

NASHVILLE WINE AUCTION



Generations of
GREATNESS

37th ANNUAL
l'Eté du Vin

with Special Guest of Honor
GAIA GAJA

JUNE 22 AND JULY 28-30, 2016

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

LOT 101 THE HAUTE COUTURE OF CHAMPAGNE

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

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

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

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

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

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

Donated by Champagne Alfred Gratien

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

LOT 102 NAPA VALLEY'S GRAND CRU

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

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

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

Donated by BOND

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

LOT 103 GOOD LUCK RESISTING THIS ONE SHAFER VINEYARDS HILLSIDE SELECT

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

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

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

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

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

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

Donated by Shafer Vineyards

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

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

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

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

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

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

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

Donated by Rosann & Bill Nunnelly

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

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

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

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

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

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

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

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

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

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

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

Donated by SeaDream Yacht Club

CHASE COLE
KIMBERLY & JIM LEWIS

CHEF ANDREW LITTLE
JOSEPHINE

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

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

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

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

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

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

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

Enjoy the following wines paired with your meal:

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

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

TOMMY THOMPSON & TERRY MURRAY

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

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

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

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

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

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

Donated by Tommy Thompson & Terry Murray

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

LOT 108 FOR THE LOVE OF NEBBIOLO FROM PIEDMONT

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

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

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

Donated by Patrick McMullan

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

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

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

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

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

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

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

Buy-A-Spot at this dinner that takes place at the home of Sharon and Bill Piper on Saturday, March 18, 2017. A total of 14 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

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

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

Restrictions: Dinner to take place at the home of Sharon and Bill Piper on March 18, 2017. No exceptions. Six shared pours allowed and can be purchased at Check Out.

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

BORDEAUX FRIENDS

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

LOT 110

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

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

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

Do you want to stay on the Left Bank?

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

Or would you prefer the Right Bank?

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

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

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

Left Bank

Château Lynch-Bages

Château Margaux

Château Pichon Longueville Comtesse de Lalande

Château Pape Clement

Right Bank

Château Beauregard

Château Figeac

Château Pavie

Chateau Siarac

Château Troplong Mondot

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

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

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

Restrictions: Winery availability based on selected travel dates. Trip must be taken within 18 months of purchase. Please allow at least 4 months for Nashville Wine Auction staff to book trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car or driver are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

DOMAINE CLARENCE DILLION

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

LOT 111

THREE'S COMPANY WITH HAUT-BRION

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

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

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

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

Donated by Domaine Clarence Dillon

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

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

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

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

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

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

Donated by Donna & William Shergy

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

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

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

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

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

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

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

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

Donated by Chef Johnny Haffner

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

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

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

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

Day 1

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

Day 2

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

Day 3

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

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

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

Day 4

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

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

Day 5

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

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

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

Day 6

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

Day 7

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

This trip includes:

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

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

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

ROSANN & BILL NUNNELLY

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

LOT 115 LARGE AND IN CHARGE! GAJA LANGHE CONTEISA 2009

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

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

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

Donated by Rosann & Bill Nunnelly

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

LOT 116 TWO CLASSIC VINTAGES OF CHÂTEAU MARGAUX

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

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

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

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

Donated by Brent Soper

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

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

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

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

1st Course

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

2nd Course

Williams Selyem Precious Mountain Vineyard Pinot Noir 2009-2012

3rd Course

Williams Selyem Rochioli Riverblock Pinot Noir 2009-2012

4th Course

Williams Selyem Estate Vineyard Pinot Noir 2009-2012

Buy-A-Spot at this dinner that takes place at the home of Pam & Steve Taylor on Saturday, March 25, 2017. A total of 14 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each of the wines listed above
- One (1) magnum of Williams Selyem per couple

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

Restrictions: Dinner to take place at the home of Pam & Steve Taylor on Saturday, March 25, 2017. No exceptions. No shared pours.

Donated by Pam & Steve Taylor, Williams Selyem

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

LOT 118 LUXURIOUS SEABOURN MEDITERRANEAN CRUISE FOR 2

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

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

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

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

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

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

Donated by Seabourn

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

LOT 119 HISTORY AND ELEGANCE, CLOS DE TART

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

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

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

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

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

Donated by Cynthia & Elliot Himmelfarb, Brent Soper

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

LOT 120 NEVER GONNA GIVE YOU UP

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

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

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

- Château Lynch-Bages 1989 (5 bottles)

Donated by Brent Soper

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

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

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

~Natasha & John Deane

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

Day 1: Piedmont Wine Country

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

Day 2: Barbaresco

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

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

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

Day 3: Barola

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

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

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

Day 4: Italian Riviera

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

Day 5: Portofino & Pietrasanta

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

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

Day 6: Gaja & La Pineta

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

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

Day 7: Ornellaia & Sassicaia

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

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

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

Day 8: Bologna and back to Milan

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

This trip includes:

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

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

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

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

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

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

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

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

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

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

Hors d'oeuvres

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

Course #1

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

Course #2

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

Course #3

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

Course #4

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

Course #5

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

Dessert

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

Buy-A-Spot at this dinner that takes place on Friday, February 3, 2017 at Etch Restaurant. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

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

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

Restrictions: Dinner to take place on Friday, February 3, 2017 at Etch. No exceptions. No shared pours.

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

CANA WINE COMPANY

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

LOT 123

ABSOLUTELY NECESSARY: SINE QUA NON

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

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

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

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

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

Donated by CANA Wine Company

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

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

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

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

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

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

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

Donated by Piper-Heidsieck

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

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

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

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

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

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

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

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

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

Donated by Caren & Fritz Hatton, Arietta Wine

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

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

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

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

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

Day One

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

Day Two

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

Day Three

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

Day Four

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

Day Five

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

This trip includes:

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

Restrictions: Itinerary subject to change based on winery availability during selected travel dates. Trip must be taken within a year of purchase. Wineries are closed on holidays and this trip cannot be scheduled in September or October. Please allow 90 days for Nashville Wine Auction staff to book trip. Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Arietta Wine, Cakebread Cellars, Cliff Lede Vineyards, Flora Springs Winery & Vineyards, Joseph Phelps Vineyards, Napa Valley Lodge, Opus One Winery, Plumpjack Winery, Round Pond Estate, Schramsberg Vineyards, Silver Oak Winery

BRENT SOPER

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

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

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

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

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

Donated by Brent Soper

VICKI HORNE
HOLLY WHALEY

BILL HEARN
THE ESTATE OF BILLY RAY HEARN

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

LOT 128 MAJOR MADEIRA

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

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

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

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

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

PAM & STEVE TAYLOR
MARJORIE & DAVID HAWKINS

CHEF TONY GALZIN

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

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

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

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

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

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

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

Before

Krug Vintage Brut Champagne 1988

1st Course

Bouchard Père & Fils Le Montrachet Grand Cru 2006

Louis Latour Les Goutte d'Or Meursault Premier Cru 2006

2nd Course

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

3rd Course

Château Margaux 1996
Château Haut-Brion 1998
Château Latour 1996

4th Course

Château d'Yquem 1986

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

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

AMY P. & FRANK M. GARRISON, JR.

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

LOT 130

**WEAR YOUR HEART ON YOUR SLEEVE
WITH 16 BOTTLES OF COLGIN CARIAD**

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

Fall in love with Colgin Cellars with 16 bottles of Cariad Red. 16 bottles? Of wine from Ann Barry Colgin? It's hard enough getting your hands on one bottle with a waiting period of as long as three years to be on the mailing list. Let your heart rule your head and don't let this lot slip by!

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

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

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

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

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

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

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

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

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

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

- Château Lafite Rothschild 1982 (3 bottles)

Donated by Ann & Glenn Eaden

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

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

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

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

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

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

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

Wines to be tasted include:

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

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

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

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

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

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

Donated by Pam & Steve Taylor

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

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

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

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

Here's how it will unfold...

Day 1: Lyon

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

Day 2: Côte Rôtie and Hermitage

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

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

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

Day 4: Vacqueyras, Gigondas and Beaumes de Venise

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

Day 5: Châteauneuf-du-Pape

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

Day 6: Avignon, Ménerbes Roussillon and Gordes

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

Day 7: Gordes, Michelin Lunch, Truffle hunt

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

Day 8: Say Au Revoir

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

This trip includes:

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

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

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

BRENT SOPER

Once again we must proclaim our appreciation for Brent Soper.

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

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

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

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

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

Donated by Brent Soper

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

LOT 136 CHAMPAGNE & DIAMONDS

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

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

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

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

Donated by Piper-Heidsieck, Terlato Wines, Lindell Jewelers

LOT 135 RAISE YOUR PADDLE

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

For 37 years, Nashville Wine Auction has partnered with generous people like you to raise more than \$19 million for organizations directly related to treatment, patient care and eradication of cancer. With your donation today, you will have a direct impact on:

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

Tonight, we invite you to align with the mission of Nashville Wine Auction, stand and raise your paddle to donate \$1000, \$500 or \$250 to fund the fight against cancer.

Know that together we will make a difference.

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

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

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

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

What are we going to do, you ask?

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

Who's the hungriest?

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

Donated by Loews Vanderbilt Hotel

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

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

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

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

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

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

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

Donated by Tom Black

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

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

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

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

Donated by Gaia Gaja

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

LOT 141 TEN CLAUDE DUGAT GEVREY-CHAMBERTIN LAVAUX ST JACQUES

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

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

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

Donated by Brent Soper

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

LOT 143 PACK YOUR BAGS, YOU'RE HEADING TO WILLAMETTE, DAMNIT!

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

Day One

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

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

Day Two

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

Day Three

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

Day Four

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

Day Five

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

This trip for 4 includes:

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

Restrictions: Itinerary subject to change based on winery availability during selected travel dates. Trip must be taken within a year of purchase and **booked by December 30, 2017**. Please allow 60 days for Nashville Wine Auction staff to book trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Archery Summit Estate, Beaux Frères Winery, Bergström Wines, The Carlton Winemakers Studio, Domaine Serene, Grace & Ken Evenstad, Penner-Ash Wine Cellars, Stoller Family Estate, Torii Mor Winery, Winderlea Vineyard & Winery

BETH & JOHN HUFF

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

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

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

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

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

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

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

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

Donated by Beth & John Huff

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

LOT 145 THE BEST OF BORDEAUX FROM DAVID K. MORGAN

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

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

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

Donated by Janice Elliott & David K. Morgan

JUDITH & ROBERT RICHARDS
CHEF WILL UHLHORN

360 BISTRO
ELISE LOEHR

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

LOT 146

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

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

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

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

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

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

Flight #1

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

Flight #2

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

Flight #3

Sandeman Vintage Port 1935
Delaforce Vintage Port 1935

Flight #4

Fonseca Vintage Port 1948
Taylor Fladgate Vintage Port 1948

Buy-A-Spot at this dinner that takes place at 360 Bistro on Saturday, February 4, 2017. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

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

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

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

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

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

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

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

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

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

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

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

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

Donated by Brent Soper

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

LOT 148 FAMILY AND PASSION THE WINES OF WILLIAM COLE

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

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

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

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

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

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

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

LOT 149 EXCEPTIONAL 1986 BORDEAUX DINNER FOR 8

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Donated by Emilia Nardi, Tenute Silvio Nardi

MARY & TIM SCHOETTLE

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

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

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

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

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

Hungarian

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

French

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

German and Alsatian

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

American

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

Donated by Mary & Tim Schoettle

GRACE BATHRICK

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

LOT 152

TICKLE YOUR FANCY WITH THESE VARIOUS VINTAGE PORTS

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

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

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

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

Donated by Grace Bathrick

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

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

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

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

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

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

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

Enjoy the following wines with your dinner:

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

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

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

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

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

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

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

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

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

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

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

Donated by French Lick Resort

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

LOT 155 PROMOTING DECADENCE WITH CHÂTEAU LÉOVILLE BARTON

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

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

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

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

- Château Léoville Barton 2005 (12 bottles)

Donated by Retta & Elliott Singer

CINDEE & MICHAEL GOLD
GRACE BATHRICK

CYNTHIA & ELLIOT HIMMELFARB
BRENT SOPER

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

LOT 156 “KING OF THE SUPER SECONDS”

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

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

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

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

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

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



Silent Auction

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