



NASHVILLE WINE AUCTION

PRESENTS

*Pairings*



*with*

CHICAGO







*presents*



pairings

The word "pairings" is written in a large, elegant serif font. Behind the letters "i", "r", and "i" is a circular graphic containing a stylized plate of food with a fork resting on it.

*Nashville's Ultimate Wine and Food Weekend*

*February 23-25, 2017*

**Please bring this catalog with you to Wined Up!  
on Friday and Pairings on Saturday.**

Dear Friends of Pairings,

Thank you for participating in Pairings, a three day wine and food experience that you will not soon forget! We are honored to serve as Co-Chairs for this amazing event. We have each been impacted by the suffering and loss of family and friends with cancer. Our goal is to raise funds for the battle against cancer by bringing together wine lovers, from explorers to experienced collectors in a fun and relaxed atmosphere.

The weekend will begin Thursday evening, February 23, with fifteen Vintner Dinners located in private homes and exclusive restaurants around Nashville. Each dinner will be prepared by talented and renowned chefs from around Nashville. With fifteen different hosts, each dinner will have a distinct flair and personality, and we assure you that this will be an evening to remember!

On Friday, you will not want to miss the festive atmosphere of Wined Up! Here you can taste over one hundred wines while mingling with your friends and the vintners. You'll have an opportunity to bid at the silent auction. This is the perfect atmosphere to invite numerous friends to join you for a relaxed night of sipping in a super fun environment.

The Grand Finale will take place Saturday evening, February 25, with Pairings. This year the dinner will offer you a taste of Chicago, with our local chefs teaming with well known Chicago chefs to create a delectable six course dinner. Each course will be masterfully paired with wines from our guest vintners to create the perfectly balanced culinary experience. We hate to say it again, but this is something that you will not want to miss.

More than \$342,000 dollars were raised from Pairings 2016. Our goal is to exceed this number by providing you with an experience that will entice you to further support Nashville Wine Auction this year and in the future. We thank you in advance for joining us as we all work together in raising funds to battle cancer.

Respectfully,

*Denise Cummins & Jeff Hopmayer*      *Stephanie & Tom Baldwin*

Denise Cummins & Jeff Hopmayer  
Co-Chairs

Stephanie & Tom Baldwin  
Co-Chairs

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# Schedule of Events



**Thursday, February 23, 2017**

**Private Vintner Dinners**

6:30 pm

In restaurants and private homes throughout Nashville

Business Casual Attire

*Private Vintner Dinner information begins on page 77.*

**Friday, February 24, 2017**

**Wined Up!**

6:00 pm

City Winery

609 Lafayette Street, Nashville, TN 37203

Come as you are!

*Wined Up! information begins on page 86.*

*Silent Auction lot listing begins on page 164.*

**#WinedUp**



**Saturday, February 25, 2017**

**Pairings\***

6:00 pm

City Winery

609 Lafayette Street, Nashville, TN 37203

Cocktail Attire

*Pairings information begins on page 93.*

*Live Auction lot listing begins on page 103.*

**#Pairings2017**

**\* While we will be serving wine with each course,  
please feel free to bring your favorite wines to share with friends.**

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

# Helpful Tips for First Time Guests

Nashville Wine Auction has been offering wine events for 38 years! For those who've been participating for years, it seems simple; but for a newcomer, it can be overwhelming. Let us offer you some helpful tips so you won't miss out on any of the fun.

## **The Silent Auction is for Everyone**

By getting a ticket to any of the Pairings events, you can participate in the Wined Up! Silent Auction. Since this auction is conducted via mobile bidding, you'll receive text updates inviting you to participate... even if you are in your living room! But we must have your cell phone number and your credit card registered. If you don't receive the welcome text by Wednesday afternoon, call the office at (615) 329-1760.

## **This Catalog is a Goldmine**

We encourage everyone to read this catalog and do your research *before* the auction! There is a wealth of information contained within regarding the cause you'll be supporting, the special guests you'll be meeting, the wines you'll be drinking, the lots we are selling, and even future Nashville Wine Auction events. Feel free to flag your favorite lots or make notes in the margin and bring this book with you on auction night.

## **More Wine?**

All of our events feature outstanding wines, but you are welcomed to bring your cellar favorites to share. We simply ask that you allow our featured guests to present their wines before pouring your own. When you arrive at the party, a volunteer can assist you with getting your wine to your table.

## **Checks are More than Welcome**

Any time you can write a check to pay for your purchases, you will be helping defray our credit card costs. And when that happens, we can send more money to our beneficiaries to help fund the fight against cancer. Consider putting a check in your pocket when you come to our events.

## **Bidding in the Live Auction**

Our Live Auctions are exciting, and they move quickly. Following along in your (pre-marked) catalog and watching the screens will help you keep up. If you want to bid, bid quickly and in a big way. Stand up, wave your hand so the auctioneer can see you. If you try to wait until the last second, you risk not being seen. Also, check out the auction rules on page 198 to review the different types of lots we offer.



## ***Pairings from the Heart:*** **Patricia Anderson, 1959-2016**

The mission of the Nashville Wine Auction is to unite the wine community to fund the fight against cancer. It's a very unique and special mission. Many of our patrons say, "We came for the wine, but we stayed for the cause." We come together to have a good time and to

share our enthusiasm for wine by buying luxurious trips to wine regions, outrageous wine tastings, culinary experiences and fine bottles of wine. We rely on the generosity of our community to offer these very special indulgences. There's been no one more generous in this endeavor than Pam and Steve Taylor.

It seems almost every time we gather for an auction (and that's often), we also share our stories of loved ones who have lost their battle to this disease. Tonight is no different.

We hold great appreciation to our giving community for their heartfelt donations honoring the life of our friend Pat Anderson. Pat has been one of the reasons for the Taylor's continual and intentional giving to Nashville Wine Auction.



In August 2016, Pam lost her sister, Patricia, to cancer. Patricia Anderson was born in Lufkin, Texas, attended Lufkin High School and followed in her sister's footsteps to graduate from Texas A&M University in 1982. Her son Cyrus was born in 1990.



Pat lived in Houston where she opened the Physical Conditioning Center which focused on Pilates training and the rehabilitation of individuals in need. Promoting good health and the independence of running her business gave Pat many years of satisfaction.

From battling snakes while working with the forestry service, to racing in competitive bike races such as the hh100, Pat loved



to compete and to be outdoors. A true Texan, she enjoyed football including the Lufkin Panthers, Texas Aggies, and Houston Texans. Pat was an avid hunter and fisherman, often visiting her family's property on the Guadalupe River in Cuero, TX. She relished telling people of the joys of hunting in a town known as the turkey capital of the world.

Animals were another great love. There was always a menagerie of dogs, cats, and birds in her home. Much to her mother's chagrin, she had a knack for discovering abandoned animals along the side of the road and giving them a new home.



Pat discovered she had advanced stage breast cancer in 2008, with doctors telling her she had few years to live. Pat valiantly battled the cancer and over the following eight years maintained a productive and high standard of living while surpassing the expectations of all her doctors. Pat succumbed to the disease in August, at the age of 56.

Pam, Steve and Pat enjoyed special times traveling to France where they could be found on occasion sharing a nice bottle of Champagne.

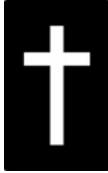


*This year at Pairings, Auction lots indicated with the "Pairings from the Heart" logo have been donated in memory of Patricia Anderson.*

Pam and Steve have invited several of Pat's friends to attend our Ultimate Wine and Food Weekend and will be presenting the "Raise Your Paddle" Live Auction Lot 116 at Pairings on Saturday night. Please consider raising your paddle in loving memory of Patricia Anderson.

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

## Presenting Sponsors



**Saint Thomas  
Health**



## Principal Sponsors



TENNESSEE  
**ONCOLOGY**

## Supporting Sponsors



**SCRIPPS HOWARD  
FOUNDATION**

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

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Catalog Sponsor



In-Kind Sponsors





**OUR**  
*Mission*







### **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 \$21 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.



# Past Pairings Featured Guests

## 2016 Chefs

- Chef Brian Baxter, Husk
- Chef Sonya Coté, Eden East, Austin
- Chef Robert Grace, Kayne Prime
- Chef Harold Marmulstein, Salty Sow, Austin
- Chef Megan Williams, Etch
- Chef Andrew Wiseheart, Contigo, Gardner, Austin

## 2016 Wineries

- Arrington Vineyards
- Bougetz Cellars
- Cakebread Cellars
- Cimarossa
- Clif Family Winery
- Crocker & Starr
- Desparada Wines
- Domaine Carneros
- D.R. Stephens Estate
- Fantesca Estate & Winery
- Foundry Vineyards
- Gamble Family Vineyards
- Gundlach Bundschu Winery & Vineyards
- HarumphWines
- Herman Story Wines
- J. Bookwalter Wines
- Kokomo Winery
- Korbin Kameron
- Merry Edwards Winery
- Northstar
- Peacock Family Vineyard
- Priest Ranch Wines
- Siduri Winery
- The Spire Collection
- Spottswoode Vineyard & Winery
- Taylor Family Vineyards

## Past Featured Guests at Pairings

### 2015 Chefs

- Chef Robert Grace, Kayne Prime
- Chef Mayme Gretsche, Utterly Nashville
- Chef Josh Habiger, Pinewood Social
- Chef Andy Hayes, 5th & Taylor
- Chef Patti Jackson, Delaware and Hudson, Brooklyn
- Chef Andrew Little, Josephine
- Chef Sam Mason, OddFellows Ice Cream, Brooklyn
- Chefs Joe Ogradnek and Walker Stern, Battersby, Dover, Brooklyn
- Chef Sean Rembold, Reynard, Brooklyn

### 2015 Wineries

- Arrington Vineyards
- Banshee Wines
- Benzinger Family Winery
- Bougetz Cellars
- Copain Wines
- Desparada Wines
- Domaine Carneros
- The Donum Estate
- Dunn Vineyards
- Foundry Vineyards
- Herman Story Wines
- J. Bookwalter
- Kokomo Winery
- Korbin Kameron
- Merry Edwards Winery
- Mt. Brave Wines
- Northstar
- Reedy Creek Vineyards & Cellars
- Siduri Winery
- Silverado Vineyards
- Ramey Wine Cellars
- Stag's Leap Wine Cellars
- Taylor Family Vineyards
- Wedell Cellars

## Past Featured Guests at Pairings

### 2014 Chefs

- Chef Greg Baker, The Refinery, Tampa
- Chef Matt Bolus, The 404 Kitchen
- Chef Lisa Donovan, Husk
- Chef Robert Grace, Kayne Prime
- Chef Andy Hayes, Moto
- Chef Hal M. Holden-Bache, Lockeland Table
- Chef Anthony Lamas, Seviche, Louisville
- Chefs Andy Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Hog & Hominy, Memphis
- Chef Scott Witherow, Olive & Sinclair Chocolate Co.

### 2014 Wineries

- Alexander Valley Vineyards
- Arrington Vineyards
- Banshee Wines
- Bougetz Cellars
- Cline Cellars
- Copain Wines
- Dierburg Vineyard
- The Donum Estate
- Foley Estates Vineyard & Winery
- Gundlach Bundschu Winery & Vineyards
- Herman Story Wines
- Ilsley Vineyards
- Jada Vineyard and Winery
- Lincourt
- Martinelli Winery and Vineyards
- Northstar
- Novy Family Wines
- Pali Wine Co.
- Robinson Family Vineyards
- Scenic Root Winegrowers
- Scribe Winery
- Siduri Wines
- Taylor Family Vineyards
- Turley Wine Cellars
- Two Sisters
- Wedell Cellars

## **Past Featured Guests at Pairings**

### **2013 Chefs**

- Chef Nate Appleman, New York
- Chef Roderick Bailey, The Silly Goose
- Chef Tyler Brown, Capitole Grille
- Chef John Fleer, Canyon Kitchen, Sapphire, NC
- Chefs Andy Ticer and Michael Hudman, Andrew Michael Italian Kitchen, Hog & Hominy, Memphis
- Chef Will Uhlhorn, Table 3
- Chef Tandra Watkins, Ashley's, Capital Bar & Grill, Memphis
- Chef Tandy Wilson, City House

### **2013 Wineries**

- Baldacci Family Vineyards
- Chimney Rock
- Cliff Lede Vineyards
- Ilsley Vineyards
- Robinson Family Vineyards
- Silverado Vineyards
- Stag's Leap Wine Cellars
- Taylor Family Vineyards

# Our Beneficiaries

Since Nashville Wine Auction's inception in 1980, more than \$21 million has been raised for organizations whose purpose is directly related to patient care, 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.



**"The continued support of the Nashville Wine Auction is helping lift the burden of cancer for affected families in our community."**

*Amy McCollom, 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 50 support and networking groups and over 50 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.



**“Recently, a member shared with us that ‘Gilda’s saved my family’ because his teenage children, who had lost their mother to cancer, had a place where they were understood and could express their confusion and grief. And he had a support group for grieving parents that helped him realize all his feelings were OK and others faced the same struggles. So whether our members participate in support groups, kids camps, nutrition or cooking classes, yoga or creative arts... Gilda’s Club offers programs at no charge and no one faces cancer alone. YOU make that happen! Thank you!”**

*Sandy Obodzinski,  
Executive Director*

## Make-A-Wish® Middle Tennessee

*With your support tonight...  
Make-A-Wish® Middle Tennessee 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.



Josh, 6, brain tumor  
*"I wish to be a rodeo cowboy."*

The impact of a wish can have a lasting effect on a wish child and their family. We recently heard from Lindsay, a wish mom, whose son, Josh, wished to be a rodeo cowboy. Josh and his parents spent a week on a working cattle ranch in Roswell, New Mexico. They rode horses, helped with daily chores and lived the authentic cowboy life.

The town of Roswell even orchestrated an entire rodeo in Josh's honor. A highlight for him was meeting Miss New Mexico and seeing rattlesnakes.

More than a year after the wish trip, Lindsay says, "We didn't know our family needed this wish. It gave us a chance to relax, leave behind his treatments (for his brain tumor) and just be together. We did not realize we had been 'white-knuckling' our way through life since he was diagnosed."

Sadly, that white-knuckle feeling Lindsay describes is common in many of our wish families. So often, their lives change course in a matter of days or even hours. A wish experience can be the first time since a diagnosis that a kid can be a kid and a family can be a family.

**"With the help of wonderful supporters like Nashville Wine Auction, Make-A-Wish® Middle Tennessee can deliver that welcomed respite to even more wish kids and their families."**

*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.*



My PearlPoint ([mypearlpoint.org](http://mypearlpoint.org)) is a resource for easy-to-understand, reliable information to help create a more confident cancer journey for health professionals, their patients and loved ones. All the resources on My PearlPoint are easy-to-understand and medically vetted by their Scientific Advisory Team, made up of oncologists and healthcare professionals across the country.

Through My PearlPoint users may:

- Learn about cancer and its treatment
- Discover information about clinical trials as a treatment option
- Get nutrition guidance and tips for managing side effects
- Find advice and support for living with and beyond cancer
- Use the Cancer Handbook as a guidebook through treatment and survivorship
- Create a profile to receive personalized resources, updates, and more

## One-On-One Nutrition Education

In addition to a patient education website, PearlPoint also offers free one-on-one phone and email consultations with their Nutrition Educator. Their Nutrition Educator is a registered dietitian, experienced in oncology nutrition who can assist survivors with healthy eating strategies and side effect management.



# Saint Thomas Cancer Network

*With your support tonight...  
Saint Thomas Cancer Network can help  
patients through their Cancer Care Genetics  
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 Cancer Care Genetics Program 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 program was beyond capacity. Nashville Wine Auction helped fund an additional cancer genetics provider 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 250 individuals per year and potentially many more.

**“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*

## Vanderbilt-Ingram Cancer Center

*With your support tonight...*

*the Vanderbilt-Ingram Cancer*

*Center can continue its cutting*

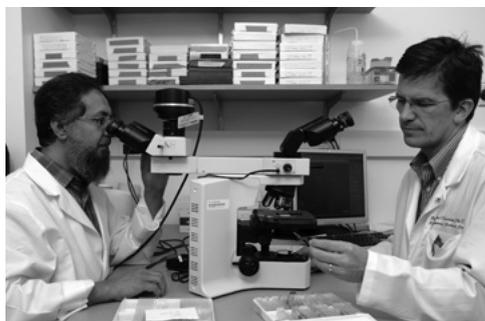
*edge research to find a cure for cancer, once and for all!*



VANDERBILT-INGRAM CANCER CENTER

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 community engagement.

From the point of diagnosis through the cancer care continuum, VICC patients find support through comprehensive patient and family-centered programs. VICC is a National Cancer Institute-designated Comprehensive Cancer Center, one of just two centers in Tennessee and 47 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](http://www.vicc.org) or on Facebook at [facebook.com/vanderbiltingram](https://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 A. Pietenpol, Ph.D., Executive Vice President for Research, Vanderbilt University Medical Center, Director, Vanderbilt-Ingram Cancer Center, B.F. Byrd Jr. Professor of Oncology, Professor of Biochemistry, Cancer Biology and Otolaryngology*



**FEATURED**  
*Guests*







## **CK Swett, Auctioneer**

*Nashville Wine Auction welcomes Auctioneer, CK Swett, to his first Pairings.*

CK Swett, a California native and Duke University graduate, began his career in the auction world in 2006, and has worked at Christie's, Phillips and Heritage during the intervening ten years. In 2016, he founded Lot 1 with former Christie's colleague, Charles Antin, in order to better address the critical importance of not-for-profit fundraising.

CK's charity auctioneering efforts since 2010 have yielded more than \$50 million across nearly 400 events that support everything from school children in Malawi and veterans returning from Iraq and Afghanistan to public schools in Manhattan and the American Cancer Society. Hailed by *The New York Times* as having "managed to shake up the staid world of auctioneering", CK set the world auction record for boxing memorabilia in February 2012, selling the gloves Muhammad Ali wore during his 1965 fight against Floyd Patterson for \$1.1 million on behalf of the Lou Ruvo Center for Brain Health.

When not convincing bidders to raise their paddle one last time, he is often found swimming, playing chess on his phone, or singing enthusiastically off key.

 @lot1auctioneers



**Chris Chamberlain,  
*Master of Ceremonies***

Author

*Nashville Wine Auction is privileged to have Chris Chamberlain on our Board of Directors. Chris has served as the Pairings Emcee for the past five years.*

Chris Chamberlain is a food, drink, wine, spirits, travel and personal interest writer based in Nashville, Tennessee. He is truly one of the rare unicorns that has actually lived his entire life here except for four years in California where he studied liberal arts at Stanford University and learned how to play beach volleyball. Chris is a regular writer for the *Nashville Scene* as well as *Nashville Lifestyles* magazine.

Chris is the Southern correspondent for FoodRepublic.com. He has also contributed to *Conde Nast Traveler*, *The Local Palate*, *The Bourbon Review*, *12th and Broad*, Thrillist.com, and many other regional and national outlets.

His travel guide and cookbook, *The Southern Foodie: 100 Places to Eat before You Die and The Recipes That Made Them Famous* was released in 2012 by Thomas Nelson Publishing, and the sequel, *The Southern Foodie's Guide to the Pig* was released in early fall of 2014. Another book on the history of beer and breweries in Middle Tennessee for History Press out of Charleston came out in October of 2014. You can find him on the treadmill at the downtown YMCA just about every morning trying to burn off the calories from his daily gig.

 @ceeelcee

 @ceeelcee



## **Chef Greg Biggers, Café Des Architectes**

CAFÉ  ARCHITECTES

Executive Chef Greg Biggers joined Sofitel Chicago Magnificent Mile in January of 2011 to oversee all aspects of the hotel's dining operations, including its restaurant, Café des Architectes. The chic, Gold Coast restaurant is celebrated for its inventive menu, creating contemporary French cuisine with seasonal ingredients and culinary innovation.

As part of his philosophy, Biggers strives to build relationships with true artisans of the craft from all over the world. Therefore, the restaurant's menu is both globally and locally inspired; in that Biggers sources the best quality product available, from exotic fish flown in from Japan to game from Michigan's Swan Creek Farm to small batch cheeses from France's best creameries.

A southerner at heart, Biggers hails from Alabama, went on to attend Johnson & Wales University in Charleston, South Carolina, where he became Sous Chef at McCrady's, an inventive, farm-driven restaurant and Charleston mainstay. Biggers then worked under James Beard Award Winning Chef Rick Tramonto at TRU and Morimoto in Philadelphia before returning to Chicago to join Chef Tramonto to open Tramonto's Steak & Seafood and RT Lounge.

Chef Biggers recently launched Chestnut Provisions; an artisanally-driven kitchen to table concept featuring an assortment of cave aged cheeses, charcuterie, jams and preserves. He also was the recent recipient of a StarChefs.com 2015 Rising Star Award.



@greg\_biggers



@greg\_biggers



## **Chef Tony Galzin, Nicky's Coal Fired**



After working through several kitchens while attending Columbia College in Chicago, Galzin decided he wanted to pursue a culinary career. In lieu of attending a traditional culinary school, he took advantage of living in one of the premier dining destinations amongst a myriad of chefs under which he could study. Chef Galzin began his professional career in 2004 as a line cook, and later pastry assistant, at the highly acclaimed Trio in Evanston, Illinois. Galzin's culinary versatility between pastry and savory was showcased over the next several years as he worked as a sous chef at Follia, pastry assistant at Michelin-starred Naha, and sous chef at Michelin-Bib Gourmand winning Perennial. Following those experiences, he worked as a pastry chef for four time James Beard Award-nominated chef Michael Kornick at mk from 2008 through 2012, where he met his wife and business partner, Caroline.

One of the founding members of Chicago's Green City Market Junior Board, Galzin served as the event co-chair, organizing fundraisers to promote the importance of sustainable farming practices in the city. In 2012, Galzin and Caroline moved to Nashville to take part in the city's burgeoning culinary scene. During their first year, the Galzins developed and launched, Sycamore Nashville, a pop-up focusing on the utilization of whole, locally raised animals, supporting the Hands on Nashville Urban Farm. Most recently, Galzin was the executive chef/partner at Fifty First Kitchen & Bar, a seasonally-driven, rustic Italian restaurant located in Nashville's The Nation's neighborhood, which he opened with Caroline and local restaurateur Christy Thurman in 2015. Nicky's Coal Fired is his newest venture and it showcases Chef Galzin's seasonal Italian cuisine, with the majority of dishes cooked in a four-ton, coal fired oven, the first of its kind in Nashville.

 @tonycakes

 @tgalzin

 @nickysnashville

 @nickysnashville



## **Chef Dale Levitski, Fin & Pearl**

### FIN & PEARL

Chef Dale Levitski started his culinary career through high school and college, and in 1998 he worked for Carol Wallack at Deleece, learning the basics, and then for James Beard Award winning Chef Paul Kahan at Blackbird, which he often cites as ‘his culinary school.’ His first position as executive chef was to open the breakfast-focused Orange, followed by La Tache, which was named one of the “Best New Bistros in North America” by *Food & Wine* magazine. One of the regulars was Henry Adaniya, who owned the critically acclaimed Trio and Adaniya. He offered Levitski the opportunity to take over upon Grant Achatz’s departure to open Alinea.

Following his success on Bravo’s Top Chef season three, Levitski took over Lincoln Park’s Sprout restaurant, during which time he was selected as a semifinalist for “Best Chef: Great Lakes Region” in 2011 by the James Beard Foundation. With Sprout owner Mike Causevic, Levitski opened Frog n Snail, a Midwestern bistro, in his own neighborhood.

Levitski made the move to Nashville in 2014 to helm the kitchen at Sinema, named Nashville Scene’s Best New Restaurant 2014. In 2016, Levitski joined the TomKats Hospitality (The Southern Steak & Oyster, Acme Feed & Seed), to open Tom Morales’s latest restaurant Fin & Pearl, Nashville’s premier sea-to-fork restaurant in The Gulch.

Over the course of 15 years, Levitski has received numerous honors and accolades for his cooking, including being tied to three different best new restaurant awards by *Chicago Magazine*. He has received four Jean Banchet Award nominations, including rising star chef, celebrity chef, and twice for best neighborhood restaurant. He has cooked three at the James Beard House by invitation.



Twitter: @cheflevitski



Instagram: @dlevitski



Twitter: @finandpearl\_



Instagram: @finandpearl



## **Chef Garrett Pittler, City Winery Nashville**



Garrett Pittler's love for cooking began as a child, spending time in his mother's Buffalo, NY kitchen cooking alongside his Greek grandmother. While other children were watching Mr. Rogers, he was infatuated by Martin Yan and Justin Wilson's cooking shows. At the age of eighteen, knowing his calling was to become a professional chef, Garrett left home to pursue a degree at Baltimore International College of Culinary Arts.

In 1999, Garrett graduated and started his career with McCormick & Schmick's Seafood under Executive Chef Jerome Dorsch. In 2001, Garrett became kitchen supervisor and opening trainer for Hard Rock Café. He was instrumental in opening restaurants in Queenstown, Rio de Janeiro, Melbourne, Grand Cayman Islands, Osaka, Dublin and Moscow, applying his craft while learning about the local culture and food heritage.

After traveling all six continents, Garrett returned home to Nashville and became Sous Chef at Romano's Macaroni Grill. There he focused on simple Italian cooking and learned how to run a fast paced kitchen line in a high volume restaurant. In 2004, Garrett joined Loews Vanderbilt Hotel. He was promoted to Restaurant Chef of "Eat," the primary restaurant of the hotel.

He strongly believes in sourcing local ingredients to express his "new Southern food experience" using classical dishes as inspiration. In 2013, after seven years with Loews Hotels, Garrett left to pursue his next venture as Executive Chef of Chelsea Bistro in Whites Creek, TN. Chelsea Bistro is a traditional French bistro, specializing in casual French fare. Garrett grows about 75% of the produce used at the bistro in the garden on the property. Sourcing local meats, produce, composting all vegetables and plant material, Garrett works toward his idea of a sustainable restaurant.



@garrettpittler



@garrettpittler



@citywinerynsh



@citywinerynsh



## **Chef Charles Welch, Honey's**

Honey's, a seasonal, contemporary American restaurant opened June 2016, is led by a group of friends and industry veterans. Honey's aims to offer Chicago's West Loop neighborhood accessible fine dining in a stylish, youthful and comfortable atmosphere.



Executive Chef and Partner Charles Welch (Sepia, mk The Restaurant) has created a menu that offers thoughtfully-sourced, seasonal American cuisine inspired by the bright, bold flavors of the Mediterranean. Welch's philosophies emphasize precise technique and honesty at all levels of production, from sourcing to plating - always finding the finest farm-to-table ingredients and crafting the menu toward zero waste. He also directs Honey's' cocktail program, which offers five rotating drinks crafted from a culinary perspective, using ingredients and flavor profiles designed to complement and correspond with the food menu.



@charleswelch



@chazfortune



@honeyschicago



@honeyschicago



## **Chef Erick Williams, mk The Restaurant**



Chef Erick Williams joined the opening team at mk The Restaurant in 1998 and took over leadership of the kitchen in the fall 2008. Under his direction, the menu at mk has retained its farm-to-plate seasonal approach and has continued to receive accolades from local and national press.

Williams has been recognized for maintaining mk's three-star review given by *Chicago Tribune* Food Critic Phil Vettel and received yet another award from the Tribune in 2014 as a chef that has left "the most indelible impressions" within the industry. Throughout his culinary career, Williams has worked with renowned artist Theaster Gates on Feast: Radical Hospitality in Contemporary Art which was organized through the Smart Museum, cooked at the James Beard House in 2014, and was a co-host of the James Beard Dinner at mk with guest chefs Grant Achatz, Paul Kahan, Grant McPherson, and Mindy Segal, to name a few.

Williams spends his spare time teaching and training at-risk youth and is a mentor to many; he believes in the value of education through cooking and strives to be an example for those in his community. He has worked with youth from Disney II Magnet School, Perspectives Charter School and adults from the Greater Chicago Food Depository, as well as fundraises for Sweet Water Foundation, which helps bring urban gardening and aquaponics to Chicago and Milwaukee area schools.

Williams sums up his feelings for cooking succinctly: "It was once said to me by my father that the search for equality is found through common ground, and sharing a meal is a universal expression of respect and dignity."



@cheferick



@cheferickwilliams



@mkchicago



@mkchicago312



*Arrington*  
VINEYARDS

*Nashville Wine Auction welcomes President and Winemaker  
Kip Summers from Arrington Vineyards for his fourth year at Pairings.  
You can meet Kip and taste his wines at Wined Up!*

***Bid on Lot 215 in the Silent Auction  
and take Arrington Vineyards home with you.***



Arrington Vineyards opened its doors July 1, 2007. Since then, they have been providing the “wine country experience” with award winning wines set among the picturesque rolling hills of middle Tennessee. Owned by country music artist Kix Brooks, winemaker Kip Summers, and entrepreneur John Russell, Arrington Vineyards has truly become “Nashville’s Wine Country.”

The vineyards were first established in 2003 with the purchase of a 25 acre hog farm, when the property was cleared and grapevines were planted. The first two vintages were 2005 and 2006 and were produced by Kip Summers at Beachaven Vineyards & Winery in Clarksville. In 2007, the wine and equipment moved in, bottling commenced, and Arrington quickly established itself as a first-class operation-- winning “Best of Show” at the Wines of the South Competition for its 2004 Syrah, as well as gold medals at the Indy International Wine Competition six years in a row. Since its inception, Arrington Vineyards has focused on quality while continuing to develop and grow. We invite everyone to visit and experience our version of “wine country.”

 [arringtonvineyards.com](http://arringtonvineyards.com)

 [@arringtonvineyards](https://twitter.com/arringtonvineyards)

 [@avwinery](https://www.instagram.com/avwinery)



AZUR wines  
N A P A

*Nashville Wine Auction welcomes Azur Wines' Director of Hospitality and Sales, Jenny Clough and Hospitality Manager, Donna Dobson for their first year at Pairings. You can meet Jenny and Donna and taste their wines at Wined Up!*

***Bid on Lot 323 in the Silent Auction to take Azur home with you, and Lot 108 in the Live Auction to experience Azur in California.***



Azur Wines was founded by winemaker Julien Fayard with his first release in 2009. Julien was born in Saint Etienne in France and has a well-rounded diverse background in wine making. He met his wife Élan in the Loire Valley; she was studying wine and the French language at the time. After they married, they moved to the Napa Valley in 2006 – Élan to be closer to her family and for Julien it was an opportunity to make wine outside of France.

Julien gained his knowledge and defined his core winemaking style from working at grand Châteaux in France such as Lafite Rothschild and Smith Haut Lafitte. In Napa Valley, he's worked alongside renowned winemaker Philippe Melka. Julian has come to be a Napa Valley veteran after many years of working with some of the most highly acclaimed and sought after wines from the Napa Valley.

Julien and his wife Élan wanted to create the highest quality wines representative of their two cultures, French and American. The wines they produce reflect their dedication to haute quality with expressive layers of details and distinct flavors.



azurwines.com



@azurwines



@azurwines



**B L A C K B I R D  
V I N E Y A R D S**

*Nashville Wine Auction welcomes Proprietor, Michael Polenske of Blackbird Vineyards, for his first year at Pairings. You can meet Michael and taste his wines at the Blackbird Vineyards Private Vintner Dinner and Wined Up!*

***Bid on Lot 133 in the Live Auction  
and take Blackbird Vineyards home with you.***



Founded in 2003, Blackbird Vineyards is an artisanal producer of Bordeaux influenced wines from Napa Valley. Crafted by esteemed winemaker Aaron Pott, each wine in the portfolio is a true example of Blackbird's ongoing commitment to quality and diversity of terroir by partnering with a selection of Napa Valley's most prestigious vineyards. These include sites in the high altitudes of Spring Mountain and Atlas Peak, the alluvial terrain of Saint Helena and the Oak Knoll district in Napa, and the cool climates of Carneros.

Blackbird annually offers its portfolio of wines, including—Arriviste, Dissonance, Arise, Illustration, Paramour and Contrarian throughout North America. The 2012 vintage marked the 10th anniversary of inspired winemaking for Blackbird Vineyards with many vintages forthcoming. After all, this winery is Born to Fly...



[blackbirdvineyards.com](http://blackbirdvineyards.com)



[@blackbirdvineyards](https://twitter.com/blackbirdvineyards)



[@Blackbird\\_Wines](https://www.instagram.com/Blackbird_Wines)

# Bougetz Cellars

*Nashville Wine Auction welcomes Winemakers and Owners of Bougetz Cellars, Thomas and Joan Bougetz for their fourth year at Pairings. You can meet them and taste their wines at the Bougetz Cellars Private Vintner Dinner and Wined Up!*

***Bid on Lot 102 in the Live Auction  
take Bougetz Cellars home with you.***



Quality can only be achieved if you start with great fruit. Having access to top-notch vineyards from Santa Barbara to Eastern Washington has allowed Bougetz the opportunity to work with fruit from some of the best vineyards on the West Coast. In the cellar, Bougetz focuses on methods that assist in extracting the most from the fruit, while still handling it as gently as possible. Minimal movement of the wine during aging allows the blends to best display the vintage and vineyard sites.

While the focus is on Napa Valley, when access to a premium vineyard is available, Bougetz seizes the opportunity to add a special bottling to the portfolio. Showing the expression of individual vineyards is a primary focus, but delivering a well-balanced wine that on the nose, as well as the palate, is always the ultimate goal. Bougetz Cellars has certainly achieved this, winning multiple awards at the San Francisco Chronicle Wine Competition and Toast of the Coast.



[bougetzcellars.com](http://bougetzcellars.com)



[@bougetzcellars](https://www.instagram.com/bougetzcellars)

# Crocker & Starr

*Nashville Wine Auction welcomes Co-Owner and Winemaker,  
Pam Starr from Crocker & Starr Wines for her second year at Pairings.  
You can meet Pam and taste her wines at the Crocker & Starr  
Private Vintner Dinner, Wined Up! and Pairings.*

***Bid on Lot 122 in the Live Auction, and Lots 276 and 304  
in the Silent Auction to take Crocker & Starr home with you.***



Charlie Crocker and Pam Starr’s partnership flags the resurrection of an 1870s winery in the small town of St. Helena. In 1997, they established Crocker & Starr with a common goal of resurrecting the historic Crocker Vineyard Estate and creating world class wines from its extraordinary terroir. Just last year, Charlie (the grapes) and Pam (the talent) completed their 20th harvest together. The winery has been blessed with a strong heritage of credibility that represents a winemaking history of excellence from vine to bottle.

Although not formally certified organic, their commitment to responsible and sustainable farming techniques coupled with cutting edge winemaking tools and guided by expert hands have combined the best of both old world philosophy and new world fruit. Winemaker and co-owner Pam Starr “designs” the estate’s Cabernet Sauvignon, Cabernet Franc and Sauvignon Blanc to capture the essence of the extraordinary terroir of the vineyard. Crocker & Starr’s Sauvignon Blanc was rated the “12th Best Wine in the World” in Wine’s Spectator’s 2006 “Top 100 List.”



[crockerstarr.com](http://crockerstarr.com)



[@crockerstarr](https://twitter.com/crockerstarr)



[@crockerstarr](https://www.instagram.com/crockerstarr)

# DARIOUSH

*Nashville Wine Auction welcomes Private Client Manager, Jodie MacKenzie from Darioush for her first year at Pairings. You can meet Jodie and taste her wines at the Darioush Private Vintner Dinner and Wined Up!*

***Bid on Lot 227 in the Silent Auction and take Darioush home with you or Lot 108 in the Live Auction to visit Darioush in Napa.***



Darioush is a story of the harmonious blending of traditions, a culture of graciousness and thoughtfulness and one rooted in the ideals of individualism and opportunity. Winemaker, Darioush Khaledi made a passionate global multi-year search for the world's ultimate wine estate before settling on Darioush, which is one of the few "Destination Wineries" along the Silverado Trail.

Instilled at an early age with the winemaking craft of his father, he was inspired by wine culture in the literary city Shiraz, in modern day Iran, and the ancient city of Persepolis. He became a lifelong collector, seeking out old world wines infused with a tradition and energized by modern technique. Aspiring to the ideals of the American Dream, he immigrated to America to seek out opportunities others overlooked.

Founded in 1997 by Darioush Khaledi and his wife Shahpar, Darioush is where they began to realize a lifelong aspiration to share the art, architecture, wine, craftsmanship and culture that inspired their journey.



darioush.com



@darioushwinery



@darioushwinery

# DESPARADA

*Nashville Wine Auction welcomes Owner and Winemaker Vailia From of Desparada Wines for her third year at Pairings. You can meet Vailia and taste her wines at Wined Up!*

***Bid on Lot 213 in the Silent Auction and take Desparada home with you or Lot 130 in the Live Auction to visit Vailia in Paso Robles.***

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It's no accident that Desparada came into being in the Central Coast of California. Winemaker Vailia From believes that in this new wine frontier she's free to play, to discover, and push toward new horizons. Vailia is a traveler by instinct and upbringing, which influences most of her decisions in the cellar. She continually experiments with new coopers, new forests, new toasts, and new wood types.

Working in a place so young, there is an unavoidable temptation to use the guideposts left by regions like Pauillac, Châteauneuf, or Montalcino. The Central Coast is as singular as those, but Desparada is still plotting its trail. That's why the wines of Desparada are guided more by spirit than style. Each wine stands for a particular vision, and in each vintage new knowledge, varietals, and vineyards are used to bring that vision into sharper focus.

Desparada Wines are made in small quantities, and it's not uncommon for the most coveted wines in the collection to sell out.



desparada.com



@desparadawines

·D·R·  
STEPHENS  
*Estate*

*Nashville Wine Auction welcomes Director of Sales David Robbins of D.R. Stephens Estate for his second year at Pairings. You can meet David and taste his wines at the D.R. Stephens Estate Private Vintner Dinner, Wined Up! and Pairings.*

***Bid on Lot 123 in the Live Auction  
and take D. R. Stephens Estate home with you.***



D. R. Stephens Estate is a family-owned and operated Napa Valley winery that specializes in producing site-expressive Cabernet Sauvignon, Pinot Noir and Chardonnay from singular vineyards recognized for growing exceptional wine grapes. Its physical and emotional heart is the Moose Valley Vineyard, a pastoral 7½ –acre vineyard located on the D. R. Stephens Estate in the rolling hills of Howell Mountain in the St. Helena AVA. This vineyard, planted in 1996, is the source for the original single vineyard wine, D. R. Stephens Estate Cabernet Sauvignon Moose Valley Vineyard.

D. R. Stephens Estate was founded by Donald R. Stephens and is co-owned and managed by Don's son, Justin, who became managing partner in 2005. Born in San Francisco, Justin spent much of his formative years in Napa Valley and gained extensive experience in production, sales, operations, and management at several well-known Napa Valley wineries prior to being named D. R. Stephens Estate's general manager.

 [drstephensestate.com](http://drstephensestate.com)



*Nashville Wine Auction welcomes Cellar Master and Assistant Winemaker Mike Dunn from Dunn Vineyards for his second year at Pairings. You can meet Mike and taste his wines at the Dunn Vineyards Private Vintner Dinner and Wined Up!*

***Bid on Lot 118 in the Live Auction  
and take Dunn Vineyards home with you.***



Dunn Vineyards dates back to 1972 when Randy and Lori Dunn purchased their original property high atop Howell Mountain, an appellation that came into existence in 1984. Their first commercial vintage was in 1981, making them one of the oldest continuously producing wineries in the Angwin area. You won't find Dunn Vineyards on any tourist maps; it is a private, family-owned estate.

The vineyard sits in a very rural location surrounded by native vegetation, creating a natural balance between nature and the vineyards. Several vineyards dot the hills owned by the Dunn family. Randy and Lori own over 200 acres, only 35 of which are planted. 53 of those forested acres are entrusted to the Napa Valley Land Trust. This ensures that regardless of who owns this land in the future, it will stay as it is now – as trees.

Since the 1980's, Dunn Vineyards has always specialized in two types of wine: a Howell Mountain Cabernet and Napa Valley Cabernet. The focus is on terroir-driven wines. Randy's philosophy is that you need to be able to taste where the wines are from. There are 29 acres of Cabernet Sauvignon with the remaining 6 acres comprised of a blend of different varietals including Petite Syrah, Syrah, Sangiovese, Scarlet, and Concord grapes.

-  [dunnvineyards.com](http://dunnvineyards.com)
-  [@Dunn\\_Vineyards](https://twitter.com/Dunn_Vineyards)
-  [@dunnvineyards](https://www.instagram.com/dunnvineyards)



*Nashville Wine Auction welcomes Jeffrey Geil from Fantesca Estate & Winery for his second year at Pairings. You can meet Jeffery and taste his amazing wines at the Fantesca Estate and Winery Private Vintner Dinner and Wined Up!*

***Bid on Lot 117 in the Live Auction or Lot 301  
in the Silent Auction to take Fantesca home with you.***



Duane and Susan Hoff were college sweethearts. They juggled family and career for many years before deciding to find something they could do together as a family before the kids were all grown up. In 2004 they purchased a 53 acre parcel with 10 acres of wines and named it “Fantesca Estate & Winery.” In keeping with the strong female heritage of the property, Proprietor and Proprietress Duane and Susan Hoff chose the winery’s namesake as La Fantesca – a sexy, smart and strong-willed female character in the popular early Italian theatrical performances of Commedia dell’Arte.

Fantesca produces over 3,000 cases annually. Its portfolio includes Russian River Valley Chardonnay and Pinot Noir, Fantesca Estate Cabernet Sauvignon, and a red Napa Valley Blend called All Great Things that is crafted by Heidi Barrett. Dubbed “The First Lady of Wine” by Robert Parker, Jr. she has received an unmatched five perfect 100 point scores.

 fantesca.com

 @fantescawine

 @fantescawine



## FLORA SPRINGS

NAPA VALLEY FAMILY ESTATE

*Nashville Wine Auction welcomes the South Central Regional Manager of Flora Springs Vineyards and Winery, Paul J. Trione, for his first year at Pairings. You can meet Paul and taste his wines at the Flora Springs Vineyards and Winery Private Vintner Dinner and Wined Up!*

***Bid on Lot 217 in the Silent Auction  
and take Flora Springs home with you.***



Located at the base of the Mayacamas Mountains in the far Northwest corner of the Rutherford appellation, the Flora Springs estate is in the heart of the Napa Valley. Founded in 1978, Flora Springs has been a family affair for over three decades. As both artisan winemakers and growers, the family is committed to the traditions of fine winemaking and responsible stewardship of its 650 acres of vineyard land for future generations to savor and uphold. Today, ninety percent of Flora Springs' red wines are sourced from its organically-farmed estate vineyards, and all of these wines are crafted in our solar-powered 19th-century stone winery and caves.

Named after the family's mother and grandmother, Flora, and for the natural springs on the winery property that have flowed uninterrupted even through periods of drought, Flora Springs is both their life's work and home. Third generation vintners Nat Komes and Sean Garvey, both of whom grew up at the winery, are now poised to take the helm guiding the winery into a new era of artisanal winemaking in the spirit of tradition, innovation, and community values epitomized by their grandparents, Flora and Jerry.



[florasprings.com](http://florasprings.com)



[@FloraSprings](https://twitter.com/FloraSprings)



[@FloraSprings](https://www.instagram.com/FloraSprings)



*Nashville Wine Auction welcomes Winemaker Justin Basel from Foundry Vineyards for his third year at Pairings. You can meet Justin and taste his wines at Wined Up!*

***Bid on Lots 236 and 237 in the Silent Auction to take Foundry home with you.***



The combination of art and wine is the foundation upon which Foundry Vineyards was built. Founders Mark and Patty Anderson focused their vision on formulating a unique experience, which expands the dialogue about the creative processes that underlie the making of art and wine. With this creative and intentional blending of the two practices, Foundry Vineyards has created a place with a greater exposure to creative experiences. There is a distinctive aesthetic to each aspect of the winery from the art-driven Artisan Blend labels and the gallery-like tasting room to the spare, urban feel of the adjacent contemporary sculpture garden.

The award winning wines are forged through a combination of estate grown fruit and small lot production. Each hand crafted wine is overseen from the vine to the bottle and rigorously selected from the best lots. This procedure allows the wines to mature to their full potential and showcases Foundry Vineyards' philosophy of quality over quantity.

 [foundryvineyards.com](http://foundryvineyards.com)

 [@foundryvineyard](https://twitter.com/foundryvineyard)

 [@foundryvineyards](https://www.instagram.com/foundryvineyards)

# GAMBLE®

FAMILY VINEYARDS

*Nashville Wine Auction welcomes Gamble Family Vineyards Owner Tom Gamble and Brand Ambassador Ashley Brandner for their second year at Pairings. You can meet Tom and Ashley at the Gamble Family Vineyards Private Vintner Dinner, Wined Up! and Pairings.*

***Bid on Lot 114 in the Live Auction to stay at the Gamble Guest House and Lot 211 in the Silent Auction to take Gamble home with you.***

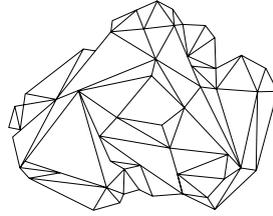


Napa native Tom Gamble is a farmer first. "My most lasting memory of childhood is dirt. Playing in dirt. Walking in dust behind the tractor. Wearing out our jean seats sliding down shale hillsides. Wandering aimlessly on foot, horseback and mini-bike all summer long, enjoying everything the dirt and our climate gives to life." His boyhood days often began before sunrise herding cattle, working irrigation lines and emulating older ranchers and farmers. Tom has always held fast to his Napa roots, where the Gamble family arrived, four generations ago. Tom continued the family farming legacy, planting his first vineyard in 1981 and continues to farm to this day. Gamble Family Vineyards is an opportunity to share with future generations, the hard work of generations past. Tom Gamble is a farmer first, which is fitting. Good wine begins on the vine.

 [gamblefamilyvineyards.com](http://gamblefamilyvineyards.com)

 @GambleFamilyVin

 @gamblefamilyvineyards



# GEMSTONE VINEYARD

*Nashville Wine Auction welcomes Gamble Vineyard Consumer Services Rep, Lyndsey Crabtree, for her first year at Pairings. You can meet Lyndsey and taste her wines at Wined Up!*

***Bid on Lot 212 in the Silent Auction  
and take Gemstone home with you.***



As longtime residents of Northern California and lovers of wine, Michael and Carol Marks long dreamt of owning their own small vineyard in Napa. With an entrepreneurial spirit, their family purchased Gemstone Vineyard in 2007 and made that dream a reality.

The 16-acre estate vineyard is situated on a gentle, west-facing slope in the Yountville Appellation. The vineyard consists of gravelly alluvial soil layered over sandstone bedrock, avoiding the vigor of deep, rich soil. This well drained site produces tiny, thick-skinned berries and wines with distinctive characteristics of deep black fruit flavors, earthy minerality, structure and powerful tannins.

Each vintage, we produce two red wines and a Chardonnay from the Estate. Gemstone Estate Red Wine is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Stylistically, this wine is opulent and silky with juicy black fruit flavors and hints of floral aromas and spice. Full-bodied and masculine in style, this wine exhibits a 'Left Bank' Bordeaux style with remarkable balance, backbone and layers of complexity.



[www.gemstonevineyard.com](http://www.gemstonevineyard.com)



*Nashville Wine Auction welcomes Giornata's Founders Brian and Stephy Terrizzi, (Stephy is also Giornata's Viticulturalist), for their first year at Pairings. You can meet Brian and Stephy and taste their wines at Wined Up!*

***Bid on Lot 277 in the Silent Auction to take Giornata home with you or Lot 130 in the Live Auction to visit Giornata in Paso Robles.***



The journey in creating Giornata started with a dream to create wines from Italian grapes grown in California while employing the sensibility and philosophy of Italian winemaking. Founders Brian and Stephy Terrizzi work with the same grape vines (clonal material) as the best producers in Italy, an excellent match for the Central Coast of California which possesses many of the attributes of the top wine growing regions of Italy. Their winemaking style leans more Italian than Californian in that they favor wines with balance and subtlety rather than intensity and extraction. Brian's love for Italian wine comes from his lifelong love of Italian food and fascination with his Italian heritage. After working for respected Zinfandel producer Rosenblum Cellars, he traveled to Italy to work with the famous Paolo DeMarchi at Isole e Olena in Tuscany. Brian's experience at the Tuscany winery provided him a great deal of insight into Italian winemaking.

Brian and Stephy travel to Italy on a regular basis to receive feedback on their efforts while they continue to study Italian winemaking and viticultural methods.

 [giornatawines.com](http://giornatawines.com)

 [@giornatawines](https://twitter.com/giornatawines)

 [@giornatawines](https://www.instagram.com/giornatawines)



*Nashville Wine Auction welcomes Harumph's Co-Owner and Seller Master Scotti Stark for his second year at Pairings. You can meet Scotti and taste his wines at Wined Up!*

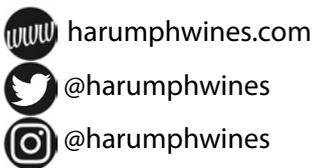
***Bid on Lot 114 in the Live Auction to experience Harumph in California.***



Co-owners Scotti Stark and Michael DeSantis blend their years of experience in business and wine, along with their slightly nutty personalities, to bring you fabulous wine. An über boutique winery that knows no boundaries, Harumph is particular when it comes to fruit. Sourcing from only the best vineyards and the finest growers in Napa Valley, they have the luxury of choosing with whom they want to work and the freedom to make the wine they want to make.

About that label, they had tossed around a boatload of names, but nothing stuck. Then, while at a dinner party in St. Helena, their host and friend, James Leahy, said something spectacular...something that stuck: "Give the Governor a HARUMPH!"

It was like home...a line from Mel Brooks' Blazing Saddles. They took one quick look at each other, and knew they had their name. Born out of their shared appreciation for the comedy of Mel Brooks and some random movie quote at a dinner party, our wine got its name. HARUMPH. While they've got great taste in wine, their taste in movies is undeniably awesome.



# HERMAN STORY

*Nashville Wine Auction welcomes back Winemaker and Owner, Russell P. From, of Herman Story Wines for his fourth year at Pairings. You can meet Russell and taste his wines at the Herman Story Wines Private Vintner Dinner and Wined Up!*

***Bid on Lot 113 in the Live Auction  
and take Herman Story home with you.***



Russell P. From began Herman Story Wines in 2001 with 7 barrels stashed in his employer's cellar. What started as a modest homage to his rancher grandfather has become a beacon for those seeking what Jeb Dunnuck in the Wine Advocate calls "super-concentrated, extroverted, exuberant, powerhouse wines from California's Central Coast need look no further than the Herman Story estate." To maintain balance while giving flavor full stage, Russell works with 30 top-tier vineyards in 7+ distinct growing regions between Santa Barbara and Paso Robles. Vineyards of particular note include: Bien Nacido, Lerner, Paderewski and White Hawk. From's dedication has held the attention of discriminating consumers and reviewers alike, earning him a coveted position in Wine Spectator's Top 100 List in 2014 for his On the Road Grenache and average 90+ score on CellarTracker across all wines and vintages.

According to From, he would rather make a little bit of wine with a lot of care, than a lot of wine with little care. His passionate following of wine fans certainly appreciate the result- Herman Story Wines often sell out!

 hermanstorywines.com

 @hermanstorywines

 @hermanstorywines



*Nashville Wine Auction welcomes Owners and Winemaker John and Gretchen Bookwalter for their third year at Pairings. You can meet them and taste their wines at the J. Bookwalter Private Vintner Dinner and Wined Up!*

***Bid on Lots 218 and 234 in the Silent Auction  
and take J. Bookwalter home with you.***



Founded by legendary grape grower Jerry Bookwalter in 1983, Bookwalter Winery has a long rich history of producing exceptional wines from some of Washington States finest vineyards. From 1976 until 1982, Jerry successfully managed the largest Vinifera planting grapes in Washington State.

Jerry produced his first wines: Chardonnay, Chenin Blanc, and Johannisberg Riesling in 1983. Soon after, he began production of the red wines of Cabernet Sauvignon and Merlot. John Bookwalter, the son of Jean and Jerry Bookwalter, joined the family winery in October of 1997, and now owns and operates the winery.

Today, J. Bookwalter has grown from one of Washington's oldest wineries into one of the Pacific Northwest's most recognized boutique wine brands, relying on exceptional vineyards sources and meticulous winemaking to produce some of the world's finest wines.

 [bookwalterwines.com](http://bookwalterwines.com)

 [@jbookwalterwines](https://twitter.com/jbookwalterwines)

 [@jbookwalterwinery](https://www.instagram.com/jbookwalterwinery)



K O K O M O  
WINERY

*Nashville Wine Auction welcomes Owner and Winemaker Erik Miller from Kokomo Winery for his third year at Pairings. You can meet Erik and taste his wines at the Kokomo Winery Private Vintner Dinner and Wined Up!*

***Bid on Lots 219 and 238 in the Silent Auction to take Kokomo home with you or Lot 120 in the Live Auction to visit Kokomo in Sonoma.***



Kokomo winery is perched on the east side of Dry Creek Valley amidst the 120 acres of prime benchland vineyards of Timber Crest Farms. Owner and Winemaker Erik Miller started the winery in 2004 naming it after his hometown of Kokomo, IN, and decided on a Coastal Cypress Tree as a logo to signify his move out west.

Kokomo currently produces over a dozen different varietals and several single vineyard designates which are farmed by his partner in the winery, grower Randy Peters. Kokomo Winery focuses their terroir-driven wines on the three distinctive appellations of Sonoma County - Russian River, Dry Creek and Alexander Valleys. This dynamic partnership of a grower and a winemaker ensures the winery's ongoing commitment to quality and consistency for future vintages. Kokomo Winery has been making its mark in Sonoma County, unfailingly earning 90+ ratings, Best of Class, and Gold Medals across all of their varietals since the beginning.

 kokomowines.com

 @kokomowinery

 @kokomowinery



*Nashville Wine Auction welcomes Owners and Winemakers Mark and Ciera Adams from Ledge Vineyards for their first year at Pairings. You can meet Mark and Ciera at Wined Up!*

***Bid on Lot 262 in the Silent Auction  
and take Ledge home with you.***



Raised on the estate where he is now growing Rhône varietals, Mark began his career among the vines at James Berry Vineyard and in the cellar at Saxum. In 2003 Mark returned home and soon after planted the first block of what would become the Ledge Estate, a flat, 40 acre property at 1230' elevation on the west side of the Willow Creek District, composed of sandy loam, rolled sandstones and clay.

Ledge had their first estate harvest in 2009, the Adams Ranch Vineyard Syrah. In 2010 the first full block of Grenache was planted, and the wines began to take on a personality of their own, influenced not so much by winemaking style, but by terroir. The wines are a bit lower in alcohol and have a trademark freshness and complexity due to the sandy soils and neutral oak aging. Ledge wines carved out a reputation for being uniquely elegant and some would say old-world in nature.

 ledgevineyards.com

 @ledgevineyards

 @ledgevineyards



# NORTHSTAR

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*Nashville Wine Auction welcomes back Winemaker  
David “Merf” Merfeld from Northstar for his fourth year at Pairings.  
You can meet Merf and taste his wines at Wined Up!*

***Bid on Lot 109 in the Live Auction  
and take Northstar home with you.***



Northstar, located in Walla Walla, Washington, aims to make Merlots that are considered among the world’s best, using fruit sourced from one of the world’s best regions for the varietal: Washington State. The area lies at the same latitude as the Bordeaux region in France, yet has the additional benefit of a longer growing season and cooler nighttime temperatures. These qualities help in evening the ripening of grapes and the locking in of acidity, yielding a full-bodied yet balanced Merlot. Northstar’s first vintage was in 1994 and the state-of-the-art winery was built in 2002.

Winemaker David “Merf” Merfeld blends New World fruit with an Old World winemaking style, influenced by Bordeaux’s “Right Bank,” to create his highly acclaimed wines. Northstar produces three wines: their flagship Columbia Valley Merlot; the limited production Walla Walla Merlot, which showcases local vineyards; and Stella Maris, a Columbia Valley red blend.

 northstarwinery.com

 @northstarwinery



*Nashville Wine Auction welcomes Seller Master Scotti Stark representing Peacock Family Vineyard for his second year at Pairings. You can meet Scotti and taste his wines at Wined Up!*

***Bid on Lot 208 in the Silent Auction  
and take Peacock Vineyard home with you.***



Situated on Spring Mountain 1,000 feet above the Napa Valley floor, Peacock Family Vineyard released its first offering of estate-grown, 100-percent Cabernet in 1999. Proprietors Chris and Betsy Peacock moved to their new rammed-earth home on the 50-acre property—6.2 acres of which came with Cabernet Sauvignon vines—in 1995.

Prior to releasing their first vintage, the Peacocks sold their fruit to Barnett Vineyard and Cain Vineyard and Winery, both also on Spring Fountain. Featuring Peacock Family Vineyard fruit in the wine and on the label, the 1997 and 1999 Barnett Vineyard Cabernet Sauvignon releases were so highly acclaimed that the family decided to make its own Cabernet Sauvignon with Craig Becker, who remains the vineyard’s winemaker to this day.

Rebecca Peacock Fogg, the daughter of Chris and Betsy Peacock, took over all sales, marketing and hospitality operations for Peacock Family Vineyard in 2013. Under her direction, Peacock released a Sauvignon Blanc in 2015 with coveted fruit from the famed Hyde Vineyards in Napa. All Peacock Family Vineyard wines are made with 100-percent of the given varietal—Peacock does not blend its wines. Both the Pinot Noir and Sauvignon Blanc are sourced exclusively from family-owned vineyards.





# PHIFER PAVITT

NAPA VALLEY WINERY

*Nashville Wine Auction welcomes Winemaker Suzanne Phifer Pavitt from Phifer Pavitt Winery for her first year at Pairings. You can meet Suzanne and taste her wines at the Phifer Pavitt Wines Private Vintner Dinner, Wined Up! and Pairings.*

***Bid on Lot 114 in the Live Auction to visit Phifer Pavitt at the winery in California.***



Phifer Pavitt Winery is owned by the husband and wife team of Suzanne Phifer Pavitt and Shane Pavitt. Theirs is a story of city boy meets country girl. What you probably already know is that every idealistic city boy has absolutely no clue just how challenging country life can be. It sounded like a great idea to Shane, who grew up in the town of postage stamp lots, Manhattan Beach, CA. Move to the country, breathe some fresh air and sloooow down. However it scared the H-E-double-hockey-sticks out of Suzanne.

Every big decision they ever made together was on their once a week "Date Night." The "should-I-take-that-job" decision happened on Date Night. And the decision to put an offer on what would become the Phifer Pavitt property happened on Date Night. From their perspective, every decision they made together on Date Night gave them results that exceeded expectations. So it should come as no surprise that the decision to make Phifer Pavitt Date Night Wine happened on Date Night. They fully believe that the enjoyment of the night led them to making the best decision. So this is their offer to you...cherish those moments together, because life doesn't come with a pause button. Date Night is not just their wine, it's a way of life.

 [phiferpavittwine.com](http://phiferpavittwine.com)

 [@datenightwine](https://twitter.com/datenightwine)

 [@phiferpavittwine](https://www.instagram.com/phiferpavittwine)



## RARECAT

*Nashville Wine Auction welcomes Sharon Kazan Harris, Owner and Director of Winemaking, from RARECAT Wines for her first year at Pairings. You can meet Sharon and taste her wines at Wined Up!*

***Bid on Lot 108 in the Live Auction  
to visit RARECAT in California.***



At RARECAT Wines, our clients are beloved.

At RARECAT Wines, we believe wine connects us to the people we love. Creating memories. Inspiring great conversations. Bringing people to the table. RARECAT Wines combines tradition, knowledge, and innovation when producing our five wines from three world-class wine regions - Napa Valley, St. Émilion, or Champagne.

Let us help you create memorable experiences in Napa, Bordeaux and Champagne. Discover RARECAT. RARECAT wines are only sold direct from the winery.



rarecatwines.com



@rarecatwines



@rarecatwines



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## REDMON

*Nashville Wine Auction welcomes Owner Lisa Redmon and Director of Sales and Marketing Blair Sprout from Redmon Wines for their first year at Pairings. You can meet Lisa and Blair and taste their wines at Wined Up!*

***Bid on Lot 108 in the Live Auction  
to visit Redmon in California.***



Founder, Lisa Redmon moved to Saint Helena with her family in the early 1970's. She graduated high school at St. Helena High, and then worked in her family restaurant until it was time to leave St. Helena to continue her education at the University of San Francisco. After graduation, she stayed in the Bay Area and worked in sales and marketing for the technology and financial industries. Ten years into her career, she realized she wanted to return to "paradise" in the Napa Valley. She moved to St. Helena, and began Redmon Wines soon after.

Redmon Wines is a small, family winery producing no more than 1,000 cases of wine each year. Their signature Redmon Cabernet Sauvignon, is limited to about 300 cases each year. They enjoy making their wine in small quantities where their hands do the work, not large production lines.



redmonwines.com



@RedmonWines



@RedmonWines



SOJOURN  
CELLARS

*Nashville Wine Auction welcomes Director of Marketing Sherrie Perkovich and Alli Travers from Sojourn Cellars for their first year at Pairings. You can meet Sherrie and Alli and taste their wines at Wined Up!*

***Bid on Lot 120 in the Live Auction  
and visit Sojourn Cellars in Sonoma.***



Based in the town of Sonoma, Sojourn Cellars is a highly acclaimed winery specializing in the production of artisan Pinot Noir, Chardonnay and Cabernet Sauvignon wines.

Sojourn sources fruit from celebrated vineyards in both Sonoma and Napa Counties, and they help direct farming operations to assure that their grapes are produced using world-class growing techniques. They consistently produce remarkable wines with a hands-off natural winemaking style that showcases the character and personality of the individual vineyards. Sojourn wines are available to their mailing list customers through wine releases two times a year, as well as through events such as this one.



sojourncellars.com



@sojourncellars



@sojourn\_cellars



# SPIRE

COLLECTION

*Nashville Wine Auction welcomes Estate Manager Ryan Hughes and Estate Director Ross Anderson from The Spire Collection for their second year at Pairings. You can meet Ryan and Ross and taste their wines at The Spire Collection Private Vintner Dinner, Wined Up! and Pairings.*

***Bid on Lot 107 in the Live Auction to experience Cardinale in California.***



You won't see The Spire Collection Estate on any winery maps. Surrounded by vines with the Palisades and Mount St. Helena providing the stunning backdrop, it's an invitation-only estate, nestled in a quiet corner of Calistoga. Up there, where old school wine country meets upscale rustic, they have the ability to create bespoke wine experiences for their members.

At its heart, Spire Collection connects its most elite and merging vineyard estates with collectors across the globe. It's an international portfolio, from their Tuscan estate outside of Siena to their Napa and Sonoma mountain properties that has taken over four decades to amass. They own and farm prestigious vineyards in California, Oregon, France, Italy, Australia, and South Africa. Five countries. Four continents. They bring these estates, their wines and stories together under one roof in Calistoga.

They've spent decades laying the groundwork for the Spire Collection. Now, they offer the opportunity to explore and connect with their curated portfolio of rare and limited production wines.

 [membershipbyspire.com](http://membershipbyspire.com)

 [@spirecollection](https://twitter.com/spirecollection)

 [@spirecollection](https://www.instagram.com/spirecollection)

# TAYLOR FAMILY



*v i n e y a r d s*

*We'd like to say a special thank you to the Taylor Family for participating in every Pairings since its inaugural year in 2013. Welcome back Pat Taylor and Danielle Taylor-Coker for their fifth year at Pairings! You can meet Pat and Danielle and taste their wines at the Taylor Family Vineyards Private Vintner Dinner and Wined Up!*

***Bid on Lot 108 in the Live Auction  
to experience Taylor Family in Napa.***



In 1980, Napa Valley residents Jerry and Pat Taylor, along with their children Scott, Sandy, and Mike, took on the ultimate do-it-yourself project: converting ten acres of the family's 23-acre ranch in the Stags Leap District of Napa Valley to a vineyard. This experience of the five family members, on their hands and knees planting and tending young vines, was a dream come true for Jerry, a fifth-generation Napa County resident who had grown up on his family's farm.

As the vineyard grew and matured, so did the family tending it. The next generation, Sandy and her husband, Phil Carlson, were the driving force behind the creation of Taylor Family Vineyards as a wine brand. This next venture was a way to honor the family's deep roots in the Napa farming community while keeping an eye to its future: creating a legacy by transforming the fruits of their labor into fine wine. In 2013 Mike Taylor joined the family business full time and in 2014 Sandy's children Danielle and Tyler joined the winery.

The inaugural vintage of Taylor Family Vineyards was the 2002. The winery now produces 1,700 cases of wine per year, which is available only through the winery. Today, you will find three generations of Taylor's, happily working side by side in the family winery, growing and producing wines from several regions in the Napa Valley and from their beloved Stags Leap District Vineyard.

 [taylorfamilyvineyards.com](http://taylorfamilyvineyards.com)

 [@taylorvineyards](https://twitter.com/taylorvineyards)

# WILLAMETTE VALLEY VINEYARDS

*Nashville Wine Auction welcomes Wende Bennette the Senior Winery  
Ambassador for Willamette Valley Vineyards for her first year at Pairings.  
You can meet Wende and taste her wines at Wined Up!*

***Bid on Lot 257 in the Silent Auction  
and take Willamette Valley Vineyards home with you.***

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Founder Jim Bernau began planting in 1983. His passion was to make Pinot Noir that would be a classic, elegant representation of the Willamette Valley growing region. Over the past 30 years, with determination and the help of many extraordinary people, Jim's dream has become a reality. Willamette is now producing high quality, sustainably grown Pinot Noir and other cool-climate varietals.

Willamette believes wine tastes better when made from naturally grown wine grapes. WVV is now the leading producer of Oregon Certified Sustainable Wine, with all vineyards and winery certified LIVE (Low Input Viticulture and Enology) and Salmon Safe. Tending the vines by hand and using minimalist winemaking techniques in small-batch fermentations, Willamette Valley Vineyards strives to capture the unique sense of place with distinctive elegance and aromatic complexity.



wvv.com



@WillametteVV



@Willamettevalleyvineyards

## Private Vintner Dinner Chefs

### Chef Salvador Avila, Prima



Salvador Avila is an accomplished chef with 14 years of experience in all aspects of restaurant kitchen operations from line cook to Executive Chef. Sal has deep roots in Middle Tennessee. Before moving to Nashville he grew up in nearby Columbia, Tennessee. Prior to beginning work on the concept for Prima, Sal was the Executive Chef at 360 Bistro, receiving rave reviews from the restaurant's patrons and many in the local media. Sal has also worked in various roles for local favorites City House, Martin's Bar-B-Que Joint, Burger Up and Josephine.



### Chef Matt Bolus, The 404 Kitchen

As executive chef of The 404 Kitchen in Nashville, TN, Matt Bolus relishes his role. From the pressures of the kitchen to budgeting, forecasting and pricing, every aspect of the job leaves him fulfilled and excited. Bolus takes a hands on approach to his cuisine, insisting upon seeing, smelling and tasting every ingredient that comes through the door. This enthusiasm has led to great success in his culinary career, from FIG in Charleston, to the kitchens of Flyte and Watermark in Nashville, and now to The 404 Kitchen.

In addition to the 2014 James Beard nomination for Best New Restaurant, The 404 Kitchen has been named Best Restaurant in Nashville by Eater Nashville, the writer's choice Best Restaurant in *Nashville Scene*, one of the 25 Best Restaurants in Thrillist and *The Tennessean*, and one of the Best Whiskey Bars in America by *Travel + Leisure*.



## Private Vintner Dinner Chefs

### Chef Burke Conley, G Catering



Chef Burke Conley brings a unique viewpoint to G Catering as Executive Chef and Director of Design. Burke started his career with the Gaylord Opryland Hotel starting as a dishwasher working his way up to the position of Banquet Manager then taking over as the Director of Convention Operations with Embassy Suites Hotel. Now, Chef Burke uses his experience from both front of the house and back of the house when designing menus and buffet décor. With innovative food, creative design and a firm understanding of logistics from every viewpoint of event production, Chef Burke brings a professional, experienced and whimsical approach to catering.

 @chefburkeconley

### Chef Robert Grace, Kayne Prime



Growing up in Tennessee and north Georgia, Chef Robert Grace was steeped in rich, southern cooking with farm fresh ingredients. In Nashville he served as sous chef and Chef de Cuisine under a James Beard Award winning chef before coming to M Street and Kayne Prime.

During Robert's tenure at Kayne Prime, the chef and the restaurant have become multi-award winners. Some of the recent accolades include Top 10 Steakhouses in the U.S 2013 from Gayot, the *Nashville's Scene's* Iron Fork Audience Aware, Best Steak, Best of the Best and Best Restaurants from *Nashville Lifestyles*. Continuing to innovate with Kayne Prime's artful, farm-to-table creations, Chef Grace can often be found at the Nashville's Farmers' Market sourcing fresh, seasonal produce.

 @chef\_robert\_grace

## Private Vintner Dinner Chefs

### Chef Andy Hayes, Barcelona Wine Bar and Restaurant



Andy Hayes, Executive Chef of Barcelona Wine Bar and Restaurant brings more than eighteen years of culinary expertise and draws his inspiration from finding the best locally sourced produce and livestock to create seasonal simple plates that integrate seasonality and authenticity.

Growing up, Hayes spent summers working on his grandmother's blueberry farm outside of Jackson, TN, laying the foundation of his passion for sourcing the freshest ingredients possible. One of his first positions was at the Hermitage Hotel, where he learned from notable chefs including Sean Brock, Joseph Lenn, and Tyler Brown. Hayes rose rapidly through the ranks from line cook to Sous Chef and then Chef de Cuisine. In his current role at Barcelona Wine Bar & Restaurant, Hayes returns to his roots as he shares his passion with the Nashville dining scene.

 @chefandyhayes

### Chef Hal Holden-Bache, Lockeland Table



Hal M. Holden-Bache, executive chef and owner of Lockeland Table, arrives at his East Nashville restaurant each day with one goal -- "Everybody who walks out the front door and the back door wants to come back." His investment is in tomorrow, a motto as simple, yet refined as Hal's poise and culinary skill. Lockeland Table, Hal's latest venture with partner Cara Graham, has everyone wanting to come back. Friendly staff, cozy vibe, and 'upscale dining without any fuss,' he is cooking for a packed house nearly every night.

Raised in Shepherdstown, West Virginia, Hal credits his compassion and skill to cooking alongside his mother. His technique is based on preserving the integrity of the food and sourcing fresh, choice product that has the ability to stand on its own.

 @halholdenbache

## Private Vintner Dinner Chefs

### Chef Brian Lea, LeSel



A California native, Brian Lea's career started with him working for Chef Charlie Palmer, Douglas Rankin, Chef Jose Andres, Chef Jordan Kahn all in Los Angeles before moving to Charleston to work with Chef Sean Brock at Husk. Shortly after, Lea was asked to join the opening team of Husk's second location in Nashville where he obtained his first Sous Chef position. Lea fell in love with Nashville because of the genuine warmth of the local community and quality of life.

In 2014 Lea was offered an opportunity to work at the cutting-edge restaurant Trois Mec. As much as Lea loved Nashville, the chance to work with Ludo Lefebvre was one he could not pass up. Working with Lefebvre, Lea learned the importance of execution and simplicity in French cooking. However, his love of Nashville never dissipated. Lea returned to Nashville in 2016 to helm the position of Executive Chef at Strategic Hospitality's French bistro Le Sel, providing him with the perfect opportunity to meld his experience working with both French cuisine and Southern ingredients.

 @brianslea

### Chef Molly Martin, Salt & Vine



Currently leading the culinary team at Salt & Vine, and director of the Food Company Catering, Molly Martin has been involved with the Nashville restaurant community since 2006. Martin had the opportunity to learn in the kitchens of some of the city's best chefs, including Tandy Wilson, Will Uhlhorn, Sam Tucker, Laura Wilson, and Jason Brumm, among others, as well as operations management from Max Goldberg and the team at Strategic Hospitality.

Her focus is on clean, vibrant flavors and seasonal eating, with special attention to ensuring an inclusive dining experience with creative vegetarian, dairy-free and grain-free offerings. In 2017, she will be training under famed chef/cookbook author Yotam Ottolenghi in London, and focusing on expanding her consulting business as well as private chef work.

 @chefmollymartin

## Private Vintner Dinner Chefs

### Chef Nick Pellegrino, Mangia Nashville



Nick Pellegrino, is the creator of Mangia Nashville, the popular Italian pop-up restaurant that was named Trip Advisor's "#1 Restaurant" while operating in Franklin, Tennessee. Nick's immersive dining experience has helped make Mangia Nashville a destination restaurant for foodies from all over America and beyond.

Nick's authentic Italian menus and the lively, communal atmosphere were inspired by his childhood and catering business in New York City, travels throughout Italy, and music industry experience. "The desire and passion I have for bringing people together and entertaining them is at the core of everything I do." Nick's goal is to change the way people perceive the whole restaurant experience one meal at a time. "I want Mangia Nashville to be a joyful place where you leave your problems at the door, enjoy a great meal, meet new people, sing, dance, and celebrate life... it's the ultimate social network."



@mangianashville

### Chef Kevin Ramquist, The Unicorn Nashville



Unicorn Nashville's Executive Chef, Kevin Ramquist, was educated at the College of Culinary Arts at Johnson & Wales University and trained at several five diamond restaurants. Chef Kevin balances his classical training with his adventurous spirit and creativity. His recipes feature the best of the Tennessee growing season paired with carefully selected seafood and meats.



@kevinramquist



@theunicornnashville

## Private Vintner Dinner Chefs

### Chef Joe Shaw, Table 3



In 2015, Joe Shaw joined the team at Table 3 Restaurant & Market. As the Executive Chef, Shaw focuses his efforts on refining the traditional French fare.

In 2005, Shaw came to Nashville to work for Hospitality Development Group. Under his leadership as the opening Executive Chef, Watermark Restaurant was recognized by MSNBC as one of the top five new restaurants in the United States. Shaw utilizes locally-grown, sustainable food whenever possible and is dedicated to provincial cooking techniques with a contemporary edge. He believes in the quality and freshness of every ingredient and works with a respect for the food, while focusing on the integrity of the entire cooking process.



### Chef Chris Stallard, Flyte



Whether in the kitchen or the classroom, it is Chef Christopher Stallard's love of learning that has evolved into a life-long practice. For this Chef, self-education and the education of others has become the way to celebrate life to its fullest, through extraordinary food and limitless passion. It is this passion for learning that continuously fuels Stallard to push the culinary boundaries of his craft.

Chef Stallard relies on an extensive background in the kitchen gleaned from more than a decade of study around the Southeast United States. While serving as Executive Sous Chef at the Orangery in Knoxville, Tennessee, Stallard traveled to Yountville, California for a stage at The French Laundry with Chef Thomas Keller. Chef Stallard served as Executive Chef and Pastry Chef at Bistro by the Tracks in Knoxville, TN before becoming Executive Chef at Nashville's Flyte World Dining and Wine Bar.



## Private Vintner Dinner Chefs

### Chef Joe Townsend, 360 Bistro



Joe Townsend brings 20 years of experience in the restaurant industry to the kitchen of 360 Bistro.

His first experience in fine dining was in 1999 at Miami's Bamboo under Chef Rob Boone. From there, Townsend cooked in restaurants across the country, from San Francisco to New York City.

Townsend moved to Nashville in 2009, where he held various back-of-house positions in celebrated Nashville restaurants such as 360 Bistro, Merchants, Moto and the former F. Scott's before returning to 360 Bistro as chef in 2017.



### Chef Bryan Lee Weaver, Butcher & Bee



Bryan's first foray into the restaurant world was as a dishwasher at a small Mexican restaurant in Colorado at fourteen years old. He fell in love with the mechanics of the kitchen and quickly moved his way up to making sopapillas and desserts. Soon after, he was cutting his high school classes to work the line, and quickly showed his skill at managing a busy kitchen.

He jumped at the chance to move to Los Angeles to work as a sous chef of Venice Beach hot-spot Superba Snack Bar. He soon took over as Executive Chef, working to build a diverse, fresh menu highlighting the produce of Southern California. Two years later, Bryan was offered the opportunity to lead the kitchen at Butcher & Bee Nashville where he currently creates unique produce-driven cuisine praised by *The Tennessean* as "fresh, original and utterly delicious."



## Private Vintner Dinner Chefs

### Chef Jason Zygmont, Treehouse



Jason Zygmont, 2016 Eater Nashville Chef of the Year, came to the Treehouse restaurant by way of Hugh Acheson's 5&10, Thomas Keller's Per Se and Rene Redzepi's Noma.

He grew up in the Atlanta suburbs and after many years of training under some of the best chefs in the world, he has returned to the south and began to set down roots. Jason uses the southern pantry in a decidedly non-southern fashion and relishes his place in Nashville's developing food culture.



@jzygmont



@jason.zygmont



# Events







Enjoy meeting the winemakers and tasting their fantastic wines  
at the intimate dinners prepared just for you!

Thursday, February 23, 2017

15 dinners held in private homes and restaurants throughout Nashville

*Melanie Cansler and Jodi Pfaff Gillman, Co-Chairs*





**B L A C K B I R D  
V I N E Y A R D S**

**Hosted by Laura Lea Bryant and Max Goldberg  
LeSel**

1922 Adelia Street, Nashville, TN 37212

**Prepared by Chef Brian Lea**

\$200 per person (\$125 is tax deductible)

**Wines presented by Michael Polenske and Kathleen Korb**

*Dissonance 2015*

*Arise Proprietary Red Wine 2014*

*Contrarian Proprietary Red Wine 2013*

*Illustration Proprietary Red Wine 2013*



**At the Home of JJ and George Seiters**

4200 Two Rivers Lane, Franklin, TN 37069

**Prepared by Chef Matt Bolus, The 404 Kitchen**

\$200 per person (\$150 is tax deductible)

**Wines presented by Joan and Thomas Bougetz**

*Sauvignon Blanc 2014*

*The Cairn Pinot Noir 2014*

*Joyana 2013*

*Amaryllis Cabernet Sauvignon 2013*

*Prominence Reserve Cabernet Sauvignon 2013*

# Crocker & Starr

**At the Home of Vicki and Rick Horne**  
559 Turtle Creek Drive, Brentwood, TN 37027

**Prepared by Chef Kevin Ramquist, The Unicorn Nashville**  
\$200 per person (\$150 is tax deductible)

**Wines presented by Pam Starr**

*Sauvignon Blanc*  
*Casala Malbec Blend*  
*Cabernet Franc*  
*Stone Place Cabernet Sauvignon*

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# DARJOSH

**Hosted by Coni and Dino Elefante**  
**Mangia Nashville**  
701 Craighead Street, Berry Hill, TN 37204

**Elefante family recipes prepared by Chef Nick Pellegrino**  
\$200 per person (\$150 is tax deductible)

**Wines presented by Jodie MacKenzie**

*Signature Viognier 2015*  
*Signature Chardonnay 2015*  
*Signature Pinot Noir 2014*  
*Signature Cabernet Sauvignon 2013*  
*Shahpar Late Harvest 2010*

·D·R·  
STEPHENS  
*Estate*

**At the Home of Kristen and Brian Junghans**  
1089 Vaughn Crest Drive, Franklin, TN 37069

**Prepared by Chef Salvador Avila, Prima**  
\$225 per person (\$175 is tax deductible)

**Wines presented by David Robbins**  
*Star Vineyard Chardonnay 2015*  
*Silver Eagle Vineyard Pinot Noir 2015*  
*Moose Valley Vineyard Cabernet Sauvignon 2012*  
*Noble Block 2014*



**At the Home of Elise and Harvey Crouch**  
5145 Remington Drive, Brentwood, TN 37027

**Prepared by Chef Burke Conley, G Catering**  
\$250 per person (\$200 is tax deductible)

**Wines presented by Mike Dunn**  
*Howell Mountain Cabernet Sauvignon 2002*  
*Howell Mountain Cabernet Sauvignon 2003*  
*Howell Mountain Cabernet Sauvignon 2004*  
*Howell Mountain Cabernet Sauvignon 2005*



**Hosted by Janet Kurtz and Ron Gobbell**

**Table 3**

3821 Green Hills Village Drive, Nashville, TN 37215

**Prepared by Chef Joe Shaw**

\$200 per person (\$125 is tax deductible)

**Wines presented by Jeffrey Geil**

*Russian River Valley Chardonnay 2013*

*King Richard's Pinot Noir 2013*

*All Great Things Duty 2012*

*Estate Cabernet Sauvignon 2013*



**FLORA SPRINGS**

**Hosted by Jay Jones and Rob Turner**

**Kayne Prime**

1103 McGavock Street, Nashville, TN 37203

**Prepared by Chef Robert Grace**

\$175 per person (\$100 is tax deductible)

**Wines presented by Paul J. Trione**

*Chardonnay 2015*

*Sauvignon Blanc 2015*

*Merlot 2014*

*Trilogy Cabernet Sauvignon Blend 2013*

*Vintage Ruby Style Port 2002*

# GAMBLE<sup>®</sup>

FAMILY VINEYARDS

**At the Home of Rahel Klapheke Sloan and Jim Sloan**  
3717 Wimbledon Road, Nashville, TN 37215

**Prepared by Chef Jason Zygmunt, Treehouse**  
\$300 per person (*\$250 is tax deductible*)

**Wines presented by Tom Gamble and Ashley Brandner**

*Heart Block Sauvignon Blanc 2013*  
*Cabernet Franc 2013*  
*Family Home Cabernet Franc 2013*  
*G Thomas 2014*  
*Mary Ann 2014*

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# HERMAN STORY

**At the Home of Loren Chumley and Scott Peterson**  
2071 Timberwood Drive, Nashville, TN 37215

**Prepared by Chef Hal Holden-Bache, Lockeland Table**  
\$300 per person (*\$250 is tax deductible*)

**Wines presented by Russell and Vailia From**

*Tomboy Viognier 2015*  
*On the Road Grenache 2013*  
*Casual Encounters 2014*  
*Bolt Cutter Red Blend 2012*  
*Sebastiano Syrah 2013*



**Hosted by Carrie Kitko and Matt Leavitt**

**360 Bistro**

6000 TN Hwy 100, Nashville, TN 37205

**Prepared by Chef Joe Townsend**

\$175 per person (\$100 is tax deductible)

**Wines presented by Gretchen and John Bookwalter**

*Double Plot Chardonnay 2015*

*Suspense 2014*

*Volume Three Cabernet Sauvignon 2013*

*Chapter 6 Cabernet Sauvignon 2013*



**At the Home of Kyle and Wil Shults**

1114 Barrel Springs Hollow Road, Franklin, TN 37069

**Prepared by Chef Molly Martin, Salt & Vine**

\$150 per person (\$100 is tax deductible)

**Wines presented by Erik Miller**

*Sparkling Wine 2013*

*Peter's Vineyard Chardonnay 2014*

*Russian River Valley Pinot Noir 2013*

*Cuvée 2014*

*Dry Creek Valley Zinfandel 2013*



**PHIFER PAVITT**

**At the Home of Marjorie Feltus-Hawkins and David Hawkins**

5114 Annesway Drive, Nashville, TN 37205

**Prepared by Chef Bryan Weaver, Butcher & Bee**

\$300 per person (\$250 is tax deductible)

**Wines presented by Suzanne Phifer Pavitt**

*Date Night Sauvignon Blanc 2015*

*Date Night Sauvignon Blanc 2014*

*Date Night Cabernet Sauvignon 2011*

*Date Night Cabernet Sauvignon 2012*

*Date Night Cabernet Sauvignon 2013*



**SPIRE**  
COLLECTION

**At the Home of Amy Marsalis and Keith Simpkins**

6120 Hillsboro Pike, Nashville, TN 37215

**Prepared by Chef Andy Hayes, Barcelona Wine Bar**

\$200 per person (\$150 is tax deductible)

**Wines presented by Ryan Hughes and Ross Anderson**

*Capensis Chardonnay 2013*

*Zena Crown Vineyard The Sum Pinot Noir 2013*

*Mt. Brave Zinfandel 2014*

*Anakota Cabernet Sauvignon 2013*

# TAYLOR FAMILY



**At the Home of Jason Hickok**

112 Savoy Circle, Nashville, TN 37205

**Prepared by Chris Stallard, Flyte**

\$200 per person (*\$150 is tax deductible*)

**Wines presented by Pat Taylor and Danielle Taylor-Coker**

*Sauvignon Blanc 2015*

*Chardonnay 2015*

*Napa Valley Cabernet Sauvignon 2013*

*Stag's Leap District Reserve Cabernet Sauvignon 2013*

# Wined Up!



Party with 29 West Coast vintners and enjoy delectable cuisine from Nashville and Chicago chefs while bidding in our exciting Silent Auction!

**Friday, February 24, 2017**

6:00 pm

City Winery

609 Lafayette Street, Nashville, TN 37203

\$125 per person (\$100 is tax deductible)

**#WinedUp**

*Denise Cummins & Jeff Hopmayer and Stephanie & Tom Baldwin, Co-Chairs*



## **Participating Wineries**

### **Arrington Vineyards**

Kip Summers, President and Winemaker, and Valerie Summers

Twitter: @avwinery

Instagram: @arringtonvineyards

*Kinzley Reserve Sauvignon Blanc 2015*

*KB 814 Reserve Cabernet Sauvignon 2014*

### **Azur Wines**

Donna Dobson, Hospitality Manager and

Jenny Clough, Director of Hospitality and Sales

Instagram: @azurwines

*Rosé 2015*

*Classic Cabernet Sauvignon 2013*

### **Blackbird Vineyards**

Michael Polenske, Proprietor and Kathleen Korb

Twitter: @Blackbird\_Wines

Instagram: @blackbirdvineyards

*Arise Proprietary Red Blend 2014*

*Recuerdo Malbec 2013*

*Resolute Cabernet Sauvignon 2014*

### **Bougetz Cellars**

Joan and Thomas Bougetz, Owners and Winemaker

Instagram: @bougetzcellars

*Sauvignon Blanc 2014*

*The Cairn Pinot Noir 2014*

*Amaryllis Cabernet Sauvignon 2013*

### **Crocker & Starr Wines**

Pam Starr, Owner and Winemaker

Twitter/Instagram: @CrockerStarr

*Sauvignon Blanc 2015*

*Casali Malbec Blend 2014*

*Cabernet Franc 2014*

## **Participating Wineries**

### **Darioush**

Jodie MacKenzie, Private Client Manager

Twitter/Instagram: @darioushwinery

*Signature Viognier 2015*

*Signature Cabernet Sauvignon 2013*

### **Desparada Wines**

Vailia From, Owner and Winemaker

Instagram: @desparadawines

*Wayfinder Chardonnay 2015*

*Sackcloth & Ashes Cabernet Sauvignon Blend 2014*

*Sangiovese 2014*

### **D.R. Stephens Estate**

David Robbins, Director of Sales

*Star Vineyard Chardonnay 2015*

*Napa Valley Cabernet Sauvignon 2014*

### **Dunn Vineyards**

Mike Dunn, Cellar Master and Assistant Winemaker

Twitter: @Dunn\_Vineyards

Instagram: @dunnvineyards

*Retro Cellars Howell Mountain Petite Syrah 2011*

*Napa Valley Cabernet Sauvignon 2011*

### **Fantesca Estate & Winery**

Jeffrey Geil, Estate Ambassador

Twitter/Instagram: @fantescawine

*Russian River Valley Chardonnay 2013*

*King Richard's Reserve Pinot Noir 2013*

*All Great Things - Duty 2012*

### **Flora Springs Winery & Vineyards**

Paul J. Trione, South Central Regional Director

Twitter/Instagram: @FloraSprings

*Trilogy Cabernet Blend 2013*

*Cabernet Sauvignon 2014*

## **Participating Wineries**

### **Foundry Vineyards**

Justin Basel, Winemaker

Twitter: @foundryvineyard

Instagram: @foundryvineyards\_wallawalla

*Artisan Blend 2013*

*Cabernet Sauvignon 2013*

### **Gamble Family Vineyards**

Tom Gamble, Owner and Ashley Brandner, Brand Ambassador

Twitter: @GambleFamilyVin

Instagram: @gamblefamilyvineyards

*Heart Block Sauvignon Blanc 2013*

*Paramount Red Blend 2012*

*Cairo Cabernet Sauvignon 2014*

*Family Home Cabernet Sauvignon 2013*

### **Gemstone Vineyards**

Lyndsey Crabtree, Consumer Services Rep

*Estate Red Wine 2014*

*Estate Cabernet Sauvignon 2014*

### **Giornata**

Brian Terrizzi, Winemaker and Stephy Terrizzi, Viticulturist

Twitter/Instagram: @giornatawines

*Ramato 2015*

*Gemellaia 2013*

*Sangiovese 2014*

*Nebbiolo 2013*

*Aglianico 2014*

### **Harumph Wines**

Scotti Stark, Co-Owner and Seller Master

Twitter/Instagram: @harumphwines

*Napa Valley Cabernet Sauvignon 2013*

## Participating Wineries

### Herman Story Wines

Russell P. From, Owner and Winemaker

Twitter/Instagram: hermanstorywines

*Late Bloomer 2013*

*Bolt Cutter 2014*

*Bien Nacido Vineyard Syrah 2012*

### J. Bookwalter

Gretchen and John Bookwalter, Owners and Winemakers

Twitter: @jbookwalterwines

Instagram: @jbookwalterwinery

*Conflict Merlot Blend 2013*

*Reader's Merlot 2014*

*Protagonist Cabernet Sauvignon Blend 2013*

*Reader's Cabernet Sauvignon 2014*

### Kokomo Winery

Erik Miller, Owner and Winemaker

Twitter/Instagram: @Kokomowinery

*Pauline's Vineyard Russian River Valley Rosé 2016*

*Peter's Vineyard Russian River Valley Chardonnay 2014*

*Dry Creek Valley Zinfandel 2013*

*Cuvée 2014*

### Ledge Vineyards

Ciera and Mark Adams, Owners and Winemakers

Twitter/Instagram: @ledgevineyards

*James Berry Vineyard Syrah 2014*

*Adams Ranch Syrah/Grenache 2014*

*Vineyard Drive 2014*

*G2 Tannat 2014*

### Northstar

David "Merf" Merfeld, Winemaker and Lynne Anderson

Twitter: @northstarwinery

*Walla Walla Valley Red Blend 2013*

## **Participating Wineries**

### **Peacock Family Vineyard**

Scotti Stark, Seller Master

*Pinot Noir 2011*

*Cabernet Sauvignon 2012*

### **Phifer Pavitt Winery**

Suzanne Phifer Pavitt, Owner and Winemaker

Twitter: @datenightwine

Instagram: @phiferpavittwine

*Date Night Cabernet Sauvignon 2012*

### **RARECAT Wines**

Sharron Kazan Harris, Owner and Director of Winemaking

Twitter/Instagram: @rarecatwines

*French Sparkling NV*

*Rosé 2015*

*Cabernet Sauvignon 2011*

### **Redmon Wines**

Lisa Redmon, Owner and Blair Sprout, Director of Sales & Marketing

Twitter/Instagram: @redmonwines

*Chardonnay 2013*

*Blended Cabernet Sauvignon 2013*

*Estate Cabernet Sauvignon 2013*

### **Sojourn Cellars**

Sherri Perkovich, Director of Marketing and Alli Travers

Twitter: @sojourncellars

Instagram: @sojourn\_cellars

*Gap's Crown Vineyard Pinot Noir 2015*

*Sangiaco Vineyard Pinot Noir 2014*

*Oakville District Cabernet Sauvignon 2014*

### **The Spire Collection**

Ryan Hughes, Estate Manager and Ross Anderson, Estate Director

Twitter/Instagram: @spirecollection

*Captûre Sauvignon Blanc 2015*

*Maggy Hawk Pinot Noir 2013*

*Hickinbotham Clarendon Vineyard Shiraz 2013*

*La Jota Vineyards W.S. Keyes Merlot 2013*

## Participating Wineries

### Taylor Family Vineyards

Pat Taylor and Danielle Taylor-Coker

Twitter: @taylorvineyards

*Chardonnay 2013*

*Sauvignon Blanc 2015*

*Reserve Stag's Leap District Cabernet Sauvignon 2013*

### Willamette Valley Vineyards

Wende Bennette, Senior Winery Ambassador

Twitter: @WillametteVV

Instagram: @willamettevalleyvineyards

*Pinot Gris 2015*

*Whole Cluster Pinot Noir 2015*

*Estate Pinot Noir 2014*

*Bernau Block Pinot Noir 2013*

## Chefs and Restaurants



*Chef Garrett Pittler*

CAFÉ **des** ARCHITECTES

*Chef Greg Biggers*



*Chef Erick Williams*

A stylized, handwritten logo for Honey's, featuring the word "Honey's" in a cursive script.

*Chef Charles Welch*

## Silent Auction

**All Silent Auction lots will be on display during Wined Up! and will close at 8:00 pm.** After visiting Check Out, winning bidders can collect their winnings at Pick Up starting at 8:30 pm.

*The Silent Auction lot listing begins on page 164 of this catalog.*



Indulge in a 6-course meal prepared by chefs from Nashville and Chicago paired with fantastic wines from esteemed vintners.

**Saturday, February 25, 2017**

6:00 pm Sparkling Reception and Hors d'oeuvres

6:30 pm Dinner and Live Auction

City Winery

609 Lafayette Street, Nashville, TN 37203

\$250 per person (\$200 is tax deductible)

**#Pairings2017**

*Denise Cummins & Jeff Hopmayer and Stephanie & Tom Baldwin, Co-Chairs*



## **Gourmet Dinner and Live Auction**

### **Reception Pairing**

**Chef Garrett Pittler**, City Winery, Nashville  
**Casa Vinicola Zonin Prosecco NV**

..

### **First Pairing**

**Chef Dale Levitski**, Fin & Pearl, Nashville  
**Phifer Pavitt Date Night Sauvignon Blanc 2015**

..

### **Second Pairing**

**Chef Charles Welch**, Honey's, Chicago  
**Crocker & Starr Cabernet Franc 2014**

..

### **Third Pairing**

**Chef Greg Biggers**, Café Des Architectes, Chicago  
**The Spire Collection Cardinale Cabernet Sauvignon 2012**

..

### **Fourth Pairing**

**Chef Erick Williams**, MK The Restaurant, Chicago  
**D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon 2013**

..

### **Fifth Pairing**

**Chef Tony Galzin**, Nicky's Coal Fired, Nashville  
**Gamble Family Vineyards Napa Valley Cabernet Franc 2013**

..

### **Live Auction**

Live Auction will take place in between courses.  
*See page 103 for Live Auction lot listings.*

### **Check Out & Pick Up**

Winning Bidders can Check Out and claim your lots  
from Pick Up at the conclusion of the dinner.

## ***Reception Pairing Tasting Notes***



### **Casa Vinicola Zonin Prosecco NV**

Casa Vinicola Zonin S.P.A., Italy's largest privately held wine company, produces Prosecco, a wine for enjoying simple moments of life. Prosecco's attractive packaging makes it the perfect choice for all occasions, from a night at home with friends to a night out on the town. Zonin Prosecco is a varietal wine made from the Glera grape, which is native to the Veneto region. There, the Zonin family owns the largest Glera vineyards in Italy. It is from these vineyards that the fruit for Prosecco is sourced. This control over all aspects of the production, from vineyard to glass, allows Zonin to produce the freshest Prosecco on the market.

Prosecco is a lively, sparkling wine that is essential to having fun Italian-style. It is dry, food-friendly, and adds an element of festivity to any gathering or meal. Prosecco's fresh and fruity flavor profile makes it easy to pair with any kind of food and also makes it a delightful aperitif. Its stylish yet classic packaging is eye catching and makes it the centerpiece of any table or discussion.

Francesco Zonin, Vice President of Casa Vinicola Zonin S.P.A., says Prosecco is the beginning of almost any Italian celebration. "I always open a bottle of Prosecco when I get together with friends. It is fresh and easy to enjoy, whether you begin the night with it as an aperitif or enjoy it throughout the meal." A bottle of Zonin Prosecco is the easy way to make any experience truly Italian, and one that enhances the joy of life. It is not just a sparkling wine, but a wine that sparkles.

#### **Flavor**

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

## ***First Pairing Tasting Notes***



### **Phifer Pavitt Winery Date Night Sauvignon Blanc 2015**

DATE NIGHT is the 'proof' of Shane and Suzanne Pavitt's dedicated commitment to a weekly date night. The fruit for this particular batch of Date Night Sauvignon Blanc was harvested in the cold early morning hours of August 15th.

Grapes were then pressed whole cluster to tank and fermented on two special yeast strains particularly suited to enhancing the Sancerre qualities inherent in the ripe Sauvignon Blanc juice. After extended cold fermentation, the wine was held in a combination of small stainless steel barrels and tanks for six months, with weekly stirring of the lees, prior to final blending and bottling.

Like a cool breeze on a summer day, the lively citrus aromas evolve to white peach with hints of melon and confectionery sugar. On the palate, vibrant, cool and focused, with lemon lime, shaved ice, and an elegant minerality, all wrapped in seductive succulence that begs another taste. Drink now through 2021.

## ***Second Pairing Tasting Notes***



### **Crocker & Starr Cabernet Franc 2014**

Yet another star in a string of excellent vintages, the 2014 Cabernet Franc has a youthful, deep ruby color. The aromas showcase perfectly ripe and concentrated fruits, in particular black cherry, cassis, sweet black plum, boysenberry, complemented by roasted coffee, anise, violets, dark earth and fresh ground black pepper. The palate is full bodied and expresses similar boysenberry, black cherry, anise and sweet black plum notes, along with a savory character and overall balance that makes it very approachable now. It's the structure, purity, composure and long finish of this wine, however, that insures a very bright future for the 2014 Cabernet Franc over the next twenty years.

The 2014 harvest was the third consecutive exceptional vintage in the Napa Valley. Mother Nature provided a noteworthy growing season that included continued drought, a classic Indian summer and an earthquake. Heavy rains in late February and early March gave the vines a much needed drink as they awoke from their winter slumber. The vintage yielded superlative fruit, with acids and sugars developing in tandem while maintaining restricted berry size, leading to one of the largest harvests on record and of the highest quality. The 2014 harvest for Crocker & Starr happened in a short window of time and coupled with cooperative and easy fermentations, our winemaker was able to go Trick-or-Treating with Griffin.

## Third Pairing Tasting Notes



### The Spire Collection Cardinale Cabernet Sauvignon 2012

“One of the quintessential American stories is the novel *Sometimes a Great Notion* by Ken Kesey. It is a book that challenges the reader to listen in the individual characters as they relate the stories that imbue their lives in the Oregonian timber country. Kesey’s masterpiece has different characters telling the story on the same page without the benefit of knowing who is speaking. The reader has to listen carefully during the first 50 or so pages to understand where each character fits and how the individual voice is identified.

Cardinale is a collection of individual voices that tell a story, in this case the characters are the appellations and the story is the vintage. The individuality of the vineyards is there to enrich the experience. In 2012, the number of characters increased as the vintage was such that the quality of the expression of each appellation soared to the level of Cardinale’s expectation. Blackberries, shale, hints of earth, currant, Asian spice and mountain minerality reside alongside a breadth of structural tannins and weight from the concentration of fruit. Like Kesey’s novel the 2012 transports you by way of the characters/appellations to a time and a place that we will celebrate for years to come.”

*The 2012’s final blend is 84% Cabernet Sauvignon and 16% Merlot with 94% new French oak used. Terroirists undoubtedly lament the fact that nine different vineyards and seven different appellations were utilized, but the resulting wine is prodigious. A dense purple color is accompanied by notes of graphite, blackberries, blackcurrants, roasted coffee, vanillin, baking spices and forest floor. With enormous complexity and richness as well as full-bodied power and voluptuousness, it is a wine of exceptional purity, intensity, and well-integrated acidity, alcohol, tannin and wood. This seamless, majestic Napa Cabernet Sauvignon should drink well for two decades. - Robert Parker, Jr., The Wine Advocate, October 2014*

## ***Fourth Pairing Tasting Notes***



### **D.R. Stephens Estate**

### **Moose Valley Vineyard Cabernet Sauvignon 2013**

The grapes for this wine were harvested from the Moose Valley Vineyard, east of Saint Helena, between September 24th and September 26th, 2013. They were fermented in separate lots, on their skins for 17 days, then gently pressed and aged for 21 months in French oak barrels. The wine was bottled in July 2015.

2013 is a benchmark vintage for Napa Valley as the consistently pristine weather conditions throughout the growing season resulted in an early harvest of near-perfect fruit. Jubilant and lively aromas of blueberry, crème de cassis and black cherry dance nimbly with intricate fragrances of cut cedar, lava rock, wildflower and hazelnut extract. The luxurious palate brandishes provocative and compelling flavors of blackcurrant jelly, açai puree, pie crust and black licorice finishing with accents of melted chocolate and cinnamon stick. As always, we recommend a vigorous decanting of this wine if opened in the next few years or cellar confidently over the next two decades.

## ***Fifth Pairing Tasting Notes***



### **Gamble Family Vineyards Napa Valley Cabernet Franc 2013**

“We have enjoyed making Cabernet Franc for many years as an essential component in our Paramount Bordeaux blend. Finally we decided to showcase this standout varietal.”

The fruit comes from the historic Varozza Vineyards just north of the town of Saint Helena. Jack Varozza’s grandfather Joseph purchased the property in 1913 and the family has been growing grapes ever since. The family’s knowhow, together with a beautiful piece of dirt, help to produce fruit of exceptional quality. The warmer days this northerly site enjoys help to fully ripen the Cabernet Franc.

The Varozza Vineyard is located in the juncture of York Creek and the Napa River, so all of the alluvial soils have been deposited in this vineyard creating rich soils. The vines were planted in the year 2000.

Bright cherry and redcurrant together with darker notes of dusty cocoa, blackcurrant, root beer and fig waft from the glass. Ripe blueberry, white pepper and a hint of clove swirl on the palate. The Cabernet Franc has all the spicy red fruit character you would expect and is bigger, more robust and more fruit forward than others. This wine will continue to develop over 8 to 10 years.

LIVE  
*Auction*





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

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

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

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

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

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

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

*Donated by William & Donna Shergy*

## BOUGETZ CELLARS

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

# LOT 102

**SIX MAGNUM FROM BOUGETZ. YOU'RE WELCOME.**

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

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

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

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

*Donated by Bougetz Cellars*

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

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

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

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

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

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

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

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

*Donated by Harvey & Elise Crouch*

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

# LOT 104

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

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

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

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

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

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

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

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

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

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

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

### **Oregon Pinot Noir**

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

### **California Pinot Noir**

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

### **Burgundy Premier Cru**

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

## **Burgundy Grand Cru**

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

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

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

*Donated by Pam & Steve Taylor, Union Common*

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

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

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

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

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

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

### **Day 1**

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

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

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

## **Day 2**

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

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

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

### Day 3

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

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

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

Included in this trip are:

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

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

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

## CARDINALE ESTATE

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

# LOT 107

## WINE COUNTRY NIRVANA, CARDINALE AND GIBSON CUSTOM

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

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

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

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

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

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

*Donated by Cardinale Estate*

AZUR WINES  
DARIOUSH  
PRIEST RANCH WINES

RARECAT WINES  
REDMON WINES  
TAYLOR FAMILY VINEYARDS

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

## LOT 108 **HIGH BIDDER'S CHOICE: DESIGN YOUR OWN NAPA EXPERIENCE**

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

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

Here's how it works:

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

Now let's examine your choices:

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

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

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

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

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

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

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

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

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

## LOT 109

### THREE BIG BOTTLES OF MERF'S ELEGANT MERLOT

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

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

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

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

*Donated by Northstar*

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

## LOT 110

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

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

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

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

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

*Donated by Brent Soper*

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

# LOT 111

## WEAR YOUR HEART ON YOUR SLEEVE WITH COLGIN CARIAD

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

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

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

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

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

*Donated by Frank M. & Amy P. Garrison*

CHEF TONY GALZIN  
CHEF MATT BOLUS  
CHEF CHRIS CARTER

NICKY'S COAL FIRED  
CHEF JAMES PEISKER  
CHEF LEIGH OMILINSKY

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

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

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

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

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

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

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

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

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

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

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

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

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

## LOT 113

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

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

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

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

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

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

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

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

*Donated by Herman Story Wines*

GAMBLE FAMILY VINEYARDS  
CASA PIENA  
HANDWRITTEN WINERY

HUNNICUTT  
HARUMPH  
PHIFER PAVITT WINERY

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

## LOT 114

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

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

#### **Thursday - Day One**

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

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

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

#### **Friday - Day Two**

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

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

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

### **Saturday - Day Three**

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

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

### **Sunday Day Four**

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

### **Monday – Day Five**

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

This trip includes:

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

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

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

NATASHA & JOHN DEANE  
CHEF DALE LEVITSKI

PAM & STEVE TAYLOR  
FIN & PEARL

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

# LOT 115

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

“This calls for some Champagne!”

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



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

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

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

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

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

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

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

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

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

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# LOT 116

## RAISE YOUR PADDLE

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

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

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

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

Know that together we will make a difference.

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

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

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

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

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

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

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

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

*Donated by Fantesca Estate & Winery*

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

# LOT 118

## TAKE THE CAKE WITH THIS LARGE FORMAT DUNN VINEYARDS CAB

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

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

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

*Donated by Dunn Vineyards*

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

# LOT 119

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

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

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

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

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

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

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

Each spot entitles the buyer to:

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

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

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

*Donated by Bill & Sharon Piper, G Catering*

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

GUNDLACH BUNDSCHU  
SOJOURN CELLARS  
DUTTON-GOLDFIELD  
WILLIAMS SELYEM  
KOKOMO WINERY

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

## LOT 120      SERIOUSLY SENSATIONAL SONOMA TRIP FOR FOUR COUPLES

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

### **Day One: Arrival**

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

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

### **Day Two: Sonoma**

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

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

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

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

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

### **Day Three: Russian River and Healdsburg**

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

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

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

#### **Day Four: More Russian River and Healdsburg**

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

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

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

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

#### **Day Five: Departure**

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

This trip includes:

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

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

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

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

# LOT 121

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

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

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

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

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

### **First Course - Sauvignon Blanc**

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

### **Second Course - Chardonnay**

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

### **Third Course - Pinot Noir**

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

### **Fourth Course - Bordeaux Blend**

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

### **Fifth Course - Dessert Wine**

- Dolce Late Harvest 2007
- Château d'Yquem 1986

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

Each spot entitles the buyer to:

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

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

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

*Donated by Pam & Steve Taylor, Marsh House*

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

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

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

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

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

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

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

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

*Donated by Crocker & Starr Wines*

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

## LOT 123

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

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

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

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

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

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

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

*Donated by D.R. Stephens Estate*

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

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

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

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

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

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

*Donated by Brent Soper*

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

## **LOT 125**      **GROUNDBREAKING 1990S CALIFORNIA CABS**

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

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

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

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

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

*Donated by Gus Bellos*

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

## LOT 126

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



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

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

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

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

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

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

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

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

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

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

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

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

*Donated by Harvey & Elise Crouch*

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

## LOT 128

### **DANCING BEAR RANCH CAB VERTICAL FROM CAKEBREAD CELLARS**

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

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

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

*Donated by Cakebread Cellars*

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

## LOT 129      A TASTEFUL TOUR OF ITALY'S TOP WINES

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

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

Here's the lineup of wines:

### **White Wines**

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

### **Brunello de Montalcino**

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

### **Barolo**

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

## **Super Tuscan**

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

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

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

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

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

# LOT 130

## CHALLENGE ACCEPTED, CONQUERING PASO ROBLES

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

### Day One

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

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

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

## Day Two

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

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

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

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

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

### Day Three

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

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

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

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

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

### Day Four

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

This trip includes:

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

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

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

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

# LOT 132

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

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

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

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

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

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

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

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

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

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

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

Each spot entitles the buyer to:

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

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

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

*Donated by Valerie & Adam Landa, Moto*

## BLACKBIRD VINEYARDS

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

# LOT 133

## THE BEST OF BLACKBIRD VINEYARDS: MAGNUMS AND BLACKMAIL

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

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

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

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

This lot includes:

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

*Donated by Blackbird Vineyards*

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

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

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

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

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

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

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

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

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

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

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

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

## **LOT 135**      **BEAUTIFULLY AGED PORT**

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

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

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

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

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

*Donated by Grace Bathrick*

**SILENT**  
*Auction*





# Silent Auction at Wined Up!

## Bidding opens on your Mobile Phone on Wednesday, February 22, 2017

Outstanding wines and other specialty items will be offered by Silent Auction at Wined Up! on Friday, February 24, 2017. Auction lots will be on display during the event.

Because Nashville Wine Auction utilizes Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Wednesday, February 22, 2017. Guests who have provided a cell phone number will receive an automated welcome text message containing a personal bidding link at noon on Wednesday, February 22. If you do not pre-register your cell phone number, you will receive your automated welcome text message when you check in at Wined Up! 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 8:00 pm on February 24.**

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 starting at 8:30 pm.

**Please note:** In our auction descriptions, unless otherwise noted, bottle size is 750ml and quantity is one single bottle.

# 200

## City Winery Wine Pull



Everyone wants to leave Wined Up! with a bottle in hand, and here's your chance to leave with at least one great bottle... and maybe 24 more!

For just \$75, you get to select one of 30 bottles from the City Winery Wine Pull display. Which of the City Winery varietals will you receive? No telling, but you'll definitely be a winner! However, one lucky buyer will get the ultimate gift with purchase... two cases of City Winery wine personalized with your own custom label! Just think, you will have a private label wine to offer for corporate gifts, weddings, or just your own personal house wine.

You'll get your choice from three different varietals, and City Winery staff will work with you to create your custom label art. All you have to do is pull the winning bottle! With only 30 bottles available, your chances are pretty high of going home the envy of everyone in the room.

Did you know that the wine you drink at City Winery is made at the facility in Nashville? As the only urban winery in Nashville, they offer wine on tap straight from the barrel as well as in bottles!

Three varietals are offered in the Wine Pull and you'll get a chance to taste them all! Pick one and you may come away with the Grand Prize.

**Set-Price Signup:** \$75 per bottle

*Donated by City Winery Nashville*

**Please note:** This lot is only available in person at Wined Up! It is not available for purchase through Mobile Bidding.

# 201

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

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

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

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

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

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

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

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

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

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

# 202



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

"This calls for some Champagne!"

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

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

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

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

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

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

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

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

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

## 203

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

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

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

### **Oregon Pinot Noir**

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

### **California Pinot Noir**

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

### **Burgundy Premier Cru**

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

### **Burgundy Grand Cru**

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

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

*Donated by Pam & Steve Taylor, Union Common*

# #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*

## 204

### THE BLIND TASTING ESSENTIALS

One of the most satisfying achievements of any oenophile is the ability to taste wine without knowing what is in the glass. There is no “hidden secret” to master the art of blind tasting. This class is a great way to help you develop your own personal style of structured tasting as well as fine-tune your ability to taste individual aspects in a wine. If you’ve ever wanted to name what’s in a glass just by tasting, Blind Tasting Essentials is a sure-fire way to learn!

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

## 205

### THE ROAD LESS TRAVELED

Now that we’ve all mastered Cab and Pinot, let’s move on to some lesser known regions, varietals and blends. This broad study will provide a fun overview of some wonderful yet rarely seen wines from regions seldom discussed and unusual blends from already popular wine regions. Will you taste Sankt Laurent, Nerello Mascalese, Agiorgitiko, Furmint or Bobal? Maybe! Grab a seat and find out!

- Monday, April 24, 2017, 6:00 pm
- Table 3 Restaurant & Market
- **Set-Price Signup:** \$50 per person

## 206

### LOOKING THROUGH ROSÉ COLORED GLASSES: THE WONDERFUL WORLD OF ROSÉ

Dry Rosés are making a profound comeback in popularity... It’s certainly not your grandmother’s white Zinfandel anymore! Learn about these seriously delicious and versatile gems, from regions far beyond Tavel and Provence.

- Monday, May 22, 2017, 6:00 pm
- Table 3 Restaurant & Market
- **Set-Price Signup:** \$50 per person

# Cab & Cab Blends

## 207

### TWO SOMERSTON ESTATE IN MAGNUM

- Somerston Estate Stornoway Red Wine 2013 (1.5L)
- Somerston Estate Celestial Cabernet Sauvignon 2013 (1.5L)

*Donated by Priest Ranch Wines*

## 208

### PEACOCK CAB IN MAGNUM

- Peacock Family Vineyard Cabernet Sauvignon 2000 (1.5L)

*Donated by Peacock Family Vineyard*

## 209

### CABERNET FROM THE WINE DIVAS

- Chanticleer Cabernet Sauvignon 2012
- Bougetz Eminence Cabernet Sauvignon 2012
- Darioush Signature Cabernet Sauvignon 2012
- Duckhorn Vineyards Monitor Ledge Vineyard Cabernet Sauvignon 2011
- Phifer Pavitt Cabernet Sauvignon 2013
- Rocca Family Vineyards Cabernet Sauvignon 2008
- Stanton Vineyards Cabernet Sauvignon 2012

*Donated by Melanie Cansler, Eleanor Cobb, Jodi Pfaff Gillman, Lori Guardino, Kristen Junghans, Debbie Laffey, Holly Whaley*



## 210

### JUSTIFY THIS

- Justin Vineyards & Winery Isosceles 2005
- Justin Vineyards & Winery Isosceles 2006
- Justin Vineyards & Winery Isosceles 2004
- Justin Vineyards & Winery Justification 2000
- Justin Vineyards & Winery Justification 2001
- Justin Vineyards & Winery Justification 2002
- Justin Vineyards & Winery Justification 2003
- Justin Vineyards & Winery Justification 2004
- Justin Vineyards & Winery Justification 2005
- Justin Vineyards & Winery Justification 2006

*Donated by Marc D. Goldstone, Esq.*

# 211

## **PARAMOUNT VERTICAL FROM GAMBLE FAMILY VINEYARDS**

- Gamble Family Vineyards Paramount Red Blend 2007
- Gamble Family Vineyards Paramount Red Blend 2008
- Gamble Family Vineyards Paramount Red Blend 2009

*Donated by Gamble Family Vineyards*

# 212

## **GEMSTONE ESTATE CAB IN MAGNUM**

- Gemstone Vineyard Estate Cabernet Sauvignon 2014 (1.5L)

*Donated by Gemstone Vineyard*

# 213

## **LARGE FORMAT SACKCLOTH & ASHES CAB FROM DESPARADA**

- Desparada Sackcloth & Ashes Cabernet Blend 2013 (3L)

*Donated by Desparada Wines*

# 214

## **CA CABS FROM THE COBBS**

- Caymus Vineyards Cabernet Sauvignon 2002
- Cliff Lede Vineyards Cabernet Sauvignon 2009
- Juslyn Vineyards Cabernet Sauvignon 2001
- Robinson Family Vineyards Stags Leap District Cabernet Sauvignon 2004

*Donated by J. Petersen & Eleanor Cobb*

# 215

## **KB RESERVE VERTICAL FROM ARRINGTON VINEYARDS**

- Arrington Vineyards KB 511 Reserve Cabernet Sauvignon 2011
- Arrington Vineyards KB 612 Reserve Cabernet Sauvignon 2012
- Arrington Vineyards KB 713 Reserve Cabernet Sauvignon 2013
- Arrington Vineyards KB 814 Reserve Cabernet Sauvignon 2014

*Donated by Arrington Vineyards*

# 216

## **CHÂTEAU LA LAGUNE**

- Château La Lagune 1986 (3 bottles)

*Donated by Brent Soper*

# 217

## **FLORA SPRINGS IN MAGNUM**

- Flora Springs Winery & Vineyards Cabernet Sauvignon 2012 (1.5L)
- Flora Springs Winery & Vineyards Trilogy Cabernet Blend 2013 (1.5L)

*Donated by Flora Springs Winery & Vineyards*

# 218

## **J. BOOKWALTER CHAPTER 7 IN MAGNUM**

- J. Bookwalter Chapter 7 Red Blend 2014 (1.5L)

*Donated by J. Bookwalter*

# 219

## **THREE LITERS OF KOKOMO'S CABERNET SAUVIGNON**

- Kokomo Winery Cabernet Sauvignon 2013 (3L)

*Donated by Kokomo Winery*

# 220

## **PRIEST RANCH CABS**

- Priest Ranch Coach Gun Cabernet Sauvignon 2012 (2 bottles)
- Priest Ranch Somerston Estate Cabernet Sauvignon 2012 (2 bottles)

*Donated by Priest Ranch Wines*

# 221

## **CHÂTEAU CERTAN DE MAY DE CERTAN**

- Château Certan de May de Certan 1988 (2 bottles)

*Donated by Brent Soper*

# 222

## **LEFT BANK BORDEAUX**

- Château d'Angludet 2010 (2 bottles)
- Château Haut-Batailley 2010 (2 bottles)
- Château Haut-Batailley 2010 (2 bottles)
- Château Marquis de Terme 2009 (2 bottles)

*Donated by Tom & Stephanie Baldwin*

# 223

## **ST. ÉMILION GRAND CRU, BORDEAUX FROM THE RIGHT BANK**

- Château Fonplégade 2009
- Château La Confession 2009 (2 bottles)
- Château Fleur Cardinale 2010 (2 bottles)

*Donated by Tom & Stephanie Baldwin*

# 224

## THREE CA CABS

- Arietta Cabernet Sauvignon 2004
- Tor Clone No. 4 Cabernet Sauvignon 2002
- Betz Family Winery Père de Famille Cabernet Sauvignon 2010

*Donated by Bill & Donna Shergy*

# 225

## ETUDE CABERNET SAUVIGNON

- Etude Cabernet Sauvignon 2007 (3 bottles)

*Donated by Elliot & Cynthia Himmelfarb*

# 226

## MEDLOCK AMES BOTTLE AND TASTING EXPERIENCE

- Medlock Ames Bell Mountain Estate Cabernet Sauvignon 2013
- Medlock Ames Estate Ranch & Winery tour and tasting for 4

**Restrictions:** Expires December 31, 2017.

*Donated by Medlock Ames*

# 227

## DARIOUSH SIGNATURE CAB IN MAGNUM

- Darioush Signature Cabernet Sauvignon 2013 (1.5L)

*Donated by Darioush Winery*

# 228

## RAMEY REDS

- Ramey Wine Cellars Claret 2013
- Ramey Wine Cellars Cabernet Sauvignon 2012
- Ramey Wine Cellars Annum Cabernet Sauvignon 2012

*Donated by Tommy & Catherine McEwen*

# 229

## A MAGNUM OF COACH GUN

- Priest Ranch Coach Gun 2013 (1.5L)

*Donated by Priest Ranch Wines*

# 230

## CHILEAN BORDEAUX BLEND

- Almoviva 2004

*Donated by Bill & Donna Shergy*

# 231

## HEITZ CELLAR REDS

- Heitz Cellar Cabernet Sauvignon 2009
- Heitz Cellar Cabernet Sauvignon 2010
- Heitz Cellar Zinfandel 2008

*Donated by Tommy & Catherine McEwen*

232

**BELL WINE CELLARS MAGNUM AND TASTING**

- Bell Wine Cellars Cabernet Sauvignon 2012 (1.5L)
  - Grape to Glass tour and tasting at Bell Wine Cellars for 4
- Restrictions:** Tour and tasting expires February 25, 2018.

*Donated by Bell Wine Cellars*

233

**THE LUCKY TORNADO MERLOT & CABERNET BLEND**

- Regan Wines The Lucky Tornado Merlot/Cabernet Sauvignon 2007 (3 bottles)

*Donated by Michael & Cindee Gold*

234

**J. BOOKWALTER REDS**

- J. Bookwalter Conflict Red Blend 2013
- J. Bookwalter Foreshadow Merlot 2013

*Donated by J. Bookwalter*

235

**CHILEAN DON MELCHOR CAB**

- Don Melchor Cabernet Sauvignon 2006

*Donated by Dan Smith & Brenda Bernards*

236

**ARTISAN BLEND VERTICAL FROM FOUNDRY**

- Foundry Vineyards Artisan Blend 2010
- Foundry Vineyards Artisan Blend 2011
- Foundry Vineyards Artisan Blend 2012

*Donated by Foundry Vineyards*

237

**FOUNDRY VINEYARDS CAB**

- Foundry Vineyards Cabernet Sauvignon 2010 (2 bottles)

*Donated by Foundry Vineyards*

238

**KOKOMO CUVÉE RED BLEND**

- Kokomo Winery Cuvée 2012 (3 bottles)

*Donated by Kokomo Winery*

239

**HALF-CASE OF CHÂTEAU LES GRANDS MARÉCHAUX**

- Château Les Grands Maréchaux 1999 (6 bottles)

*Donated by Bill & Edie Mitchell*

# 240

## **CHÂTEAU LA SERRE GRAND CRU**

- Château La Serre Saint Émilion Grand Cru 1992 (2 bottles)

*Donated by Michael & Cindee Gold*

# 241

## **MARGAUX 2009 GRAND VIN DE BORDEAUX**

- Margaux 2009 Grand Vin de Bordeaux (2 bottles)

*Donated by Harvey & Elise Crouch*

# Pinot Noir

# 243

## **FABULOUS FLAX: A MERRY EDWARDS LIMITED LIBRARY RELEASE**

- Merry Edwards Flax Vineyard Pinot Noir 2010
- Merry Edwards Flax Vineyard Pinot Noir 2009
- Merry Edwards Flax Vineyard Pinot Noir 2008
- Merry Edwards Flax Vineyard Pinot Noir 2007
- Merry Edwards Flax Vineyard Pinot Noir 2006
- Merry Edwards Flax Vineyard Pinot Noir 2005

*Donated by Mark & Jodi Pfaff Gillman*

# 244

## **DELOACH VINEYARDS OLIVET RANCH PINOT NOIR**

- DeLoach Vineyards Olivet Ranch Pinot Noir 2012 (5 bottles)

*Donated by Bill & Donna Shergy*

# 245

## **FOUR FANTASTIC BOTTLES OF PINOT NOIR**

- DuMol Estate Pinot Noir 2009
- Rhys Family Farm Vineyard Pinot Noir 2010
- Patz & Hall Gap's Crown Vineyard Pinot Noir 2007
- Martinelli Moonshine Ranch Pinot Noir 2009

*Donated by Bill & Donna Shergy*

# 246

## **MERRY EDWARDS RUSSIAN RIVER VALLEY PINOT NOIR**

- Merry Edwards Russian River Valley Pinot Noir 2013 (5 bottles)

*Donated by Merry Edwards Winery*

# 247

## **PINOT NOIR FROM PAPAPIETRO**

- Papapietro Perry 777 Clones Pinot Noir 2007
- Papapietro Perry Charles Vineyard Pinot Noir 2006
- Papapietro Perry Charles Vineyard Pinot Noir 2008
- Papapietro Perry Charles Vineyard Pinot Noir 2011
- Papapietro Perry Russian River Valley Pinot Noir 2009

*Donated by Elliot & Cynthia Himmelfarb*

# 248

## **MORE FANTASTIC PINOT NOIR**

- Alma Fria Holtermann Vineyard Pinot Noir 2012
- Deloach Vineyards Olivet Ranches Pinot Noir 2012
- Ortman Family Vineyards Pinot Noir 2005
- Ryan Silacci Vineyard Pinot Noir 2007
- Rarus Turner Vineyard Pinot Noir 2007

*Donated by Bill & Donna Shergy, Donated by Brent Soper*

# 249

## **DURANT VINEYARDS PINOT NOIR**

- Durant Vineyards Bishop Pinot Noir 2013 (5 bottles)

*Donated by Bill & Cyndi Sites*

# 250

## **BEAUX FRÈRES PINOT NOIR**

- Beaux Frères The Beaux Frères Vineyard Pinot Noir 2007 (2 bottles)
- Beaux Frères The Beaux Frères Vineyard Pinot Noir 2008

*Donated by Bill & Cyndi Sites*

# 251

## **TWO BANSHEES, EACH IN A MAGNUM**

- Banshee Thorn Ridge Vineyard Pinot Noir 2013 (1.5L)
- Banshee Rice-Spivak Vineyard Pinot Noir 2013 (1.5L)

*Donated by Banshee*

# 252

## **SIX WEST COAST PINOT NOIR**

- Stone House Vineyards Pinot Noir 2008
- Lucas & Lewellen Vineyards Pinot Noir 2007
- Rutz Cellars Sonoma Cuvée Pinot Noir 2008
- Robert Sinskey Vineyards Los Carneros Pinot Noir 2008
- Trinity Ridge Cellars Private Reserve Pinot Noir 2010
- Mackenzie Russian River Valley Pinot Noir 2006

*Donated by Dan Smith & Brenda Bernards*

# 253

## LUSCIOUS RED BURGUNDY

- Domaine des Margotières 'Sous Roche' Saint-Romain 2002 (2 bottles)
- Domaine Lorenzon 'Les Champs Martin' Mercurey 1er Cru 1999
- Domaine Nicolas Rossignol Pommard 2006

*Donated by Brent Soper*

# 254

## DOMAINE JAYER-GILLES

- Domaine Jayer-Gilles Côte de Nuits-Villages Rouge 1995 (2 bottles)
- Domaine Jayer-Gilles Côte de Nuits-Villages Rouge 1996

*Donated by Brent Soper*

# 255

## KEN WRIGHT CELLARS PINOT NOIR

- Ken Wright Cellars Meredith Mitchell Vineyard Pinot Noir 2004 (2 bottles)

*Donated by Harvey & Elise Crouch*

# 256

## PESSAGNO SPRING GROVE VINEYARDS PINOT

- Pessagno Spring Grove Vineyards Pinot Noir 2007 (3 bottles)

*Donated by Harvey & Elise Crouch*

# 257

## MAGNUM OF WILLAMETTE VALLEY VINEYARDS PINOT NOIR

- Willamette Valley Vineyards Estate Pinot Noir 2012 (1.5L)  
» Signed

*Donated by Willamette Valley Vineyards*

# 258

## 1998 ADELSHEIM PINOT NOIR IN MAGNUM

- Adelsheim Yamhill County Pinot Noir 1998 (1.5L)

*Donated by A Friend of Nashville Wine Auction*

# 259

## CONCANNON PINOT NOIR

- Concannon Pinot Noir 2009 (7 bottles)

*Donated by Harvey & Elise Crouch*

# Other Red Wine Varietals

**262**

## **LEDGE SYRAH FROM 2013-2014**

- Ledge Vineyards Adams Ranch Syrah 2013 (3 bottles)
- Ledge Vineyards Adams Ranch Syrah 2014 (3 bottles)
- Ledge Vineyards James Berry Vineyard Syrah 2014 (2 bottles)

*Donated by Ledge Vineyards*

**263**

## **1995 DOMAINE AUGUSTE CLAPE CORNAS**

- Domaine Auguste Clape Cornas 1995

*Donated by Brent Soper*

**264**

## **DISCOVER RHÔNE WINES**

- Alaine Jaume & Fils Domaine Grand Veneur 'Les Champavins' 2009
- Domaine Font de Michelle 'Cuvée Etienne Gonnet' 1999 (2 bottles)
- Domaine Lafage 'Côte Sud' 2005
- Vignobles Brunier Domaine Les Pallières Gigondas 1995

*Donated by Grace Bathrick, Brent Soper*

**265**

## **TERRY HOAGE RHÔNE VARIETALS**

- Terry Hoage Vineyards Five Blocks Syrah Cuvée 2012
- Terry Hoage Vineyards Skins Grenache 2012
- Terry Hoage Vineyards The 46 Grenache - Syrah 2012
- Terry Hoage Vineyards The Hedge Syrah 2011
- Terry Hoage Vineyards The Hedge Syrah 2012
- Terry Hoage Vineyards The Pick Cuvée 2012

*Donated by Mark & Holly Whaley*

**266**

## **REYNVAAN SYRAH FROM WALLA WALLA**

- Reynvaan Family Vineyards In The Rocks Syrah 2012 (2 bottles)
- Reynvaan Family Vineyards The Unnamed Syrah 2012 (2 bottles)

*Donated by Brian & Kristen Junghans*

# 267

## **BIG 2009 RHÔNE BLENDS**

- Thierry Allemand Cornas Les Chaillots 2009
- M. Chapoutier Hermitage Monier de la Sizeranne 2009

*Donated by Chase Cole*

# 268

## **DOMAINE DU PEGAU CHÂTEAUNEUF-DU-PAPE VERTICAL**

- Domaine du Pegau Châteauneuf-du-Pape Cuvée Reservee 2006
- Domaine du Pegau Châteauneuf-du-Pape Cuvée Reservee 2007
- Domaine du Pegau Châteauneuf-du-Pape Cuvée Reservee 2008

*Donated by Mark & Holly Whaley*

# 269

## **SPANISH WINE AGED IN BOURBON BARRELS**

- Southern Belle Precious Syrah 2011
- Southern Belle Red Wine 2014

*Donated by Harvey & Elise Crouch, Chris Weinberg & Roxanne Rickels*

# 270

## **MARTINELLI REDS**

- Martinelli Terra Felice Syrah 2011 (2 bottles)
- Martinelli Vigneto di Evo Zinfandel 2012 (2 bottles)

*Donated by Dave Kazmerowski & Barbara Browning*

# 271

## **ZINFANDEL FROM REGAN WINES**

- Regan Wines Ad Vivum Zinfandel 2006 (3 bottles)
- Regan Wines Stagecoach Vineyard Atlas Peak Zinfandel 2008 (3 bottles)

*Donated by Michael & Cindee Gold*

# 272

## **WINDSTORM OLD VINE ZINFANDEL**

- Windstorm Old Vine Zinfandel 2015 (5 bottles)

*Donated by Dave Kazmerowski & Barbara Browning*

# 273

## **PEJU DELICIAS PORT**

- Peju Province Winery Delicias Zinfandel Port NV (375ml) (3 bottles)

*Donated by Dave Kazmerowski & Barbara Browning*

# 274

## **TAYLOR VINTAGE PORT**

- Taylor Vintage Port 1992

*Donated by Bruce Carlock*

# 275

## **ROBERT FOLEY VINEYARDS PETITE SIRAH IN MAGNUM**

- Robert Foley Vineyards Petite Sirah 2008 (1.5L)

*Donated by Robert Foley Vineyards*

# 276

## **CROCKER & STARR CASALI MALBEC**

- Crocker & Starr Casali 5th Edition Malbec 2012

*Donated by Crocker & Starr*

# 277

## **GIORNATA GEMELLAIA VERTICAL**

- Giornata Gemellaia 2011 (2 bottles)
- Giornata Gemellaia 2012 (2 bottles)
- Giornata Gemellaia 2013 (2 bottles)
- Giornata Gemellaia 2014 (2 bottles)

*Donated by Giornata Wines*

# 278

## **A BUNCH OF BAROLOS**

- Elio Grasso Ginestra Vigna Casa Maté Barolo DOCG 2011
- Marchesi di Barolo Sarmassa Barolo DOCG 2011
- Elvio Cogno Barolo Ravera Barolo DOCG 2011
- Cascina Bruciata Cannubi Muscatel Barolo DOCG 2010
- Paolo Scavino Monvigliero Barolo DOCG 2010
- Poderi Oddero Barolo DOCG 2011
- Giacomo Grimaldi Le Coste Barolo DOCG 2010
- Poderi Aldo Conterno Bussia Barolo DOCG 2011

*Donated by Tom & Stephanie Baldwin*

# 279

## **AMARONE IN MAGNUM**

- Bolla Amarone Classico Millennium 1995 (1.5L)

*Donated by Gus Bellos*

# 280

## TOUR ITALIAN WINE REGIONS WITH THIS AMAZING ASSORTMENT

- La Serena Brunello di Montalcino DOCG 2010 (2 bottles)
- Attilio Ghisolfi Bussia Barolo DOCG 2011
- Attilio Ghisolfi Bussia Bricco Visette Barolo Riserva DOCG 2011
- Rizzi Pajorè Barbaresco DOCG 2010
- Sottimano Pajorè Barbaresco DOCG 2013

*Donated by Tom & Stephanie Baldwin*

# 281

## TENUTE CROCE DI MEZZO BRUNELLO DI MONTALCINO

- Tenute Croce di Mezzo Brunello di Montalcino DOCG 2010 (6 bottles)

*Donated by Dave Kazmerowski & Barbara Browning*

# 282

## LE RAGNAIE BRUNELLO DI MONTALCINO

- Le Ragnaie Brunello di Montalcino DOCG 2010 (3 bottles)

*Donated by Tom & Stephanie Baldwin*

# 283

## SAN ZOPITO MONTEPULCIANO D'ABRUZZO TERRE DEI VESTINI

- Torre Raone San Zopito Montepulciano d'Abruzzo Terre dei Vestini 2008 (3 bottles)

*Donated by Bill & Cyndi Sites*



# 285

## GAJA CA'MARCANDA MAGARI

- Gaja Ca'Marcanda Magari Toscana IGT 2014 (2 bottles)

*Donated by A Friend of Nashville Wine Auction*

## Sparkling and White Wines

# 289

## BEAUTIFUL AND RARE: PIPER-HEIDSIECK RARE 2002

- Piper-Heidsieck Rare Millesime 2002

*Donated by Piper-Heidsieck*

# 290

## BILLECART-SALMON CHAMPAGNE

- Billecart-Salmon Cuvée Nicolas Francois Billecart Millesime 1999 (3 bottles)

*Donated by Nolan & Cathlin Mitchell*

# 291

## **PIERRE MONCUIT BLANC DE BLANCS**

- Pierre Moncuit Blanc de Blancs NV (4 bottles)

*Donated by A Friend of Nashville Wine Auction*

# 292

## **REMEMBER THIS CHAMPAGNE!**

- Forget-Brimont Premier Cru Brut NV (2 bottles)
- Forget-Brimont Premier Cru Brut Rose NV (2 bottles)

*Donated by The Wine Shoppe at Green Hills*

# 293

## **TWO CHAMPAGNE GREATS**

- Pol Roger NV
- Taittinger Nocturne Sec NV

*Donated by Chase Cole*

# 294

## **CHANDON ÉTOILE, ROSÉ & BRUT**

- Domaine Chandon Étoile Rosé (2 bottles)
- Domaine Chandon Étoile Brut

*Donated by A Friend of Nashville Wine Auction*

# 295

## **CREMANT DE LIMOUX PINK BUBBLY**

- Domaine Collin Cremant de Limoux Cuvée Rose Brut NV (6 bottles)

*Donated by A Friend of Nashville Wine Auction*

# 296

## **TWO BY TWO CHAMPAGNE**

- Delbeck Heritage Rosé Brut Champagne
- Louis Roederer Brut Premier Champagne

*Donated by Elliot & Cynthia Himmelfarb*

# 297

## **TOP-NOTCH CALIFORNIA CHARDONNAY**

- Pride Mountain Vineyards Chardonnay 2014 (2 bottles)
- Staglin Family Vineyard Estate Chardonnay 2013 (2 bottles)
- Stags' Leap Winery Chardonnay 2013
- Stags' Leap Winery Barrel Selection Chardonnay 2012
- Swanson Vineyards Salon Wine Selection Chardonnay 2012

*Donated by Bill & Susan Joy*

# 298

## **GRAND CRU CHABLIS**

- René et Vincent Dauvissat-Camus Les Preuses Grand Cru Chablis 2012

*Donated by Chase Cole*

# 299

## **TESTAROSSA CHARD**

- 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 Bill & Donna Shergy*

# 300

## **GORGEOUS FANTESCA CHARDONNAY**

- Fantesca Estate & Winery Chardonnay 2012 (2 bottles)

*Donated by Glenn & Ann Eaden*

# 301

## **YUMMY KISTLER CHARDONNAY**

- Kistler Vineyards Sonoma Mountain Chardonnay 2013 (2 bottles)

*Donated by Jason & Wendy Pharris*

# 302

## **GARNER & FILS CHABLIS**

- Garner & Fils Chablis 2014 (6 bottles)

*Donated by A Friend of Nashville Wine Auction*

# 303

## **HALF-CASE OF ASSORTED CHARDONNAY**

- 32 Winds Chardonnay 2013
- Casa Planeta Chardonnay Blend 2011
- Château Ste Michelle Chardonnay 2012
- Clos du Bois Chardonnay 2014
- Four Vines Naked Chardonnay 2014

*Donated by Michael & Cindee Gold, The Wine Shoppe at Green Hills, A Friend of Nashville Wine Auction*

# 304

## **SAUV BLANC FROM CAKEBREAD CELLARS AND CROCKER & STARR**

- Crocker & Starr Sauvignon Blanc 2015 (2 bottles)
- Cakebread Cellars Sauvignon Blanc 2014 (2 bottles)

*Donated by Bill & Susan Joy*

# 305

## **GODELLO FROM 138-YEAR-OLD VINEYARD IN SPAIN**

- Bodegas Valdesil Pedrouzos Godello Valdeorras 2004 (1.5L)

*Donated by William & Sharon Piper*



# 306

## **HALF-CASE OF ROSÉ OF PINOT NOIR**

- Durant Vineyards Ava Lucia Rosé of Pinot Noir 2015 (6 bottles)

*Donated by Bill & Cyndi Sites*

# 307

## **DOMAINE DE FONTSAINTE ROSÉ**

- Domaine de Fontsaïnte Gris de Gris Rosé 2015 (8 bottles)

*Donated by A Friend of Nashville Wine Auction*

# 308

## **MIRAVAL ROSÉ**

- Château Miraval Côtes de Provence Rosé 2013 (4 bottles)

*Donated by Mark & Holly Whaley*



# 309

## **CHÂTEAU DOISY-DAËNE DESSERT WINE**

- Denis Dubourdieu Château Doisy-Daëne 2009 (375ml) (10 bottles)

*Donated by Tom & Stephanie Baldwin*

# 310

## **DESSERT WINES FROM CHÂTEAU GUIRAUD**

- Château Guiraud 2011 (375ml) (3 bottles)
- Château Guiraud Petit Guiraud 2013 (375ml) (3 bottles)

*Donated by Tom & Stephanie Baldwin*

# Special Wine Assortments

## 313

### **PARDUCCI WINE AND GUEST HOUSE STAY**

- Parducci True Grit Reserve Cabernet Sauvignon 2014
- Parducci True Grit Reserve Petite Sirah 2013
- Parducci True Grit Reserve Chardonnay 2014
- Gift certificate for 2 night stay for up to 4 guests at one of Parducci's exclusive guest houses with tour and tasting

*Donated by Parducci Wine Cellars*

## 314

### **BURGUNDY: THREE RED AND THREE WHITE**

- William Fevre Montmains Chablis Premier Cru 2007
- Louis Latour Corton-Charlemagne Grand Cru 2006
- Domaine Christian Clerget Échézeaux Grand Cru 2005
- Domaine Gabriel et Paul Jouard Les Vides Bourses Chassagne-Montrachet Premier Cru 2007
- Camus Père & Fils Charmes-Chambertin Grand Cru 2009
- Domaine Tortochot Lavaux Saint-Jacques Gevrey-Chambertin Premier Cru 2007

*Donated by Bill & Donna Shergy*

## 315

### **RED AND WHITE BURGUNDY, THE PERFECT DINNER DATE**

- Philippe Pacalet La Perriere Gevrey-Chambertin Premier Cru 2009
- Domaine Comtesse Bernard de Cherisey Hameau de Blagny Puligny-Montrachet Premier Cru 2009

*Donated by Chase Cole*

## 316

### **TOUR FRANCE, ONE BOTTLE AT A TIME**

- Château Plince 2001
- Domaine Sylvain Pataille Marsannay Clos du Roy 2012
- Pierre-Yves Colin-Morey En Remilly Saint-Aubin Premier Cru 2011
- Paul Jaboulet Aine Domaine de Thalabert Crozes-Hermitage 2010
- Hecht & Bannier Minervois Languedoc-Roussillon 2009

*Donated by Chase Cole*

# 317

## THREE FINE FRENCH WINES

- Vilmart & Cie Grand Cellier Premier Cru Brut Champagne NV
- M. Chapoutier Domaine de Bila-Haut Côtes du Roussillon Villages Occultum Lapidem 2008
- Roblet-Monnot Pere et Fils Volnay Saint Francois 2010

*Donated by Dan Smith & Brenda Bernards*



# 318

## RUTHERFORD HILL WINES

- Rutherford Hill Sangiovese 1995
- Rutherford Hill Cabernet Sauvignon 1990
- Rutherford Hill Merlot 1991
- Rutherford Hill Cabernet Sauvignon 1995
- Rutherford Hill Reserve Merlot 1996
- Rutherford Hill Chardonnay 1997

*Donated by Michael & Cindee Gold*

# 319

## GAJA SAMPLER

- Gaja Ca'Marcanda Vistamare Toscana IGT 2014
- Gaja Ca'Marcanda Promis Toscana IGT 2013
- Gaja Ca'Marcanda Magari Toscana IGT 2014
- Gaja Dagromis Barolo DOCG 2011

*Donated by A Friend of Nashville Wine Auction*

# 320

## A CASE OF BODEGAS

- Bodegas Fin de Siglo 'XIII Lunas' Rioja DOCa 2011 (8 bottles)
- Bodegas Botani Moscatel Seco 2012 (4 bottles)

*Donated by Dave Kazmerowski & Barbara Browning*

# 321

## THREE STRONG WINES: RED, MERLOT AND PINOT NOIR

- Paradoxx Winery Red 2013
- Duckhorn Vineyards Merlot 2013
- Goldeneye Anderson Valley Pinot Noir 2014

*Donated by A Friend of Nashville Wine Auction*

# 322

## ASSORTED ARTESA WINES

- Artesa Winery Estate Reserve Chardonnay 2012
- Artesa Winery Estate Reserve Pinot Noir 2012
- Artesa Winery Limited Reserve Cabernet Sauvignon 2011

*Donated by Mark & Holly Whaley*

323

**RED AND PINK AZUR WINES**

- Azur Classic Cabernet Sauvignon 2013
- Azur Rosé 2015

*Donated by Azur Wines*

**Trips, Dinners & Luxury Items**

325

**SAY NO TO THE MOSQUITO!**

- 1 year of residential mosquito treatments (6 visits) around home property

*Donated by All Pest Solutions*

326

**SEA GLASS FINE ART PHOTOGRAPHY PRINT**

Find the perfect new art for your home from over 600 available fine art prints. Search image categories including landscapes, seacoast, still lives, architecture, flowers, city scenes, and found objects to find your fine art print!

- Gift certificate for one Limited Edition 12" fine art print or \$495 towards the print of your choice

**Restrictions:** Expires October 6, 2017. Certificate is non-transferable and must be used by the original purchaser. Cannot be combined with any other offer or certificate.

*Donated by Sea Glass Fine Art Photography*

327

**HEADED TO CHICAGO? SPEND THE WEEKEND AT THE SOFITEL!**

Conveniently located withing walking distance of Chicago's most popular landmarks including the Magnificent Mile, Navy Pier and Millennium Park, Sofitel Chicago Magnificent Mile welcomes you to experience unforgettable four-star luxury in one of America's most dynamic cities.

- 2 night stay for 2 in a luxury king room
- Chestnut Provisions Dinner for 2 at Café des Architectes

**Restrictions:** Expires January 30, 2018. Does not include taxes or gratuity. Blackout dates apply and excludes special events.

*Donated by Sofitel Chicago Water Tower, Café des Architectes*

# 328

## **\$400 FOR FINE DINING FROM 42 CHICAGO RESTAURANTS**

Browse the 42 Chicagoland restaurant options managed by Lettuce Entertain You, and spend your \$400 in gift cards at your choice of eateries! You'll have a difficult time choosing from dinner destinations like Tru, RPM Steak and Everest. Or, perhaps you'll choose to enjoy Sunday Brunch at Mon Ami Gabi or Oyster Bah in Lincoln Park.

- 4 \$100 gift cards for Lettuce Entertain You restaurants in Chicago

*Donated by Lettuce Entertain You*

# 329

## **GOOD TIMES AT CITY WINERY CHICAGO**

Just like their Nashville counterpart, City Winery Chicago is a hotspot for wine-lovers and concert goers. You'll be welcomed there with open arms for your VIP tour and tasting. Then, stick around for dinner or a show (or both!) using your \$200 gift card to help pay the way.

- Tour and tasting for 4 at City Winery Chicago
- \$200 gift card for City Winery Chicago

*Donated by City Winery Chicago*

# 330

## **TIGHTEN-UP PERSONAL TRAINING**

Work with Kristie Jackson, who has 25 years of experience in the fitness industry. Measure body composition and figure out target heart rate zone. Establish realistic goals and set priorities. Train at your home or with the trainer.

- 1 60-minute consultation
- 2 60-minute workout sessions

*Donated by Kristie Jackson*

# 331

## **SCOTCH WHISKY**

- Glenlivet Scotch Whisky 12 Year
- Macallan Scotch Whisky 12 Year (2 bottles)
- Macallan Scotch Whisky 12 Year (1L) (2 bottles)

*Donated by Grace Bathrick*

# 332

## **FINE CHAMPAGNE COGNAC**

- Remy Martin Fine Champagne Cognac
- Courvoisier VSOP Fine Champagne Cognac

*Donated by A Friend of Nashville Wine Auction*

# 400

## THE COOLEST WINE BOTTLE CANDLES, EVER

What is a wine auction to do with all the empty wine bottles? Why, we convert them into candles of course! Crafted by Jonna Vaughn of Tennessee Glass Stains, these 100% soy candles come in various bottle shapes with an assortment cool wine labels and scrumptious scents.

- **Set-Price Signup:** 1 candle for \$30, or 4 for \$100

**Please note:** Because you can select your specific candle(s), this lot is only available for purchase in person at Wined Up! It is not available through Mobile Bidding.

# 401

## GAS CARDS FOR CANCER PATIENTS

Help cancer patients focus on their healing journey without having to worry about the added expense of traveling 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 Signup:** \$50

# 402

## **NASHVILLE WINE AUCTION BASEBALL CAP**

Show your support with this Nashville Wine Auction cap. New design in 2017!

- **Set-Price Signup:** \$25

# 403

## **NASHVILLE WINE AUCTION CHAMPAGNE STOPPER**

Although leftover Champagne is commonly not an issue, with this handy Champagne stopper you can keep it bubbly for mimosas the following morning!

- **Set-Price Signup:** \$10

# 404

## **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 Signup:** \$25

# 405

## **NASHVILLE WINE AUCTION WINE OPENER**

This is the perfect souvenir that you'll use for years to come!

- **Set-Price Signup:** \$10



**AUCTION RULES &**  
*Reference*





# Silent Auction at Wined Up!

## Bidding opens on your Mobile Phone on Wednesday, February 22, 2017

Outstanding wines and other specialty items will be offered by Silent Auction at Wined Up! on Friday, February 24, 2017. Auction lots will be on display during the event.

Because Nashville Wine Auction utilizes Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Wednesday, February 22, 2017. Guests who have provided a cell phone number will receive an automated welcome text message containing a personal bidding link at noon on Wednesday, February 22. If you do not pre-register your cell phone number, you will receive your automated welcome text message when you check in at Wined Up! 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 8:00 pm on February 24.**

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 starting at 8:30 pm.

*The Silent Auction lot listing begins on page 164 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 and 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.

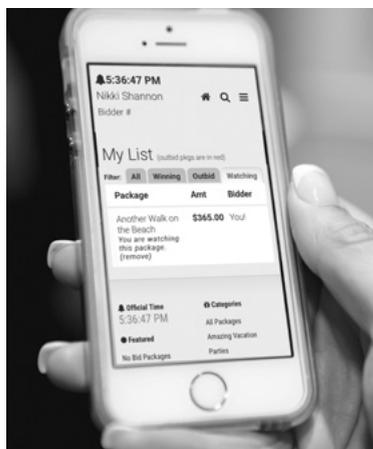
## How Do I Bid?

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 Signup 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.

# 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 bid spotters nearby.

**Please 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!

While most lots are sold to the single highest bidder, we do offer specialty lots that operate on a different set of rules. These include:

## 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.

## High Bidder's Choice

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

## Set-Price Lots

Some of the lots in the Silent and Live Auctions 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 in the Silent Auction, 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. Often times, open spots will be offered in the Live Auction at the same set-price. Check the Set-Price Signup lot description for specifics.

## Pairings from the Heart



*Pairings from the Heart* invites our community to make a donation in memory of a friend or family member who has been lost to cancer or in honor of one currently engaged in the fight. These special Silent and Live Auction lots are denoted throughout the Auction Catalog with the *Pairings from the Heart* logo, along with a heartfelt story of our loved ones. Keep our cause in mind as you browse the auction, knowing that the fight against cancer remains urgent. Raise your paddles and please bid high on our *Pairings from the Heart* lots!

## 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 February 25, 2017 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 Currant:** 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 under-ripe 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.*

	<b>Burgundy</b>	<b>California &amp; Bordeaux</b>	<b>Champagne</b>	<b>Port</b>
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.

## Wine Reviewer Key

Wine reviews are often quoted in the catalog. Here is a key to the abbreviations used to represent reviewers:

- AG = Antonio Galloni
- JS = James Suckling
- RP = Robert Parker
- ST = Stephen Tanzer
- WE = *Wine Enthusiast*
- WS = *Wine Spectator*



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## Presenting Sponsor

*Saint Thomas Health has supported Pairings from idea to inception, so we are elated to have them continue as a Presenting Sponsor for a fifth year in a row! Our friends at Saint Thomas have gone above and beyond with their support which includes printing our Auction Catalogs, ensuring that we can donate even more funds to our beneficiaries!*



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For 113 years, Saint Thomas Hospital has been devoted to physical, emotional and spiritual healing. Our mission is to serve all persons, with special attention to those who are poor and vulnerable, while improving the health of individuals and communities. Saint Vincent de Paul and Saint Louise de Marillac founded the Daughters of Charity in Paris, France. In 1898, Thomas Sebastian Byrne, the fifth Catholic Bishop of Nashville, asked the Daughters of Charity to establish Saint Thomas Hospital in Nashville.

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# Presenting Sponsor

*Nashville Wine Auction is elated to welcome Brindiamo Group as a new Presenting Sponsor for Pairings: Nashville's Ultimate Wine and Food Weekend this year. As a nod to their Italian name, let us drink a toast to their support in helping us fund the fight against cancer! Cheers!*



Brindiamo Group, based in Nashville has grown into a leading mergers and acquisition consulting firm to the beverage industry. Brindiamo provides advisory services to beverage firms looking to raise capital, sell, merge or acquire a business. We leverage our extensive relationship base to find the ideal strategic partner for our clients, whether buy-side or sell-side. Our insights into the negotiations of buying or selling beverage businesses are based on years of beverage industry M&A transaction experience.

## Presenting Sponsor

*This is the first year Nashville Wine Auction and City Winery have worked together to host Pairings: Nashville's Ultimate Wine and Food Weekend. We offer a huge thank you to City Winery Nashville and their team for their hard work in planning and executing the event and their generous partnership in making Wined Up! and Pairings memorable evenings for all who attend.*



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*Nashville Wine Auction is excited to welcome Midtown Corkdorks as a sponsor for Pairings: Nashville's Ultimate Wine and Food Weekend. Thank you for your support in helping us fulfill our mission.*



Midtown and Green Hills Corkdorks are Nashville's premier wine and spirits superstores! Our Midtown location has over 7,000 wine options and the largest selection of back-vintage collectibles in Middle Tennessee, in addition to expansive bourbon and scotch selection, and a full walk-in humidor! Our brand new Green Hills location is stocked with the largest selection of fine wines in the Green Hills area. Specializing in cellar consultation for over 20 years, our highly qualified staff is always ready to track down that hard-to-find bottle to complete your collection!

## Principal Sponsor

*Tennessee Oncology has been a great partner with Nashville Wine Auction supporting both Pairings and l'Eté du Vin! The support they provide to patients on their cancer journey and their dedication to fighting cancer means the world to us, so we couldn't be more excited to have Tennessee Oncology return as a sponsor for the fifth year in a row!*

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Tennessee Oncology is one of the largest independent cancer treatment centers in the nation. Through advanced science we continue to offer new targeted and individualized therapy while leading innovation in healthcare reform. With more than 85 physicians and 30 locations across Middle and Southeast Tennessee, we deliver care where you need it, in your community and close to home.

## Supporting Sponsors

*Pinnacle Financial Partners is returning as a Pairings sponsor for the fifth year in a row! We are grateful for their long time support of Nashville Wine Auction and their encouragement to help us grow Pairings into Nashville's Ultimate Wine and Food Weekend.*



Pinnacle Financial Partners is proud to be a sponsor for *Pairings: The Ultimate Wine & Food Weekend*. Pinnacle Financial Partners provides distinctive service and effective advice to their clients. We are pleased to support *Pairings* as together we “unite the wine community to fund the fight against cancer.”

## Supporting Sponsors

*Nashville Wine Auction would like to thank Scripps Howard Foundation for their partnership in supporting the fight against cancer. Not a new sponsor of Nashville Wine Auction, but a first time sponsor of Pairings: Nashville's Ultimate Wine and Food Weekend.*



The Scripps Howard Foundation strives to advance the cause of a free press while also building healthy communities and an improved quality of life through its support of education, vital social services, enriching arts and culture, and inclusive civic affairs. While the Foundation had humble beginnings, it has flourished over time and now serves more than 1.5 million people by identifying and supporting life-changing community programs and empowering journalists who inform and engage all of us through their outstanding investigations, storytelling and communications.

## Media Sponsor

*Nashville Wine Auction would like to thank Nashville Lifestyles for returning as our media sponsor for the fourth year in a row! We are big fans of the magazine and love how they keep us all “in the know” about what’s going on in Nashville.*



*Nashville Lifestyles Magazine is the resource for all things Nashville, including celebrity, food, entertainment, travel, fashion and events. Published 12 times a year, Nashville Lifestyles is available on the newsstand or through subscription at NashvilleLifestyles.com.*

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**UPCOMING**  
*Events*





# Save the Dates!



The 38th Annual l'Été du Vin

## California Collectibles

June 22 & July 20-22, 2017

*Loren Chumley and Mike Sontag, Co-Chairs*



# Save the Dates

The 38th Annual l'Eté du Vin

## California Collectibles

*Co-Chairs*

*Loren Chumley and Michael Sontag*

### **Grand Cru Evening**

Thursday, June 22, 2017

6:00 - 8:30 pm

Exclusive Cocktail Party honoring the  
2017 Norman M. Lipman Award Recipient

### **Vintners' Tasting**

Thursday, July 20, 2017

6:00 – 8:00 pm

Richland Country Club

A seated, structured tasting featuring all four Guests of Honor from CA

### **Patrons' Dinners**

Friday, July 21, 2017

7:00 pm

Two distinctive gourmet dinners in private residences,  
each featuring two Guests of Honor wines from CA

### **l'Eté du Vin**

Saturday, July 22, 2017

5:30 pm - Midnight

Loews Vanderbilt Hotel

Reception and Silent Auction, Seated Dinner and Live Auction



# Save the Date!



## Champagne & CHARDONNAY

***A Sparkling Evening Just for Ladies***

**Thursday, October 5, 2017**

6:00 pm

*Co-Chairs: Rose Grindstaff and Renée Chevalier*

***Voted Best Women's Event 3 Years in a Row!***

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# Save the Date!

## THE MEN'S EVENT



Thursday, October 5, 2017

***Harvey Crouch, Jim Lewis, and David Osborn, 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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# Save the Dates!



***Pairings: Nashville's Ultimate Wine and Food Weekend***  
***February 22-24, 2018***



# #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?**

#### **The Blind Tasting Essentials**

One of the most satisfying achievements of any oenophile is the ability to taste wine without knowing what is in the glass. There is no “hidden secret” to master the art of blind tasting. Anyone can learn, and practice makes perfect! This class is a great way to help you develop your own personal style of structured tasting as well as fine-tune your ability to taste individual aspects in a wine. If you’ve ever wanted to name what’s in a glass just by tasting, Blind Tasting Essentials is a sure-fire way to learn!

*March 20, 2017, 6:00 pm at Table 3 Restaurant & Market - \$50 per person*

#### **The Road Less Traveled**

Now that we’ve all mastered Cab and Pinot, let’s move on to some lesser known regions, varietals and blends. This broad study will provide a fun overview of some wonderful yet rarely seen wines from regions seldom discussed and unusual blends from already popular wine regions. Will you taste Sankt Laurent, Nerello Mascalese, Agiorgitiko, Furmint or Bobal? Maybe! Grab a seat and find out!

*April 24, 2017, 6:00 pm at Table 3 Restaurant & Market - \$50 per person*

#### **Looking Through Rosé Colored Glasses: The Wonderful World of Rosé**

Dry Rosés are making a profound comeback in popularity... It’s certainly not your grandmother’s white Zinfandel anymore! Learn about these seriously delicious and versatile gems, from regions far beyond Tavel and Provence.

*May 22, 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 and claim your spot during Silent Auction Mobile Bidding. The last round sold out!

**Lot 204 - The Blind Tasting Essentials**

**Lot 205 - The Road Less Traveled**

**Lot 206 - Looking Through Rosé Colored Glasses:  
The Wonderful World of Rosé**

# 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 choose to make a financial contribution.



*If you have any questions about donating, please contact Auction Director, Nikki Shannon at [Nikki@NashvilleWineAuction.com](mailto: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](mailto: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 offer. 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](http://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 event teams. Volunteers may also take leadership roles by being team captains, committee leaders, committee members and project managers.

*If you have any questions about volunteering, please contact Administrator, Anne Landis Jetton, at [AnneLandis@NashvilleWineAuction.com](mailto: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 our events.

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 and assist 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



Excellence in Volunteer Engagement (EVE), a certification program for Middle Tennessee nonprofits, is the first certification effort of its kind in the nation. EVE recognizes nonprofit organizations that employ high-quality volunteer management practices. The goal of EVE is to increase volunteerism by encouraging all nonprofits to work toward volunteer management programs that offer first-rate volunteer opportunities and experiences.

Nonprofits are reviewed on five key areas of volunteer management. All EVE-certified organizations will:

- Include a volunteer component in their strategic plans
- Have an identified and trained volunteer manager
- Ensure volunteers' time and talent are well-utilized
- Provide orientation for all volunteers
- Evaluate volunteers' impact on the community and agency

EVE was co-founded in November 2011 by Hands On Nashville, Center for Nonprofit Management and Mayor Karl Dean. In 2013 and re-certified in 2015, Nashville Wine Auction was recognized as an EVE Certified organization. Upholding this honor, we strive to give our 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. We even invite them to our Volunteer Appreciation Party in August!



# 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](http://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](https://twitter.com/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](https://www.instagram.com/NashWineAuction)

Are you obsessed with all these really cool filters that make everything look ridiculously, like ridiculously good looking? Please feel free to take pictures at all our events and tag us!

Need #hashtags for all of our events? Please use these!

#Pairings2017

#LEDV2017

#ChampagneAndChardonnay

#TheMensEvent

#NashvilleWineAuction

# Pairings Social Media Cheat Sheet

## **Auctioneer & MC**

CK Swett  
Instagram: @lot1auctioneers

Chris Chamberlain  
Twitter/Instagram: @ceeelcee

## **Vintners**

Arrington Vineyards  
Twitter: @avwinery  
Instagram: @arringtonvineyards

Azur Wines  
Twitter/Instagram: azurwines

Blackbird Vineyards  
Twitter: @Blackbird\_Wines  
Instagram: @blackbirdvineyards

Bougetz Cellars  
Instagram: @bougetzcellars

Crocker & Starr Wines  
Twitter/Instagram: @crockerstarr

Darioush  
Twitter/Instagram:  
@darioushwinery

Desparada Wines  
Instagram: @desparadawines

Dunn Vineyards  
Twitter: @Dunn\_Vineyards  
Instagram: @dunnvineyards

Fantesca Estate & Winery  
Twitter/Instagram:  
@FantescaWine

Flora Springs Winery & Vineyards  
Twitter/Instagram:  
@FloraSprings

Foundry Vineyards  
Twitter/Instagram:  
@foundryvineyard

Gamble Family Vineyards  
Twitter: @GambleFamilyVin  
Instagram:  
@gamblefamilyvineyards

Giornata  
Twitter/Instagram:  
@giornatawines

Harumph Wines  
Twitter/Instagram:  
@harumphwines

Herman Story Wines  
Twitter/Instagram:  
@hermanstorywines

J. Bookwalter  
Twitter: @jbookwalterwines  
Instagram: @jbookwalterwinery

Kokomo Winery  
Twitter/Instagram:  
@kokomowinery

Ledge Vineyards  
Twitter/Instagram:  
@ledgevineyards

Northstar  
Twitter: @northstarwinery

Phifer Pavitt Winery  
Twitter: @datenightwine  
Instagram: @phiferpavittwine

RARECAT Wines  
Twitter/Instagram: @rarecatwines

Redmon Wines  
Twitter/Instagram:  
@RedmonWines

Sojourn Cellars  
Twitter: @sojourncellars  
Instagram: @sojourn\_cellars

The Spire Collection  
Twitter/Instagram:  
@spirecollection

Taylor Family Vineyards  
Twitter: @taylorvineyards

Willamette Valley Vineyards  
Twitter: @WillametteVV  
Instagram:  
@Willamettevalleyvineyards

Zonin Prosecco  
Twitter/Instagram:  
@ZoninProsecco

## **Chefs & Restaurants**

360 Bistro  
Twitter/Instagram: @360Bistro

Chef Salvador Avila  
Twitter: @savila81

Chef Greg Biggers  
Twitter/Instagram:  
@greg\_biggers

Chef Matt Bolus  
Twitter/Instagram: @mattbolus

City Winery  
Twitter/Instagram:  
@citywinerynsh

Chef Burke Conley  
Instagram: @chefburkeconley

Fin & Pearl  
Twitter: @finandpearl\_  
Instagram: @finandpearl

Chef Tony Galzin  
Twitter: @tonycakes  
Instagram: @tgalzin

Chef Robert Grace  
Instagram: @chef\_robert\_grace

Chef Andy Hayes  
Twitter: @chefandyhayes

Chef Hal Holden-Bache  
Twitter: @halholdenbache

Honey's  
Twitter/Instagram:  
@honeyschicago

Kayne Prime  
Twitter/Instagram: @kayneprime

Chef Brian Lea  
Instagram: @brianslea

LeSel  
Instagram: @leselnashville

Chef Dale Levitski  
Twitter: @cheflevitski  
Instagram: @dlevitski

Mangia Nashville  
Twitter: @mangianashville

Chef Molly Martin  
Instagram: @chefmollymartin

mk The Restaurant  
Twitter: @mkchicago  
Instagram: @mkchicago312

Nicky's Coal Fired  
Twitter/Instagram:  
@nickysnashville

Chef Garrett Pittler  
Twitter/Instagram: @garrett Pittler

Chef Kevin Ramquist  
Twitter: @kevinramquist  
Instagram: @theunicorinnashville

Chef Chris Stallard  
Twitter: @cheffiechris  
Instagram: @cheffie\_chris

Table 3  
Twitter/Instagram:  
@Table3Nashville

Chef Bryan Weaver  
Twitter/Instagram:  
@BryanLeeWeaver

Chef Charles Welch  
Twitter: @Charleswelch  
Instagram: @chazfortune

Chef Erick Williams  
Twitter: @cheferick  
Instagram: @cheferickwilliams

Chef Jason Zygmunt  
Twitter: @JZygmunt  
Instagram: @Jason.zygmunt



**Shop on Amazon and help raise money for  
Nashville Wine Auction!**

Visit

**<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.*

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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.

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#PAIRINGS2017