friends, it made everything so memorable!"

~Natasha & John Deane

No one has mastered the art of living well as successfully as the Italians. We have put together a trip dedicated to the pleasures of Northern Italy, whose riches are vast, varied, and yours to discover. From art-packed museums and mosaic-filled cathedrals to Roman ruins and hill towns amid vineyards that produce some of Europe's best wines. You can dine at refined restaurants that casually flaunt their Michelin-star ratings, or chow down with the locals at small local eateries that have spent generations perfecting traditional recipes. Whatever your pleasure, you this trip will leave you satisfied.

Day 1: Piedmont Wine Country

Your day begins with a tasting of Gigi Rosso fine wines from their premium vineyards in Serralunga. This visit is an educational highlight, and provides a great foundation for all your Italian wine experiences! After you visit the estate in Castiglione Falletto, you'll enjoy lunch at Bovio, an informal yet elegant restaurant with delightful views over the vineyards and castles of the Langhe through the big bay windows. Owned by the Bovio family, one of the oldest families of restaurateurs, Bovio kicks off your adventure with a wonderful, traditional lunch in a panoramic position among the vineyards of Barolo. Afterwards, return to the Relais San Maurizio. As the first Relais & Châteaux in Piedmont, this hotel is a true partnership between the art of hospitality, eno-gastronomic excellence and the search of well-being.

Day 2: Barbaresco

Barbaresco awaits where you'll start your day the Italian way, with a wine tasting at Gaja! Since 1859, The Gaja estate has produced its flagship wine, Barbaresco... and you'll get to experience it first-hand and learn why this

wine is considered a status symbol on a par with Château Lafite Rothschild or Krug. Travel up the road for lunch at Trattoria Antica Torre. Located in the center of Barbaresco, this delightful trattoria resides in the shadow of the village's iconic medieval tower. It offers delicious, authentically-prepared local specialties, paired with Gaja Wines.

Afterwards, you'll head to La Spinetta, which has become a modern Italian superstar winery producing some of Piedmont's most delicious wines at their main estate in Castagnole Lanze. Taste vintages from La Spinetta's stunning, first-class cellars made using state-of-the-art equipment and the most sophisticated grape presses on the market.

Day 3: Barola

Why not start your morning with a wine tasting! Head to the Giuseppe Rinaldi estate and taste the wines of "Beppe" Rinaldi who is said to be known as "Citrico" (The Acerbic One). No other Barolo estate so powerfully represents the precious substance of tradition. It lives through Beppe, as it did in his father and his grandfather, and it will live on through his daughters, Marta and Carlotta, as they take over the helm.

Lunch is a real treat today. Locanda Pilone offers breathtaking views from a restored farmhouse set atop Maddona di Como outside Alba. Named Piedmont's 2013 "Restaurant of the Year" this hidden gem boasts one Michelin Star, over 1,200 wines on the wine list, and authentic Piedmontese cuisine from Executive Chef Antonino Cannavacciuolo.

Your evening is free to explore Barolo, the little medieval hamlet located in the Cannubi valley. Surrounded by vineyards, this town lives for wine, and most businesses are related to wine or food. Enjoy your time in this delightful area!

Day 4: Italian Riviera

On the way to Tuscany, you will break up the journey with a night on the Italian Riviera in glamorous Portofino! Explore the northern shore and the tiny bay of San Fruttuoso, where a Benedictine abbey was built in the 8th century. Scuba dive in the protected waters with stunning reefs, coral, and rock formations and see the impressive underwater Statue of Christ of the Abyss! Portofino is renowned for its high-end shopping along the pastel waterfront. Enjoy a free evening in a beautiful city, followed by a stay in your ocean view room at The Grand Hotel Bristol Resort and Spa.

Day 5: Portofino & Pietrasanta

Another leisurely travel day, today you get to further enjoy the Grand Hotel Bristol, the seaside, and all that Portofino has to offer. You'll then join your driver and head further down the Tuscan coast to Pietrasanta. Nested in the hills of the Tuscan region of Versilia, this town has been a well-kept secret among art enthusiasts for years. In addition to its convenient location, the town has quite a few attractions of its own: spend time meandering through the medieval square, discover the town monuments, or visit the workshops of the local artisans. Whether looking for a holiday of art, culture, beach or sun, Pietrasanta is a destination for a refined visitor.

Your hotel, the Albergo Pietrasanta is located in a grand seventeenth century palazzo, formerly known as the Barsanti-Bonetti, in the historical center of the town near the Cathedral. A lovely veranda, facing landscaped gardens with century-old palm trees, connects the main building to the adjacent converted stables and provides a peaceful setting to have a quiet conversation or read a book. Your day provides you the afternoon to explore Pietrasanta at your leisure.

Day 6: Gaja & La Pineta

This morning your driver will pick up and you'll head South to Castagneto Carducci. There, you'll visit Ca'Marcanda and tour the vineyards and taste the wines of Gaja. Lunch will be at Ristorante La Pineta, the unassuming treasure at the beach of Marina di Bibbona. The atmosphere at La Pineta is friendly but the interiors are not as intimidatingly posh as in many other restaurants adorned by a Michelin star. This may be thanks to owner and Chef Luciano Zazzeri's humble past. He started out as a fishermen and still loves to be out on a boat.. so who if not him would know about first class ingredients when it comes to seafood.

Next up is a private tasting at the mythical Super Tuscan estate, Marchesi Antinori's Tenute Guada al Tasso. Antinori gained fame in 1971 with his rule breaking Tignanello, and has gone on to be the most famous name in Italian wine and influence since then. Explore Vermentino, Sangiovese, Cabernet Sauvignon, Merlot, Syrah and more with this exclusive experience.

Day 7: Ornellaia & Sassicaia

Check out of your hotel in Pietrasanta, and start your journey to Bologna. Your morning stop en route is a winery tour and tasting at one of the great Super Tuscan estates, Tenuta Dell'Ornellaia. But is one tasting enough when it comes to Super Tuscan heavy-hitters? No, of course not! You'll then

move onto your next appointment, an exclusive luncheon at the Sassicaia wine estate at Enoteca San Guido.

You'll be able to ruminate on your Ornellaia and Sassicaia experiences as your driver takes you to Bologna and check in to your evening accommodations at The Grand Hotel Majestic, the oldest and most prestigious hotel in Bologna. This superb five star deluxe hotel is situated in a Palazzo designed by architect Alfonso Torregiani during the first half of the 18th century and built by order of Cardinal Prospero Lambertini, who later became Pope.

Day 8: Bologna and back to Milan

Enjoy this time soaking up all that Bologna has to offer. Then take your afternoon transfer to Milan to board your return flight to the states, completely satisfied with full bellies and wonderful memories!

This trip includes:

- 7 nights hotel accommodations
- 4 private VIP wine tastings
- 7 full breakfasts
- 4 lunches with wine
- 2 culinary and gourmet activities
- All transfers as per the itinerary above by chauffeured air conditioned luxury Mercedes E sedan with professional English speaking driver
- 24 hour back office support with emergency cell contact

Please note: The itinerary presented is a complete trip for two couples. You can also add a third couple to your trip, customize your itinerary, upgrade your accommodations or add additional days. Work with Nashville Wine Auction staff after the auction to book and/or alter your trip. Additional costs over what is listed above are the responsibility of the buyer(s). Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare/train travel, additional meals, drinks and transfers not specified in the itinerary. Personal expenses, tips and gratuities, travel insurance (strongly recommended) also not included. For best availability of suppliers, a minimum of 3 months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

PAMELA & ANTHONY CMELAK

CHEF DEB PAQUETTE
ETCH RESTAURANT

Don't stop now Pamela and Tony, you're on a roll! Thanks for your generous donations of great wine and the thoughtful curation of this amazing tasting experience. We're so grateful for your gift. And to our great friend and chef, Deb Paquette we say thanks again for your year-round support of Nashville Wine Auction.

LOT 122 WINE SPECTATOR RATES THIS THE DINNER OF THE YEAR (BUY-A-SPOT)

Not every wine can be #1. Just like not everyone has the pleasure of tasting a #1 wine. For ten lucky bidders, this is about to change. Not once, not twice... but fifteen times.

The popularity of wines deserving of the top spot on *Wine Spectator's* Top 100 List soars once crowned victorious, and many hope to be lucky enough to secure a bottle after a win. After the smashing success of last year's 1,200 Point Dinner, Anthony Cmelak is back to share his love of the best of the best with a dinner featuring many of these stars, all in one place.

Enjoy dinner with 15 champions of *Wine Spectator's* Wine of the Year lists. Singled out for their quality, value, and excitement, these #1 wines honor successful wineries, regions and vintages around the world.

Ten lucky bidders are invited to savor these wines with an exquisite meal on Friday, February 3, 2017. The dinner will be prepared by Chef Deb Paquette (one of Nashville's best chefs) at Etch (one of Nashville's best restaurants).

Here are the wines you'll enjoy (Note: WOTY=Wine of the Year):

Hors d'oeuvres

Le Brun-Servenay Grand Cru Vieilles Vignes Brut 2004
Marcassin Vineyard Chardonnay 2009
Aubert Wines Sugar Shack Estate Chardonnay 2013
William Fevre Bougros Cote Bouguerots 2008

Course #1

Columbia Crest Reserve Cabernet Sauvignon 2005 - WOTY 2009
Paloma Vineyards Merlot 2001 - WOTY 2003
Château St Jean 'Cinq Cepages' Cabernet Sauvignon 1996 - WOTY 1999

Course #2

Casa Lapostolle Clos Apalta 2005 - WOTY 2008
Casanova di Neri Brunello di Montalcino Tenuta Nuova 2001 - WOTY 2006
E. Guigal Châteauneuf-du-Pape 1999 - WOTY 2002

Course #3

Joseph Phelps Vineyards Insignia 2002 - WOTY 2005
CVNE Compania Vinicola del Norte de Espana 'Imperial' Gran Reserva 2004 - WOTY 2013

Course #4

Marchesi Antinori Solaia Toscana IGT 1997 - WOTY 2000
Ornellaia Bolgheri Superiore 1998 - WOTY 2001

Course #5

Paul Avril Clos des Papes Châteauneuf-du-Pape 2005 - WOTY 2007
Château Ducru-Beaucaillou 1995 - WOTY 1998

Dessert

Taylor Fladgate Vintage Port 1994 - WOTY 1997
Château Rieussec 2001 - WOTY 2004
Dow Vintage Port 2011 - WOTY 2014

Buy-A-Spot at this dinner that takes place on Friday, February 3, 2017 at Etch Restaurant. 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 of the wines 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, February 3, 2017 at Etch. No exceptions. No shared pours.

Donated by Pamela & Anthony Cmelak, Chef Deb Paquette, Etch Restaurant

CANA WINE COMPANY

Brad Morely, we're so excited to have your support and enthusiasm for l'Été du Vin. Thank you for joining in our cause to fund the fight against cancer.

LOT 123

ABSOLUTELY NECESSARY: SINE QUA NON

Sine Qua Non: (noun) an essential condition; a thing that is absolutely necessary

And what could be more essential than these two magnums of California cult favorite Sine Qua Non? Known for Rhône style blends and a tendency to avoid repetition, Sine Qua Non was born from a wishful dream to make something that is so distinctive and so delicious it becomes indispensable to wine lovers the world over.

Manfred Krankl's interest in wine grew from his time overseeing the wine list for Campanile in Los Angeles. Leaving the restaurant, he decided to try his hand at winemaking with the 1994 Syrah "Queen of Spades." The success of "Queen of Spades" launched Sine Qua Non from a lofty notion to a realized dream. For all the theatrics, quirky names, and exotic blends, Manfred Krankl has anchored Sine Qua Non among truly amazing wines.

At Sine Qua Non, each bottle is unique with each vintage having a different name and piece of art on the label. But don't take our word for it. Raise your paddle and see for yourself!

- Sine Qua Non "Stein" Grenache 2012 (1.5L)
 - » *Checking in at 15.7% alcohol, it's no lightweight, yet it has considerable elegance in its sweet blackcurrants, white pepper, licorice, baking spices and hints of violet-like aromas and flavors. Possessing the hallmark purity of the estate, it's full-bodied, concentrated, rich and textured, with sweet tannin barely noticeable on the finish. (RP 97)*
- Sine Qua Non "Stock" Syrah 2012 (1.5L)
 - » *It offers stunning notes with a full-bodied, unctuous, layered, yet always graceful and elegant feel on the palate. Nicely structured, with perfect overall balance, it still has the open-knit character of the vintage, yet has plenty of underlying structure, which at the moment is slightly hidden by the wine's lavish fruit. It will be better in 2-3 years, and have two decades of overall longevity. (RP 98)*

Donated by CANA Wine Company

We're honored, indeed, to partner with Terlato Wines this year and for the creative contribution of this very special bottle of Champagne from Piper-Heidsieck. Our hearts are full of gratitude.

LOT 124 **A NASHVILLE WINE AUCTION EXCLUSIVE! LIMITED EDITION OSCARS PIPER-HEIDSIECK**

This lot offers you Champagne that only Hollywood's best and brightest have tasted. It has never been sold and never will be again. Extra! Extra! Read all about it!

PRESS RELEASE HOLLYWOOD, Calif., Feb. 8, 2016 /PRNewswire/ -- PIPER-HEIDSIECK, the revered French Champagne house known worldwide for the red of its label and the gold of its wine, unveiled today the "Red Carpet Ready" limited edition magnum bottle that will be poured exclusively at this year's 88th Oscars® ceremony and Governors Ball, the Academy's official post-Oscars celebration.

With only 1000 bottles produced, the special limited edition magnum was unveiled during the Oscars Nominee Luncheon in order to give nominees a 'sneak peek' of what they will be drinking on February 28th. An exceptional bottle for an exceptional night, the PIPER-HEIDSIECK Cuvée Brut magnum was designed by the 230 year-old French House specifically for the occasion with the word "Oscars" and the number "88" forming a golden "tiara" wrapped by hand around each bottle. PIPER-HEIDSIECK believes that nothing less than a magnum is worthy of the grandeur of Oscars night.

"We are thrilled to celebrate a momentous occasion with a momentous bottle, one that reflects the Academy and the House's shared value of excellence," says Benoit Collard, Global Executive Director PIPER-HEIDSIECK. "These magnums are as grand and bold as the films and performances we are celebrating this year."

- Oscars Limited Edition Piper-Heidsieck 2016 (1.5L)

Donated by Piper-Heidsieck

Fritz, what can we say? You're just part of our family now. What would l'Été du Vin be without the joy you share. And, thank you for sharing your wine too! We love it!

LOT 125 **CELEBRATING THE 20TH ANNIVERSARY OF ARIETTA WINES, FRITZ-STYLE!**

If you've been following along with the l'Été du Vins of late, you are well aware of Fritz Hatton's presence amongst our ranks. Auctioneer, winemaker and life of the party in general, with over three decades of experience in the fine and rare wine business, Fritz is a force of nature in the world of wine.

In the fall of 1998, Caren and Fritz launched Arietta Wines in partnership with winemaker John Kongsgaard. Caren and Fritz then became sole proprietors in 2005, and brought one of Napa's finest winemakers, Andy Erickson, on board. The rest, as they say, is history.

This Fall, Arietta celebrates the 20th Anniversary of its first harvest in 1996. The first of the 2014 vintage Arietta wines will be bottled in early July, and the very first set of engraved three-liter red wines are available for you at l'Été du Vin, well in advance of release. These 20th Anniversary bottles feature a commemorative medallion, unique in Arietta's history.

In addition to scoring those coveted double magnums, the winning bidder's party of up to eight will be invited to a "no holds barred" tasting of Arietta wines with proprietor, Fritz Hatton, in Napa.

Did you catch all that? Four engraved double magnums. Tasting for eight at Arietta in Napa. With Fritz. No holds barred! Woo-hoo, what a way to celebrate!

- Arietta H Block Hudson Vineyards Red Wine 2014 (3L)
- Arietta Cabernet Sauvignon 2014 (3L)
- Arietta Hudson Vineyards Merlot 2014 (3L)
- Arietta Quartet Red Wine 2014 (3L)
- Tasting at Arietta in Napa for 8

Restrictions: Tasting at Arietta vineyards in Napa, CA to be scheduled by mutual convenience by July 30, 2018.

Donated by Caren & Fritz Hatton, Arietta Wine

ARIETTA WINE
CAKEBREAD CELLARS
FLORA SPRINGS WINERY & VINEYARDS
NAPA VALLEY LODGE
PLUMPJACK WINERY
SCHRAMSBERG VINEYARDS

CLIFF LEDE VINEYARDS
JOSEPH PHELPS VINEYARDS
OPUS ONE WINERY
ROUND POND ESTATE
SILVER OAK WINERY

Thank you Lori Guardino for your dedication to the Nashville Wine Auction and our lofty goals to raise funds to fight cancer. Your enthusiasm and persistence opened the doors of these many iconic wineries to make this a trip of a lifetime.

LOT 126 TOUR NAPA VALLEY ICONS LIKE A PRO! FOUR DAYS OF TASTINGS FOR FOUR

This incredible itinerary reads like a Who's Who of Napa Valley wineries! Experience VIP treatment and sensational wines with this four day trip stocked with incredible, noteworthy Napa Valley icons. Nashville Wine Auction will set this trip for four up for you, and you'll truly feel like you are touring Napa like a pro!

Day One

Arrive and check in to the **Napa Valley Lodge** located in the heart of the wine country and nestled in the vineyards of Yountville. Unpack your bags and get ready for tonight's **Opus One Twilight Tasting**. Your after-hours event begins with a Champagne and caviar reception in the winery's salon, followed by a private tour of the architectural spaces of Opus One. As the sun sets over the vineyard, you'll descend to the heart of the winery – The Grand Chai. Beyond its glass walls lays an entire vintage of Opus One in the semi-circular cellar where one thousand barrels are nurtured and aged to perfection. There you will enjoy a two-vintage tasting with hors d'oeuvres prepared to complement the wines.

Day Two

First stop, **Cakebread Cellars** for an in-depth tour and tasting. Longtime supporter of the Nashville Wine Auction, Cakebread's delicious wines and delightful hospitality will warm your soul and palate. Next up is **Joseph Phelps Vineyards**, who completed extensive renovations of their winery building in May 2015. With enhanced vineyard views, experience Joseph Phelps like never before. Enjoy a private high-end tasting that includes their flag ship wine, Insignia. Your final stop today is **PlumpJack Winery** for a tour and tasting. PlumpJack sits squarely in the heart of Napa Valley's renowned Oakville region, surrounded by a 42-acre estate vineyard respected for the quality of its Cabernet Sauvignon.

Day Three

Who wouldn't want to start their day with **Silver Oak Winery**? With a glass in hand, you'll get a private VIP guided tour of the winery while tasting Napa Valley and Alexander Valley Cabs. You will be guided through Silver Oak's rich history, through the production area and culminate in the glass house for a library tasting. A leisurely two-hour lunch is anticipated next at **Round Pond Estate** and their Il Pranzo Tasting Experience. This stop includes an estate garden tour and a tasting of artisan olive oils, red wine vinegars, and estate wines with beautiful views from Round Pond's terrace. Savor local artisan cheeses, meats, breads, season's freshest fruits and vegetables from their garden and more culinary delicacies. Finish with dessert prepared by the winery chef. Your final stop is **Cliff Lede Vineyards**. Established in 2002 by Cliff Lede, this winery tapped David Abreu, considered the best viticulturist in Napa Valley, to replant the vineyards. Today, winemaker Christopher Tynan crafts the Cabernet Sauvignon and Sauvignon Blanc. Delight in a reserve tasting with memorable wines to end a perfect day.

Day Four

Nashville Wine Auction would like to treat you to a driver for the day! First stop is **Schramsberg Vineyards** where you will begin with an educational tour of their 125 year old caves sharing the rich history of Schramsberg. You will be introduced to the classic method of producing sparkling wine and end with a variety of Schramsberg Vineyards and Davies Vineyards wines to taste. Where next? **Arietta**, where Auctioneer Fritz Hatton and his wife, Caren, launched their own winery in 1998 with winemaker John Kongsgaard. Now sole proprietors, Fritz and Caren produce super-premium Bordeaux-style blends crafted by Andy Erikson, one of Napa's finest winemakers. Enjoy a lovely tasting! Your day will conclude at **Flora Springs Winery & Vineyards**. One of Napa Valley's most historic wineries, experience the estate with a private tour and tasting that will wow the palate, coupled with a perfect vineyard setting and panoramic views.

Day Five

Time to say goodbye but not forever. With other wine regions to explore in California, we know you will be back soon. Cheers!

This trip includes:

- 4 night stay for 4 at Napa Valley Lodge
- Opus One: Twilight Tasting and tour
- Cakebread Cellars: Tasting
- Joseph Phelps Vineyards: Private tasting
- Plumpjack Winery: Tour and tasting
- Silver Oak Winery: Tour and tasting
- Round Pond Estate: Il Pranzo Tasting Experience-tour, tasting, lunch
- Cliff Lede Vineyards: Reserve tasting
- Schramsberg Vineyards: Tour and tasting
- Arietta Wine: Tasting
- Flora Springs Winery & Vineyards: Private tour and tasting
- Designated driver for one day

Restrictions: Itinerary subject to change based on winery availability during selected travel dates. Trip must be taken within a year of purchase. Wineries are closed on holidays and this trip cannot be scheduled in September or October. Please allow 90 days for Nashville Wine Auction staff to book trip. Please 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 Arietta Wine, Cakebread Cellars, Cliff Lede Vineyards, Flora Springs Winery & Vineyards, Joseph Phelps Vineyards, Napa Valley Lodge, Opus One Winery, Plumpjack Winery, Round Pond Estate, Schramsberg Vineyards, Silver Oak Winery

BRENT SOPER

It takes a generous heart to part with one's Domaine Dugat. Thank you Brent for sharing.

LOT 127 **CHARMES-CHAMBERTIN GRAND CRU ELEGANCE FROM BERNARD DUGAT**

Situated among the top echelon of the world's finest Pinot Noir producers, Bernard Dugat makes the most vin de garde (aka made for aging) Pinot Noir in the world. He and his wife Jocelyne Py (thus the later name change to Dugat-Py) work extremely hard in the vines to produce intense, inimitable wines that have given the Domaine many accolades and distinctions. The key to the Domaine's success lies in its exceptionally meticulous control of the work with five people working full time on just 10 hectares. "I don't like opulent wines; I like elegant wines", says Bernard. The result are wines that are concentrated yet extremely stylish and well-balanced. Bernard is truly a genius in vinifying the Pinot Noir grape.

Well-situated across the path from Chambertin, the Charmes vines develop a charming quality that balances the super-masculine quality present in all of Bernard's wines. They truly are a thing of beauty. Take home this lot of 1990 Charmes-Chambertin from Dugat... You won't be disappointed!

- Domaine Dugat Charmes-Chambertin Grand Cru 1990 (5 bottles)

Donated by Brent Soper

VICKI HORNE
HOLLY WHALEY

BILL HEARN
THE ESTATE OF BILLY RAY HEARN

It wouldn't be l'Été du Vin without a donation from the cellar of Billy Ray Hearn. Vicki, Bill and Holly, thanks for respecting your father's traditions with this special donation.

LOT 128 MAJOR MADEIRA

Madeira might as well be considered a Founding Father. It was there for most of the influential moments in the history of our great nation. The Founding Fathers toasted the Declaration of Independence in 1776 with glasses of Madeira. Washington's inauguration, the celebration of establishing Washington D.C. as the nation's capital, and so on were all celebrated with Madeira. Washington even kept his personal stores stocked with hundreds of gallons of the stuff. Washington's step-granddaughter, in a letter shared by researchers at his Mt. Vernon estate, reported that he enjoyed three glasses after dinner each night.

The island of Madeira served as a well-known port for various shipping routes going to and from the New World. England had specific legislation ("The British Navigation Act") in place that ultimately prevented the exportation of wine (and other goods) to British colonies in the New World, unless it came on a British vessel and originated from a British port of call. However, the island of Madeira was exempt from this pesky law and Madeira became a "staple" wine on the vessels bound for the American colonies.

Join the likes of George, Thomas, James, and Alexander and raise a glass to freedom by taking home this lot of major Madeira from the cellar of the late Billy Ray Hearn.

- Cossart Gordon Solera Bual Madeira 1845
- D'Oliveiras Sercial Vintage Madeira 1875 (2 bottles)
- Tarquinio Torquato da Camara Lomelino Sercial Solera Vintage Madeira 1870
- D'Oliveiras Terrantez Vintage Madeira 1880
- Cossart Gordon Sercial Solera Madeira 1860
- Blandy's Vintage Bual Madeira

Donated by Vicki Horne, Bill Hearn, and Holly Whaley from the Estate of Billy Ray Hearn

PAM & STEVE TAYLOR
MARJORIE & DAVID HAWKINS

CHEF TONY GALZIN

Dining in the home of Marjorie and David Hawkins is an exquisite experience. We can't imagine the euphoria of adding in these French wines from the cellar of Pam and Steve Taylor. What a truly magical experience. We appreciate so much the leadership and generosity of you all.

LOT 129 ONE FOR THE HISTORY BOOKS, DINNER WITH THOMAS JEFFERSON'S FAVORITES

Thomas Jefferson. Often regarded as a father of American wine passion and always as an incredible force in the wine scene. His writings and musings have shaped the way we look at wine and the subject of much speculation. What if you could drink from the wineries he drank from? Taste the incredible profiles he describes? Thanks to a wine list expertly curated by Steve Taylor, you can drink your way through exceptional old world wines whose reputations have only grown with time.

Dine at the gorgeous home of Marjorie and David Hawkins, but don't do it alone. Bring along your friends as this dinner has room for eight people.

Dinner, you say? Oh yes. This meal will be expertly crafted by *Eater Nashville's* 2015 Chef of the Year, Chef Tony Galzin, and guests will enjoy passed appetizers plus four courses that perfectly complement the wines Thomas Jefferson loved so much.

Whether you're a history buff or just dipping your toes into the past, drinking and learning is more fun with friends. And this is sure to be an unforgettable tour through wine history. We even have a book to accompany your tasting: *Thomas Jefferson: The Art of Power*. Written by Tennessee native, Jon Meacham, this book covers not only some pretty juicy Jeffersonian insight, but also a large amount of his love and devotion to wine.

It is time to get your book club together and prepare to bid! This is one for the history books.

Before

Krug Vintage Brut Champagne 1988

1st Course

Bouchard Père & Fils Le Montrachet Grand Cru 2006

Louis Latour Les Goutte d'Or Meursault Premier Cru 2006

2nd Course

Domaine Parent Pommard Premier Cru Les Chaponnières 2009
Domaine Perrot-Minot Chambertin Grand Cru Vieilles Vignes 2003
Domaine Leroy Clos de Vougeot Grand Cru 2001

3rd Course

Château Margaux 1996
Château Haut-Brion 1998
Château Latour 1996

4th Course

Château d'Yquem 1986

- Dinner for 8 featuring wines listed above held on mutually agreeable date in Spring 2017 at the home of Marjorie & David Hawkins

*Donated by Pam & Steve Taylor, Marjorie & David Hawkins, Caroline & Tony Galzin,
Nicky's Coal Fired*

AMY P. & FRANK M. GARRISON, JR.

Amy and Frank, you've outdone yourselves this year. Thank you so much for sharing your great wine to fund the fight.

LOT 130

**WEAR YOUR HEART ON YOUR SLEEVE
WITH 16 BOTTLES OF 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 16 bottles of Cariad Red. 16 bottles? Of wine from Ann Barry Colgin? It's hard enough getting your hands on one bottle with a waiting period of as long as three years to be on the mailing list. Let your heart rule your head and don't let this lot slip by!

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 2001 (2 bottles)
- Colgin Cellars Cariad Red 2002 (5 bottles)
- Colgin Cellars Cariad Red 2003 (2 bottles)
- Colgin Cellars Cariad Red 2004 (2 bottles)
- Colgin Cellars Cariad Red 2005 (5 bottles)

Donated by Amy P. & Frank M. Garrison, Jr.

To have the support of Ann and Glenn Eaden is to have WINGS! Thank you both for your unending generosity.

LOT 131 **BEST OF THE BEST** **1982 LAFITE**

“Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing.” - Ernest Hemingway

Amongst the multitude of respected wines, none is more revered than Lafite. It is the best of the best, the crème de la crème. No matter the level of wine collecting, anyone with an interest in wine knows that Lafite-Rothschild is perhaps the most famous wine label in the world. The very mention of it conjures up a vision of excellence, highly prized by collectors.

Securing a bottle of any vintage is difficult, but getting your hands on a 1982 is a feat in and of itself. Robert Parker adorned it with a 100-point rating, stating: “The modern day equivalent of Lafite-Rothschild’s immortal 1959, the 1982 will enjoy another 30-70 years of life!”

We present to you not one, not two, but THREE bottles of this rare life changing vintage from the impeccable cellar of Ann and Glenn Eaden. Try not to hurt yourself throwing your paddle in the air.

- Château Lafite Rothschild 1982 (3 bottles)

Donated by Ann & Glenn Eaden

Well, this is a really big deal. Thank you Steve Taylor for dreaming up this fantastic and monumental wine tasting. Your passion for wine, Bordeaux in particular, has made our auction worthy of praise. I hope our wine community shows their appreciation by raising their paddles for this once in a lifetime wine experience.

LOT 132 **VINTAGE 2000:** **A MONUMENTAL TASTING OF BORDEAUX**

A vintage such as 2000 in Bordeaux comes along once in a lifetime. Not only is the year an icon for a new millennium, it is a vintage that produces scores of outstanding wine in France’s premium wine region. Robert Parker called 2000 “a phenomenal year that might turn out to be one of the greatest vintages that Bordeaux has ever produced.”

There are many different characteristics of a Bordeaux wine that makes each vintage shine. One year, you might have a wine that has perfectly rounded tannins. Another year might bring intense fruit flavors. Then another vintage might find the perfect balance between fruit, wood, and alcohol. But rarely will you find a Bordeaux wine that encompasses ALL of the characteristics that have always distinguished great Bordeaux.

Many experts said that this vintage would need 15 years of bottle age to become truly perfect. Well, folks, the time has come to crack open these Bordeaux beauties.

Still fresh and vibrant like young wines yet with layers of diverse aromas and flavors, from bright red fruits to decadent game and earth, these “modern classics” envelop the rich complexity of character that only develops in a great wine from a great vintage with decades of bottle age. And they are electrifying to drink.

Pam and Steve Taylor have saved up 32 glorious 2000 Bordeaux just for this moment. On Saturday, October 22, 2016 at the Hermitage Hotel, your palate will effectively be spoiled beyond measure. There are limited seats available at \$3,000 each to experience this monumental tasting, so it is imperative that you react quickly and raise that paddle!

Wines to be tasted include:

Château Angéhus	Château Léoville Las Cases
Château Ausone	Château Lynch Bages
Château Brane-Cantenac	Château Magdelaine
Château Calon-Ségur	Château Margaux
Château Canon	Château La Mission Haut-Brion
Château Certan De May	Château Monbousquet
Château Cheval Blanc	Château Montrose
Château Clos l'Église	Château Mouton Rothschild
Château La Conseillante	Château Palmer
Château Cos d'Estournel	Château Pavie
Château l'Évangile	Château Pichon-Longueville Baron
Château Figeac	Château Pichon-Longueville Comtesse de Lalande
Château Gruaud Larose	Château Rauzan-Ségla
Château Haut-Brion	Château Talbot
Château Lafite Rothschild	Vieux Château Certan
Château Latour	
Château Léoville Barton	

The evening will be moderated by Tom Black and David Morgan.

There are 36 pours available for Vintage 2000. This tasting will be offered first as Lot 201 in the Silent Auction. Bidders may choose to purchase a pour in the Silent Auction. Remaining seats available after the close of the Silent Auction will be auctioned live from the podium on Saturday night at the price of \$3000 per pour.

Winning bidders have the option of bringing a guest to share their pour for an additional \$250. Please let the staff at Check Out know if you wish to purchase a shared pour admission.

- **Set Price Sign Up:** \$3000

Restrictions: Tasting to take place on Saturday, October 22, 2016 at The Hermitage Hotel. No exceptions. Nashville Wine Auction reserves the right to add wines to this tasting. Purchase of one admission entitles buyer to one pour of each wine listed. To share your pour, contact Nashville Wine Auction to purchase a shared pour admission.

Donated by Pam & Steve Taylor

Thank you to our trips committee for putting together this amazing trip.

LOT 133 GAME OF RHÔNES: WINE IS COMING 8-DAY LUXURY TRIP FOR 4

*"When you play the game of Rhône, you wine and you dine."
—Cersei Lannister*

Experience everything the Rhône Valley has to offer with this 8-day trip for four. This trip is packed with so many private tours and tastings, you'll be hard pressed to pick the best. It's northern Rhône versus southern Rhône, Chateâu versus Chateâu, with you deciding if there's one worthy to be crowned your favorite.

Here's how it will unfold...

Day 1: Lyon

Arrive in Lyon where you'll be staying at Hotel Le Royal Lyon, a 5-star hotel centrally located within a ten minute walk from the historic quarter with a lounge bar with views of the Place Bellecour. Stroll to dinner at the Bouchon Lyonnaise, Daniel & Denise Saint Jean. Here you will kick off your trip in traditional style, dining amongst the red and white checked table cloths, copper pots and impeccable service. This restaurant offers a modern contemporary take on traditional Lyon cuisine thanks to Chef Joseph Voila.

Day 2: Côte Rôtie and Hermitage

Your private chauffeur whisks you away to the northern Rhône Valley where Côte Rôtie, Condrieu, Saint-Joseph and Hermitage are produced. En route, stop in the city of Vienne to have a look at the impressive roman theater where a famous jazz festival takes place every summer. Then you'll arrive at Maison Paul Jaboulet Aîné in Tain l'Hermitage. There you'll enjoy a private vineyards La Chapelle tour and vertical Hermitage tasting and seated lunch. After lunch you'll have time to further explore Tain l'Hermitage. The evening will begin with private transfer to the exclusive Maison Pic in Valence. With a culinary restaurant, a bistro, and a cookery school, this elegant and stylish hotel will appeal to all gourmets wishing to enjoy the very best of French cuisine in luxurious, contemporary surroundings. Consider the two restaurants in the hotel helmed by Chef Anne Sophie Pic for your evening meal.

Day 3: Grignan wines and the Marquise de Sévigné's Château

Your first stop is your choice, either a tasting at Château Bizard or Domaine de Montine where you'll discover the wines from Grignan. After the tasting, arrive in the village of Grignan. This old medieval village is a labyrinth of picturesque, winding roads and shaded, welcoming squares. Enjoy a lunch on the panoramic terrace at La Tables des Délices. After lunch visit Château de Grignan, a castle made famous by Marquise de Sévigné that offers a unique collection of antique furniture, paintings and fine tapestries. Sightseeing continues with a stop in Vaison-la-Romaine where you can tour rich patrician homes, baths, shops and gardens, or perhaps the majestic Roman Theatre, The Cathedral Notre Dame de Nazareth, the feudal castle of the counts of Toulouse, and more! Lastly, it's off to Avignon! Your nights' accommodations are at the charming Le Cloître Saint-Louis. This 16th century hotel features stylish rooms in the historic building boasting archways and vaulted ceilings.

Day 4: Vacqueyras, Gigondas and Beaumes de Venise

Today you'll be travelling to the wine region around Dentelles de Montmirail, an area famous for the small chain of beautiful mountains, and the village of Gigondas. Here you'll have a private tour and tasting at Château Saint Cosme, the most ancient estate in the region. Lunch will follow at local favorite l'Oustalet. The next wine village on your journey is Beaumes de Venise where you'll be welcomed at Domaine de la Pigeade for a wine tasting paired with some small bites such as tapenade and goat's cheese. The final stop of the day is at the unassuming Domaine Montirius. Don't be fooled by the simple appearance of this winery, the atmosphere, owner's philosophy and wine are incredible! Upon return to Avignon, you'll be able to enjoy the evening and dine at your leisure.

Day 5: Châteauneuf-du-Pape

Start the day at Avignon's farmers market in Les Halles d'Avignon. Meet your chef for the day and shop for the best products the region has to offer for your cooking class. Your private cooking class will be at La Cuisine de Valentine, a charming cooking school near one of Châteauneuf-du-Pape's best cellars, La Cave Saint-Charles. Enjoy the lunch you've prepared with a selection of wines carefully selected by the owner of La Cave Saint-Charles, Guy Brémond. After lunch you'll be able to explore Châteauneuf-du-Pape at your leisure. The afternoon will end with another private tour and tasting at a famous Châteauneuf-du-Pape estate (perhaps Château Pégau or Domaine du Vieux Télégraph?) before you return to Avignon.

Day 6: Avignon, Ménerbes Roussillon and Gordes

Enjoy your last morning in Avignon by exploring the city and its magnificent Palais des Papes at your leisure. A chauffeur will take you to your next destination, Ménerbes, one of the most beautiful villages in France. You'll have a private tasting of Cotes du Lubéron at Domaine de la Citadelle in the afternoon. Later, a haven of painters and potters awaits you in Roussillon, where you'll have time to visit and explore. Your last stop is in Gordes, where you will check into the luxurious 5-star Hotel Les Bories & Spa situated on a 20 acre estate of olive trees, cypresses, oaks and lavender.

Day 7: Gordes, Michelin Lunch, Truffle hunt

This is a free morning in Gordes, where you can experience the spa or swimming pools located in your hotel, or explore the Abbaye Notre Dame de Senanque (if you travel in June-August, the famous lavender fields will be in bloom!) Afterwards, you'll travel to the village of Cadenet, in the heart of Lubéron. Enjoy a fantastic meal at l'Auberge la Fénière, where you'll experience a delicious menu focused on vegetables, fish, and local products as this is the first French Michelin starred gluten free restaurant. After lunch you'll travel to visit the garden of Château Val Joanis and then you're off to a local farm in Cadenet. This is no ordinary farm though, it's a truffle plantation! Here you'll tour the Provencal plantation, learn how truffles are cultivated, how truffle dogs are trained, and go on a hunt for France's elusive "black gold." A sampling of fresh truffle hors d'oeuvres, Champagne and a tasting of organic olive and truffle oil ends the tour in style. After an exciting day, you'll travel back to your hotel for a free evening.

Day 8: Say Au Revoir

After breakfast, you'll board be transferred to the airport (either Nice or Marseille) and say "Au Revoir" to France, reminiscing on all your amazing experiences in Rhône.

This trip includes:

- 7 nights hotel accommodations
- 7 breakfasts
- 5 lunches (pre-set menus customized to your food preferences)
- 1 dinner
- 7 VIP Winery tastings and tours as listed above
- Cooking class and truffle hunt experiences, as described above
- Transfer to hotel from Lyon airport, and from hotel to either Nice or Marseille airport for departure
- All transfers by chauffeured, air-conditioned luxury van with professional English-speaking driver

Please note: Where possible, winery visits may be customized to include your favorites. The itinerary presented is a complete trip for two couples. You can also add a third couple to your trip, customize your itinerary, upgrade your accommodations or add additional days. Work with Nashville Wine Auction staff after the auction to book and/or alter your trip. Additional costs over what is listed above are the responsibility of the buyer(s). Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare/train travel, additional meals, wine with meals, and transfers not specified in the itinerary. Personal expenses, tips and gratuities, travel insurance (strongly recommended) also not included. For best availability of suppliers, a minimum of 2 months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

BRENT SOPER

Once again we must proclaim our appreciation for Brent Soper.

LOT 134 **HARD WORKING VINES, CLAUDE DUGAT GRIOTTE-CHAMBERTIN**

It takes true artistry to produce some of the finest Grand Cru that Burgundy has to offer, so it's no surprise that Claude Dugat himself is a distinguished carpenter and stonemason. He displayed his talents by restoring a 13th century ecclesiastical building to house his winery. His Pinot Noirs display an even higher level of artistry, creating monumental wines with a cult reputation.

With some of the oldest vines of any Domaine in Burgundy, some as old as 70 years, it is with no surprise that Dugat yields as little as 18 hectolitres per hectare. Dugat's Pinot berries speak of terroir and deliver focused fruit flavors that can electrify, even shock, the palate with uncompromising purity. With no filtration, no fining and little intervention during vinification, it should come as no surprise that Dugat's Pinots are so highly prized for their clean and racy style. "I don't like to say that I make my vines suffer," Dugat remarks, "because I love them. I prefer to say that I make them work hard for me."

Raise your paddle to snag these Grand Cru works of art from one of the most notable and hip artists in the Côte de Nuits.

- Claude Dugat Griotte-Chambertin Grand Cru 1992
- Claude Dugat Griotte-Chambertin Grand Cru 1993
- Claude Dugat Griotte-Chambertin Grand Cru 1996
- Claude Dugat Griotte-Chambertin Grand Cru 1997
- Claude Dugat Griotte-Chambertin Grand Cru 1998
- Claude Dugat Griotte-Chambertin Grand Cru 2000

Donated by Brent Soper

Thank you Piper-Heidsieck, Terlato Wines, and Laura Jensen for enhancing our evening with your fabulous bubbles.

LOT 136 CHAMPAGNE & DIAMONDS

At this point in the auction, we will reveal who is awarded the diamond earrings! Find the Bottega del Vino Champagne flute you purchased during the reception and see if your number is called from the stage!

During the Silent Auction and Reception l'Eté du Vin offers an opportunity to win an elegant pair of diamond and pearl earrings from Lindell Jewelers in Brentwood, with the purchase of a glass of Piper-Heidsieck Rare Millesime 2002 for \$200. Only 50 glasses of Champagne will be sold to l'Eté du Vin guests in Bottega del Vino flutes valued at \$50 per stem. One of the glasses of Champagne comes with the diamond earrings! Plan to buy two glasses during the Silent Auction and Reception, and somebody's going home very happy. Truly, everybody wins as we enjoy the finer things in life and unite in the fight against cancer. Cheers!

As for the prize, these 18k white gold Akoya pearl and diamond earrings feature a reverse "C" shape swirl earring measuring 17.8mm x 14mm supported by straight posts and omega clip backs. Set in the center of the swirl is one 9mm round Akoya cultured pearl. Each earring is pavé set along the front with 28, and along the side with 221.3mm full cut diamonds with a total combined weight of 1.0 carat. Valued at \$4,800 these stunning earrings are quite unique and will be the envy of every true diamond lover.

After selecting your lucky number, enjoy the glass of Piper-Heidsieck's Rare Millesime 2002. This is a luxurious, classical cuvée – structured, full-bodied and bursting with fruit. Sparkling crystal-clear yellow gold enlivened by a delicate, shimmering effervescence. Take pleasure in the delicate notes of exotic fruit, including mango and kiwi, along with dried fig and almond with a touch of minerals and ground spices. Truly a one of a kind experience as Piper-Heidsieck has only released eight vintages of Rare since the first vintage in 1976.

Donated by Piper-Heidsieck, Terlato Wines, Lindell Jewelers

LOT 135 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 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 \$19 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, stand and raise your paddle to donate \$1000, \$500 or \$250 to fund the fight against cancer.

Know that together we will make a difference.

"Oh, you shouldn't have, but we're so glad you did!" What's a late night wine event without a bucket of fried chicken? Thank you Loews for going "All Out!" for us and makin' us some chicken.

LOT 137 **HUNGRY, HUNGRY BIDDERS! IT'S FRIED CHICKEN TIME!**

Alright folks, we're well past the halfway point of this auction, and y'all look like you're having a pretty good time. With the wine that's been flowing and all the energy in this room, it really has been a special evening.

But y'all are looking a little hungry. We don't want you to be distracted by the munchies. We need you to be 100% present with enough energy to raise your paddles for the rest of the auction.

What are we going to do, you ask?

Well, like any good Southerner would do, we're offering up a bucket of Nashville's finest FRIED CHICKEN. Hot, crispy, succulent fried chicken that is fresh from Chef Silvio Rosalen in the Loews kitchen.

Who's the hungriest?

- Bucket of yummy, hot, crispy, succulent fried chicken delivered to your table **RIGHT NOW!**

Donated by Loews Vanderbilt Hotel

The contribution of Tom Black to the Nashville Wine Auction is too great to be measured. But, it is with grateful hearts that we say thank you Tom. Your passion for wine and drive for success is inspiring.

LOT 138 **BLACK BY BLACK DOUBLE MAGNUM (SET-PRICE SIGN UP)**

"Black by Black" was inspired by arguably the top wine collector in the world, Tom Black, and the *L.A. Times* Winemaker of the Year, Jim Clendenen from Au Bon Climat Winery. The winemaker selected only the finest grapes from a 300 acre ranch in Santa Barbara County to create a special meritage wine that has won several blind tastings and been scored a perfect 100 points. This wine is a combination of 40% California Cabernet Sauvignon, 40% Merlot and 20% Petit Verdot to produce a bold and balanced red wine. Only 50 cases were produced and are only available to the public at charity auctions. Regular bottles can be cellared for another 8 years and large format bottles for another 10 years, but the wine is drinking great now!

The label is an original piece of art by Master Sumi-e artist Drue Kataoka. The back label is a poem (in Japanese) written by Drue about the friendship between Jim and Tom. The label has seven different shades of black ink. Once a stroke is painted it cannot be changed or erased, making the painting technically demanding while requiring great skill, concentration and years of training.

Available to you is a double magnum of 2009 Black by Black wine for \$500. Simply raise your paddle, and a bottle is yours! *

- Black by Black 2009 (3L)
- **Set-Price Sign Up:** \$500

* This lot will also be available for purchase during the Silent Auction, Lot 204. With only 15 double magnum available, you might not want to wait until it is offered in the Live Auction!

Donated by Tom Black

It is a proud moment indeed for us to express our appreciation for our Guest of Honor, Gaia Gaja. Thank you for sharing your time and your generations of greatness with our Nashville wine community. We're honored to have you with us.

LOT 140 GOING, GOING, GONE! LAST CHANCE FOR THIS GAJA COLLECTION

1999 was one of Piedmont's classic vintages, particularly for its aging characteristics and structure. Today, the wines are generously showing their complexity and are perfectly enjoyable and ready to drink. This limited edition release of Gaja wines from the 1999 vintage in Barbaresco has two bottles each of Costa Russi, Sorì Tildìn and Sorì San Lorenzo. There were only 50 of these cases created and shipped to the US market, and THIS IS THE LAST ONE. That's right, folks, this is your one and only chance to take home this box, designed specifically by the winery and including a signed letter from Gaia guaranteeing its provenance.

- Gaja Sorì San Lorenzo 1999 (2 bottles)
 - » *The name "Sorì" is a dialect word that means "top of the hill facing south," renowned as the best location in the region for making wines. San Lorenzo is the patron saint protecting Alba's Cathedral from whom the vineyard was acquired. The soil of the Sorì San Lorenzo vineyard is one of the deepest, presenting high amounts of limestone. Being near the river, it enjoys a very mild microclimate, resulting in a higher intensity in the wine.*
- Gaja Sorì Tildìn 1999 (2 bottles)
 - » *"Tildìn" was the diminutive of Clotilde, my great-grandmother that inspired Giovanni and Angelo with her tenacity and seriousness. Sorì Tildìn is a beautiful amphitheater shaped vineyard, situated at the highest point among the three vineyards. This higher altitude and drier microclimate is expressed in the wine with a rounder, fruit forward style and a marked minerality.*
- Gaja Costa Russi 1999 (2 bottles)
 - » *The word "Costa" indicates the slope of a hill, while "Russi" was the nickname of the old sharecropper who worked the vineyard. The soil is one of the coolest of the whole area, and its vines are among the oldest, planted in the 1950s. This allows the wine to reach ethereal and delicate flavors during aging.*

Donated by Gaia Gaja

Merci, danke, grazie, gracias, do jeh, epharisto, arigato, thank you Brent for another world-class auction lot.

LOT 141 TEN CLAUDE DUGAT GEVREY-CHAMBERTIN LAVAUX ST JACQUES

The undisputed star of Gevrey-Chambertin and one of France's most respected winegrowers, Claude Dugat is taking Burgundy by storm with his powerful yet elegant Pinot Noirs that earn him a worldwide reputation for excellence. With only three of their own hectares and another three rented, the tiny domaine in Burgundy has cult status with the quality to match.

Dugat has figured out exactly what he wants to achieve in his winemaking. According to Claude, the key to his success in quality is the smaller berries controlled naturally through vigor. "I want just as many bunches as my neighbor, but berries half the size." The crus develop into unusually rich, concentrated wines that are both attractive in their youth and built to age.

- Claude Dugat Lavaux Saint-Jacques Gevrey-Chambertin Premier Cru 1993 (4 bottles)
 - » *The bouquet leaps from the glass, offering gobs of sweet berry fruit, spice, and toasty pain grillee notes. Rich and velvety-textured with layers of fruit, this medium to full-bodied wine has the essence of black-cherry fruit. It can be drunk now or cellared for 10-12 years. (RP 92)*
- Claude Dugat Lavaux Saint-Jacques Gevrey-Chambertin Premier Cru 1994 (2 bottles)
 - » *The explosive nose displays an incredible range of spices, including cinnamon, clove, soy and hoisin followed by extremely rich, round, supple flavors though there is moderate structure evident on the long and seductive finish. This is extremely impressive for the vintage and it is drinking perfectly now though there is no rush to finish it as it should continue to hold if not improve for several more years. (Burghound 91)*
- Claude Dugat Lavaux Saint-Jacques Gevrey-Chambertin Premier Cru 1997 (4 bottles)
 - » *1997 displays a nose reminiscent of a compote of black fruits and fresh herbs. It explodes on the palate with a plummy fruit, a satin texture, and ample body. Luscious and rich, it verges on being overripe yet has a flattering streak of freshness. (RP 92-93+)*

Donated by Brent Soper

Tim Pitts, thank you for your creative donation which will be matched by the very special Chef Trey Cioccia. Thank you for curating this fun event to support our cause.

LOT 142 SAY YES TO THE BALVENIE SCOTCH TASTING AT THE FARM HOUSE (SET-PRICE SIGN UP)

Just lift your paddle and say yes. That's how easy it is to get in on this unforgettable Balvenie Scotch tasting. Did we say unforgettable? What we meant was, "a tasting lineup like this has never before been offered."

For \$500 you'll experience the following exquisite scotches from The Balvenie, graciously donated by Tim Pitts:

- 10 Year Founders Reserve
- 12 Year Doublewood
- 12 Year Single Barrel
- 14 Year Golden Cask
- 15 Year Single Barrel Bourbon Cask
- 15 Year Single Barrel Sherry Cask
- 17 Year New Wood
- 17 Year New Oak
- 17 Year Madiera Cask
- 17 Year Sherry Cask
- 17 Year Peated Cask
- 17 Year Rum Cask
- 17 Year Doublewood
- 21 Year Portwood Cask
- 25 Year Single Barrel
- Tun 1401 Batch #3
- Tun 1401 Batch #6
- Tun 1509 Batch #1

There are only 20 spots available for this mind-blowing dinner that goes down on Friday, November 18, 2016 at The Farm House in Nashville.

Headed by executive chef Trey Cioccia, The Farm House menu is a smattering of house made goodness. House smoked and cured meats, pickled produce, and house made vinegars grace dishes throughout the restaurant.

The Farm House is a perfect match for a great scotch, and The Balvenie is better than great. Since 1893, Balvenie has been creating award winning scotches in Dufftown, Scotland. Hosted by Tim Pitts and a US Balvenie Ambassador, this dinner is seriously is a once in a lifetime chance!

Like we said, it's easy to be a part of this historic and life changing event taking place the private dining room at The Farm House on November 18th, 2016. Simply say yes to The Balvenie, and raise your paddle.

- **Set-Price Sign Up:** \$500

Restrictions: Only 20 seats are available for this tasting. The first 20 paddle numbers called by the Auctioneer win the lot. No shared pours.

Donated by Tim Pitts, Chef Trey Cioccia, The Farm House

ARCHERY SUMMIT ESTATE
BERGSTRÖM WINES
DOMAINE SERENE
PENNER-ASH WINE CELLARS
TORII MOR WINERY

BEAUX FRÈRES WINERY
THE CARLTON WINEMAKERS STUDIO
GRACE & KEN EVENSTAD
STOLLER FAMILY ESTATE
WINDERLEA VINEYARD & WINERY

Thank you to Brenda Bernards, Virginia Kweller and Lori Guardino for knocking on doors in Oregon to make this trip spectacular. Thank you Willamette Valley for welcoming us with open arms.

LOT 143

PACK YOUR BAGS, YOU'RE HEADING TO WILLAMETTE, DAMNIT!

The Pinot Noir and Chardonnay of the Pacific Northwest are calling your name... time to heed the call! This wine-soaked Oregon trip is for two couples to stay four nights, and is chock full of top-notch wineries, VIP tastings, and experiences all set against the backdrop of the gorgeous Willamette Valley. Just raise your paddle and Nashville Wine Auction will help you book your trip!

Day One

After arriving in Portland (PDX), you'll head off to the Willamette Valley. Your first destination is **Domaine Serene** nestled in the Dundee Hills and pastoral tranquility of Oregon Wine Country. Your beautifully appointed guesthouse is the perfect place to start your adventures and ideal sanctuary at the end of a day among the vines. This private hideaway is located on winery grounds and will accommodate two couples for three nights. Naturally, it will be stocked with two bottles each of Domaine Serene's Pinot Noir and Chardonnay, classic breakfast items, charcuterie and cheese to enjoy during your stay. You'll even have a concierge available for making restaurant reservations.

The first tasting is with Domaine Serene, who boasts more than 85 wines rated 90 points or higher since its first vintage; most recently, the 2010 Evenstad Reserve was ranked #3 wine in the world by *Wine Spectator*. Enjoy a private tour through this landmark five-level gravity flow winery. Discover the intricacies of winemaking first-hand how ultra-premium, handcrafted boutique wine is made. After your tour, delight in a private seated tasting of Domaine Serene's single vineyard offerings in their beautiful cave.

Day Two

Start your day at **Archery Summit Estate** and go behind the scenes for an in-depth tour of the winery. Follow the path from vine to wine and discover how great wine truly begins with exceptional vineyards. Learn about this gravity flow winery and unique barrel caves. After the tour, enjoy a tasting of selected Pinot Noirs. Next up is **Winderlea Vineyard and Winery**, where a tour and lunch await you! Crafting elegant, sensuous and age worthy wines for those who view the pairing of wine and food essential to their lifestyle is Winderlea's vision. Their focus is making small lots that show the best characteristics of each vineyard with minimal intervention. Your tasting will be held in the Estate Tasting Room in Dundee with lunch to follow at the winery. End your day at **Beaux Frères Winery**. Since 1991, the Beaux Frères philosophy is to produce a world-class Pinot Noir from small, well-balanced yields and healthy fruit. Stored in French oak for 10 to 12 months, Beaux Frères' non-manipulative, uncompromising methods guarantee a wine that is the most natural and authentic vineyard expression possible. Tour and multi-vintage tasting is yours to enjoy.

Day Three

Ready, set, Bergström! **Bergström Wines** consists of five estate vineyards totaling 84 acres that span across four of the Willamette Valley's best appellations: The Bergström Vineyard, Silice Vineyard, Winery Block, Gregory Ranch and Le Pré du Col. Each estate vineyard is farmed without the use of harsh chemicals, systemic or fertilizers, and the winery produces approximately 10,000 cases of ultra-premium wine each year. Delight in a private, seated tasting in Bergström's barrel cellar with Sommelier, Vanessa Bazzani. **Torii Mor Winery** is up next and is a testament to premium, handcrafted Pinot Noir. Experience a private tour of their Olson Estate Vineyard overlooking the Willamette Valley. Then, delve into a private tasting in Torii Mor's subterranean barrel cellar. Enjoy reserve wines paired with local cheeses and charcuterie as well as samples of their upcoming vintages from the barrel. **Penner-Ash Wine Cellars** will complete your afternoon tasting itinerary. Working for some of Napa's premier wineries and Rex Hill Vineyards in Oregon, Lynn Penner-Ash teamed up with husband Ron Penner-Ash to launch the winery in 1998. Producers of Pinot Noir with small lot, fruit-focused, rich wines, Penner-Ash also produces limited quantities of Syrah, Riesling and Viognier. Spectacular scenery will be the perfect setting to end your day.

Day Four

Say goodbye to Domaine Serene and move onto your next unique experience... a visit to the historic cooperative winery, **The Carlton Winemakers Studio**. Home to fourteen individual vintners that produce some of the regions most coveted wines, your guide will be Winemaker, Anthony King. You will be treated to a tour and barrel tasting, after which enjoy a seated tasting with lunch catered by one of the Studio's favorite local chefs. After lunch you're off to **Stoller Family Estate!** It is in the guest cottage of this 400 acre estate is where you'll spend the last night of your stay. You'll also experience a memorable Gastronomic Tasting prepared by Stoller Family's Culinary Director featuring premium Stoller wines.

Day Five

Time to head back to PDX for your return trip home. However, if you wish to extend your trip and explore like "Portlandians" may we suggest The Nines Boutique Hotel, located next to Pioneer Square and the central business district in one of the country's premier walking cities. This luxury hotel in Portland is an ideal spot for launching all of day's adventures.

This trip for 4 includes:

- Domaine Serene: 3 night stay at guest house, private tour and tasting
- Archery Summit Estate: Tour and tasting
- Winderlea Vineyard & Winery: Tasting and lunch
- Beaux Frères Winery: VIP tour and tasting
- Bergström Wines: Private tasting in barrel cellar
- Torii Mor Winery: Private tour and barrel tasting
- Penner-Ash Wine Cellars: Tour and tasting
- The Carlton Winemakers Studio: Tastings and catered lunch
- Stoller Family Estate: Overnight stay at guest cottage and tasting

Restrictions: Itinerary subject to change based on winery availability during selected travel dates. Trip must be taken within a year of purchase and **booked by December 30, 2017**. Please allow 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 Archery Summit Estate, Beaux Frères Winery, Bergström Wines, The Carlton Winemakers Studio, Domaine Serene, Grace & Ken Evenstad, Penner-Ash Wine Cellars, Stoller Family Estate, Torii Mor Winery, Winderlea Vineyard & Winery

BETH & JOHN HUFF

It is with the deepest, most heartfelt thanks that we express our appreciation to Beth and John Huff -- two pillars of our organization.

LOT 144 **GO DIRECTLY TO SOLD!** **1988 GRAND CRU BURGUNDY**

The category of Grand Cru Burgundy is divinely blessed, as the mass holdings of these three vineyards were initially cultivated by monks and nuns. They deliberately searched and studied to determine which plots produced the most distinct wines. Today, these areas are divided and spliced seemingly at random. Clos Vougeot, for example, was split between some 80 different owners; some with plots too small to produce more than a case or so of each vintage.

Speaking of Clos de Vougeot, the first wine in this lot is the Domaine Jean Grivot Clos de Vougeot Grand Cru 1988. Decant and reap the benefits. This Grand Cru falls right in line with the other two, offering a delightful take on Burgundy that fills your mouth entirely.

The second wine in this lot, Domaine Comte Georges de Vogue Musigny Vieilles Vignes Grand Cru 1988, offers a fresh, pure, take on the classic burgundy. Domaine Comte Georges de Vogue is not known for doing things by the book, and this lightly trending wine is no exception.

Let's not forget the star in this bunch: Domaine de la Romanée-Conti Échézeaux. DRC is truly a thing of beauty. A tug of war between masculine and feminine, its simplistic palate shines clearly through. As one of the most well-known producers of Grand Cru in the area, it's a treat to taste their Échézeaux — especially in comparison to the rest of this lot.

1988 is a vintage with a power of its own. And right now? They're in their prime. These three wonderful bottles of incredible quality and legacy are ready for your dinner party right now. So do not wait. Do not pass Go. Raise that paddle and go directly to SOLD!

- Domaine de la Romanée-Conti Échézeaux Grand Cru 1988
- Domaine Comte Georges de Vogue Musigny Cuvée Vieilles Vignes Grand Cru 1988
- Domaine Jean Grivot Clos de Vougeot Grand Cru 1988

Donated by Beth & John Huff

Janice and David, your generosity, wisdom, guidance, and support mean the world to us, and so does this stellar section of Bordeaux from your cellar. Many thanks.

LOT 145 THE BEST OF BORDEAUX FROM DAVID K. MORGAN

Any Bordeaux lovers in the house? That was a foolish question in this room... Of course there are!

This lot is chock-full of some of the best Bordeaux from the early 2000s. From Palmer to Branaire-Ducru, praise and accolades abound for these exquisite wines. Don't trust us? Just see what the pros have to say:

- Château Palmer 2004 (2 bottles)
 - » *This stunning wine is one of the vintage's great successes. Administrator Thomas Duroux has fashioned a modern day version of Palmer's brilliant 1966. Displaying a rare combination of power and elegance, this dense purple-colored offering exhibits notes of blackberries, truffles, flowers, incense, and camphor. Long, classic, and medium to full-bodied with stunning texture and richness, this superb effort is a candidate for the finest Margaux of the vintage. Anticipated maturity: 2011-2025+ (RP 94)*
- Château Montrose 2004 (2 bottles)
 - » *This one of my favorite 2004 Bordeaux to drink at the moment. It shows lovely sweet tobacco, flowers and currants on the nose and palate. It's full-to-medium-bodied, with silky, firm tannins and a spicy, fresh finish. So delicious. Tasted 7/2013 (93 RP)*
- Château Léoville Poyferré 2003 (2 bottles)
 - » *The spectacular 2003 Léoville Poyferré exhibits a dense purple color with a touch of lightening at the edge as well as notes of creosote, barbecue smoke, jammy black currants, licorice and spice box. This intense, voluptuously textured, full-bodied St.-Julien possesses low acidity and ripe tannin. Still fresh and exuberant, it is just entering its plateau of full maturity where it should remain for 10-15+ years. Tasted 8/2014 (RP 96)*
- Château Branaire-Ducru 2003 (2 bottles)
 - » *This fully mature, gorgeous 2003 Branaire-Ducru possesses silky tannins, lots of cedary, spice box, floral, black cherry, forest floor and velvety leather-like notes, full body, and an opulent, complex yet elegant style. A beauty of complexity, richness and finesse, it should continue to drink well for another 5-6 years. Tasted 8/2014" (RP 94)*
- Château Cos d'Estournel 2001 (2 bottles)
 - » **Top 100 Wines of 2004* Wonderful spice and currant aromas to this young wine. Full-bodied, with super well-integrated, refined tannins. Long caressing finish. This is very, very silky. Just like from barrel. Cos is on top of it now. (WS 94)*
- Château Quinault 2001 (2 bottles)
 - » *This blend of 80% Merlot, 10% Cabernet Sauvignon, and 10% Cab Franc owes much of its extraordinary quality to the impeccable perfectionist efforts of Quinault's owners, Dr. Alain Raynaud and his wife, Françoise. The 37-acre vineyard, situated within the Libourne city limits, includes some of the appellation's oldest vines. (WA)*

Donated by Janice Elliott & David K. Morgan

JUDITH & ROBERT RICHARDS
CHEF WILL UHLHORN

360 BISTRO
ELISE LOEHR

We couldn't be happier to have found a new friend in Robert and Judith Richards. Thank you for sharing your treasures with us. We bow humbly to the team at 360 Bistro for your faithful participation and contribution each year. A special thanks to Elise Loehr for shining a light on our path.

LOT 146

TOAST TO YOUR HEALTH: PRE-WWII PORT WINE DINNER (BUY-A-SPOT)

It's always impressive to pull out that oldest bottle on the shelf and look at or brag about... and even more fun to taste it. Tasting history is definitely a treat. This lineup? Oh, it's mostly pre-World War II era Ports. Yeah, that's right. A walk through history with the the most decadent wines of them all.

This Buy-A-Spot dinner takes place on Saturday, February 4, 2017 at 360 Bistro and features wines from the cellar of Judith and Robert Richards. New to Nashville and our Auction, Robert is a veteran of the Wine Auction circuit, having chaired the Grand Teton Music Festival Wine Auction in Jackson Hole for many years. Also, he is what we in the business call a Port Nerd, having visited the Duoro and Oporto and having collected Port for almost 40 years. We welcome his expertise into our community!

Pairing one course with Port can be quite a challenge, but an entire dinner? We've left that in the knowledgable hands of Chef Will Uhlhorn. Seasonal ingredients, modern twists, and incredible experience come with Chef Uhlhorn's presence, leaving nothing for you to do but relax and be transported to another time.

Pre-World War II wines hail, obviously, from vineyards that have stood the test of time. While some may not be operational anymore, they have bottled up a piece of the past just waiting for you to taste. Interestingly enough, these wines are even better for you than more recent Ports. Studies on actual chemical content of wines show that there is substantially smaller amount of radioactive particles in pre- versus post-WWII wines. Look at it this way: this dinner is a toast to your good health!

You should definitely stand up... and raise your glass while you're at it.

Flight #1

W & J Graham's Vintage Port 1917
Cockburn's Vintage Port 1927

Flight #2

Warre's Vintage Port 1922
Warre's Vintage Port 1924

Flight #3

Sandeman Vintage Port 1935
Delaforce Vintage Port 1935

Flight #4

Fonseca Vintage Port 1948
Taylor Fladgate Vintage Port 1948

Buy-A-Spot at this dinner that takes place at 360 Bistro on Saturday, February 4, 2017. 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 of the wines listed above

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

Restrictions: Wines subject to change. Dinner to take place at 360 Bistro on Saturday, February 4, 2017. No exceptions. No shared pours.

Donated by Judith & Robert Richards, 360 Bistro, Chef Will Uhlhorn, Elise Loehr

I don't think we've said thanks enough to Brent Soper. Here's another expression of our grateful hearts.

LOT 147 GRAND VIN OR PREMIER VIN? YOU MAKE THE CALL

"If a single wine estate in Bordeaux today were to be promoted to the rank of Premier Cru Classé, Léoville Las Cases would be the choice of most claret connoisseurs. The 98 hectare estate is in the appellation of Saint-Julien on the border of Pauillac and abuts some of the best vineyards of its lofty neighbour Château Latour. Perhaps this is why the structured and racy wines of Las Cases so often resemble those of Latour." - James Suckling, Wine Spectator

If we could promote this Grand Cru to Premier Cru status, we certainly would! One of the oldest Médoc estates, Domaine de Léoville has belonged to some of the wealthiest and most influential noble French families before it was acquired by the Las Cases family and continues to pull its weight amongst the best-known Bordeaux estates today.

Take home this lot of nine bottles of the 1988 and see for yourself if your classifications stand up to Mr. Suckling's proposal!

"Wow. Really youthful on the nose, with currant, blackberry and hints of vanilla bean. Full-bodied, with chewy tannins and lots of mint and fruit. Goes on for a long time. Surprisingly youthful. Give it a couple of years. So focused and beautiful." (WS 95)

"This wine continues to show brilliantly, and is certainly a more successful effort than the more renowned and expensive 1989. The color is a dark, murky garnet/purple. The wine shows notes of underbrush, fruitcake, cedar, black cherries, and currants. The wine still shows some moderate tannins in the mouth, but the fruit is sweet, the wine is expansive, and the overall impression is a very symmetrical, medium to full-bodied, rather classic Médoc." (RP 92)

- Château Léoville-Las Cases Grand Vin de Léoville du Marquis de Las Cases 1988 (9 bottles)

Donated by Brent Soper

We are grateful to Adrian Altshuler for uniting with us to fund the fight against cancer. And, again to Bill and Donna Shergy we salute you!

LOT 148 FAMILY AND PASSION THE WINES OF WILLIAM COLE

Of his process, William Ballentine says, "It's about passion." Named after Ballentine's daughter, Cuvée Claire embodies all the passion behind William Cole.

Coming from a renovated nineteenth century ghost winery, William Cole is cultivated from a 2.5 acre estate vineyard in St. Helena with a history reaching back to the 1870s. But William Ballentine brought his own legacy to the vines as well. As a fourth-generation winemaker, he's got wine in his blood! After working for Gallo Wine Company, honing his skills with his father at Ballentine Vineyards, and becoming winemaker for St. Clement Vineyards, William Ballentine opened his own vineyard.

Care and passion is truly the name of the game at William Cole Vineyards - with the family enterprise named after son Cole and their Cabernet Sauvignon named after daughter Claire. Take home this vertical collection and experience the care put into every vintage of Cuvée Claire!

From the Winery: Cultivated primarily from our estate vines, this 100% Cabernet Sauvignon is the cornerstone of our portfolio. Named after our daughter, the Cuvée Claire is allowed to work its magic slowly, which results in a complex, elegant wine that represents the best of Napa Valley.

- William Cole Cuvée Claire Cabernet Sauvignon 1997
- William Cole Cuvée Claire Cabernet Sauvignon 1998
- William Cole Cuvée Claire Cabernet Sauvignon 1999
- William Cole Cuvée Claire Cabernet Sauvignon 2000
- William Cole Cuvée Claire Cabernet Sauvignon 2001 (2 bottles)
- William Cole Cuvée Claire Cabernet Sauvignon 2003 (2 bottles)
- William Cole Cuvée Claire Cabernet Sauvignon 2004
- William Cole Cuvée Claire Cabernet Sauvignon 2006
- William Cole Cuvée Claire Cabernet Sauvignon 2007
- William Cole Cuvée Claire Cabernet Sauvignon 2008

Donated by Adrian Altshuler Attorney at Law, Donna & William Shergy

Hats off to this team for creating a fantastic wine experience. Thank you Brent, Cynthia, Elliot, and Chef Bob Waggoner. This is going to be one memorable meal.

LOT 149 EXCEPTIONAL 1986 BORDEAUX DINNER FOR 8

Raise your paddle for a chance to enjoy a dinner for eight with an array of exceptional 1986 Bordeaux wines!

Cynthia and Elliot Himmelfarb will host the party in their lovely historic home on Franklin Pike in Brentwood. This dinner features wines generously donated by Brent Soper. And what better way to complement these choice wines than with a fantastic dinner prepared by Chef Bob Waggoner. Known for his own French-influenced technique, Waggoner is a James Beard Award winner for Best Chef: Southeast and the first American chef to own his own restaurant in France.

Longtime supporters of the Nashville Wine Auction, Cynthia and Elliot Himmelfarb are true wine and food lovers. Cynthia is the Bailli of the Nashville Chapter of the Chaîne des Rôtisseurs, the oldest and largest food and wine society in the world. The Chaîne is dedicated to bringing people together through a mutual interest in wine and fine dining in a spirit of camaraderie. Which is exactly what you can expect with this exceptional 1986 Bordeaux dinner... as well as these wines:

- Veuve Clicquot Ponsardin La Grande Dame Brut 1990
 - Château Lynch-Bages Blanc de Lynch-Bages 2002
 - Domaine de Chevalier Blanc 2005
 - Vieux Château Certan 1986
 - Château Cos d'Estournel 1986
 - Château Pichon Longueville Comtesse de Lalande 1986
 - Château La Lagune 1986
 - Château Pape Clement 1986
 - Château Ducru-Beaucaillou 1986
 - Château Margaux 1986
- Dinner for 8 featuring wines listed above, to be held on mutually agreeable date in Spring 2017

Donated by Cynthia & Elliot Himmelfarb, Brent Soper, Chef Bob Waggoner

It's so nice to hear from our long time friend Emilia Nardi with this lovely donation. She's rolling out the welcome mat here! Thank you.

LOT 150 SIMPLE GOODNESS AND EXHILARATING GLAMOUR; SPENDING TIME AT TENUTE SILVIO NARDI

In 2007 Emilia Nardi was a Guest of Honor at Nashville Wine Auction's Women in Wine event, though we've been fans for a while. And what's not to like? She began working within her family's company, Tenute Silvio Nardi, in 1985. It's been over 30 years and she is still going strong.

Emilia Nardi has used her time on this vineyard to expand, craft, and build the quality and reputation it has become known for. Just five years after joining the vineyard team, Emilia took over for her father. She implemented clonal selection, and despite criticism of the method, has seen her vineyard thrive and grow under these radical changes. Five years after this, she introduced the vineyard's first Brunello — included in this lot. She produced a top quality product that remains prominent in Tenute Silvio Nardi's image and shattered the idea that tradition is the only way in old world wines.

Curious about what a day on the estate and at the vineyard might be like? Here's how the lifestyle is described: "It is an occupation that balances between balance and the jet set, romantic sunsets and blinding city lights, between the calm country culture immersed in a regional Tuscan humanity and that of the overwhelming and impersonal global markets. A job making us pass from boots to high heels."

Win this lot and you'll get to experience this perfect blend of simple goodness and exhilarating glamour because you'll get dinner and an overnight stay at the Montalcino Estate. You'll also win two magnum of Nardi wines, both hand harvested, oak aged, and carefully fermented at specifically crafted temperatures. Tenute Silvio Nardi Vigneto Manachiara and Tenute Silvio Nardi Poggio Doria. The former, a classic and coveted wine of Tuscany — as well as a staple on the estate. Unlike the rest of the plots, the vines for these Sangiovese grapes are up to 45 years old. The latter, aka wine of the sunset, is produced on the northwest side of Montalcino. Nardi compares her wines to fine silk. Not only an exquisite example of the lifestyle the estates exude, but also a trait incredibly present in both of these gorgeous magnums.

This overnight in Montalcino offers perfect end to a trip, or a start, or even a quick weekend getaway. If you aren't convinced now, those magnums are sure to provide all the inspiration you need. This is a once in a lifetime glimpse into the modernized past and historic future of Tenute Silvio Nardi.

- Tenute Silvio Nardi Vigneto Manachiara Brunello di Montalcino DOCG 2010 (1.5L)
- Tenute Silvio Nardi Poggio Doria Brunello di Montalcino DOCG 2010 (1.5L)
- Overnight stay for 2 at the Nardi Estate in Montalcino
- Dinner for 2 at the Nardi Estate in Montalcino

Restrictions: Tenute Silvio Nardi is closed on weekends, and from August 8-22, 2016. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Emilia Nardi, Tenute Silvio Nardi

MARY & TIM SCHOETTLE

We're humbled to have the continued support of Mary and Tim Schoettle. Thank you for your generous hearts.

LOT 151 **A SUPER STICKY LOT: 20 DESSERT WINES FROM AROUND THE WORLD**

Anyone here with an insatiable sweet tooth? When asked if you want dessert, do you even think twice? If there was ever a time to indulge in your cravings, this is it!

A Tokaji 5 Puttonyos from 1937, a Dr. Loosen Riesling from 2006, and a Yquem from 1988 are just a few of these sweet and sticky gems that will satisfy any craving. A treasure trove of sweet wines from around the world, this lot is perfect for anyone who has visions of sugarplums dancing in their heads (or really just anyone who enjoys the delicacy of a sweet wine).

Just looking at the list of wines below will have you rushing through dinner to get to the glory that is dessert.

Hungarian

- The Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos 1937 (500ml)
- The Royal Tokaji Wine Company Tokaji Aszu 6 Puttonyos 1983 (500ml)
- The Royal Tokaji Wine Company Tokaji Aszu Bojta 5 Puttonyos 1991 (500ml)
- The Royal Tokaji Wine Company Essencia 1993 (500ml)
- The Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos 2001 (500ml)

French

- Château Guiraud 1983 (375ml) (RP 90)
- Château Suduiraut 1983 (375ml) (RP 87)
- Château Climens 1988 (375ml) (RP 96)
- Château Guiraud 1988 (375ml) (RP 90)
- Château d'Yquem 1988 (375ml) (RP 98)
- Château Sigalas Rabaud 1988 (375ml) (RP 89)
- Château de Fargues (375ml) (RP 92)
- Château Suduiraut 2009 (375ml) (RP 98)
- Denis Dubourdieu Château Doisy-Daene 2011 (375ml) (RP 96)
- Château de la Chartreuse 1986

German and Alsatian

- Dr. Loosen Riesling Beerenauslese 2006 (500ml) (RP 89)
- Domaine Zind-Humbrecht Riesling Gueberschwihr 2004 (750ml) (RP 90)

American

- Château St Jean Late Harvest Johannisberg Riesling 1977 (500ml)
- Firestone Vineyard Johannisberg Riesling 1991 (500ml)
- Dolce Late Harvest Semillon - Sauvignon Blanc 1995 (375ml)

Donated by Mary & Tim Schoettle

GRACE BATHRICK

It's so very nice of Grace Bathrick to share her Port collection with us. We appreciate your thoughtfulness.

LOT 152

TICKLE YOUR FANCY WITH THESE VARIOUS VINTAGE PORTS

We like to think that you don't have to be overly snobby to enjoy a wine. That being said, if you're going to be snobby about one type of wine, it should be Port.

In spite of its centuries of prestige, Port has recently had a comeback and stands as one of the most "en vogue" wines of today. It was first made popular by the British in the 17th century who started drinking it because they were mad at the French. Essentially, they boycotted French wine after nearly a century of conflict. Port also fell off the map in recent generations due in part to its daunting, fortified complexity.

Today, however, it's that very same complexity that makes Port extremely rewarding. If you find yourself returning to the lost arts of the aperitif and digestif, this lot of Vintage Port is sure to tickle your fancy!

- Martinez Vintage Port 1963
- Offley Late Bottled Vintage Port 1968
- Cockburn's Vintage Port 1975
- Graham's Vintage Port 1975
- Graham's Vintage Port 1977
- Sandeman Vintage Port 1977
- Warre's Vintage Port 1977
- Taylor Fladgate Vintage Port 1985
- Dow's Crusted Port 1987
- Graham's Vintage Port Malvedos Centenary 1990
- Dow's Vintage Port 1991

Donated by Grace Bathrick

Hip Hip Hooray for this very fun auction lot! Thank you to G Catering for sharing your passion for spectacular dining experiences, to Michael Leedle and Lipman Brothers for your offering of Riedel Crystal, and The Wine Shoppe at Green Hills for the great wine.

LOT 153 EXPERTS AND CRAFTSMANSHIP: THE COMPLETE DINING EXPERIENCE FOR 10

"All the individuals present truly felt that they had learned a tremendous amount of details about the Riedel wine glass and their ability to personify the individual wines that it was designed for. Michael opened up a whole new horizon for us and our individual passions for wine tasting." –Sharon Piper

To fully appreciate a good meal, you need the right chef. And to fully appreciate a good wine, you need the right glass. Win this lot and enjoy a catered dinner and wine tasting all in the comfort of your own home.

Let G Catering and Chef Burke Conley treat you like family and serve you an unforgettable experience! Chef Conley is a sharp-dressed artist in Chuck Taylors with twenty-five years of culinary arts to back up his culinary masterpieces. Focused on gracious service and creative cuisine, G Catering will leave you and your guests happy and satisfied with a customized menu to be paired with wines from The Wine Shoppe at Green Hills.

Michael Leedle, the Riedel wine glass expert from Lipman Brothers, will feature six Riedel glasses and walk you through the finer points of wine tasting. Each tasting glass will allow you to fully experience the personality of each different grape variety and the subtle character of each. From the shape, volume, and diameter to the finish and thickness of crystal, these Riedel tasting glasses will enhance and educate your taste buds. You and your guests will also get to keep your six tasting glasses!

Sit back and let the professionals plan your party - from the food to the wine to the glassware. All you have to do is set the table!

Enjoy the following wines with your dinner:

- Grand Vin de Champagne Jacquesson Cuvée No. 737
 - » *Jacquesson's Cuvée 737 is a reserve wine that highlights the full complexity of a certain harvest from the house's three Grand Cru and two Premier Cru properties. Because of their ability to age well, Jacquesson's 700 Series Champagnes are highly collectible. (WE 94)*
- Merry Edwards Russian River Valley Sauvignon Blanc 2014
 - » *A spectacularly rich and layered example of the wine for which Merry has become most loved, this Sauv Blanc features notes of honeysuckle, mango, melon, and pineapple in a distinctly modern and elegant expression of the classic grape of Bordeaux whites. (WS 93)*
- Shafer Red Shoulder Ranch Chardonnay 2013
 - » *Perfectly expressing the elegant application of oak to a voluptuous Chardonnay harvest described as "perfect" by Napa growers, this 2013 Chard shows beautiful notes of baked apple and citrus supported by uncommon complexity of mineral character. (WE 94)*
- Christophe Buisson Auxey-Duresses Bourgogne Rouge 2012
 - » *From Kermit Lynch Wine Merchants, the Buisson Auxey-Duresses Bourgogne Rouge 2012 sold out immediately. Buisson's Bourgogne Rouge wines are as pleasing upon release as they are ten years later.*
- Silver Oak Alexander Valley Special Library Release Cabernet Sauvignon 2007
 - » *Still expressive and youthful at nine years of age, this Silver Oak Alexander Valley 2007 Cabernet Sauvignon is currently showing peak balance of summer fruit and firm tannin. This vintage that has blossomed after nearly a decade of bottle aging at Silver Oak winery.*
- Croft Vintage Ruby Porto 2003
 - » *Hailed by Wine Spectator as possibly "the best Roeda Port since 1945," Croft's 2003 Ruby Port was also highly praised by Parker who predicted its peak to begin in this year and evolve into 2045 making it one of the most sought-after Ports in the world. (WS 96)*
- Dinner for 10 in your own home on a mutually agreed upon date
- Catered four course meal with appetizers wines provided
- Set of 6 Riedel tasting glasses for each guest to keep

Restrictions: Dinner must be planned at least 90 days in advance. Wines may be substituted from those listed above.

Donated by G Catering, Michael Leedle (Riedel supplier in Tennessee), Lipman Brothers and R.S. Lipman Company, The Wine Shoppe at Green Hills

We salute our friends at the French Lick Resort for supporting our cause and helping others.

LOT 154 LUXURIOUS GETAWAY FOR 2 GOLF, DINING, SPA, AND MORE

Built in 1902, the French Lick's West Baden Resort in Indiana is a National Historic Landmark that is anything but ordinary. Enjoy a two night stay for two in a balcony room overlooking the remarkable domed atrium which was the largest free standing dome in the world prior to the opening of the Houston Astrodome.

The Pete Dye Golf Course is a championship golf course on one of Indiana's highest elevation points and has narrow, immaculate fairways and rugged, intense terrain. Home of the 2015 Senior PGA Championship, this course boasts 40-mile panoramic views of the southern Indiana countryside, three man-made lakes, "volcano" bunkers and a variety of elevation changes. It's no wonder the course has gained national acclaim. Your stay includes one round of golf for two on this amazing course.

After a day of golf, unwind with massages at one of the ten best North American spas as voted by *Condé Nast* magazine. Old-world luxury and European elegance collide to create a tranquil environment for your mind, body, and soul. And don't forget to visit Sinclair's Steakhouse for a night of elegant fine dining. Timeless in its beauty and style, Sinclair's offers an impressive dinner menu and wine list.

From golf and spa treatments to carriage rides and a full service casino, French Lick's West Baden Resort can do it all! Win this lot, and all of this is available to you, including:

- 2 night stay for 2 at the West Baden Springs Hotel
- \$250 towards dinner in Sinclair's Steakhouse
- 2-50 minute massages in the West Baden Spa
- 1 round of golf for 2 on the Pete Dye golf course

Restrictions: Balcony room based on availability. Excludes holidays or special events. Not included are mandatory caddie fee or alcoholic beverages, tax or gratuity. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by French Lick Resort

Well, it's so nice to receive this special donation from long time friends and patrons, Retta and Elliott Singer. Thank you.

LOT 155 PROMOTING DECADENCE WITH CHÂTEAU LÉOVILLE BARTON

Drinking this wine is like indulging in every guilty pleasure at once: mocha, tobacco, truffle, maybe a floral arrangement or two. All you're missing is the foie gras and you have a recipe for a night of luxurious indulgence. The best part? You can do it over and over again. (Well, twelve times over.)

Although we're promoting decadence here, don't turn your nose up at the Irish origins of the Château Léoville Barton Vineyard. Not only do they hold the record for continuous ownership by a single family (180 years), they still use their original process of wood barrel aging, some dating back to the early 1960's. Talk about a history. The company itself has strayed a bit from wine as well, winning best single pot still whiskey in 2015 for their Green Spot Château Léoville Barton.

Explore old world tastes with new world flare in this case of 2005 Bordeaux. Break out the mustard-crust rack of lamb, garlic sautéed green beans and farmer's market potatoes steamed and served with clarified butter. Oh did we just give you the perfect meal the pair it with? Find a friend who can cook it for you and you're all set.

Drink it now or drink it later - it'll be decadent either way.

- Château Léoville Barton 2005 (12 bottles)

Donated by Retta & Elliott Singer

CINDEE & MICHAEL GOLD
GRACE BATHRICK

CYNTHIA & ELLIOT HIMMELFARB
BRENT SOPER

*Thank you Cynthia, Elliott, Cindee, Michael, Brent and Grace for sharing your Cos with us.
You know we love you for it.*

LOT 156 “KING OF THE SUPER SECONDS”

For wine lovers and critics, Château Cos d’Estournel is recognized as the “King of the Super Seconds,” but did you know that their success in the 1855 Classification almost didn’t happen?

Founder of the estate, Louis-Gaspard d’Estournel, was nicknamed the Maharajah of Saint-Estèphe not because he exported wine to India but because he was the first to think of selling “returned from India” wines. He preferred to sell the wines directly to his customers and exported to numerous countries across the globe. He commissioned the design of the winery to remind him of the time he spent in the Far East, thus establishing the iconic design.

When Louis-Gaspard d’Estournel died in 1852, just before the 1855 Classification, the estate was purchased by an owner that preferred selling the wines using the négociant system. The classification was established by the négociants and merchants of the wine who knew the wines, the terroir of the vineyards, the châteaux, and the owners better than anyone else at the time. Had the château not sold their wines this way, it would never have been included in the 1855 Classification. How about that for timing?

This stunning selection of some of the best Cos vintages is yours for the taking, pending the right bid. Bid now and bid high for these special wines.

- Château Cos d’Estournel 1981
- Château Cos d’Estournel 1989 (2 bottles)
- Château Cos d’Estournel 1990
- Château Cos d’Estournel 1995 (2 bottles)
- Château Cos d’Estournel 1996

*Donated by Cindee & Michael Gold, Cynthia & Elliot Himmelfarb, Grace Bathrick,
Brent Soper*



Silent Auction

200

Take GAJA Home!

Tonight you have the opportunity to take GAJA home when you make a special donation to Nashville Wine Auction. The first 50 guests who make a \$400 donation will leave with a very special thank you gift, a limited edition 4-pack of GAJA wine.

GAJA Thank You Gift 4-Pack includes one bottle each of:

Vistamare 2014
Promis 2013
Magari 2014
DaGromis 2011

Your generous support will assist our mission to *unite the wine community to fund the fight against cancer.*



This special 4-Pack will be available for purchase at Vintners' Tasting or as Silent Auction Lot #200 at l'Été du Vin.

VINTAGE 2000: A MONUMENTAL TASTING OF BORDEAUX

A vintage such as 2000 in Bordeaux comes along once in a lifetime. Not only is the year an icon for a new millennium, it is a vintage that produces scores of outstanding wine in France's premium wine region. Robert Parker called 2000 "a phenomenal year that might turn out to be one of the greatest vintages that Bordeaux has ever produced."

There are many different characteristics of a Bordeaux wine that makes each vintage shine. One year, you might have a wine that has perfectly rounded tannins. Another year might bring intense fruit flavors. Then another vintage might find the perfect balance between fruit, wood, and alcohol. But rarely will you find a Bordeaux wine that encompasses ALL of the characteristics that have always distinguished great Bordeaux.

Many experts said that this vintage would need 15 years of bottle age to become truly perfect. Well, folks, the time has come to crack open these Bordeaux beauties.

Still fresh and vibrant like young wines yet with layers of diverse aromas and flavors, from bright red fruits to decadent game and earth, these "modern classics" envelop the rich complexity of character that only develops in a great wine from a great vintage with decades of bottle age. And they are electrifying to drink.

Pam and Steve Taylor have saved up 32 glorious 2000 Bordeaux just for this moment. On Saturday, October 22, 2016 at the Hermitage Hotel, your palate will effectively be spoiled beyond measure. There are limited seats available at \$3,000 each to experience this monumental tasting, so it is imperative that you reserve your seat now!

Wines to be tasted include:

Château Angélys	Château Léoville Las Cases
Château Ausone	Château Lynch Bages
Château Brane-Cantenac	Château Magdelaine
Château Calon-Ségur	Château Margaux
Château Canon	Château La Mission Haut-Brion
Château Certan De May	Château Monbousquet
Château Cheval Blanc	Château Montrose
Château Clos l'Église	Château Mouton Rothschild
Château La Conseillante	Château Palmer
Château Cos d'Estournel	Château Pavie
Château l'Évangile	Château Pichon-Longueville Baron
Château Figeac	Château Pichon-Longueville Comtesse de Lalande
Château Gruaud Larose	Château Rauzan-Ségla
Château Haut-Brion	Château Talbot
Château Lafite Rothschild	Vieux Château Certan
Château Latour	
Château Léoville Barton	

The evening will be moderated by Tom Black and David Morgan.

Winning bidders have the option of bringing a guest to share their pour for an additional \$250. Please let the staff at Check Out know if you wish to purchase a shared pour admission.

There are 36 pours available for Vintage 2000. To reserve your seat, simply click "Buy" and the seat is yours!

- **Set Price Sign Up:** \$3,000 per pour

Restrictions: Tasting to take place on Saturday, October 22, 2016 at The Hermitage Hotel. No exceptions. Nashville Wine Auction reserves the right to add wines to this tasting. Purchase of one admission entitles buyer to one pour of each wine listed.

Donated by Pam & Steve Taylor

202

WINE + DESIGN: A TASTE EXCHANGE FOR WOMEN PRESENTED BY BON VIVANT (SET-PRICE SIGN UP)

Ladies, this is for you! Come and be a part of Nashville Wine Auction's inaugural Wine + Design: A Taste Exchange presented by Bon Vivant.

Join a group of dynamic, creative, and forward-thinking women at White Avenue Studio for an afternoon of distinctive dishes, design, and shared wine.

Your afternoon will begin with a Champagne reception, followed by an elegant seated luncheon. Each table will be hosted by one of Nashville's top female tastemakers who will collaborate with local design company, 12th Table, to create a beautifully curated tablescape for their table's guests.

The savvy wine-loving women who will be acting as table hosts include Loren Chumley, Ann Eaden, Cynthia Himmelfarb, Vicki Horne, Lisa Maki, and JJ Seiters.

Distinctive dishes will be prepared by Kevin Ramquist of Nashville pop-up restaurant, The Unicorn, and will be paired with carefully selected wine provided by each table host.

White Avenue Studio is one of Nashville's newest venues, featuring sophisticated, contemporary design in a location convenient to downtown. The space showcases beautiful indoor and outdoor spaces.

- Friday, September 9
- 1:00 pm - 4:00 pm
- White Avenue Studio (2517 White Ave, Nashville)
- Valet parking provided
- **Set Price Sign Up:** \$250

*Donated by Bon Vivant, White Avenue Studio, 12th Table,
Loren Chumley, Ann Eaden, Cynthia Himmelfarb, Vicki Horne,
Lisa Maki, JJ Seiters*

203

TAILGATE AT MARTIN'S NEWEST BAR-B-QUE JOINT FOR TITANS V. PACKERS GAME (SET-PRICE SIGN UP)

With a huge 13,000 square foot space and a 5,500 square foot beer garden, the new Martin's Bar-B-Que Joint in downtown will surely be a fantastic location to enjoy both before and after the Titans game.

On November 13, the Green Bay Packers are coming to town and loyal Titans fans need to get ready to beat the Cheeseheads! With QB Marcus Mariota in his second year and a headline-filled offseason coordinated by new General Manager, Jon Robinson, the Tennessee Titans are certainly in a better position for the upcoming NFL season from previous years. Can they pull it off?

What better way to get psyched for the game than a tailgate – Nashville Wine Auction style! Nashville's favorite pitmaster, Pat Martin, will prepare a delicious pre-game spread with a Bloody Mary bar and breakfast burritos (Martin's-style!) at the newest Martin's location in downtown Nashville – just minutes from Nissan Stadium.

After the game, guests may return to Martin's for a live fire BBQ featuring his famous whole hog BBQ and brisket accompanied by great wine from the Nashville Wine Auction cellar. Regardless of the outcome of the game, you'll definitely have reason to celebrate!

- Pre- and Post-Game Tailgate at Martin's Bar-B-Que Joint
- November 13, 2016
- 10:00 am - 12:00 pm and 3:30 pm - 6:00 pm
- 60 spots available
- **Set-Price Sign Up:** \$150 per person

Restrictions: Game tickets and transportation to and from stadium are not included.

Donated by Chef Pat Martin, Martin's Bar-B-Que Joint

BLACK BY BLACK DOUBLE MAGNUM (SET-PRICE SIGN UP)

"Black by Black" was inspired by arguably the top wine collector in the world, Tom Black, and the *L.A. Times* Winemaker of the Year, Jim Clendenen from Au Bon Climat Winery. The winemaker selected only the finest grapes from a 300 acre ranch in Santa Barbara County to create a special meritage wine that has won several blind tastings and been scored a perfect 100 points. This wine is a combination of 40% California Cabernet Sauvignon, 40% Merlot and 20% Petit Verdot to produce a bold and balanced red wine. Only 50 cases were produced and are only available to the public at charity auctions. Regular bottles can be cellared for another 8 years and large format bottles for another 10 years, but the wine is drinking great now!

The label is an original piece of art by Master Sumi-e artist Drue Kataoka. The back label is a poem (in Japanese) written by Drue about the friendship between Jim and Tom. The label has seven different shades of black ink. Once a stroke is painted it cannot be changed or erased, making the painting technically demanding while requiring great skill, concentration and years of training.

Available to you is a double magnum of 2009 Black by Black for \$500. Simply click "Buy Now" claim your bottle! *

- Black by Black 2009 (3L)
- **Set-Price Sign Up:** \$500

* This lot will also be available for purchase during the Live Auction, Lot 138. With only 15 double magnum available, you would be wise to buy sooner rather than later!

Donated by Tom Black

#WINETALK***Wine Tastings with Advanced Sommelier, Elise Loehr*****WHAT IS IT?**

Nashville Wine Auction is pleased to present #WineTalk, a tasting experience where you learn all about wine from one of Nashville's foremost wine experts. Whether you are just beginning your interest in wine or are a seasoned expert, you will be in good hands with Elise Loehr, Advanced Sommelier and Beverage Director of Table 3. Every tasting will have a specific theme, so you can pick your favorite or attend them all. You'll be sure to come away from #WineTalk with a better understanding of wine and new brands to explore.

These tastings are meant to be ALL about the wine. We'll taste and we'll talk. Where do the wines come from, who makes them, what's special about the region and what are the similarities and differences between the wines? You'll also have the opportunity to ask questions to further your wine knowledge. If you are interested in wine, we know you will have fun. So, come join us for #WineTalk!

WHO IS THE EXPERT?

Elise Loehr, Advanced Sommelier and Beverage Director of Table 3. Elise knows a lot about wine and she's great at teaching us about it too! She has attended some of the wine industry's most challenging programs, and achieved the Advanced Sommelier Certification from the Court of Master Sommeliers. Elise has currently passed two of the

three portions of the Court's Master Sommelier Diploma, a certification so rigorous that less than 250 people worldwide have earned the title since its creation in 1969. She's one of those people that can see a wine blind, smell it, taste it and tell you it's a 1985 Red Burgundy from Gevry-Chambertin. So, you know she's good!

Buy the #WineTalk lots (listed on the next page) to secure your seat in the classroom!

#WINETALK

Wine Tastings with Advanced Sommelier, Elise Loehr

205

MORE PINOT, PLEASE!

Worshipped on both the golden slopes of Burgundy and the Golden Coast, the Pinot Noir grape is a majestic yet subtle varietal that can thrive throughout the world. Climate, as much as terroir, accounts for this anomaly, and there are certainly sweet spots where the combination of ideal microclimates and impassioned winemakers delivers the most exciting wines. If you consider yourself a Pinotophile, this class is for you!

- Monday, September 26, 2016, 6:00 pm
- Table 3 Restaurant & Market
- **Set Price Sign Up:** \$50 per person

206

THE GREAT REDS OF ITALY

From crisp, austere Barolos to bold, full-bodied Tuscans to lush, deep red Chiantis, Italy definitely has a way with reds. This #WineTalk will delve into the art of Italian winemaking. Is Italian wine your cup of tea? Want to learn more about the great Italian reds? If you answered "Si, per favore" you are in the right place!

- Monday, January 16, 2017, 6:00 pm
- Table 3 Restaurant & Market
- **Set Price Sign Up:** \$50 per person

207

THE BLIND TASTING ESSENTIALS

There is an art to tasting a wine blind and deciphering what it is. Like any query, there is a set way to solving a problem, and this class teaches you to evaluate wine like an expert! You'll learn to understand your own palate sensitivities and blind spots and learn the necessary steps to conquer the blind tasting. The pros make it look easy, and now you can too!

- Monday, March 20, 2017, 6:00 pm
- Table 3 Restaurant & Market
- **Set Price Sign Up:** \$50 per person

208

DOUBLE THE BUBBLES FROM POL ROGER

- Pol Roger Brut NV (1.5L)
- Donated by Grace Bathrick*

209

DOMAINE BRUSSET GIGONDAS TRADITION 2004

- Domaine Brusset Gigondas Tradition Le Grand Montmirail 2004 (2 bottles)
- Donated by Brent Soper*

210

A GRANDS BORDEAUX

- Château Les Grands Maréchaux 1999 (6 bottles)
- Donated by Edie & Bill Mitchell*

211

TARDIEU-LAURENT CÔTES DU RHÔNE 2007

- Tardieu-Laurent Côtes du Rhône Guy Louis 2007 (4 bottles)
- Donated by Brent Soper*

212

CLOUDS REST PINOT NOIR

- Clouds Rest Vineyards Pinot Noir 2007
- Donated by Adrian Altshuler Attorney at Law*

213

RIDGE TRIO

- Ridge Vineyards Estate Merlot 2013
 - Ridge Vineyards Mazzoni Home Ranch Zinfandel 2012
 - Ridge Vineyards Lytton Estate Syrah 2011
- Donated by Catherine & Tommy McEwen*

214

CHÂTEAU MARGAUX WINE BOTTLE CANDLES

Made from the great wine bottles from l'Été du Vin events of the past, these candles are top of the line! With soy wax and 150 hours of burn time, you will enjoy these candles far longer than you did the wine!

- Three unscented wine bottle candles featuring various Château Margaux labels
- Donated by a Friend of Nashville Wine Auction*

215

TOAST WITH A MAGNUM OF VEUVE

- Veuve Clicquot Brut NV (1.5L)
- Donated by Lisa Maki & David Osborn*

216

TWO REDS FROM BOUGETZ CELLARS

- Bougetz Cellars Amarylis Cabernet Sauvignon 2012
- Bougetz Cellars Jovana Red Blend 2013

Donated by Bougetz Cellars

217

2012 NORTHSTAR MERLOT

- Northstar Columbia Valley Merlot 2012 (3 bottles)

Donated by Northstar

218

GREAT SCENTS, BETTER LABELS! THREE WINE BOTTLE CANDLES

Made from the great wine bottles from l'Été du Vin events of the past, these candles are top of the line! With soy wax and 150 hours of burn time, you will enjoy these candles far longer than you did the wine!

- Gaja Dagromis candle in Celtic Moon Spice scent
- Château Cheval Blanc candle in Cuban Tobacco scent
- Château Troplong Mondot candle in Blue Spruce scent

Donated by a Friend of Nashville Wine Auction

219

CONCANNON PINOT NOIR

- Concannon Limited Release Pinot Noir 2008 (3 bottles)

Donated by Elise & Harvey Crouch

220

DOMAINE HERESZTYN GEVREY-CHAMBERTIN

- Domaine Heresztyn Gevrey-Chambertin En Billard Vieilles Vignes 2002 (4 bottles)

Donated by Brent Soper

221

POP ART ASSORTMENT

- Basket of pop art goodies from artist, Helen Prater

Donated by Helen Prater

222

FAR NIENTE CHARDONNAY IN MAGNUM

- Far Niente Estate Chardonnay 2014 (1.5L)

» In wooden box

Donated by Far Niente

223

THREE ITALIAN BEAUTIES

- Jacopo Biondi Santi Sassoalloro 2008
- Monferrato Tenute Cisa Asinari Dei Marchesi di Gresy 2007
- Orlando Abrigo Rocche Meruzzano Barbaresco 2010

Donated by Eleanor & J. Petersen Cobb

224

RIVE DI CIMAROSSA CABERNET SAUVIGNON

- Cimarossa Rive di Cimarossa Cabernet Sauvignon 2012 (2 bottles)

Donated by Cimarossa

225

CHÂTEAU CLINET

- Château Clinet 1988

Donated by Brent Soper

226

CELEBRATE WITH RUINART CHAMPAGNE

- Ruinart Blanc de Blancs Brut Champagne
- Ruinart Rosé Brut Champagne

Donated by Elise & Harvey Crouch

227

PORTUGAL'S QUINTA DO VALE MEÃO

- Quinta do Vale Meão 2003

Donated by Brent Soper

228

RIESLING SPÄTLESE HALBTROCKEN

- Dönnhoff Oberhäuser Brücke Riesling Halbtrocken 1990

Donated by Brent Soper

229

LYNDENHURST CAB FROM SPOTTSWOODE

- Spottswode Vineyard & Winery Lyndenhurst Cabernet Sauvignon 2012 (2 bottles)

Donated by Spottswode Vineyard & Winery

230

THE BEST FROM BASTIANICH: LIDIA'S COOKBOOK & VESPA ROSSO

- Bastianich Vespa Rosso Colli Orientali del Friuli 2011 (2 bottles)
 - *Lidia's Mastering the Art of Italian Cuisine: Everything You Need to Know to Be a Great Italian Cook*, By Lidia Matticchio Bastianich and Tanya Bastianich Manuali
- » Signed by Lidia

Donated by Ann & Glenn Eaden

231

CUVÉE HOMMAGE À ANDRÉ BRUSSET

- Domaine Brusset Côtes du Rhône Villages Cairanne Cuvée Hommage à André Brusset 1999 (3 bottles)
Donated by Brent Soper

232

QUINTA SARDONIA FROM SPAIN

- Quinta Sardonía 2009 (4 bottles)
Donated by Brent Soper

233

MT. BRAVE CABERNET SAUVIGNON

- Mt. Brave Mt. Veeder Cabernet Sauvignon 2009 (2 bottles)
Donated by Cindee & Michael Gold

234

PEJU FOR THREE

- Peju Province Winery Cabernet Franc 2013
- Peju Province Winery Cabernet Sauvignon 2012
- Peju Province Winery Thalia Red 2013
Donated by Catherine & Tommy McEwen

235

VENGE, RE-VENGE AND THREE-VENGE

- Venge Vineyards Family Reserve Oakville Estate Merlot 2013
- Venge Vineyards Stagecoach Vineyard "Block I-4" Syrah 2013
- Venge Vineyards Signal Fire Vineyard Zinfandel 2013
Donated by Catherine & Tommy McEwen

236

MAISON BERTRAND AMBROISE VOUGEOT PREMIER CRU

- Maison Bertrand Ambroise Vougeot Premier Cru Les Cras 1999 (2 bottles)
Donated by Brent Soper

237

PALOMA MERLOT VERTICAL

- Paloma Vineyards Merlot 2007
- Paloma Vineyards Merlot 2008
- Paloma Vineyards Merlot 2009
Donated by Donna & William Shergy

238

A RED AND A WHITE FOR YOU FROM GAMBLE FAMILY

- Gamble Family Vineyards Cabernet Franc 2013
- Gamble Family Vineyards Heart Block Sauvignon Blanc 2013
Donated by Lisa Maki & David Osborn

239

GAJA, GAJA, GAJA

- Gaja Dagromis Barolo DOCG 2008
- Gaja Dagromis Barolo DOCG 2009
- Gaja Ca'Marcanda Promis Toscana IGT 2011
Donated by Elise & Harvey Crouch

240

2015 INTRADA

- Cardinale Intrada Sauvignon Blanc 2015 (3 bottles)
Donated by Cindee & Michael Gold

241

TREFETHEN FAMILY VINEYARDS CABERNET SAUVIGNON

- Trefethen Family Vineyards Hillspring Vineyard Halo Cabernet Sauvignon 2009
Donated by The Palm

243

DE BORTOLI RESERVE RELEASE SYRAH 2004

- De Bortoli Reserve Release Syrah 2004 (3 bottles)
Donated by Brent Soper

244

THREE FACES OF KORBIN KAMERON

- Korbin Kameron Cabernet Sauvignon 2012
- Korbin Kameron Kristin Cuvée Red 2012
- Korbin Kameron Merlot 2012
Donated by Korbin Kameron

245

BEAUCASTEL FROM 2007 & 2009!

- Château de Beaucastel Châteauneuf-du-Pape 2007
- Château de Beaucastel Châteauneuf-du-Pape 2009
Donated by a Friend of Nashville Wine Auction

246

RAMEY 2010 CHARDONNAY

- Ramey Wine Cellars Hyde Vineyard Chardonnay 2010 (2 bottles)
- Ramey Wine Cellars Ritchie Vineyard Chardonnay 2010
Donated by Cindee & Michael Gold

247

BETZ FAMILY WINERY GRENACHE

- Betz Family Winery Besoleil Grenache 2008 (2 bottles)
 - Betz Family Winery Besoleil Grenache 2009 (2 bottles)
- Donated by Donna & William Shergy*

248

ARCADIAN 2003 PINOT NOIR

- Arcadian Dierberg Vineyard Pinot Noir 2003 (4 bottles)
- Donated by Brent Soper*

249

SCHRADER CELLARS 2009 CAB

- Schrader Cellars LPV Beckstoffer Las Piedras Vineyard Cabernet Sauvignon 2009
- Donated by Jane & Peter Marcum*

250

ALBAN VINEYARDS 2007 SYRAH

- Alban Vineyards Seymour's Vineyard Syrah 2007
- Donated by Jane & Peter Marcum*

251

PETER MICHAEL CLOS DU CIEL PINOT NOIR

- Peter Michael Winery Clos du Ciel Pinot Noir 2009
- Donated by Jane & Peter Marcum*

252

BEHRENS FAMILY WINERY RED BLENDS

- Behrens Family Winery The Explorer Red 2012
 - Behrens Family Winery 'Behrens & Hitchcock' Erna Schein Crowley Vineyard Cabernet Sauvignon 2009
 - Behrens Family Winery Erna Schein Blender Boy Red 2012
- Donated by Catherine & Tommy McEwen*

253

HEWITT VINEYARD CABERNET SAUVIGNON 2012

- Hewitt Vineyard Cabernet Sauvignon 2012 (1.5L)
- Donated by Lipman Brothers and R.S. Lipman Company,
Robert Lipman*

254

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

- Fratelli Zeni Marogne Valpolicella Classico Superiore Ripasso 2010 (5 bottles)
- Donated by Cyndi & Bill Sites*

255

SHAFER CABERNET SAUVIGNON 2002

- Shafer Cabernet Sauvignon 2002
- Donated by Gus Bellos*

256

RIESLING AND GEWURZTRAMINER FROM THE 90S

- Weingut Alfred Merkelbach Ürziger Würzgarten Riesling Auslese 1990
 - Domaine Zind-Humbrecht Gewurztraminer Hengst 1997
 - Müller-Catoir Mussbacher Eselshaut Rieslaner Trocken Spätlese 1991
- Donated by Grace Bathrick*

257

GAJA BARBARESCO

- Gaja Barbaresco DOCG 2001
- Donated by Cathy & Fred Weisbrodt*

258

THE TINMAN

- Scarecrow 'M. Etain' Cabernet Sauvignon 2009
- Donated by Jane & Peter Marcum*

259

2006 ROESSLER CELLARS PINOT NOIR

- Roessler Cellars Hein Family Vineyard Pinot Noir 2006 (2 bottles)
 - Roessler Cellars Pinot Noir Brosseau Vineyard 2006 (2 bottles)
- Donated by Brent Soper*

260

CALIFORNIA CABS

- Mt. Veeder Cabernet Sauvignon 1999 (1.5L)
 - Laurel Glen Cabernet Sauvignon 1991
 - Stag's Leap Cabernet Sauvignon 2004
- Donated by Kimberly & Lindsey Cooper*

261

LES VAUCRAINS NUITS-SAINT-GEORGES 1995

- Maison Bertrand Ambroise Les Vaucrains Nuits-Saint-Georges Premier Cru 1995 (3 bottles)
- Donated by Brent Soper*

262

COUP DE Foudre CAB IN MAGNUM

- Coup de Foudre Cabernet Sauvignon 2010 (1.5L)
- Donated by Lipman Brothers and R.S. Lipman Company,
Robert Lipman*

263**SAXUM VINEYARDS IN MAGNUM**

- Saxum Vineyards Booker Vineyard Red 2012 (1.5L)
Donated by Saxum Vineyards

265**1987 HEITZ CELLAR CAB**

- Heitz Cellar Martha's Vineyard Cabernet Sauvignon 1987
Donated by Jane & Peter Marcum

266**SIRO PACENTI VECCHIE VIGNE BRUNELLO**

- Siro Pacenti Vecchie Vigne Brunello di Montalcino DOCG 2006 (3 bottles)
Donated by Cindee & Michael Gold

267**TAYLOR FAMILY VINEYARDS CAB**

- Taylor Family Vineyards Stags Leap District Cabernet Sauvignon 2005
- Taylor Family Vineyards Stags Leap District Cabernet Sauvignon 2006
- Taylor Family Vineyards Stags Leap District Cabernet Sauvignon 2011
Donated by Cyndi & Bill Sites

268**2010 ARIETTA IN MAGNUM**

- Arietta On the White Keys White Blend 2010 (1.5L)
- Arietta Quartet Blend 2010 (1.5L)
Donated by Cindee & Michael Gold

269**QUATRE ROUGES FROM M. CHAPOUTIER**

- M. Chapoutier Crozes Ermitage Les Varonniers 2007 (2 bottles)
- M. Chapoutier Domaine de Bila-Haut L'esquerda 2009 (2 bottles)
Donated by Brent Soper

270**1997 BRUNELLO DI MONTALCINO**

- Altesino Brunello di Montalcino DOCG 1997 (3 bottles)
Donated by Edie & Bill Mitchell

271**CELEBRATE LA GRANDE ANNÉE**

- Bollinger La Grande Année Brut 1990
Donated by Gus Bellos

272**TURLEY ZINFANDEL QUARTET**

- Turley Wine Cellars Ueberroth Vineyard Zinfandel 2011
- Turley Wine Cellars Vineyard 101 Zinfandel 2011
- Turley Wine Cellars Juvenile Zinfandel 2012
- Turley Wine Cellars Turley Estate Petite Sirah 2012
Donated by Valerie & Adam Landa

273**2011 WHITE ROSE ESTATE PINOT NOIR**

- White Rose Estate Winemaker's Cuvée Pinot Noir 2011 (2 bottles)
- White Rose Estate White Rose Vineyard Pinot Noir 2011 (4 bottles)
Donated by Brent Soper

274**THE ELEVENTH HOUR**

- Massena The Eleventh Hour Shiraz 2005 (4 bottles)
Donated by Brent Soper

275**PESSAGNO PINOT NOIR**

- Pessagno Spring Grove Vineyards Pinot Noir 2007 (6 bottles)
Donated by Elise & Harvey Crouch

276**2013 HERMAN STORY REDS**

- Herman Story Bolt Cutter 2013 (2 bottles)
- Herman Story Casual Encounters 2013 (3 bottles)
Donated by Herman Story Wines

277**HALF-BOTTLES OF CHÂTEAU DOISY-VEDRINES SAUTERNES**

- Château Doisy-Vedrines Sauternes 2009 (375 ml) (10 bottles)
Donated by Amanda Ott & Marc Goldstone

278**THREE BY THE SEA: SEA SMOKE CHARDONNAY**

- Sea Smoke Chardonnay 2011
- Sea Smoke Chardonnay 2013
- Sea Smoke Streamside Chardonnay 2012
Donated by Donna & William Shergy

279**SOUTH AFRICAN BLEND BY ZELMA LONG**

- Vilafonté Series M 2004 (6 bottles)
Donated by Brent Soper

280

BORDEAUX FROM THE 1960S

- Château Dassault St. Emilion Grand Cru 1966
- Château Beychevelle St. Julien Grand Cru 1969

Donated by Kimberly & Lindsey Cooper

281

JOH. JOS. PRÜM REISLING

- Joh. Jos. Prüm Wehlener Sonnenuhr Spätlese 2001 (4 bottles)

Donated by Brent Soper

282

1999 ITALIAN MERLOT

- Falesco Montiano Lazio IGT 1999 (6 bottles)

Donated by Edie & Bill Mitchell

283

PISONI VINEYARD PINOTS FROM FOUR GREAT PRODUCERS

- Miura Vineyards Pisoni Vineyard Pinot Noir 2006
- Roar Wines Pisoni Vineyard Pinot Noir 2008
- Siduri Pisoni Vineyard Pinot Noir 2009
- Testarossa Vineyards Pisoni Vineyard Pinot Noir 2008

Donated by Donna & William Shergy

284

A MAGNUM OF GAMBLE FAMILY VINEYARDS CAIRO CAB

- Gamble Family Vineyards Cairo Cabernet Sauvignon 2012 (1.5L)

Donated by Gamble Family Vineyards

285

ONE BIG BEAUCASTEL

- Château de Beaucastel Châteauneuf-du-Pape 2013 (3L)
» In wooden box

*Donated by Lipman Brothers and R.S. Lipman Company,
Robert Lipman*

286

TESTAROSSA CHARDONNAY

- Testarossa Vineyards Dos Rubios Vineyard Chardonnay 2014
- Testarossa Vineyards Fogstone Vineyard Chardonnay 2013
- Testarossa Vineyards Lone Oak Vineyard Chardonnay 2013
- Testarossa Vineyards Sierra Madre Vineyard Chardonnay 2013
- Testarossa Vineyards Rincon Vineyard Chardonnay 2013
- Testarossa Vineyards La Rinconada Vineyard Chardonnay 2013

Donated by Donna & William Shergy

288

DOMAINE JAYER-GILLES LES HAUTS POIRETS

- Domaine Mayer-Gilles Nuits-Saint-Georges Les Hauts Poirets 1995 (3 bottles)

Donated by Brent Soper

289

KENWOOD VINEYARDS ARTIST SERIES IN MAGNUM

- Kenwood Vineyards Artist Series Cabernet Sauvignon 1999 (1.5L) (2 bottles)

Donated by Cindee & Michael Gold

290

SOUTH AFRICA'S VILAFONTÉ SERIES C & M

- Vilafonté Series C Red 2003 (3 bottles)
- Vilafonté Series M Red 2003 (3 bottles)

Donated by Ann & Glenn Eaden

291

1997 CHIANTI CLASSICO

- Felsina Berardenga Rancia Chianti Classico Riserva DOCG 1997 (3 bottles)
- Marchesi Antinori Badia a Passignano Chianti Classico Gran Selezione DOCG 1997 (3 bottles)

Donated by Edie & Bill Mitchell

292

J VINEYARDS & WINERY 2006 PINOT NOIR

- J Vineyards & Winery Nicole's Vineyard Pinot Noir 2006 (6 bottles)

Donated by Elise & Harvey Crouch

293

A HALF-CASE OF CHÂTEAU HAUT-MARBUZET

- Château Haut-Marbuzet 1995 (6 bottles)
Donated by Brent Soper

294

CABERNET SAUVIGNON FROM GAMBLE FAMILY VINEYARDS

- Gamble Family Vineyards Family Home Cabernet Sauvignon 2012 (3 bottles)
Donated by Gamble Family Vineyards

295

TWO MAGNUM OF CHABLIS

- Simonnet Febvre Millésime Chablis 2006 (2 bottles)
Donated by Brent Soper

296

PENFOLDS BIN 707 CABERNET SAUVIGNON

- Penfolds Bin 707 Cabernet Sauvignon 1986
Donated by Brent Soper

297

1989 CHÂTEAU TAYAC

- Château Tayac 1989 (3 bottles)
Donated by Brent Soper

298

ROMBAUER ZINFANDEL

- Rombauer Vineyards Zinfandel 2012 (3 bottles)
- Rombauer Vineyards El Dorado Zinfandel 2012 (3 bottles)
- Rombauer Vineyards Fiddletown Zinfandel 2011 (3 bottles)
Donated by Cyndi & Bill Sites

299

CHIMNEY ROCK ROCK ROCK

- Chimney Rock Tomahawk Vineyard Cabernet Sauvignon 2012
- Chimney Rock Arete Cabernet Sauvignon 2012
- Chimney Rock Clone 7 Cabernet Sauvignon 2009
Donated by Catherine & Tommy McEwen

300

2006 TURLEY HORIZONTAL

- Turley Wine Cellars Rattlesnake Ridge Petite Syrah 2006
- Turley Wine Cellars Hayne Vineyard Petite Syrah 2006
- Turley Wine Cellars Turley Estate Petite Syrah 2006
- Turley Wine Cellars Library Vineyard Petite Syrah 2006
Donated by Donna & William Shergy

301

2007 CHÂTEAU POTELLE REDS

- Château Potelle Accent Red Blend 2007
- Château Potelle VGS Cabernet Sauvignon 2007 (3 bottles)
Donated by Cindee & Michael Gold

302

A CASE OF 2000 BORDEAUX

- Château Bernadotte 2000
- Château Brillette 2000
- Château d'Aurilhac 2000
- Château de Francs Les Cerisiers 2000
- Château Gree Laroque 2000
- Château Haut-Brisson 2000
- Château Jean de Gué Cuvée Prestige 2000
- La Fleur de Boüard 2000
- Château Malartic-Lagravière 2000
- Château Mont-Pérat 2000
- Château Puygueraud 2000
- Château Sainte-Colombe 2000
Donated by Edie & Bill Mitchell

303

HUNDRED ACRE KAYLI MORGAN VINEYARD CAB

- Hundred Acre Kayli Morgan Vineyard Cabernet Sauvignon 2009
Donated by The Palm

304

A HALF-CASE FROM THE LANGUEDOC

- La Pèira en Damaisèla Terrasses du Larzac Las Flors de la Pèira 2007 (6 bottles)
Donated by Brent Soper

305

BOLLA AMARONE CLASSICO MILLENNIUM NUMBERED MAGNUM

- Bolla Amarone Classico Millennium 1995 (1.5L)
» Numbered #1591 of 3000
Donated by Gus Bellos

306

CHÂTEAU HAUT-BAGES LIBÉRAL 2009

- Château Haut-Bages Libéral 2009 (6 bottles)
Donated by Amanda Ott & Marc Goldstone

307

ONE OPUS ONE

- Opus One 1997
Donated by Gus Bellos

308

2005-6 WEST COAST PINOT NOIR

- Freeman Vineyard & Winery Pinot Noir 2006 (2 bottles)
- Willowbrook Kastania Vineyard Pinot Noir 2005 (4 bottles)
- William Knuttel Pinot Noir 2006 (4 bottles)
Donated by Brent Soper

309

ITALIAN WINE: ALL STYLES, ALL SIZES

- Materia Prima Montepulciano d'Abruzzo 2003
- Giovanna Madonia Cantina di Bertinoro Ombroso Sangiovese di Romagna Superiore 1997 (2 bottles)
- La Castellada Ribolla Gialla Collio 2003
- Giovanni Dri Ramandolo 1988 (375ml)
- Querciabella Chianti Classico Riserva 1998 (3L)
- Viticoltori de Conciliis Antece Fiano 2004 (2 bottles)
Donated by Vicki Horne, Bill Hearn, and Holly Whaley from the Estate of Billy Ray Hearn

310

CHÂTEAU MONBOUSQUET SAINT-EMILION GRAND CRU

- Château Monbousquet Saint-Emilion Grand Cru 2010 (6 bottles)
Donated by Amanda Ott & Marc Goldstone

311

2013 MERRY EDWARDS PINOT NOIR

- Merry Edwards Winery Sonoma Coast Pinot Noir 2013 (2 bottles)
- Merry Edwards Winery Russian River Valley Pinot Noir 2013 (2 bottles)
- Merry Edwards Winery Meredith Estate Pinot Noir 2013 (2 bottles)
Donated by Merry Edwards Winery

312

FAMILY PORTRAIT FROM ERIN MCCAFFREY

A picture is worth a thousand words! Bid on this photography session with Erin McCaffrey and let her tell your family's story in photo form!

- Photography session
- 16 x 20 portrait

Donated by Erin McCaffrey Photography

313

DOMAINE LA SOUMADE RASTEAU FLEUR DE CONFIANCE

- Domaine la Soumade Rasteau Fleur de Confiance 2003 (6 bottles)
Donated by Brent Soper

314

THREE MAGNUM FROM DOMAINE CLARENCE DILLION

- Château Quintus 'Le Dragon de Quintus' Saint-Emilion Grand Cru 2012 (1.5L)
- La Chapelle de La Mission Haut-Brion 2012 (1.5L)
- Château Bahans Haut-Brion 'Le Clarence de Haut-Brion' 2012 (1.5L)
Donated by Domaine Clarence Dillion

315

A WHOLE LOTTA HANZELL

- Hanzell Vineyards Chardonnay 2010
- Hanzell Vineyards Chardonnay 2011
- Hanzell Vineyards Chardonnay 2012
- Hanzell Vineyards De Brye Vineyard Chardonnay 2011
- Hanzell Vineyards De Brye Vineyard Chardonnay 2012
- Hanzell Vineyards Ramos Vineyard Chardonnay 2012
Donated by Donna & William Shergy

316

L'HÉRITIER GUYOT CLOS DE VOUGEOT GRAND CRU

- L'Héritier Guyot Clos de Vougeot Grand Cru 1989
Donated by a Friend of Nashville Wine Auction

317

TURLEY PETITE SYRAH

- Turley Wine Cellars Library Vineyard Petite Syrah 2005
- Turley Wine Cellars Library Vineyard Petite Syrah 2004
- Turley Wine Cellars Hayne Vineyard Petite Syrah 2005
- Turley Wine Cellars Hayne Vineyard Petite Syrah 2004 (2 bottles)
Donated by Brent Soper

318

TROIS BEAUX CHÂTEAUX

- Château Beychevelle 1979
- Château Palmer 1979
- Château Poujeaux Moulis-en-Médoc 1982
Donated by Grace Bathrick

319

2006-8 REGAN REDS

- Regan Wines Ad Vivum Zinfandel 2006 (3 bottles)
- Regan Wines Stagecoach Vineyard Atlas Peak Zinfandel 2008 (3 bottles)
- Regan Wines The Lucky Tornado Merlot/Cabernet Sauvignon 2007 (3 bottles)

Donated by Cindee & Michael Gold

320

BELL WINE CELLARS: TOUR, TASTING AND MAGNUM

- Bell Wine Cellars Clone 6 Cabernet Sauvignon 2012 (1.5L)
- Bell Wine Cellars Grape to Glass Tasting and Tour for 2

Donated by Bell Wine Cellars

321

A FINE HEITZ CELLAR COLLECTION

- Heitz Cellar Cabernet Sauvignon 2004
- Heitz Cellar Cabernet Sauvignon 2005
- Heitz Cellar Cabernet Sauvignon 2006
- Heitz Cellar Cabernet Sauvignon 2009
- Heitz Cellar Cabernet Sauvignon 2010
- Heitz Cellar Ink Grade Vineyard Port

Donated by Catherine & Tommy McEwen

322

LIMO SERVICE FOR YOUR BIG DAY

- 4 hours of limousine service from Elite Transportation Services of Nashville
- Mercedes limousine holds up to 12 people

Donated by Elite Transportation Services of Nashville

323

CLOS DU MONT-OLIVET CDP LA CUVÉE DU PAPET

- Clos du Mont-Olivet Châteauneuf-du-Pape La Cuvée du Papet 1989 (7 bottles)

Donated by Brent Soper

324

SIX DATE NIGHTS

- Phifer Pavitt Date Night Cabernet Sauvignon 2010 (6 bottles)

Donated by Cindee & Michael Gold

325

A DOZEN WEST COAST PINOT NOIR

- Sequana Sundawg Ridge Vineyard Pinot Noir 2007
- Russian Hill Estate Vineyards Tara Vineyard Pinot Noir 2010 (2 bottles)
- Halleck Vineyard Clone 828 Pinot Noir 2006
- Loring Wine Company Graham Family Vineyard Pinot Noir 2006
- Halleck Vineyard Hallberg Vineyard Pinot Noir 2006 (2 bottles)
- Russian Hill Estate Vineyards Sunnyview Vineyard Pinot Noir 2009
- Eric Guerra Pinot Noir 2006
- Peter Paul Wines Mill Station Road Pinot Noir 2009
- Churchill Cellars Bella Luna Vineyard Pinot Noir 2006
- Churchill Cellars Priscilla Vineyard Pinot Noir 2006

Donated by Brent Soper

326

AMUSE BOUCHE IN MAGNUM

- Amuse Bouche Red 2004 (1.5L)
 - » In wooden box

Donated by Cindee & Michael Gold

327

1983 GRAND CRU BORDEAUX

- Château Gruaud-Larose 1983
- Château Pichon Longueville Comtesse de Lalande 1983
- Château Lynch-Bages 1983

Donated by Beth & John Huff

328

CHÂTEAU GRAND MAYNE 1998

- Château Grand Mayne 1998 (6 bottles)

Donated by Ann & Glenn Eaden

329

SPANISH RED BLENDS

- Alvaro Palacios Finca Dofí 2006 (2 bottles)
- Celler Mas Doix Doix Costers de Vinyes Velles 2004
- Roquers de Porrera 2001
- Tirant Rotllan Torra 2005 (3 bottles)

Donated by Brent Soper

330**A CASE OF CHÂTEAU CANTEMERLE**

- Château Cantemerle 2009 (12 bottles)

*Donated by Amanda Ott & Marc Goldstone***331****LOVELY L'AVENTURE**

- L'Aventure Estate Cabernet Sauvignon 2007 (2 bottles)
- L'Aventure Cote a Cote Red 2007
- L'Aventure Estate Cuvée Red Blend 2007 (2 bottles)
- L'Aventure Optimus Red Blend 2006 (2 bottles)
- L'Aventure Estate Roussane 2008

*Donated by Brent Soper***332****CLAUDE DUGAT GEVREY-CHAMBERTIN**

- Claude Dugat Gevrey-Chambertin 1996
- Claude Dugat Gevrey-Chambertin 1999 (2 bottles)
- Claude Dugat Gevrey-Chambertin 2000

*Donated by Brent Soper***333****MARCASSIN PINOT NOIR & CHARDONNAY**

- Marcassin Three Sisters Chardonnay 2007
- Marcassin 'Marcassin Vineyard' Pinot Noir 2006

*Donated by Cathy & Fred Weisbrodt***334****PICHON LALANDE RESERVE DE LA COMTESSE 2003**

- Château Pichon Longueville Comtesse de Lalande Reserve de la Comtesse 2003 (11 bottles)

*Donated by Amanda Ott & Marc Goldstone***335****GO SHOPPING WITH GUS MAYER!**

- \$500 Gus Mayer gift card

*Donated by Gus Mayer***336****1993 PREMIER CRU BURGUNDY**

- Jean Garaudet Pommard 1er Cru Les Charmots 1993 (5 bottles)

*Donated by Brent Soper***337****THREE BLENDS FROM THE SCOTCH MALT WHISKY SOCIETY**

- The Scotch Malt Whisky Society 10 Year, Cask No. 54.9
- The Scotch Malt Whisky Society 18 Year, Cask No. 60.2
- The Scotch Malt Whisky Society 15 Year, Cask No. 102.3

*Donated by Grace Bathrick***338****INSIGNIA IN MAGNUM**

- Joseph Phelps Vineyards Insignia 2007 (1.5L)

*Donated by Marti Fouce & Barry Otto***339****DEUX 1986 BORDEAUX**

- Vieux Château Certan 1986
- Château Pichon Longueville Comtesse de Lalande 1986

*Donated by Brent Soper***340****FIVE LITERS AND A TASTING FROM PRIDE MOUNTAIN**

- Pride Mountain Vineyards Merlot 2013 (5L)
- Pride Mountain Vineyards Tour & Tasting for 4

*Donated by Pride Mountain Vineyards***341****A CASE OF 2008 KEN WRIGHT PINOT NOIR**

- Ken Wright Cellars Canary Hill Vineyard Pinot Noir 2008 (4 bottles)
- Ken Wright Cellars Carter Vineyard Pinot Noir 2008 (4 bottles)
- Ken Wright Cellars Guadalupe Vineyard Pinot Noir 2008 (3 bottles)
- Ken Wright Cellars NYSA Vineyard Pinot Noir 2008

*Donated by Elise & Harvey Crouch***342****SHAHER VINEYARDS HILLSIDE SELECT**

- Shafer Vineyards Hillside Select Cabernet Sauvignon 2007 (1.5L)

*Donated by Marti Fouce & Barry Otto***343****CHÂTEAU CALON-SEGUR 1995**

- Château Calon-Segur 1995 (6 bottles)

*Donated by Brent Soper***344****THREE BIG RAMEY CABS IN MAGNUM**

- Ramey Wine Cellars Napa Valley Cabernet Sauvignon 2012 (1.5L)
- Ramey Wine Cellars Annum Cabernet Sauvignon 2012 (1.5L)
- Ramey Wine Cellars Pedregal Vineyard Cabernet Sauvignon 2012 (1.5L)

Donated by Ramey Wine Cellars

345

SANGIOVESE, NEBBIOLO, AND MORE!

- Tenute Neirano Barolo DOCG 1992
- Tenuta di Nozzole La Forra Chianti Classico Riserva DOCG 1993 (2 bottles)
- Guasti Clemente Barolo Riserva DOCG 1974
- Poggio Antico Brunello di Montalcino DOCG 1995
- Marchesi de Frescobaldi Castelgiocondo Brunello di Montalcino DOCG 1979
- Castiglion del Bosco Brunello di Montalcino DOCG 1982 (2 bottles)
- Allegrini Amarone della Valpolicella Classico DOCG 1995
- Il Poggione Brunello di Montalcino DOCG 1979

Donated by Grace Bathrick

346

BARON PHILIPPE DE ROTHSCHILD CHÂTEAU D'ARMAILHAC

- Baron Philippe de Rothschild Château d'Armailhac 2005 (11 bottles)

Donated by Amanda Ott & Marc Goldstone

347

SINGLE MALT SCOTCH WHISKY

- Macallan 12 Year Old Sherry Wood Single Highland Malt Scotch Whisky
- Macallan 12 Year Old Sherry Wood Single Highland Malt Scotch Whisky (1L)
- Macallan 18 Year Old Sherry Wood Single Highland Malt Scotch Whisky (3 bottles)
- Glenlivet 12 Year Old Single Malt Scotch Whisky
- Bunnahabhain Single Malt Scotch Whisky

Donated by Grace Bathrick

348

CHÂTEAU CERTAN DE MAY DE CERTAN 1988

- Château Certan de May de Certan 1988 (8 bottles)

Donated by Brent Soper

349

A CASE OF CHÂTEAU HAUT-BAGES LIBERAL

- Château Haut-Bages Liberal 2005 (12 bottles)

Donated by Amanda Ott & Marc Goldstone

350

LARGE FORMAT LANGTRY ESTATE MERITAGE

- Langtry Estate Meritage Red 1990 (5L)

Donated by Cindee & Michael Gold

351

ATLANTA'S HIGH MUSEUM WINE AUCTION FOR FOUR

- 4 tickets to the High Museum Atlanta Wine Auction Vintners' Reception and Live Auction
 - » Saturday, March 25, 2017
 - » 11:00 am - 5:00 pm

Donated by High Museum Atlanta Wine Auction

352

DOMAINE AUGUSTE CLAPE CORNAS

- Domaine Auguste Clape Cornas 1995 (5 bottles)

Donated by Brent Soper

353

TWO MAGNUM OF CHÂTEAU LA FLEUR-PETRUS

- Château La Fleur-Petrus 1995 (1.5L) (2 bottles)

Donated by Amy P. & Frank M. Garrison, Jr.

354

DOUBLE MAGNUMS FROM RIDGE

- Ridge Vineyards Geyserville Zinfandel 2012 (3L)
- Ridge Vineyards Lytton Springs Zinfandel 2012 (3L)
- Ridge Vineyards Monte Bello 2012 (3L)

Donated by Ridge Vineyards

355

1988 CHÂTEAU PAPE CLEMENT

- Château Pape Clement 1988 (9 bottles)

Donated by Brent Soper

356

EXCLUSIVE FAMILY PORTRAIT PLUS LUXURY HOTEL STAY

Be photographed by world-renowned Bradford in either his New York or Palm Beach location. Package includes a 20" wall portrait on canvas with lavish artistry plus a one night stay at either the luxurious Ritz-Carlton Westchester or the 5 Diamond, 5 Star Eau Resort in Palm Beach.

- 20" wall portrait on canvas with lavish artistry
- 1 night stay at luxury hotel

Restrictions: Portrait may be of a family or individual (No pets). Winning bidder must contact Bradford Portraits for a mutually agreed upon date and for hotel booking. Package does not include transportation.

Donated by Bradford Portraits

357

AMPLE MARILYN MERLOT

- Marilyn Monroe Wines 'Marilyn' Merlot 1986
- Marilyn Monroe Wines 'Marilyn' Merlot 1995
- Marilyn Monroe Wines 'Marilyn' Merlot 1996
- Marilyn Monroe Wines 'Marilyn' Merlot 1998
- Marilyn Monroe Wines 'Marilyn' Merlot 1999
- Marilyn Monroe Wines 'Marilyn' Merlot 2001
- Marilyn Monroe Wines 'Marilyn' Merlot 2003
- Marilyn Monroe Wines 'Marilyn' Merlot 2011

Donated by Gus Bellos, Lisa & Jim Fitzsimmons, Vicki Horne, Bill Hearn, and Holly Whaley from the Estate of Billy Ray Hearn

358

2007 REVANA FAMILY VINEYARD CAB

- Revana Family Vineyard Cabernet Sauvignon 2007 (6 bottles)
 - » In wooden case

Donated by Angela Humphreys & Joseph Cashia

359

SÉRAFIN PÈRE & FILS GEVREY-CHAMBERTIN VIEILLES VIGNES

- Sérafin Père & Fils Gevrey-Chambertin Vieilles Vignes 1990 (6 bottles)

Donated by Brent Soper

360

VINEYARD 29 DOUBLE MAGNUM

- Vineyard 29 Estate Cabernet Sauvignon 2011 (3L)

Donated by Chuck McMinn, Vineyard 29

401

GAS CARDS FOR CANCER PATIENTS

Help cancer patients focus on their healing journey without having to worry about the added expense of travelling to Nashville for treatments.

With your \$50 donation, a gas card will be provided for a patient in need through the following Beneficiaries:

- American Cancer Society Hope Lodge
- Gilda's Club
- PearlPoint Cancer Support
- Saint Thomas Cancer Network
- Vanderbilt-Ingram Cancer Center

- **Set Price Sign Up: \$50**

402

BARREL STAVE VOTIVE HOLDER

Used once during Pairings in February, these beautiful candle holders made from old wine barrels are the epitome of repurposing! Typically retailing for \$60, you can purchase our (gently-used) centerpieces for \$30! Approximate dimensions: 3"H X 3"W x 35" L

- **Set Price Sign Up: \$30**

403

NASHVILLE WINE AUCTION BASEBALL CAP

Show your support with this Nashville Wine Auction cap!

- **Set Price Sign Up: \$25**

404

NASHVILLE WINE AUCTION CHAMPAGNE STOPPER

Although leftover Champagne is not a common issue, you can keep it bubbly for mimosas the following morning with this handy Champagne stopper!

- **Set Price Sign Up: \$10**

405

NASHVILLE WINE AUCTION WINE TOTE

Carry your wine in style with this zippered wine tote! It holds two bottles of wine and comes with a corkscrew.

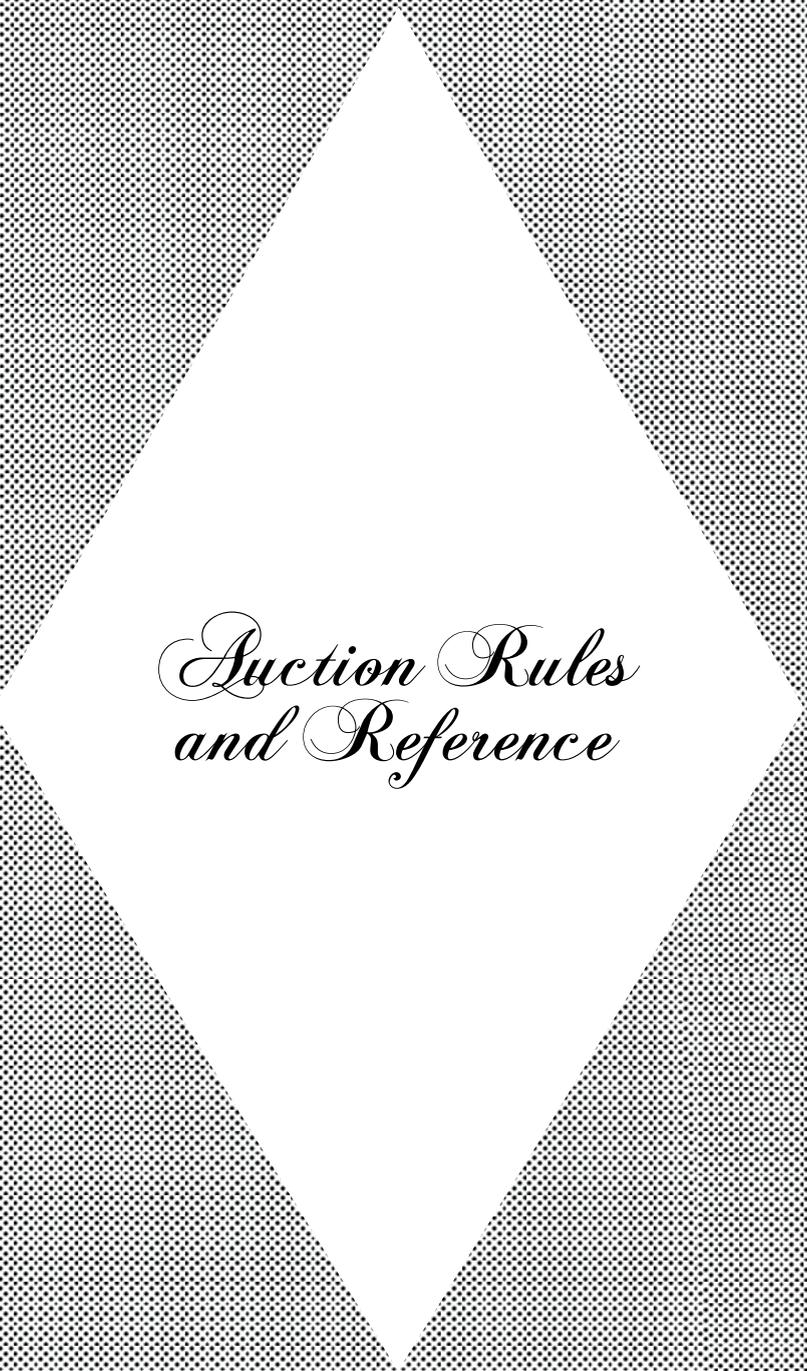
- **Set Price Sign Up: \$25**

406

NASHVILLE WINE AUCTION WINE OPENER

This is the perfect souvenir that you'll use for years to come!

- **Set Price Sign Up: \$10**



*Auction Rules
and Reference*

Silent Auction

Bidding opens on your Mobile Phone on Wednesday, July 27, 2016

Outstanding wines and other specialty items will be offered by Silent Auction. Because Nashville Wine Auction utilizes Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Wednesday, July 27, 2016. Auction lots will be on display at Loews Vanderbilt Hotel during the reception on Saturday, July 30, 2016.

Guests who have provided a cell phone number will receive an automated welcome text message containing a personal bidding link at noon on Wednesday, July 27. If you do not pre-register your cell phone number, you will receive your automated welcome text message when you check in Saturday night. Please bring a fully charged smart phone or tablet (with wi-fi capability) to the party. A charging station will be available to recharge your device if necessary. Volunteers will also be available to help you examine the lots and place your bids.

**Silent Auction lots will close automatically at 6:55 pm on July 30.
Super Silent Auction lots will close automatically at 8:45 pm on July 30.**

At the time of closing, all bids are final. All winning bidders are responsible for payment. After visiting Check Out, winning bidders can collect their winnings at Pick Up at the conclusion of the Live Auction.

The Silent Auction lot listing begins on page 145 of this catalog.

Please note: In our auction descriptions, unless otherwise noted, bottle size is 750ml and quantity is one single bottle.

Mobile Bidding

All bidding for the Silent Auction will take place on your mobile phone. You will be able to browse lots, place bids and even get alerts if someone outbids you. Instead of running back to the auction tables to check on your bids, you can spend more time enjoying a glass of wine and socializing with your friends.



How Do I Register?

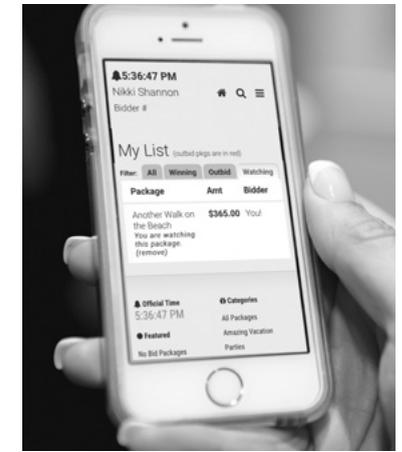
Guests who have provided their cell phone number will receive an automated welcome text message containing a personal bidding link at noon on the Wednesday prior to the Auction. You can call the Nashville Wine Auction office at (615) 329-1760 provide your cell phone number. Others who have not provided cell phone numbers in advance will give their number at the registration desk and will receive an automated welcome text message containing a personal mobile bidding link within about two minutes. If you do not receive a text message, please notify a volunteer or staff member. Volunteers wearing burgundy shirts are ready to help you with mobile bidding.

How Do I Bid?

1. Click on the link found in your automated text message.
2. When prompted, confirm your name. If the name displayed is incorrect, please see a bid helper.
3. Scroll through the auction lot listings, or click the magnifying glass to search auction items by lot number or keyword. You can click the three line icon in the upper right to pull up items by category, or visit your auction activity by clicking the red "My List" button.
4. Click on a listing to see the description and photos or to place a bid.
5. On the auction lot detail screen, you can do three things:
 - You can quickly bid the next increment by clicking the "Quick Bid" button.

- Click the "Bid" button which allows you to select your maximum bid. The system will automatically place bids in your favor until your maximum bid is reached or until the auction closes. If the bid you enter is lower than the highest max bid on that package, you will be prompted to enter a higher bid.
- "Watch" packages. Are there some packages you just want to keep your eye on? No problem, just click "Watch" them to see how high the bids go! Visit your "My List" page to see all of your auction activity, including watched items.

6. For Set Price Sign Up lots: Click on the "Buy" button on the package detail page.
7. To make a general donation: Click on the "Donate Now" button on your home screen and choose a pre-set amount or enter the amount you wish to donate and select "Donate."



What if Someone Out Bids Me?

1. If you are outbid, you will be notified via text message.
2. You can keep an eye on all of your auction activity by clicking the red "My List" button under the three lined icon in the upper right of your screen.

How Do I Know If I Won?

1. Watch the official event time located on the upper left of your screen. As soon as the Silent Auction closes, the guest with the highest bid will win and be notified via text.
2. On the "My List" screen (accessible from the three lined icon menu in the upper right) you can check your auction activity, including lots you have won.

Troubleshooting

Should you have any questions, encounter any difficulties or enter an incorrect bid, please locate a Mobile Bidding Support Team member in a burgundy shirt that can assist you.

Set Price Lots

Some of the lots in the Silent Auction will be sold at a pre-determined selling price. These lots are for attendance at “Specially Organized Events” in which a large number of spaces are available.

If you wish to purchase a spot using Mobile Bidding, simply click “Buy” on your mobile device. Repeat this process to buy more than one space (reservation). If you are signing up on a paper bid sheet, then simply sign your name and bid number, indicating that you agree to pay the designated amount. If you desire more than one space (reservation), list your name and bidding number on as many lines as you wish to purchase.

These Special Event lots will be kept open for purchase throughout the Silent Auction, or until all spaces for lot have been purchased.

Some Set Price lots will be offered in the Live Auction. Check the Set Price Sign Up lot description for specifics.

Live Auction Instructions

Each Live Auction lot will be offered in catalog sequence. Any variation from the catalog description will be announced by the Auctioneer at the time the lot is offered. Please listen carefully as the Auctioneer presents various lots and explains the procedure for placing bids. The Auctioneer will announce each lot number, and bidding will commence at his/her discretion. Each lot will be sold to the highest bidder. Bidding will advance in increments decided by the Auctioneer. All sales are final.

Indication of a bid should be made by a positive display of your hand or numbered bidding paddle, and may be made directly to the Auctioneer or any of the ring men nearby.

Note: Nose-scratching and earlobe pulling may be done with impunity. It is, however, unwise to frantically wave to your friend across the room while bidding is in progress!

Buy-A-Spot

Some of the lots in the Live Auction will be sold as Buy-A-Spot (formerly known as Dutch) auction lots. Unlike the individual bidding of a regular auction lot, a Buy-A-Spot works by elimination. The Auctioneer suggests an opening bid and anyone willing to pay that price stands up (everyone present may stand). As the price rises higher and higher, anyone willing to pay the new bid remains standing; others simply take their seats. This continues until the number of people standing matches the number of items available. Each bidder standing when the hammer falls receives one item, paying the last (highest) bid named. Please indicate to the Auctioneer if you wish more than one item by holding up the corresponding number of fingers before bidding closes.

Conditions of Bidding and Lot Purchases

1. Lots may be added, amended or deleted by the published addenda to the catalog, by notice posted on the lot display, or by verbal announcement during the auction.
2. The Nashville Wine Auction will not be responsible or liable for the accuracy of the descriptions of the wines offered in the catalog or on bid sheets. Such information and notes about each lot are statements of opinion or references from published wine sources or experts. There is no warranty, expressed or implied, as to any sale lot's quality, value or suitability for any purpose whatsoever.
3. All wines and tangible merchandise are sold "As is, Where is." Wine and other tangible lots are on display and available for your examination. By bidding on any lot, you acknowledge that you have inspected the lot, and find it in satisfactory condition to warrant your bid.

Lots made up of trips, dinners or other intangible services are represented in good faith in the catalog. By bidding on a lot, you acknowledge that you have read the description of that lot, and find the description satisfactory to warrant your bid.

4. The Nashville Wine Auction makes every effort to maintain and store wine responsibly. When wine is received, it is stored in a temperature controlled cellar. It is carefully moved to the auction site in a temperature controlled vehicle. The Nashville Wine Auction is not responsible for the provenance of any wine or for the condition of its storage and handling before being placed in the possession of the Nashville Wine Auction.
5. Bids on lots will be accepted only from registered persons who have pre-registered their credit card and have been issued a current bidding number by the Nashville Wine Auction. Bidding methods and rules may vary for certain lots. This information will be given in the catalog, on the bid sheet or display, or by the Auctioneer. Bids may be rejected, if the stated requirements are not met by the bidder.
6. A live auction bid is only valid when it is recognized by the Auctioneer. At the word "Sold," the acknowledged bidder is deemed to have purchased the lot and thereupon assumes responsibility to pay the price announced by the Auctioneer. By participating in the Auction, a bidder agrees to pay the full purchase price for all lots recorded by auction personnel to his/her assigned bid number.
7. For each Live lot purchased, the buyer will be required to sign a form confirming the buyer's name and the lot's price directly after the lot has been sold. These confirmation forms will be brought to the bidder's assigned table. Therefore, it is necessary for each bidder to remain at his/her assigned table throughout the evening.
8. In case of a bid dispute in the Live Auction, either among individual bidders or between bidders and the Auctioneer, the Auctioneer will have the sole and final authority to resolve the dispute. Such resolution may include, but is not limited to: reselling, reopening the bidding only between the disputing bidders, or awarding the sale at the Auctioneer's judgment. The final bidder and amount announced by the Auctioneer is indisputable.

9. Full payment is required at or before the conclusion of the Auction and prior to the removal of any lot. Nashville Wine Auction accepts checks, MasterCard, Visa, Discover and American Express. The credit card(s) you provided at registration to receive your bidding paddle will be charged for the amount of your lot purchases after the auction unless another form of payment is presented at Check Out. The Check Out station will be clearly marked. Buyers will be given a statement which must be presented at the Pick Up area in order for the lots to be released.
10. All buyers must take possession of their wine and/or other tangible purchases from the Pick Up area on the night of the auction. Nashville Wine Auction will bear no responsibility for any wine or other tangible lot that has not been taken possession of and removed from the auction premises by the buyer.
11. In the event of loss or damage to any lot incurred in the course of its handling or storage during the auction event and before possession is taken by the buyer, the buyer will be compensated only as follows:

- if the lot has not been paid for, the exact amount of the bid amount will be subtracted from the buyer's bidding statement.
- if the lot has been paid for, the buyer will receive a refund of the bid amount only.

The goods sold at this event have no valuation beyond the amount of the final bid. Therefore, such credit or refunds are the sole remedy which will be made for such losses.

Lots that are not picked up on the night of the auction will be moved to the Nashville Wine Auction office. Law prohibits Nashville Wine Auction from delivering wine to buyers after purchase; therefore, it is the buyer's responsibility to pick up their purchases at the office (3015 Poston Avenue, Suite 200, Nashville, TN 37203). **Lots that have not been picked up within 90 days after July 30, 2016 will be forfeited.**

12. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction are not permitted to be resold or donated to another auction. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction may not be resold or transferred to another buyer without the permission of Nashville Wine Auction in advance.
13. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events if the winning bidder is not able to attend for any reason. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events that must be rescheduled due to weather or other acts of God.
14. Nashville Wine Auction is classified as a tax-exempt corporation (Tax I.D. Number is 71-0918163) under the Internal Revenue Code Section 501(c)(3).

Trip Guidelines

1. Features and Amenities: Trips will be scheduled by the Nashville Wine Auction according to the catalog description or as described by the Auctioneer. Trips are comprised of donated components, many of which have limitations and restrictions. Deviations from the trip description which incur additional costs will be at the buyer(s) own expense.
2. Trip Components: Trips are sold as a package. Accommodations, dinners, air transportation, rental cars, venue tickets, rail passes, scheduled visits, or any other features which are included in the catalog lot description must be used only in conjunction with the specific trip described in the catalog.
3. Scheduling: **Unless stated otherwise in the catalog description, all trips must be completed within one year from the date of the auction.** Trips not taken within this or the special stated time limits will be forfeited with no refund made, without regard for the reason such trip was not taken. If a specific date for a trip is stated in the catalog, the trip is limited to that date only and must be taken on that specific date, no exceptions. Scheduling of donated features is subject to availability. **Trips with special features (tours, tastings, stays) must be scheduled at least 60-90 days in advance.**
4. Changes and Cancellation: Once the trip is scheduled and confirmed by the donors, changes may not be allowed by the donors. If the changing or canceling of any feature results in the donor being unable to honor the requested changes, the Nashville Wine Auction will not refund any portion of the lot purchase.
5. Airline Restrictions:
 - Airlines maintain a limited inventory of donated seats on any flight. Every effort will be made to fulfill your desired travel dates, but they are not guaranteed available. Once your flight(s) has been ticketed, changes in the schedule are rarely attainable and all require a change-in-schedule fee. Any re-booking fee will become the responsibility of the buyer. Airline schedules are subject to change and are beyond our control. Should a cancellation occur, the Airline will make a reasonable effort to accommodate the buyer. However, the Nashville Wine Auction is not responsible in the event of flight changes or cancellations.
 - Departure and arrival locations must be served by the Airline. Code shares do not qualify.
 - Flights must be booked at least 3 months in advance. Seats for promotional tickets/travel are capacity controlled and are based on availability at the time of reservation. Although seats may be available for purchase through the Airline, the same seats are not guaranteed available for use with vouchers/promotional tickets. Once ticketed, fees per person apply for simple date/time changes, routing changes, and/or name changes. It is the buyer(s) responsibility to pay these fees if changes are made.
- The class of travel is also based upon availability. If the specified class is not available for any portion of your flight, Nashville Wine Auction is not responsible. Certain legs of your trip may not offer first or business class, or these seats may be filled. The Airline will try and accommodate the class specification as best they can, but it is not guaranteed.
- Trip buyers are responsible for luggage fees.
6. Domestic Trips: Please read the catalog lot description carefully regarding domestic air transportation and the class of service offered for each lot. Some trips do not include air transportation. If included in the trip, domestic flights may be contributed or arranged through various airlines. Review the lot description thoroughly before bidding.
7. Upgrades and Mileage Credit: Upgrades are not available on donated tickets for either domestic or international flights. Mileage credit or any other promotional benefits are not available for donated air transportation. Stopovers are not allowed, except for connecting purposes.
8. Rental Cars: Some trips may include the use of a rental car. Rental car companies require payment to be made by the person operating the car. The Nashville Wine Auction cannot guarantee that the type of car reserved will be available at the time of pick-up. Based on the inventory of the car provider, a specific car which was reserved may not be available at the time of pick-up. If the car reserved is not available, a suitable replacement of a comparable model will be reimbursed by the Nashville Wine Auction. Any additional upgrade made by the buyer will not be reimbursed.
9. Reimbursements: For practical reasons (or requirements by vendors), some trip features or amenities may have to be paid for by the buyers at the time of use. Such expenditures will be reimbursed in full by the Nashville Wine Auction, provided that:
 - the feature or amenity is specifically included in the trip lot description
 - the amount spent is equal to or less than the agreed upon amount set by Nashville Wine Auction
 - the buyer renders to the Nashville Wine Auction proper documentation - paid invoices or credit card receipts
 - all documentation is submitted to the Nashville Wine Auction Administrative Office within 60 days after the return date of the trip.
10. Vouchers: The buyer is responsible for any vouchers (Certificates, gift cards, tickets, etc.) given on auction night. If lost, the Nashville Wine Auction cannot guarantee a replacement will be granted.

Wine Term Glossary

For as many different types of wine there are for you to try, there are twice as many words to describe the experience. Here is a list of some of the words wine enthusiasts use when discussing their favorite drink.

Acetic: A vinegar-like smell that indicates the presence of too much acetic acid. It may also be the result of wine left exposed to air for too long.

Acetone: A smell resembling nail polish; caused by too much amyl acetate.

Acid, Acidity: A natural by-product of all grapes and an essential component of wine that preserves its freshness, keeps it lively, and shapes its flavors. Too much acidity makes the wine sour or unpleasantly tart; too little results in a flat or flabby wine.

Aeration: The deliberate addition of oxygen to round out and soften a wine.

Aftertaste: The taste left in the mouth after the wine is swallowed. The longer a pleasing aftertaste lingers in the mouth, the finer the quality of the wine. Similar terms are length and finish.

Age: Wines that can age, are of high quality as they get better with cellaring. Aged wines are bottles that have been cellared.

Aggressive: Unpleasantly harsh in texture because the wine has excessive acid or tannins.

Alcohol: The amount of alcohol in wine is determined by the measure of concentration of Ethanol which is a natural by-product of the fermentation process. Alcohol volumes for wines range from 9 percent to 15 percent.

American Viticultural Area: Also known as an AVA, specific grape growing area that is marked by its unique terroir and the wines from the region. AVA's are granted that status by the bureau of Alcohol, Tobacco, Tax and Trade.

AOC Appellation d'Origine

Controllee: French Government certification awarded to select regions for agricultural product that is most often for wine or cheese.

Appearance: Refers to the wine's clarity, not its color.

Appellation: An appellation is a legally defined and protected geographical indication used to identify where the grapes for wines are grown.

Aroma: The smell of a young wine that comes from the grapes and the winemaking process, including aging in oak barrels. As the wine ages, the aromas should develop into a more complex bouquet.

Astringent: A rough, dry, harsh, puckery feeling in the mouth that results from excessive tannins and/or acidity.

Balance: Occurs when all the wine's components, including concentration of fruit, levels of tannin and alcohol, and acidity, are in harmony; no one component overshadows the others.

Barrel-Aged: A wine that is already fermented and placed in oak wine barrels to mature.

Barrel-Fermented: A wine that is fermented partially or sometimes fully in an oak wooden barrel.

Berrylike: A noticeable berry fruit character in aromas and flavors that resembles blackberries, raspberries, black currants, and/or black cherries. Used when one or more of these fruits is sensed but cannot be isolated.

Big: A full-bodied, intensely flavored wine with a hefty feel on the palate; often highly alcoholic.

Black Current: A fruit characteristic often used as a tasting note when describing the aroma and flavor of red wines based on Cabernet Sauvignon. Also see cassis.

Black Fruit: Inclusive term for black currant, blackberry, and black cherry, used in wine description when one or more of these fruit characteristics is sensed but cannot be specified.

Blend: A wine made from more than one grape varietal.

Body: Describes the weight and level of fullness of a wine in your mouth, such as light bodied, medium bodied, medium-full bodied, and full bodied.

Bold: Dramatic; quite obvious and impressive. A similar term is forward.

Bordeaux: The area in Southwest France considered one of the greatest wine-producing regions in the world.

Bouquet: The evolution of the wine's aroma after it has aged in the bottle, developing complexity and nuance.

Brawny: A big, full-bodied wine with lots of flavor that's pleasant to drink but not particularly elegant.

Brilliant: A very clear appearance with no cloudiness or floating particles.

Bung Hole: The opening in a cask in which wine can be put in or taken out.

Buttery: The smell, and sometimes the taste, of melted butter. It may also describe the wine's texture, as in a "rich, buttery Chardonnay."

Cabernet Sauvignon: The key grape used to produce Bordeaux wine from the Médoc.

Carbonic Maceration: Carbonic maceration helps make softer, more fruit forward wines. Entire grape clusters are placed in vats and filled with carbonic gas when wine makers want to emphasize fruit over tannin and structure.

Cassis: French for black currant.

Cedar, Cedary: The smell of cedar wood often found in bottle-aged Bordeaux red wines and Cabernet Sauvignons.

Chardonnay: The world's most popular white wine grape.

Château: French term for an estate; used most often in Bordeaux.

Chewy: A rich, full-bodied, tannic red wine with lots of flavor, similar to brawny.

Claret: An English word that refers to a red wine blended in the Bordeaux tradition, using at least two of the five traditional grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot.

Clos: A walled-in vineyard.

Closed: Offering little or no aroma; lacking intensity.

Complex, Complexity: A combination of many subtle elements in aroma and flavor that add up to a wine of great interest and appeal.

Corked: Moldy or musty smell (sometimes like wet cardboard) that occurs when a wine has been spoiled by contamination from a flawed cork. If the wine tastes dull and leaves a dry aftertaste, it's probably "corked."

Creamy: A silky or slightly thick mouth feel.

Crisp: Firm, refreshing, pleasant acidity; most often used in relation to white wines.

Cuvée: French for blend. It may also refer to a specific lot of wine.

Decant: The transfer of wine from the bottle to another container for the purpose of aerating before consuming.

Deep, Depth: Highly concentrated flavors and/or intense aromas. Well-made wines are often described as exhibiting good or excellent "depth of flavor" because they seem to have layers of flavors that are intertwined.

Delicate: Light- to medium-bodied wines, usually white (though Pinot Noir can sometimes be described as delicate), with subtle but pleasing flavors.

Domaine: French term for an estate. This is used most in The Rhône Valley and Burgundy.

Dry: Having little or no taste of sugar (any sweetness results from the attributes of the fruit). Bone dry is absolutely devoid of any sugary quality.

Earthy: Refers to a wine that smells of mushrooms or slightly damp, loamy topsoil. Similar to how the woods smell after a light spring rain: a combination of wet leaves, tree bark, damp earth. Sometimes musty or dusty.

Elegant: Exhibiting grace, balance, smoothness, complexity, and refinement on the palate; no rough edges.

Extract: Very rich, concentrated fruit flavors.

Fat, Flabby: A full-bodied wine with a high level of alcohol and a lower-than-normal level of acidity, made from very ripe grapes, usually from a warm harvest. This can be a positive element when the flavors are bold, ripe, and rich.

Fermentation: The natural process during which active yeasts interact with sugars in the grape juice to create alcohol and carbon dioxide.

Finesse: Describes a wine in which an extravagant element (such as very ripe fruit or the use of 100 percent new oak in fermentation and aging) is tamed into something more refined or delicate.

Finish: The lingering flavors on the palate after a wine is swallowed. Similar terms are aftertaste and length.

First Growths: Term for the absolute top Bordeaux wines, as defined by the French Government in the official 1855 Classification of Bordeaux wine.

Flat: Very low or deficient in acidity making the texture seem dull; can also refer to sparkling wine that has lost its bubbles.

Fleshy: Smooth and soft in texture, chewy, with a lot of fruit (also see generous). Rich texture (from the glycerine in the wine) and ripe fruit make the wine feel a little bit like syrup in the mouth.

Floral, Flowery: An aroma reminiscent of flowers, such as roses, lemon blossoms, or jasmine. Associated mainly with white wines, though some reds, such as Pinot Noir, may also exhibit floral scents.

Focused: When the wine's aromas and flavors are clearly delineated.

Forward: Aromas (usually) or flavors that are quite obvious, requiring very little time or effort to perceive or recognize, usually in young wine.

Fresh: A lively, clean, fruity character.

Full-bodied: Rich in alcoholic strength and fruit extract.

Futures: Futures are how the top Bordeaux Châteaux sell their wine. Châteaux offer their wines for sale in June following the vintage, close to 18 months before bottling and about two years prior to delivery. In the best vintages, consumers who purchase futures, often pay less for the wines than when they are in bottle. Futures should only be bought in the very best vintages.

Gamey: A smell you might encounter in a butcher shop, something like raw venison or game birds. Often noticeable in mature Burgundian Pinot Noir, older Bordeaux reds, and Syrahs.

Generous: Offering more than a standard measure of flavors and aromas.

Grand Cru: French term translated into Great Growth as the wine comes from the highest level of terroir.

Grand Vin: The best wine made from an estate, usually in France and most often from Bordeaux.

Grassy: Often associated with Sauvignon Blanc, suggesting the scent of freshly cut grass.

Green: The smell of a wine (red or white) made from underripe grapes, sometimes vegetal.

Hard: Showing firm, astringent tannins or excess acidity, often applied to young red wines. Time may tame this characteristic.

Harsh: Rough, hard, astringent texture due to excess tannins and/or acidity. Considered a flaw.

Hazy: Cloudy in appearance.

Hearty: A wine that is not particularly elegant; contains lots of fruit, as well as noticeable tannins and alcohol. Usually used to describe red wines, such as Zinfandel or Petite Syrah.

Hectare: European term of land measurement that is equal to 2.47 acres of land. All French vineyards are measured in hectares.

Herbaceous: The smell and taste of fresh or dried herbs like thyme, lavender, or rosemary.

Honeyed: Rich smell and taste resembling honey or honeycomb. Usually noticeable in white dessert wines, such as Sauternes or a Riesling.

Hot: High in alcohol. A hot wine will leave a burning sensation at the back of the throat when swallowed.

Jammy: Concentrated, rich, quite ripe fruit flavors, like jam.

Late-Harvest Wine: A sweet wine produced from grapes harvested after maturity on the vine.

Lean: A wine without generosity or fatness, lacking in fruit. This is not necessarily a negative term, such a wine is often a fine match with food. Another word for the same thing is austere.

Leather, leathery: Tasting of dried fruit or having a fragrance that is similar to glove or saddle leather. This is not necessarily negative, provided you find the quality attractive.

Lees: The sediment left behind after fermentation from yeast cells, seeds, skins and pulp.

Legs: The clear, viscous tears that run down the side of your glass after swirling your wine. The tears or legs are formed from the glycerin in the wine.

l'Été du Vin: French for "the summer of wine" and the wine event of the year!

Lively: The quality of being fresh, youthful, and fruity with bright acidity.

Long: Refers to the length of time the wine lingers on the palate after swallowing. A wine that leaves an impression of flavor on the palate for more than a few seconds (sometimes up to several minutes in great wine) is said to be "long in the mouth" or to possess great length.

Lush, Luscious: Velvety; soft and round in texture with generous, rich fruit.

Maceration: During the wine making process, maceration occurs when the grape juice is in contact with the grape solids including skins and stems.

Mature: A mature wine has aged to the point in time that all its elements come together; tannins, fruit and acid. At this time, the wine has also taken on secondary aromas and flavors.

Meaty: Denotes a red wine with abundant, concentrated fruit and a “chewy” texture. It also refers to the smell of cooked or roasted meat.

Mellow: Soft, unaggressive, sometimes slightly sweet.

Musty: An unpleasant moldy or mildew smell that can be the result of using moldy grapes, poor or unclean tanks or barrels, or a bad cork.

Nose: The wine’s smell, including bouquet in older wines.

Oaky: The aroma, and sometimes flavor, imparted to a wine from the oak barrels used to age it. It may be positive, as when the oaky character is toasty, vanilla, or moderately smoky. Negative characteristics are charred, burnt, or woody.

Oenology: Also known as Enology is the science and study of how to make wine. It is different from Viticulture which is the study of how to grow grapes and vines. When the grapes are used for winemaking, it is also known as Viniculture.

Off: Having a flaw or not showing true varietal character, something wrong with the nose or flavors. An “off” nose, for example, may exhibit a smell that is unpleasant or uncharacteristic of the type of wine.

Opulent: Rich and flavorful, bursting with character and complexities.

Oxidized: Flat, stale smells and flavors, sometimes resembling Sherry or old apples. Indicates that a wine has been exposed too long to air, either at the winery or in an open bottle.

Palate: The palate confirms flavors detected on the nose during wine tasting.

Peppery: The aroma and flavor sensation of pepper spice, usually either black pepper or white pepper. Often noticeable in Syrahs and Zinfandels.

Perfumed: Aroma in fragrant white wine that is strong, usually sweet, and sometimes floral.

Plummy: The smell and taste of ripe plums found in rich, concentrated red wines.

Pronounced: A very apparent element in aroma or flavor. If a Sauvignon Blanc has a “pronounced grassy nose,” it means that the wine smells very grassy or has a bell pepper quality that is impossible to ignore.

Racy: Lively and zesty with bright acidity.

Reserve: Term that can have different meanings, depending on the producer. Most of the time, it refers to a producer’s higher quality wine.

Rich: High in extract with generous, full, pleasant flavors and a smooth, round texture.

Robust: Full-bodied and expressive with intense flavors.

Round: Texture that is smooth, not coarse or roughly tannic.

Sediment: Natural occurrence as wines age that is formed when the tannins, pigments and other materials bond together. This is the mark of a wine that is maturing. Sediment will not harm you, but its bitter taste is not going to help your wine. You should remove the sediment by decanting.

Silky: A firm yet distinctly soft texture, not as opulent as velvety.

Smoky: Aromas and sometimes flavors imparted to the wine from the toasted oak barrels used for fermentation and/or aging.

Sommelier: A French term for a professional who orders and maintains the wines sold in a restaurant or wine store and has an extensive knowledge of food and wine pairing.

Soft: Round and mellow, low in acidity, with no rough tannic edges.

Spicy: General term indicating aromas and/or flavors of one or more kinds of spice, such as clove, cinnamon, pepper, anise, and mint.

Stalky: A green, vegetal character suggesting the wine had too much contact with the grape stems. Another word that means the same thing is stemmy.

Strong: Powerful, alcoholic.

Subtle: Suggesting aromas and/or flavors that are understated but significant, as opposed to overt.

Sulfur, Sulfury: A smell resembling a struck match. Sulfur is used in wineries to clean barrels and can taint the wine stored in them if improperly used.

Supple: Lush, soft, very round in texture.

Syrah: The only red grape used in the Northern Rhône and an important blending grape for Châteauneuf-du-Pape.

Tannic, Tannins: A wine's tannins, a mouth-puckering substance that is necessary for aging, come primarily from the grape's skins and seeds. If too much of this substance is in the finished wine, it will seem firm and rough in the mouth. A tannic wine is one that is young and unready to drink. Over time, tannins should mellow, becoming less noticeable.

Terroir: French for geographical characteristics unique to a given vineyard.

Tight: A wine that has yet to open up and develop; not expressive in aromas and flavors but exhibits good acidity and a good level of tannins.

Tobacco, Tobacco Leaf: The scent of fresh burning tobacco or a high-quality cigar wrapper. Considered desirable in many red wines. Similar to cigar box but without any cedary overtones.

Vegetal: Green smells and tastes of plants and vegetables, such as bell pepper. In some wines, like Cabernet Sauvignon, this is a varietal characteristic but only at reduced levels. When it is the dominant characteristic of the wine, it is a flaw.

Velvety: A rich, smooth, almost thick texture, more opulent than silky.

Vertical Tasting: A vertical tasting consists of the same wines from a single producer, winery or vineyard in multiple vintages.

Vintage: The year in which the grapes for wine were harvested.

Vintner: A wine merchant of one who makes wine.

Viticulture: The science, production and study of grapes. When the grapes are used for winemaking, it is also known as Viniculture.

Volatile, Volatile Acidity: Commonly noted as "VA," this is the presence of an excessive amount of acidity, which imparts a vinegar-like smell to the wine.

Yeast: Yeast helps the process of converting sugar to alcohol during the fermentation process.

Yield: The term of measurement for the quantity of grapes collected in a harvest. In Europe, it is measured in hectoliters per hectare. In America, it is measured in tons per acre. Low yields are often seen as having the potential to produce better wine due to increased concentration and selection.

Wine Bottle Sizes

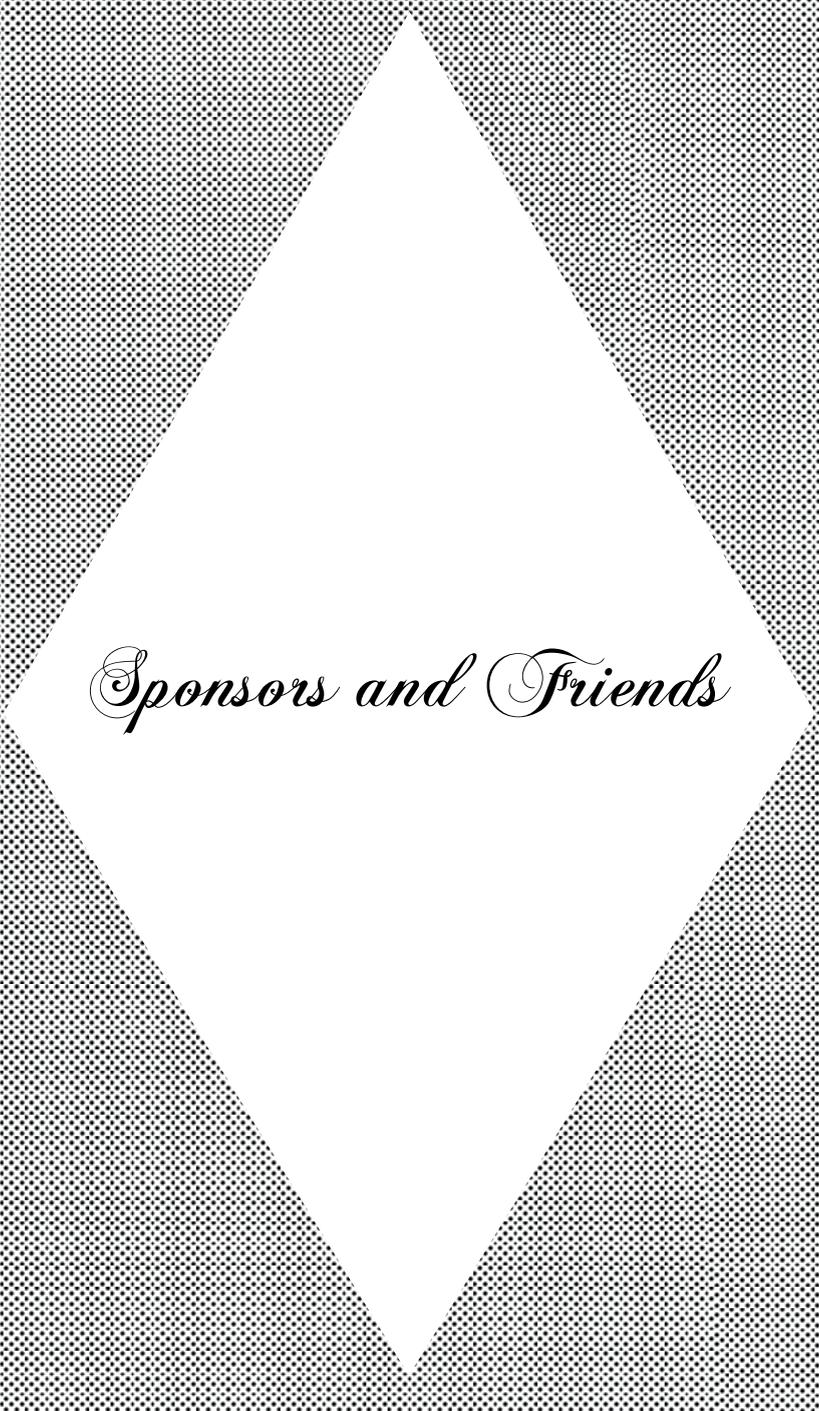
(in liters, unless otherwise indicated)

Please note: In our auction descriptions, unless otherwise noted, bottle size is 750ml and quantity is one single bottle.

	Burgundy	California & Bordeaux	Champagne	Port
Half-bottle	375 ml	375 ml	375 ml	375 ml
Half-liter	500 ml	500 ml	500 ml	500 ml
Bottle	750 ml	750 ml	750 ml	750 ml
Liter	1	1	1	1
Magnum	1.5	1.5	1.5	1.5
Marie-jeanne	--	2.5	--	--
Double Magnum	--	3	--	3
Jeroboam	3	5*	3	--
Rehoboam	--	--	4.5	--
Imperial	--	6	--	--
Methuselah	6	--	--	--
Salmanazar	--	--	9	--
Balthazar	--	--	12	--
Nebuchadnezzar	--	--	15	--

The different categories have separate implementation dates which, when combined with past quantity variances in some bottle sizes, means that this chart should be treated purely as a guide.

*Up to 1978, Jeroboams were generally bottled in 4.5 liter bottles rather than 5 liter bottles.



Sponsors and Friends

Principal Sponsor

*Every successful fundraiser needs support from prodigious accountants!
Nashville Wine Auction is pleased to have KPMG as a sponsor for l'Eté du Vin.
We admire your continued commitment in funding the fight against cancer.*



KPMG is proud to be a principal sponsor of The 37th Annual l'Eté du Vin. KPMG's Nashville office opened its doors in 1958. The Nashville office currently has over 120 employees, including 14 partners and managing directors, who serve publicly and privately owned businesses throughout the Nashville area across multiple industries, including: Healthcare Providers and Plans, Life Sciences, Automotive, and Industrial Manufacturing. In addition, our Nashville office also provides assistance in such areas as transaction/valuation and merger integration services, sustainability services, corporate finance, forensic and investigation assistance, and shared/sourcing services. *For more information regarding KPMG, visit www.kpmg.com*

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Providing quality, comprehensive and compassionate care in communities throughout middle and southeast Tennessee, we say thank you to the many Tennessee Oncology physicians who continue to support our auction.

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Tennessee Oncology is one of the largest cancer care providers in the nation. Committed to advancing the science of cancer care and making these latest advancements of care readily available to patients, Tennessee Oncology provides the expertise of more than 85 medical, gynecologic and radiation oncologists in 30 locations throughout Middle and Southeast Tennessee.

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Nashville Wine Auction would like to say thank you to Beaman Automotive for sponsoring Grand Cru again this year. Your continued partnership and support to help us fulfill our mission is greatly appreciated.

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Car buying at Beaman has been a Middle Tennessee tradition since 1945 when Alvin Beaman opened a Dodge and Plymouth dealership in downtown Nashville. Since those early days, Beaman has been known for delivering superior customer service and generosity to the community.

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Nashville Wine Auction is grateful to BNY Mellon Wealth Management and Stites & Harbison, PLLC for their support of l'Eté du Vin by sponsoring the Patrons' Dinner again this year. Thank you for helping us fund the fight against cancer!



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At BNY Mellon, we're committed to a healthier, happier future.

It is our great pleasure to support the Nashville Wine Auction and join in its fight against cancer.

For more information, contact
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The Nashville office's roots goes back to the 1950s through Farris, Warfield & Kanaday which combined with Stites & Harbison in 2001. There are more than 50 attorneys in the firm's Nashville office handling primarily corporate, banking, real estate and litigation matters. The office also has a well-established domestic law practice. Stites & Harbison Nashville and its lawyers have received many awards and prestigious titles over the years.

Contributing Sponsors

Nashville Wine Auction is elated to welcome Clint Newman, DDS, DeLozier Cosmetic Surgery Center, The Rowland Bradford Group of Raymond James, and Solace Oral Surgery as new sponsors for this year. Thank you for your support in helping us fulfill our mission!



Joseph B. DeLozier III, M.D., F.A.C.S., a Board Certified Plastic Surgeon, specializes in Cosmetic and Reconstructive surgery. Dr. DeLozier is nationally renowned and is active in the medical community. He is committed to improving the lives of his patients, and creates beautiful results that help achieve lifelong goals. *Call our Nashville office at 615-565-9000 to schedule your personal consultation.*



Our dental office is devoted to restoring and aesthetically improving smiles and to meeting the high expectations of our patients. Our patients receive a comprehensive treatment plan, effective and all-encompassing consultations, and exemplary cosmetic dentistry at the Nashville office. We offer personalized care plans to both individuals and families that are tailored to each patient. We believe quality care takes skill, education, compassion, and honesty and set high expectations for the careful attention we pay to our patients daily.

Because Dr. Newman has been in practice for over a decade, he has a long-term perspective on the results of the various dental solutions he provides. The single most important factor of the outcome of your cosmetic dentistry experience is the dentist in whom you place your trust. You can be confident that such trust can be built with us.

Clint Newman, DDS (615) 358-0016

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Nashville, TN oral surgeon, Dr. Jaime A. Romero Jr. is a dental professional dedicated to excellence in oral surgery including tooth extractions, dental implants, oral and maxillofacial surgery, and much more. Dr. Romero is a graduate of the University Of Tennessee College Of Dentistry Class of 2007 and completed his residency at Metro Health Medical Center and the Cleveland Clinic in Cleveland, Ohio.

In addition to serving as a Major in TN Army National Guard, Dr. Romero has volunteered service to Hope Smiles, Interfaith Dental Clinic and other nonprofit organizations.

Dr. Romero is easy to talk to and is very passionate about patient care. He will make you feel at ease and provide you with a caring and soothing environment to ensure your comfort.

Solace Oral Surgery (615) 320-1392

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Since opening in 2006, the Nashville office of Raymond James & Associates has grown quickly – developing a reputation for excellent service and sound guidance. With more than 60 years of combined experience serving the needs of clients, the Rowland-Bradford group of Raymond James & Associates focuses on simplifying the process of planning for financial success. Our goal is to be our clients' primary resource for their planning needs. We work collaboratively to deliver the powerful resources of an international firm with the devoted personal attention of a hometown practice. And we'll work closely with you to provide financial solutions as unique as your goals.

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Supporting Sponsors

Nashville Wine Auction is delighted to have Audi Nashville, Gary Musick Productions, Gold Skin Care, Pinnacle Financial Partners, and Vanderbilt-Ingram Cancer Center return as sponsors for l'Eté du Vin. Your support through the years has been greatly appreciated. We also welcome Breathe Easy Respiratory Solutions, Inc. and Fridrich & Clark as new sponsors this year. We thank all of you for helping us fund the fight against cancer!



At Audi Nashville, we offer area drivers a large selection of new Audi models along with used luxury cars made my today's top automakers. Our sales team will help you track down the new or used vehicle that you've been searching for in the greater Nashville area. If you're looking for a sports car, luxury car, exotic car, powerful convertible or other vehicle, stop in and talk to us!



Because of the potential to improve and save lives, Breathe Easy Respiratory Solutions, Inc. has developed a holistic disease management program for treating respiratory patients. Our licensed respiratory therapists evaluate the patient either before hospital discharge or at home to encourage compliance and discourage readmissions. The therapist has personal contact with the patient and caregiver to provide disease management education as well as support and guidance. They remind the patients of doctor's appointments, review their medication and proper administration, work with dietary needs and nutrition, a simple but effective exercise routine and smoking cessation. They report outcomes to referring physician or facility.

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At Fridrich & Clark Realty, we understand that “there’s no place like home!” Experience, service and integrity are our trademarks. What distinguishes our professional service is our marketing expertise, training, knowledge of advanced technology and cooperation with our colleagues. We are homeowners with children, families, and evolving priorities. We experience life’s changes, both expected and unexpected. We understand you because our lives are like yours.

Beth, a native of Middle Tennessee, graduated from the University of Middle Tennessee with a BS degree in Public Relations and Advertising in 1977. She is married with three children.

(615) 327-4800 | beth@bethmolteni.com



In addition to being a Supporting Sponsor, Gary Musick Productions has also donated in-kind services to l’Eté du Vin. Gary Musick Productions is one of the largest full-service special event, entertainment production, audio-visual and meeting planning companies in the Southeast. Gary Musick Productions works with local, regional and national corporations and associations to produce more than 500 events and conventions annually. The company also creates and produces numerous Broadway-style entertainment productions featured on Celebrity Cruises’ world class cruise ships. Gary Musick Productions has been a proud production partner with l’Eté du Vin and related events since 1998. After recently losing a loved one to cancer, Gary and Ellen Musick are pleased to expand their sponsorship this year in the fight against cancer. Thank you Gary Musick Productions.

Supporting Sponsors



Located in the heart of Green Hills, Gold Skin Care Center is Nashville’s premiere dermatology clinic. Led by world-renowned dermatologist Dr. Michael Gold, Gold Skin Care Center has been serving Nashville families since 1990. Our board-certified dermatologists and experienced medical staff provide safe, compassionate care for any skin care issue. From pediatrics to adult skin disorders, our expert providers are here to help guide you through your skin care concerns and customize any necessary treatment you may need.



Since 2000, Pinnacle Financial Partners continues to provide distinctive service and effective advice to their clients. Pinnacle Financial Partners is honored to support the Nashville Wine Auction’s efforts to “unite the wine community to fund the fight against cancer.”



The Vanderbilt-Ingram Cancer Center has one competitor—cancer—and one ultimate goal: to reduce the burden of this disease in Tennessee, across the nation and around the world. Vanderbilt-Ingram is one of only 45 comprehensive cancer centers designated by the National Cancer Institute across the country, and the only comprehensive cancer center in Tennessee treating both adult and pediatric patients. Vanderbilt-Ingram is among the first in the nation to tailor therapy to individual patients based on changes in the tumor’s DNA and is advancing cancer care by making its My Cancer Genome online treatment decision support tool available to researchers and doctors worldwide. In addition to lung cancers and melanoma, breast cancer and colon cancer patients are now offered genetically driven treatment through the Personalized Cancer Medicine Initiative. Its REACH for Survivorship Clinic is the only clinic dedicated to the care of cancer survivors regardless of age at diagnosis, type of cancer and where oncology treatment was received. *Learn more at www.vicc.org or on Facebook at facebook.com/vanderbiltingram.*

Media Sponsor

Nashville Wine Auction would like to thank Nfocus Magazine for their support as our media sponsor for l'Eté du Vin again this year! We are also honored by the accolades Nfocus bestowed upon l'Eté du Vin in 2015 including Best Sight at a Party, Editor's Choice "Meal We Wish We Could Eat Again" –Patrons' Dinner, and runner-up for Best Auction Item. Thank you!



Nfocus Magazine reflects the people, culture and generosity of up and comers and longtime bluebloods in Louisville and Nashville. If you're looking to view or purchase photos from a recent local social event, ball, fundraiser or cocktail party, you'll find them here at Nfocus magazine. In addition to photographs we've got coverage of high society weddings, and articles on local lifestyles.

In-Kind Sponsors



Nothing shall be impossible.



Share in her celebration at
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Lilly Cowan, Vanderbilt University (*Not pictured*)

Upcoming Events

Save the Date!



Champagne and Chardonnay

A Sparkling Evening Just for Ladies

Thursday, October 6, 2016

6:00 pm – 8:30 pm

Location TBD

Pam Cherry and Debbie Laffey, Co-Chairs

Voted Best Women's Event 2 Years in a Row!

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Save the Date!



THE Men's Event

est. 2015

Honoring the Life and Spirit of Billy Ray Hearn

October 6, 2016

6:30 pm

Prima

700 12th Avenue South

Harvey Crouch and Jim Lewis, Co-Chairs

The Men's Event celebrates the convivial gathering of gentlemen with two things that men love: a big steak and lots of red wine! The evening begins with a cocktail reception, followed by a decadent five-course dinner.



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VINTAGE 2000

A Monumental Tasting of Bordeaux



Saturday, October 22, 2016

6:00 - 9:00 pm

The Hermitage Hotel

Moderated by
Tom Black and David Morgan

Wines Donated by
Pam and Steve Taylor

This tasting will include 32 wines

Château Angélu	Château Léoville Las Cases
Château Ausone	Château Lynch Bages
Château Brane-Cantenac	Château Magdelaine
Château Calon-Ségur	Château Margaux
Château Canon	Château La Mission Haut-Brion
Château Certan De May	Château Monbousquet
Château Cheval Blanc	Château Montrose
Château Clos l'Église	Château Mouton Rothschild
Château La Conseillante	Château Palmer
Château Cos d'Estournel	Château Pavie
Château l'Évangile	Château Pichon-Longueville Baron
Château Figeac	Château Pichon-Longueville Comtesse de Lalande
Château Gruaud Larose	Château Rauzan-Ségla
Château Haut-Brion	Château Talbot
Château Lafite Rothschild	Vieux Château Certan
Château Latour	
Château Léoville Barton	

Purchase your seat at this once-in-a-lifetime tasting using
Mobile Bidding in the Silent Auction (Lot 201)
or during the Live Auction on Saturday (Lot 132).

Each pour is \$3,000 and shared pours are available for an additional \$250.

#WINETALK

Wine Tastings with Advanced Sommelier, Elise Loehr

WHAT IS IT?

Nashville Wine Auction is pleased to present #WineTalk, a tasting experience where you learn all about wine from one of Nashville's foremost wine experts. Whether you are just beginning your interest in wine or are a seasoned expert, you will be in good hands with Elise Loehr, Advanced Sommelier and Beverage Director of Table 3. Every tasting will have a specific theme, so you can pick your favorite or attend them all. You'll be sure to come away from #WineTalk with a better understanding of wine and new brands to explore.

These tastings are meant to be ALL about the wine. We'll taste and we'll talk. Where do the wines come from, who makes them, what's special about the region and what are the similarities and differences between the wines? You'll also have the opportunity to ask questions to further your wine knowledge. If you are interested in wine, we know you will have fun. So, come join us for #WineTalk!

WHO IS THE EXPERT?

Elise Loehr, Advanced Sommelier and Beverage Director of Table 3. Elise knows a lot about wine and she's great at teaching us about it too! She has attended some of the wine industry's most challenging programs, and achieved the Advanced Sommelier Certification from the Court of Master Sommeliers. Elise has currently passed two of the three portions of the Court's Master Sommelier Diploma, a certification so rigorous that less than 250 people worldwide have earned the title since its creation in 1969. She's one of those people that can see a wine blind, smell it, taste it and tell you it's a 1985 Red Burgundy from Gevry-Chambertin. So, you know she's good!



#WINETALK

Wine Tastings with Advanced Sommelier, Elise Loehr

WHAT IS THE SCHEDULE?

More Pinot, Please!

Worshipped on both the golden slopes of Burgundy and the Golden Coast, the Pinot Noir grape is a majestic yet subtle varietal that can thrive throughout the world. Climate, as much as terroir, accounts for this anomaly, and there are certainly sweet spots where the combination of ideal microclimates and impassioned winemakers delivers the most exciting wines. If you consider yourself a Pinotophile, this class is for you!
Sept. 26, 2016, 6:00 pm at Table 3 Restaurant & Market - \$50 per person

The Great Reds of Italy

From crisp, austere Barolos to bold, full-bodied Tuscans to lush, deep red Chiantis, Italy definitely has a way with reds. This #WineTalk will delve into the art of Italian winemaking. Is Italian wine your cup of tea? Want to learn more about the great Italian reds? If you answered "Si, per favore" you are in the right place!

January 16, 2017, 6:00 pm at Table 3 Restaurant & Market - \$50 per person

The Blind Tasting Essentials

There is an art to tasting a wine blind and deciphering what it is. Like any query, there is a set way to solving a problem, and this class teaches you to evaluate wine like an expert! You'll learn to understand your own palate sensitivities and blind spots and learn the necessary steps to conquer the blind tasting. The pros make it look easy, and now you can too!

March 20, 2017, 6:00 pm at Table 3 Restaurant & Market - \$50 per person

HOW DO I ATTEND?

Seats in all three classes are available for purchase in the Silent Auction. Be sure to buy these lots on your to claim your spot, the last round sold out!

Lot 205 - More Pinot, Please!

Lot 206 - The Great Reds of Italy

Lot 207 - The Blind Tasting Essentials

Save the Dates!

Pairings: Nashville's Ultimate Wine and Food Weekend
February 23 – 25, 2017



Save the Dates!

Pairings: The Ultimate Wine and Food Weekend
February 23 – 25, 2017

Denise Cummins and Jeff Hopmayer, Chairs



Pairings
Saturday, February 25, 2017

Enjoy a perfectly paired meal of exceptional food and stellar wine while bidding on the Live Auction.

Location TBD



Wined Up!
Friday, February 24, 2017

Kick off the weekend with a fun and lively wine tasting featuring 30 vintners from the West Coast!

Location TBD



Private Vintner Dinners
Thursday, February 23, 2017

Enjoy intimate dinners with featured wineries in fine restaurants and private homes around Nashville.

Melanie Cansler and Jodi Pfaff Gillman, Co-Chairs



Save the Dates!



The 38th Annual l'Été du Vin

July 29, 2017

Loews Vanderbilt Hotel

Loren Chumley and Mike Sontag, Co-Chairs



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Nashville Wine Auction!**

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<http://smile.amazon.com/ch/71-0918163>

**and assign Nashville Wine Auction as your charity
of choice. Every purchase you make helps us out!**



Love high end designer clothing?

At Couture for a Cause, you can help Nashville Wine Auction raise funds by designating us as your charity when you donate your high end designer clothing for resale.

Couture for a Cause is a 501(c)(3) nonprofit resale boutique in Brentwood. Donations of ladies high end designer clothing and accessories are accepted and sold to benefit the charity of the donor's choice. Whether donating or shopping at Couture for a Cause, you are making a difference, as every purchase benefits a local cause.

127 Franklin Road, Brentwood, TN 37027 | (615) 309-8787

How to Get Involved

Without the participation of our community, the success of the Nashville Wine Auction would not be possible. We offer a wide variety of opportunities for those wanting to join us in the fight against cancer.

Donate



Contribute to our auction and help support our mission. We have launched a “Fill a Case, Find a Cure” campaign making it easy to get your wines into our office. Simply contact our office to get your box, and then you fill it! Either share your new shipments with us, or clear out wines that

you wish to donate. Either way, you free up space in your cellar, and the auction benefits! When your case is full, just let us know and we’ll come get it. Donating has never been easier, or yielded more results!

Wine isn’t your thing? We are also open to travel packages, dining experiences, entertainment, luxury items, and more. If you are unable to donate an auction lot, you may also make a financial contribution.



If you have any questions about donating, please contact Auction Director, Nikki Shannon at Nikki@NashvilleWineAuction.com.

Sponsor



Our sponsors ensure we get to fulfill our mission, while providing a great experience for our guests. There are multiple opportunities for sponsorship, including event sponsorship, in-kind sponsorship and underwriting.

If you have any questions about sponsorship, please contact Marketing Director, Kathy Maynard at Kathy@NashvilleWineAuction.com.

How to Get Involved

Without the participation of our community, the success of the Nashville Wine Auction would not be possible. We offer a wide variety of opportunities for those wanting to join us in the fight against cancer.

Attend and Bid

Come out to all of our events, bring your friends and bid high on all of the great Silent and Live Auction lots we are offering. We have four main events throughout the year (*Pairings, l’Eté du Vin, Champagne and Chardonnay* and *The Men’s Event*) as well as an ongoing schedule of dinners and tastings.



If you have any questions or would like to make reservations for a future event, please contact the Nashville Wine Auction office at (615) 329-1760 or visit www.NashvilleWineAuction.com.

Volunteer



Our events would not be possible without the help and support of all of our volunteers – from those that help us in the office to the event team. Volunteers may also take leadership roles by being committee leaders, committee members and project managers.

If you have any questions about volunteering, please contact Administrator, Anne Landis Jetton, at AnneLandis@NashvilleWineAuction.com.

Volunteers

The Nashville Wine Auction would like to thank our numerous volunteers for their tireless efforts in the creation and execution of l'Eté du Vin.

You will notice volunteers by their badges marked with colorful ribbons: Pink (Cancer Survivor), Green (Cancer Patients) or Purple (In Memory of a loved one).



Our volunteers donate their time and talents in various ways. Volunteers serve as committee leaders or committee members, assisting with event planning and design. Nashville Wine Auction also has office administration projects that are available throughout the year, and many volunteers assist with invitation mailings, pre-event preparation and auction inventory.

Nashville Wine Auction enlists the help of many volunteers at our three main events, as well as at dinners and tastings. Over 250 volunteers join us each year for event execution and auction administration. Event set-up, event hosting, guest registration and wine service are examples of the many volunteer teams in place during each event.

Internships are also a very important part of the volunteer program. Applications are accepted throughout the year for Fall, Spring and Summer terms. Nashville Wine Auction internships are available to college juniors or seniors seeking academic credit.

Excellence in Volunteer Engagement



In partnership with the Mayor's "Impact Nashville" initiative, Hands On Nashville, and the Center for Nonprofit Management, the Excellence in Volunteer Engagement (EVE) certification was launched on September 30, 2010, as part of the national Cities of Service movement. It is the first of its kind in the nation and recognizes nonprofits with top notch volunteer programs.

Nonprofits are reviewed in five key areas of volunteer management. To qualify for the EVE certification, an organization must:

- Include a volunteer component in their strategic plan
- Have an identified and trained volunteer manager
- Ensure volunteers' time and talents are well utilized
- Provide orientation for all volunteers
- Evaluate volunteers' impact on the community and agency

In 2013 and again in 2015, Nashville Wine Auction received the honor of being recognized by Mayor Karl Dean and was accepted as an EVE Certified organization. Upholding this honor, Nashville Wine Auction strives to give its volunteers the best experience possible as a reward for the time and expertise they lend throughout the year in efforts to support the fight against cancer.



Get Social With Us!

Link up with Nashville Wine Auction on all of your social media outlets and get the 4-1-1 on everything that's going on –event announcements, ticket sales, beneficiary stories and PICTURES!

facebook

www.facebook.com/NashvilleWineAuction

Make sure to “Like” us on Facebook because this is where we post pictures of all of our events. If you see one of our photographers walking around, get your picture taken and then you’ll be Facebook famous! (Trust us, it’s a thing!)

twitter

@NashWineAuction

You ever hear that saying, “a little birdie told me...?” Connect with us on Twitter and give us a shout. Tell us what you think about the events or what wine you’re opening on a Tuesday night. If you’re talking about wine, we want to know about it!

Instagram

@NashWineAuction

Are you obsessed with all these really cool filters that make everything look ridiculously, like ridiculously good looking? Tag us on Instagram while you’re at l’Eté du Vin. Also, if you’re opening some great wines – like say, a bottle of Krug, please tag us! We’ll be right over.

Need #hashtags for all of our events? Please use these!

#LEDV2016

#NashvilleWineAuction

#ChampagneAndChardonnay

#TheMensEvent

#Pairings2017

Audi Nashville has graciously offered transportation home to guests who need assistance.

Please speak with the check out desk to secure a ride.



NASHVILLE
WINE AUCTION

3015 Poston Avenue, Suite 200
Nashville, TN 37203
(615) 329-1760
NashvilleWineAuction.com
#LEDV2016