

California
COLLECTIBLES



JUNE 22 & JULY 20 - 22, 2017

presented by

NASHVILLE WINE AUCTION



LIVE
AUCTION



NASHVILLE WINE AUCTION

Thank you Ramey Wine Cellars, your loyal support goes a long way toward helping us fund the fight against cancer.

LOT 101

EXPERIENCE THE MAGNUM WITH RAMEY WINE CELLARS

What makes Ramey wines so crowd-pleasing? Some may say it has to do with their attention to detail. For David Ramey, harvesting grapes at the exact moment is crucial, waiting until the last possible second to gather the succulent fruit. His extensive winemaking background in the states (Matanzas Creek, Chalk Hill, Dominus and Rudd) and overseas (Château Petrus) might have something to do with the unique, mouth-watering complexity found in this wine.

The Ramey's brought forward a wine unlike the rest when they created a new California style that was richer, more lush and silky-smooth than ever before. This six magnum selection is comprised of Ramey's most successful vintages across the board. Get your palates ready to experience the magnum!

- Ramey Wine Cellars Ritchie Vineyard Chardonnay 2013 (1.5L)
- Ramey Wine Cellars Pedregal Vineyard Cabernet Sauvignon 2013 (1.5L)
- Ramey Wine Cellars Hyde Vineyard Chardonnay 2013 (1.5L)
- Ramey Wine Cellars Annum Cabernet Sauvignon 2013 (1.5L)
- Ramey Wine Cellars Platt Vineyard Chardonnay 2013 (1.5L)
- Ramey Wine Cellars Cabernet Sauvignon 2013 (1.5L)

Donated by Ramey Wine Cellars

Michael and Cindee, what would we do without you. Hopefully, we'll never have to find out. Thank you for this grand donation. And Mark Goldstone, your generosity is remarkable. We appreciate you so much.

LOT 102 ISOSCELES RESERVE... FOR THE WIN!

Everyone knows how yummy Justin Isosceles is... The name is well known in the halls of Nashville Wine Auction. But did you know that Justin made an Isosceles Reserve? With the exception of this auction lot, Isosceles Reserve is available only to the Justin mail list.

With each vintage of Isosceles Reserve, Justin's winemaking and viticulture teams select the absolute best vineyard blocks across five Bordeaux varieties and ferment them separately. A master blend of these varieties is then assembled and becomes the pinnacle of the year's production. Isosceles Reserve spends a full two years in 100% new French barriques before being bottled. After a year of careful cellaring, the result is a deep, complex wine with both power and finesse, and exceptional aging potential.

Raise your paddle for an 8-bottle vertical of Justin's Isosceles Reserve, along with an additional four bottles of Isosceles. The resulting case of wine is a blend of the exceptional quality and character of the Bordeaux grape varieties grown in Paso Robles.

- Justin Vineyards & Winery Isosceles 2008 (3 bottles)
- Justin Vineyards & Winery Isosceles 2001
- Justin Vineyards & Winery Isosceles Reserve 2003
- Justin Vineyards & Winery Isosceles Reserve 2004
- Justin Vineyards & Winery Isosceles Reserve 2005
- Justin Vineyards & Winery Isosceles Reserve 2006
- Justin Vineyards & Winery Isosceles Reserve 2007
- Justin Vineyards & Winery Isosceles Reserve 2008
- Justin Vineyards & Winery Isosceles Reserve 2009
- Justin Vineyards & Winery Isosceles Reserve 2010

Donated by Marc Goldstone, Michael & Cindee Gold

Bill and Edie Mitchell really wowed us this year with their wine donations. Four live lots! Thank you, Thank you!

LOT 103

THE EARLY YEARS OF DOMINUS DOMINANCE

The vineyards of Dominus are interwoven into the original history of Napa Valley in the mid 1850s, known as Napanook Vineyard at the time. Christian Moueix, of the Powerful Pomerol family, formed a partnership with Robin Lail and Marcia Smith, heirs to the soon-to-be Dominus vineyards, in 1982.

Dominus sealed its place in history with its Inaugural 1983 vintage, with Petrus winemaker Jean Claude Berrouet serving as an integral member of the team. The initial vintages are quite tannic, rustic and bright, built for aging. This lineup of Dominus vintages from 1983-1989 represent the formation of a beautiful partnership as well as the early years of Dominus dominance.

- Dominus Estate Christian Moueix 1983
- Dominus Estate Christian Moueix 1984
- Dominus Estate Christian Moueix 1985
- Dominus Estate Christian Moueix 1987
- Dominus Estate Christian Moueix 1988
- Dominus Estate Christian Moueix 1989

Donated by Bill & Edie Mitchell

We are privileged to have the support and leadership of Kimberly and Jim Lewis. And we will always say YES, THANK YOU, to the VIP treatment from Chef Andy Little at PRIMA!

LOT 104 **DINNER IN THE KITCHEN AT PRIMA**

It's one thing to enjoy Chef Andy Little's superb cuisine while sitting in the stunning dining room of the Gulch's Prima restaurant, it's even more exciting to dine at his kitchen table! You and your guests will get a front row seat as Chef Little and the Prima culinary team prepare, plate, and serve you amazing courses for your personal dinner party for eight. Inspired by the creative energy of Nashville and the season's best ingredients, Prima sets the precedent for fine dining coupled with some fun southern hospitality. And, Chef Andy Little's cooking always leaves us speechless.

The fabulous lineup of wines for the evening will be provided from Prima's reserve wine list and the private collection of Jim and Kimberly Lewis including:

- Krug Champagne
- Domaine Bonneau du Martray
- Corton-Charlemagne Grand Cru 2002
- Château Pichon Longueville Comtesse de Lalande 1996
- Château Latour 2000
- Château d'Yquem 1997

VIP "backstage passes" like this don't come along often in the culinary world! Bid high, you won't regret it!

- Dinner for 8 at Prima featuring wines listed above on a mutually agreeable date

Donated by Prima, Chef Andy Little, Jim & Kimberly Lewis

We appreciate the generosity of Chase Cole. He's always ready to step up and deliver when called upon!

LOT 105 **PUT DOWN THE PHONE, IT'S TIME FOR RHÔNE**

Whether you're a North or South fan, if you're "prone to Rhône," this lot is calling your name! Chase Cole has selected some gems from all across the Rhône valley. Chase's Case will not disappoint!

If your heart lies in South Rhône, there are some rare Châteauneuf-du-Papes, including a 2007 from Beaucastel you may want to keep your eye on. Those who fancy the Northern Rhône will swoon with the Côte Rôtie from Bernard Burgaud and the Hermitage from M. Chapoutier. There is even a Clape Blanc from Domaine Auguste to seal the deal. These rare and "geeky" Rhône wines are drinking well now and perfect for any dinner table!

- Domaine Auguste Clape Cornas Renaissance 2008
- Bernard Burgaud Côte Rôtie 2007
- Domaine du Pégau Châteauneuf-du-Pape Cuvée Réservee
- Tardieu-Laurent Rasteau Vieilles Vignes 2007
- M. Chapoutier Hermitage Chante-Alouette 2010
- M. Chapoutier Hermitage Monier de la Sizeranne 2009
- Domaine Auguste Clape Saint-Péray Blanc 2010
- Paul Jaboulet Aîné Domaine de Thalabert Crozes-Hermitage 2010
- Thierry Allemand Cornas Reynard 2009
- Domaine de la Biscarelle Châteauneuf-du-Pape Les Anglaises 2011
- Télégramme Châteauneuf-du-Pape 2004
- Château de Beaucastel Châteauneuf-du-Pape 2007

Donated by Chase Cole

We are so glad that Irv and Karin collect Italian wine. We're often the recipient of their willingness to share. This donation is superb.

LOT 106 CAN YOU HANDLE THE SASSICAIA?

This Super Tuscan wine, with its rich taste and outstanding reputation, breaks ranks among other Cabernets. The 85% Cabernet Sauvignon, 15% Cabernet Franc blend gives a powerful yet harmonious kick to those ready to indulge. The blend has revolutionized the way critics view wine and they can't stop raving about it. Both James Suckling and *Wine Enthusiast* gave it 98 points, and *Wine Enthusiast* crowned it a Cellar Selection for a reason.

The dynamic palate ranges from tastes of ripe fruit to sweet cinnamon, however don't get too excited to taste. Experts Robert Parker and James Suckling advise keeping this one in their cellar for a few more years. Are you ready to test your patience before you put your taste buds to the test?

Can you handle the Sassicaia?

- Tenuta San Guido Sassicaia Bolgheri 2013 (1.5L) (3 bottles)
 - » *Fabulous structure for a Sassicaia with powerful, polished, chewy tannins and ripe, subtle fruit. Aromas of blueberries, black currants, rosemary and lavender. Full body, bright acidity and a savory finish. Juicy and lively. Better to drink this beginning in 2020 but so impressive now. (JS 98)*
 - » *Red berry, cedar and light spice aromas lead the way on this dazzling red. The vibrant palate is loaded with finesse, delivering bright red currant, red raspberry, white pepper and chopped herb alongside bright acidity and firm, polished tannins. Impeccably balanced, it's loaded with elegance, energy and intensity but it's still young, so give it time to fully develop. Drink 2020-2038. (WE 98)*

Donated by Irv & Karin Lingo

Thank you Ed for this generous donation. We appreciate your support.

LOT 107 **CHEVAL BLANC, BORDEAUX'S PRINCE CHARMING**

If you're in search of a Bordeaux Prince Charming, this lot came just in time to save the day. And luckily, Cheval Blanc even translates to "white horse."

Ever since the founding of the estate in the 1830s, Château Cheval Blanc has always been at the forefront of modernity. Around 1860, when the château for Cheval Blanc was being built, extensive work was also being done in the vineyards. In fact, even then, Château Cheval Blanc was at the forefront of vineyard management techniques when they added a vast network of drains in their vineyards. Château Cheval Blanc was probably the first estate in the Right Bank to install this type of drainage system. With its recent renovations, it is now the most modern facility in Saint Émilion today.

The 2004 Cheval Blanc from Ed Fryer is a standout vintage for this already standout producer. Some have even deemed it better than the highly esteemed 2000. Take home this lot of 2004 Cheval Blanc and experience for yourself the superb beauty of the white horse château.

- Château Cheval Blanc 2004 (2 bottles)
 - » *Intense aromas of tar, blackberry and wet earth, with just a hint of tobacco and flowers. Full-bodied, chewy and long. Extracted, yet turns caressing and velvety in texture. Broad-shouldered and muscular for this estate. This is better than the 2000. Best after 2012. (WS 94)*

Donated by Village Wines, Ed & Virginia Fryer

We just love those folks that are willing to go the extra mile. Valerie and Adam are those kind of folks. Thank you Landas for this rare and special donation, and for all you do to help the Nashville Wine Auction.

LOT 108 **SINE QUA NON – THE ESSENTIAL DINNER**

Many would argue there is no better expression of Rhône style blends made in California than the wines of Sine Qua Non. Started in 1994 by Manfred and Elaine Krankl, each vintage and bottling features designs and unique labels that change year-to-year based on Manfred's mood and inspiration. His bi-annual release letters are pored over by members of the mailing list, which requires patience to join given the multi-year wait.

Marsh House, launched late last year in the Gulch's Thompson Hotel by New Orleans restaurateur John Besh, will be the scene for this truly one-of-a-kind dinner for the winning bidder and seven of his/her soon-to-be best friends. Executive Chef Nathan Duensing has scripted a mouth-watering menu that will pair beautifully with these big yet elegant wines.

We are fairly certain that no other dinner in Nashville has ever featured this many Sine Qua Non bottles in one setting. We hope you will bid generously for this truly special event.

First Course

Late Summer Heirloom Tomato Salad with Burrata and Arugula

Sine Qua Non Gallinita Rosé 2014

Sine Qua Non The Hoodoo Man Chardonnay 2006

Second Course

Lamb Tartare with Cucumber, Mint, Capers and Cured Egg

Sine Qua Non Stein Grenache 2012

Sine Qua Non Stock Syrah 2012

Third Course

Grilled Snapper Creole with Herb Rice and Spicy Tomato Sauce

Sine Qua Non Female Grenache 2013

Sine Qua Non Five Shooter Grenache 2010

Sine Qua Non Pictures Grenache 2007

Fourth Course

Prime NY Strip, Smoked Marrow Butter, Celeriac Puree, Grilled Kale

Sine Qua Non Piranha Waterdance Syrah 2014

Sine Qua Non This is Not an Exit Extended Barrel Age Syrah 2009

Lillian Blue Label Extended Barrel Age Syrah 2009 (Made by the former assistant winemaker at Sine Qua Non)

Fifth Course

Dark Chocolate Pate, Salted Caramel and Chocolate Torte

with Cruze Farm Ice Cream

Sine Qua Non Mr. K The Noble Man 2006

Dolce Winery Late Harvest 2005

We want to extend our appreciation to the team at Thompson Hotel and Marsh House for donating and hosting this special dinner. The wines have been donated by Adam and Valerie Landa, who will guide your Sine Qua Non journey as hosts for the dinner.

- Dinner for 8 at Marsh House featuring menu and wines detailed above
- Dinner to take place on mutually agreeable date. At this time, available dates in the fall are October 20 or 21 and October 27 or 28. Please let us know your preferred date as soon as possible. Alternatively, additional dates after the holiday season can also be provided.

Donated by Adam & Valerie Landa, Marsh House

TOM BLACK
IRV & KARIN LINGO
BILL & SHARON PIPER

PREMIERE TRANSPORTATION
DAVID MORGAN
ELISE LOEHR
TABLE 3 RESTAURANT AND MARKET

It's official! Nashville Wine Auction is launching the first of what we hope to be an annual event, thanks to Ann Eaden and our Dinners & Tastings Committee. We are honored to be friends with the Lingos, Pipers, Morgans, Tom Black and Elise Loehr -- some of the finest oenophiles in Nashville. With these folks involved, plus the generosity of Premiere Transportation, you know it will be a top notch affair. Thank you for sharing, friends.

LOT 109

MUSIC CITY CELLARS A PROGRESSIVE TOUR OF NASHVILLE'S FINEST

"Cellar envy" is a real epidemic these days. If you've ever considered building your collection but didn't know where to start... Or if you've just wanted to see how other esteemed collectors do it, here's your chance to get the best possible insight! Three of our most notorious Nashville collectors, Tom Black, Irv & Karin Lingo, and Bill & Sharon Piper, are opening their cellars and have graciously agreed to share their secrets to cellar success, teach their tricks of the "trade," and share a few special bottles of their prized collections. 17 lucky bidders will get an intimate, high-end experience of a lifetime on September 17, 2017.

You'll start this Sunday afternoon tour at Table 3 for a glass of Champagne with Proprietor and Beverage Director, Elise Loehr. Elise is one of the most respected and knowledgeable sommeliers in the South and the perfect person to begin this tour.

Then, hop on the bus. As you travel to the first cellar, you will get some added tips from David Morgan, Grand Argentier and Maitre of the Nashville chapter of the Commanderie de Bordeaux and recipient of the 2015 Norman M. Lipman award.

After visits to the second and third cellars, the bus will return you to your starting location. It's bound to be both an informational and exciting experience, so don't miss out!

- Sunday, September 17, 2017
- 2:00 pm
- Starts at Table 3 Restaurant and Market
- **Set-Price Signup:** \$600 per person

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 203. With only 17 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

Donated by Tom Black, Irv & Karin Lingo, Bill & Sharon Piper, David Morgan, Elise Loehr, Table 3 Restaurant and Market, Premiere Transportation

Thanks again to Bill and Edie Mitchell for your generosity.

LOT 110

NOT TO GO UNNOTICED, ARAUJO ESTATE EISELE VINEYARD CAB

The Eisele vineyard is the true heart and soul of Araujo. First planted way back in 1886, the vineyard originated, as many of the Napa Valley vineyards of the time, as primarily Zinfandel and Riesling. They were planted to their current Cabernet Sauvignon vines in 1964. With its south facing vines, the Eisele vineyard has a unique micro climate due to its position in between the Palisades Mountains that protects it from the northern cold air on one side and the cooler air from the Russian River Valley that blows through the Chalk Hill Gap on the other side of the vineyard.

When the Eisele family took over the vineyard in 1969, they had no desire to be winemakers, selling most of their grapes to Robert Mondavi as well as Ridge, Conn Creek, and Joseph Phelps. Within a few years, winemakers and critics connected the dots to acknowledge the stunning quality of wines that the Eisele grapes were producing. Everything changed for the vineyard when it was sold to the Araujo family. They began producing a Bordeaux Blend reminiscent of the Left Bank, and it did not go unnoticed. Scores in Robert Parker's The Wine Advocate averaged 95 points since 1991.

- Araujo Estate Eisele Vineyard Cabernet Sauvignon 1996 (2 bottles)
- Araujo Estate Eisele Vineyard Cabernet Sauvignon 1997 (2 bottles)
- Araujo Estate Eisele Vineyard Cabernet Sauvignon 2000 (2 bottles)

Donated by Bill & Edie Mitchell

We are sincere when we say, the words THANK YOU just are not big enough for Pam and Steve Taylor. But we'll keep trying... Thank you both very, very much.

LOT 111 **REFRESHING AND SEXY: PREMIER CRU VOLNAY**

Often described as one of the most feminine of Bourgogne wines, Volnay stands out from its red Burgundy counterparts like a lipstick imprint of a kiss. It's like biting into fresh fruit while simultaneously soaking in its intense aromas. Even when it's young, it can become fully open with immediate appeal. These three Premier Cru Volnay are refreshing and sexy examples of the reasons why we love Volnay.

- **Domaine de la Pousse d'Or Clos des 60 Ouvrées Volnay Premier Cru 2010 (4 bottles)**
 - » *The most animated, classic Burgundian nose of Pousse d'Or's 2010 Volnays. Racy, lively and with real energy here, as though the fruit had at last been concentrated enough to triumph over the winemaking. Good aromatic lift. This was the last to complete its malo so some dissolved carbon dioxide may be contributing to its appeal and apparent energy. (JR)*
- **Domaine de Montille Les Mitans Volnay Premier Cru 2009 (4 bottles)**
 - » **Sweet Spot. Outstanding* A restrained yet perfumed nose is the essence of wet stone and ripe Pinot, all trimmed in dried floral notes. Like the Mitans, this is also positively crystalline as the flavors seem to be composed from liquid rock and deliver positively huge length along with the hallmark finishing austerity of a young Taillepieds. A highly impressive effort of impeccable balance. (AM 94)*
- **Domaine Marquis d'Angerville Champans Volnay Premier Cru 2012**
 - » *There is very good phenolic maturity to the supporting and well-integrated structure that shapes the sleekly muscular medium weight plus flavors that exude a fine minerality on the seductively textured finish. This robust effort is clearly built for the very long haul and other than perhaps trying a bottle young just to understand what you have, this beauty is one to bury in the cellar and forget for a very long time. (AM 94)*

Donated by Pam & Steve Taylor

LOT 112

A FEATHER IN YOUR CAP: ARGENTINA DOVE HUNTING TRIP FOR 2

Take aim at Argentina and elevate your dove hunting game with this trip to the Posta del Norte Lodge in Cordoba, Argentina. This 4-day trip for two shooters is a combination of sportman's paradise and luxury getaway making this experience a definite feather in your hunting cap!

Why Argentina? Cordoba's best dove hunting is done near the famous Macha and Churqui dove roosts. Posta del Norte is perfectly located right in between these two roosts, offering 160,000 acres of Argentina's best dove hunting fields and access to tens of millions of dove. Also, Argentina offers superb shooting year-round... it is a dove hunter's dream! While in the field, you'll experience professional guide services and a personal bird assistant, along with white tablecloth lunches between hunts.

At the lodge, enjoy 5-star amenities including an inglenook den, an outdoor fire pit lounge, formal dining area (think juicy steaks and Malbec wines) and heated pool and Jacuzzi. But Posta del Norte's most famous feature is its rustic yet elegant "Gaucho Bar." Built over 150 years ago, the bar provides guests with the perfect setting for cocktail hours, poker games and sharing stories about the day's hunt. The calm and relaxing atmosphere of the 12-person lodge helps maintain the sense of tranquility throughout your stay, and the double-occupancy suites are great for hunting partners.

In addition to some of Argentina's best dove hunting, Posta del Norte hunters are treated to white-glove service, fine dining, wonderful regional wines and the warmest Argentine hospitality. This is it, dove hunters! Raise that paddle and take aim on Argentina!

- 3 nights for 2 at Posta del Norte Lodge (double occupancy)
- 6 dove hunts
- All food and drinks at the lodge and in the field
- Professional guide service
- Personal bird assistants for each hunter
- Ground transportation to and from the Cordoba airport

Restrictions: Dates are subject to availability. To secure the best dates, trip must be booked within 45 days of auction and taken by July 22, 2018. Not included in the purchase are: Argentina Dove Hunting License (\$65 per day), Gun Entry fee (\$120, If you bring your own gun), Gun rental fees (\$75 per day), shells, personal service fees including masseuse, laundry, shopping trips, tours, horseback riding and phone calls, and gratuities. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

We've been waiting patiently to say thank you to these two gals. To our Guest of Honor, Jasmine Hirsch, thank you for working so diligently with us to bring this year's theme into a reality. And to Chef Julia Sullivan, congratulations on launching Henrietta Red. It's been a long time coming, and we're proud to partner with you on this lot to help fund the fight against cancer.

LOT 113

**HIRSCH + HENRIETTA RED = HEAVEN
(BUY-A-SPOT)**

One of this year's Guests of Honor, Jasmine Hirsch, is returning to Nashville on Friday, September 29, 2017 for a private dinner at Henrietta Red, Nashville's hottest new restaurant! Ten lucky couples will get to experience the "It" Pinot Noir at the "It" restaurant in Germantown.

A little about Jasmine: She's David Hirsch's most valuable achievement (his daughter). Jasmine grew up on the winery in Sonoma and now serves as the General Manager since 2015. She's taking time out of her busy schedule just to dine with you! And she's bringing some of Hirsch's finest for the occasion.

A little about Henrietta Red: It's Germantown's newest gem. Nashville native Julia Sullivan built her career in kitchens of well-known New York City-area restaurants Per Se, Franny's, and Blue Hill at Stone Barns. Lucky for us, she returned to Nashville to open Henrietta Red in February of this year. Her farm-to-table cuisine is turning heads all across the area. If you haven't been yet, here's your chance!

Jasmine doesn't join us for dinner often, but when she does, you know it's going to be good!

Buy-A-Spot at this dinner that takes place at Henrietta Red on Friday, September 29, 2017. One spot is for a couple (two people). A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- Two (2) places at the dinner
- Two (2) pours of each wine offered
- No Shared Pours

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

Donated by Jasmine Hirsch, Hirsch Vineyards, Chef Julia Sullivan, Henrietta Red

We're thankful that Pam Taylor loves Chardonnay and has a generous heart to share some of her favorites with us. Merci beaucoup.

LOT 114 **DREAMING OF CALIFORNIA CHARDONNAY**

California is great at many things, but specifically three things in no particular order.

California dreaming, California casual attire, and California Chardonnay. We'll focus on the third. Those who like it, love it. And those who love it, can't get enough of it! If there were four producers of Cali Chard that we might suggest, it would be these four from the infamous cellar of Pam and Steve Taylor. Kistler, Peter Michael, Kongsgaard, and Aubert. Four noble producers, four amazing (and difficult to acquire) Chardonnays.

With this lot, you'll get three bottles of each, perfect poolside on a sunny Nashville summer day or accompanying the first course of a decadent dinner party. There is no wrong way to drink any of these bottles. The only wrong decision would be not to buy them in the first place! Raise your paddle high for one of California's proudest accomplishments, the California Chardonnay!

- Kistler Vineyards 'Kistler' Chardonnay 2010 (3 bottles)
- Peter Michael 'La Carrière' Chardonnay 2009 (3 bottles)
- Kongsgaard Chardonnay 2011 (3 bottles)
- Aubert Napa Valley Chardonnay 2011 (3 bottles)

Donated by Pam & Steve Taylor

Pat McMullan, you're a special person, and we're grateful for your support year after year.

LOT 115

TRENDY 1988 FEATURING PICHON LALANDE

1988 was a good year, for wine and culture. Can you believe it was almost 30 years ago? Here are some facts for reference: Bobby McFerrin was encouraging us all with "Don't Worry, Be Happy," Raymond Babbitt counting the minutes to Wapner, gas was 91 cents a gallon, and every man began his obsession with *Die Hard*.

Meanwhile, the 1988 vintage of Pichon Lalande was quickly becoming a star! Just like Bobby, Rain Man, and Die Hard, it has stood the test of time, solidifying its place as a shining example of the year 1988. This case of 1988 Pichon Lalande, donated in memory of our beloved Billy Ray Hearn, is not to be missed. Paddles in the air... Ready, set, bid!

- Château Pichon Longueville Comtesse de Lalande 1988 (12 bottles)
 - » *Aromas of black olive, blackberry and currant. Complex and fascinating. Full-bodied, with soft and velvety tannins and a long, caressing finish. Pretty and satisfying. (WS 92)*

Donated by Pat McMullan in memory of Billy Ray Hearn

To the very talented Sean Brock, we say thank you, AGAIN. You're always ready and willing to help the Nashville Wine Auction. And it's so nice to have a new friend in Drew Kulsveen. Thanks for joining the party!

LOT 116 **A SOUTHERN BROMANCE; HUSK AND WILLETT**

If you're remotely familiar with Nashville southern cuisine, Husk is probably on your radar. It sets the standard for celebrating southern cuisine. And Sean Brock is definitely a local Nashville celebrity chef. He has secured his reputation not only as a master of soul food, but also as a talented charcuterist. Together with his Husk Nashville sous chef, Andrew McLeod, Brock maintains a constant stream of beautiful meats coming out of the cure room at Husk, arranged on rustic charcuterie boards hewn from tree stumps. More than just a delicious treat for his most carnivorous customers, Brock sees his curing program as an essential part of the restaurant's mission statement.

His latest obsession has been ham-curing efforts in cooperation with the distillery behind one of his favorite bourbons, Willett. Brock has been curing hams and sending them up to his friend Drew Kulsveen, master distiller at the newly revived distillery in Bardstown, Kentucky, who represents the fifth generation of the Willett family. The hams hang in the rick house along with barrels of whiskey lying in repose, which allows the exterior of the rind to acquire the same whiskey fungus that blackens the walls and trees around barrel warehouses. The finished product is the highest level of ham.

You and your guests will reap the benefits of this southern bromance between Brock and Kulsveen for a private dinner in the Husk Stables. You'll get to feast on the wonder of this ham and drink the esteemed Willett. Each couple will even receive a bottle of Willett bourbon to take home.

The bidder who "hams it up" the most will win this dinner for twelve! Because we still expect wild hog-style bidding with this one!

- Dinner for 12 on mutually agreeable date at the Husk Stables

Donated by Chef Sean Brock, Husk, Drew Kulsveen, Willett Distillery

Our biggest problem with these two trouble-makers is knowing how to say thank you enough. Years and years of your support have kept Nashville Wine Auction thriving. Thank you Tom and Jim.

LOT 117 **WINE WEEKEND FOR FOUR IN SANTA BARBARA, HOSTED BY TOM BLACK AND JIM CLENDENEN**

Now is your chance to experience Wine Country at its best. Win this lot and your group of four (two couples) will be whisked away to Santa Barbara for four days and three nights of wine-soaked revelry with Jim Clendenen and Tom Black.

Tom Black, responsible for creating one of the largest and most well-rounded wine collections in the United States joins his longtime friend, Jim Clendenen, to make this experience one to remember. Jim Clendenen, the “Mind Behind” Au Bon Climat since 1982, creates internationally acclaimed Chardonnays and Pinot Noirs of balance and intrigue. He also teams up with Black to make two exclusive wines only available at charity wine auctions: Black by Black and White by Black. (The first is available tonight!) Black calls Clendenen the “best wine taster he’s ever met,” which is high praise coming from a man who has well over 30,000 bottles in his collection. You couldn’t ask for two more seasoned hosts for your trip!

Pick your weekend and fly from Nashville to Santa Barbara on American Airlines, courtesy of Nashville Wine Auction. You’ll arrive on a Friday, just in time to go to dinner with your hosts at Frank Ostini’s The Hitching Post II restaurant. Made famous from the movie *Sideways*, food critics and wine lovers agree that for mouthwatering western barbecue and world class California Pinot Noir, the Hitching Post II in Buellton is the place to be.

Your accommodations will be at Jim Clendenen’s hilltop home, Rancho la Cuna in Los Alamos. Saturday will be spent visiting several wineries in the area selected by Tom and Jim. For dinner you will return to the ranch to enjoy a spectacular evening. Clendenen’s meals are notorious not only for lasting a long time but also for lengthy discourse about the secrets of the wine trade.

Sunday's schedule is wide open. Whether you sleep off the previous night's festivities, or schedule some visits to local wineries, just make sure you don't lose track of time. You have a winemaker dinner Sunday night and you won't want to be late!

Depart from the ranch Monday morning returning to Nashville with memories of a weekend of great fun and great wine. After spending a weekend with Black and Clendenen, you might even be considered a wine expert yourself!

- 3 nights for two couples at Rancho La Cuna
- Dinner for 4 at Hitching Post
- Winery visits with Jim & Tom
- Dinner for 4 at Rancho La Cuna
- Winemaker Dinner with Jim & Tom
- 4 coach tickets on American Airlines from BNA to Santa Barbara

Restrictions: Dates are subject to availability. Rental car not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Tom Black, Jim Clendenen

LOREN CHUMLEY
ANN EADEN
MARJORIE FELTUS HAWKINS

VICKI HORNE
JANET KURTZ
LISA MAKI
HOLLY WHALEY

These women really love wine! And we really love these women! Thank you for sharing your favorites with us Loren, Ann, Marjorie, Vicki, Janet, Lisa and Holly.

LOT 118 **2ND ANNUAL FRIDAY LUNCH FOR WOMEN WHO WINE**

Wine can be strong, austere, tannic, and forceful... But there's something about grace and elegance that can soften a bold wine and make it truly remarkable. Just like wine, women can often have that same effect! Strong wine collectors are impressive, but strong female wine collectors have a power and ease that's both impressive and effortless. Sorry gents, the lady wine collectors are hard to top!

Lucky for 24 ladies, Nashville's creme de la creme women wine collectors have joined together to present a lengthy, luxurious lunch at the home of Marjorie Feltus Hawkins on Friday, October 20. There's truly no better hospitality out there. Join Loren Chumley, Ann Eaden, Vicki Horne, Janet Kurtz, Lisa Maki, and Holly Whaley as they share some of their favorite vintages and expertise. Every woman's favorite chef, Kevin Ramquist, will be serving up some impeccable dishes to complement what is sure to be the perfect afternoon. Ladies who lunch just got elevated to an even higher standard!

- Friday, October 20, 2017
- 11:30 am
- At the home of Marjorie Feltus Hawkins
- **Set-Price Signup:** \$250 per person

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 205. With only 24 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

*Donated by Loren Chumley, Ann Eaden, Vicki Horne, Janet Kurtz, Lisa Maki, Holly Whaley,
Marjorie Feltus Hawkins*

We're grateful for the continued support of Shafer Vineyards.

LOT 119 **BETTER WITH EXPERIENCE, SHAHER HILLSIDE SELECT**

John Shafer's life has always been nothing short of extraordinary. From piloting bombers in World War II to receiving an engineering degree from a prestigious Ivy League school, he finally found his calling in 1972 when moving his family to a vineyard in Napa Valley. It's clear that Shafer can do pretty much anything, so it came as no surprise that he basically started a vineyard from scratch; replanting and growing 30 acres of land for his newest career venture.

It's no question that Shafer's wines taste better with age. The Hillside Select has become known as a signature for Shafer Vineyards, boasting of the company's consistency and quality at every turn. The company even ages the deep red wine for 32 months and stores it an extra year before releasing it for best taste. It's recommended that it be stored and aged for 5 to 30 years, but we doubt that's possible with the raving reviews attached to its name.

Of course, winemaking wasn't Shafer's last life venture. Although he will always oversee his vineyard and continue receiving awards for his mouth-watering wine selections, Shafer continues to positively impact the community by working with a medical care facility for low-income residents. Talk about being experienced in every field!

- Shafer Hillside Select Cabernet Sauvignon 2009 (6L)
 - » *Shafer's 2009 Cabernet Sauvignon Hillside Select is all high notes. Sweet red plum and cherry notes meld into mint, spice and new leather, all supported by silky, polished tannins that add finesse to the plush fruit. Rich, opulent and beautifully textured throughout, the 2009 is going to provide fabulous, viscerally thrilling drinking pretty much right out of the gate. This is a great Hillside Select. Frankly, I can't imagine anyone who enjoys Hillside Select not wanting the 2009 in their cellar. The persistent, resonant finish is pure sensuality. (AG 98)*

Donated by Shafer Vineyards

In the words of Carole King, "winter, spring, summer or fall, all you have to do is call..." Keith and Deby, thank you for your friendship and these fantastic White Burgundies.

LOT 120

CORTON-CHARLEMAGNE: WHITE WINE WORTHY OF TWO EMPERORS

While it is obvious that Corton-Charlemagne is named for one of the most famous Roman emperors, did you know that it's actually named after TWO emperors? "Corton" comes from the Gallo-Roman Curtis d'Othon, a German emperor. Originally the name was Courthon, which was eventually shortened into the Corton we know and love today. Obviously, the second emperor is Charlemagne who was, according to legend, the owner of the hill of Corton on which the vineyards now rest.

Corton-Charlemagne is a glowing example of what the Chardonnay grape is capable of achieving. Its richness, power, concentration, distinction and balance reflect the noble terroir both on the nose and the palate. It somehow achieves a perfect balance in acidity, rounded opulence, and aromatic power. This mixed case of Corton-Charleys is definitely worthy of double emperor status.

- J. M. Boillot Corton-Charlemagne Grand Cru 1999
- Domaine Bonneau du Martray Corton-Charlemagne Grand Cru 1999
- Louis Latour Corton-Charlemagne Grand Cru 2007
- Vincent Girardin Corton-Charlemagne Grand Cru 2002 (2 bottles)
- Louis Latour Corton-Charlemagne Grand Cru 1989 (2 bottles)
- Louis Latour Corton-Charlemagne Grand Cru 1990 (2 bottles)
- Louis Latour Corton-Charlemagne Grand Cru 1992 (2 bottles)
- Domaine Faiveley Corton-Charlemagne Grand Cru 1999

Donated by Keith & Deby Pitts

They've done it again. Thank you Pamela and Tony for pulling these Italian beauties from your cellar for this amazing donation. We are in awe. And to Giovanni's, we say thank you, for always saying, "Yes!"

LOT 121 **A TRUE ITALIAN EXPERIENCE**

Let this amazing wine dinner for 10 transport you to Italy. Generous collectors, Pamela and Anthony Cmelak, will bring Italian gems from their cellar that will inspire Chef Pinato at Giovanni's to create a delicious seven-course dinner. This impressive list of Italian rarities is something truly special with names like Banfi, Frescobaldi, Antinori, Gaja and Ornellaia. The greats are all in the lineup for a truly Italian experience.

From the moment you arrive at Giovanni's Ristorante, you'll feel as if you stepped on Italian soil. As you enter the house resembling a Tuscan villa, the grand stairway wraps around a custom handmade orange Murano glass chandelier leading to the second level. The warmth and colors of Tuscany prevail through the use of custom finishes and materials.

Giovanni Ristorante moved to Nashville in 2008 after 27 years in Midtown Manhattan. Like the flagship in NYC, the Nashville location abounds with authentic Italian cuisine prepared by Chef Giovanni Pinato, born and raised in Padova, Italy. Pinato began his culinary career at Taverna del Colleoni in Bergamo, Italy. Giovanni came to the United States in 1985 to cook in New York City's Alo Alo Restaurant. Since then, he has worked in various restaurants in Manhattan and Beverly Hills. Giovanni brought his Italian culinary expertise to Giovanni's Ristorante in 2012.

Below is the impressive "tour" of Italy.

Hors d'Oeuvres

Bellavista Rose Millesimato Franciacorta 2010

First Course

Marchesi Antinori Castello della Sala Cervaro Umbria 2014

Second Course

Marchesi de Frescobaldi Castelgiocondo Riserva Brunello di Montalcino 1997
Castello Banfi Poggio alle Mura Brunello di Montalcino 1997

Third Course

Felsina Berardenga Fontalloro Toscana 2007

Marchesi Antinori Tignanello Toscana 1997

Fourth Course

Gaja Sperss Langhe 2003

Gaja Sperss Langhe 2001 (1.5L)

Fifth Course

Paolo Scavino Bric del Fiasc Barolo 2000

Conterno Fantino Sori Ginestra Barolo 2001

Domenico Clerico Ciabot Mentin Ginestra Barolo 1998

Giacomo Borgogno & Figli Barolo Vigna Liste 1997

Giacomo Borgogno & Figli Barolo Riserva 1971

Sixth Course

Feudi di San Gregorio Serpico 2001

Tenuta San Guido Sassicaia Bolgheri 2003

Tenuta San Guido Sassicaia Bolgheri 2004

Ornellaia Bolgheri Superiore 1999

Dessert Course

Villa Pillo Vin Santo del Chianti 2010

If you have a passion for Italian wine and cuisine, this dinner is probably calling your name! Answer the call, and raise your paddle! You deserve it.

- Dinner for 10 at Giovanni's featuring wines as listed above on mutually agreeable date

Donated by Anthony & Pamela Cmelak, Giovanni's

Our deepest thanks to our Guest of Honor, John Conover, for offering this very special donation from PlumpJack, CADE, and Odette.

LOT 122

BECOMING PART OF THE STORY WITH PLUMPJACK, CADE, AND ODETTE

Everybody loves a good story. From novels, to plays, to movies, stories are an important part of American culture. With this in mind, Gavin Newsom, Gordon Getty, and John Conover wanted to unite storytelling with their passion for wine. So they looked to stories and fables to name their three wineries.

- The name PlumpJack is derived from one of Shakespeare's characters, Sir John "PlumpJack" Falstaff. PlumpJack was a high-spirited and down-to-earth wine lover that said, "If wine and sugar be a fault, God help the wicked."
- Similar to PlumpJack, CADE's name also can be traced back to Shakespeare. The term "cade" was used to describe wine casks in Elizabethan times.
- Odette is a prominent figure in various fictional stories and throughout history. In addition to appearing in works by Shakespeare, Proust, and Tchaikovsky, Odette was the name of a judge from the 1976 Paris Wine Tasting. The fictional characters and the French Wine judge alike encapsulate femininity, strength, and power – the three values on which Odette was founded.

Now it's time to create your own story! This auction lot offers the opportunity for you and seven friends to explore the innovative yet approachable wines of all three of these inspiring Estate Wineries. Your group will experience a VIP Tour and Tasting with the winemakers at each estate. The lucky winner of this lot will also receive a 3 Liter from the 2014 vintage of each estate to take home with you tonight.

Bid on this lot, visit the wineries, drink the wine, meet the winemakers...
and become a part of their story!

- PlumpJack Estate Winery Cabernet Sauvignon 2014 (3L)
- Cade Estate Winery Cabernet Sauvignon 2014 (3L)
- Odette Estate Winery Cabernet Sauvignon 2014 (3L)
- Tour and tasting at PlumpJack hosted by winemaker
- Tour and tasting at CADE hosted by winemaker
- Tour and tasting at Odette hosted by winemaker

Donated by PlumpJack Estate Winery, Cade Estate Winery, Odette Estate Winery

And now for the Red Burgundies. Thank you Keith and Deby for answering the call to help fund the fight against cancer.

LOT 123

A HOT COMMODITY: GRAND CRU BURGUNDY

Grand Cru Burgundy, the wine world's hottest commodity. Accounting for just over 1% of Burgundy's annual production, these big boys of Bourgogne are worth the dollar signs. Bold, powerful, complex, and made for cellaring, they are the epitome and benchmark for both Pinot Noir and Chardonnay. This lot is comprised of 12 bottles of top producers from the top tier of Burgundy's hierarchy from 1996, 1997, and 1998.

1996 Grand Cru Burgundy

June and September made this vintage excellent. The flowering went through in fine weather and speedily, ensuring that the large crop of grapes was able to mature evenly. July and August were unexceptional, but September had clear and luminous skies which brought the grapes to rich maturity without their subtleties, or essential acidity, having been baked away by excess heat. Given the big yields (it was the largest Côte d'Or harvest since 1982) some wines lack concentration, but their natural alcoholic richness and fruitiness are most appealing, in both reds and whites. Fine acidities will ensure harmonious ageing. -Anthony Hanson M.W.

1997 Grand Cru Burgundy

After a slow start to the vineyard year, the flowering lasted ten days, giving a crop 30 per cent smaller than the 1996 vintage. July was rather wet and in August the ripening process was interrupted by heat, resulting in low acidities in the grapes by the end of that month. Hot weather in September and during the vintage produced grapes with record levels of sugar. Many fermentations went through too fast, because of the high temperature of the fruit when picked. Most red and white wines are soft and round, and generally maturing for early consumption, ahead of both the 1996 and 1995 vintages. Prices were high, due to buoyant demand for Burgundy from many markets. -Anthony Hanson M.W.

1998 Grand Cru Burgundy

After an early bud-break, many of the best hillside vineyards were caught by Easter frosts, reducing the yields and unsettling the vineyard growth. Great heat during August in some cases blocked the vegetation, causing the grapes to dehydrate. Rain in early September affected the quality of the Beaujolais and Maconnais harvests. In the Côte d'Or, an overdue week of fine weather allowed the fruit to reach ripeness just at harvest time, but grey rot was a problem. This is a vintage of irregularity due to the variety of weather problems. The picking date and whether or not imperfect grapes were eliminated are the two major factors affecting quality and potential. -Anthony Hanson M.W.

- Domaine Mongeard-Mugneret Clos de Vougeot Grand Cru 1997
- Domaine Dubreuil-Fontaine Pere et Fils Corton Clos du Roi Grand Cru 1996
- Frederic Esmonin Mazis-Chambertin Grand Cru 1996
- Domaine Mongeard-Mugneret Grands Echezeaux Grand Cru 1997
- Domaine Jean Grivot Echezeaux Grand Cru 1997
- Geantet-Pansiot Charmes-Chambertin Grand Cru 1997
- Domaine Rossignol-Trapet Chambertin Grand Cru 1997
- Domaine Bart Chambertin Clos-de-Beze Grand Cru 1997
- Domaine Comte Georges de Vogue Bonnes-Mares Grand Cru 1998
- Domaine Comte Georges de Vogue Bonnes-Mares Grand Cru 1997
- Domaine des Lambrays Clos des Lambrays Grand Cru 1996
- Dominique Laurent Latricières-Chambertin Grand Cru 1998

Donated by Keith & Deby Pitts

It's a joy to have this amazing contribution from Scarecrow Wines and Bill and Susan Joy. We are grateful for your support.

LOT 124

**NO NEED TO SEE THE WIZARD,
WE'VE GOT YOUR SCARECROW RIGHT HERE**

The Scarecrow went to the Wizard of Oz for a brain... Well, those of us who have a brain would go to the Wizard of Oz for some Scarecrow.

One of the most strictly allocated California producers, Scarecrow produces a Cabernet Sauvignon that is near perfection. And they hold tight to their allocations! Most people who are fortunate enough to come by such a rarity wouldn't want to let it go, but Bill Joy has generously donated the 2013 and 2014 for this special event.

As for the 2012, when Bill asked them if he could purchase a bottle to make a vertical for l'Eté du Vin, the Scarecrow team was so moved that they decided to donate it themselves! Aside from celebrating the fact that this never happens, we can all agree that when it comes to funding the fight against cancer, certain impossibilities suddenly become possible! And, in turn, you can now join Bill and the Scarecrow team to take home this vertical of Scarecrow and support our organizations. It's a win, win, win, win for everyone involved.

- Scarecrow Cabernet Sauvignon 2012
 - » *The classic 2012 Cabernet Sauvignon included fruit from the 2-acre, old vine parcel that is nearly 70 years of age. It boasts an opaque purple color as well as copious notes of spring flowers, blackberries, black raspberries, and wet rocks. The wine's gravelly minerality and spectacular opulence and density make it an instant classic. This massive, full-bodied 2012 should drink beautifully for 15-20+ years. It showed incredibly well last year, and it still reveals the potential to possibly merit a 3-digit score- it's that special. (RP 98)*

- Scarecrow Cabernet Sauvignon 2013
 - » *The prodigious 2013 Cabernet Sauvignon Estate is 100% Cabernet Sauvignon, including fruit from some of the oldest Cabernet vines still in existence in Napa. This full-bodied classic displays notes of forest floor, earth, crème de cassis, blackberry liqueur, licorice and some pen ink. It is dense, full-bodied, prodigiously rich, massive in intensity, yet relatively light on its feet. This great ballerina of a wine has extraordinary ripeness but pulls back from the edge before going over the top. There are 1,000 cases of this classic, which should age effortlessly for 30+ years. (RP 100)*

- Scarecrow Cabernet Sauvignon 2014
 - » *The utterly perfect 2014 Scarecrow Cabernet Sauvignon (1,500 cases) has everything one could possibly want in a Cabernet. Inky purple-colored to the rim, with a glorious nose of white flowers, crème de cassis, hints of blackberry and boysenberry, some licorice and forest floor are followed by an enormously concentrated wine with fabulous purity, a skyscraper-like mid-palate and texture, a length of nearly a minute, and stunning flavors, with flawless integration of acidity, tannin, wood and alcohol. This is a great, great wine and certainly one of the best Cabernet Sauvignons of this vintage. Drink it over the next 25-30 or more years. (RP 100)*

Donated by Scarecrow Wines, Bill & Susan Joy

LOT 125

EXPLORE ENCHANTING CHILE WITH THIS 7-DAY LUXURY WINE TOUR FOR FOUR

The magic of South America comes to life in this trip through the vibrant wines, landscapes and culture of Chile. Learn what makes the wines of Chile so alluring worldwide. Private tours and tastings, luxury accommodations and VIP treatment with guides and drivers all await you on this exciting trip through the Maipo, Casablanca, San Antonio and Colchagua valleys and winemaking regions.

Day 1: Santiago, Vinomio, & MOVI

After you arrive and get settled in your hotel, you set off exploring downtown Santiago, the most historic part of the city, by foot. Stop by Vinomio for a wine tasting after touring the city's most important historical and cultural sites. Vinomio is dedicated to introducing the consumer to hard-to-find Chilean wines and will provide a base of knowledge about how wine is central to the identity of Chile.

Wrap up your first day in Santiago with a private dinner hosted by MOVI (Movimiento de Vinedos Independientes). Founded with the idea that winemakers themselves represent the wines (not brand managers or marketing people) you'll get to dine with one of MOVI's founding members and owner of Garage Wine Co, Derek Mossam. Derek will carefully select wines he thinks goes well with the meal at hand and will never dictate to you which wine goes with which dish. The night is a blank canvas, giving you no preconceived notions about what pairs and what doesn't.

After dinner, you will return to your accommodations at The Singular Lastarria. Located at the heart of the hip, eclectic Barrio Lastarria, The Singular brings 5-star luxury and the spirit of Santiago to life. Amenities including a spa, rooftop pool, gourmet dining, and 9th floor sky bar make this hotel stand out from the rest.

Day 2: Maipo Valley

After breakfast at the hotel, your guide will drive you one hour south to the marvelous agricultural heart of the Maipo Valley. First visit the family-owned Pérez Cruz winery. Aside from the swooping wooden architecture of the 3-million-liter capacity bodega, Pérez Cruz is known for their Cabernet Sauvignon, Carménère, Merlot, Syrah, Malbec, and Petit Verdot.

Enjoy a delicious lunch at Santa Rita. Founded in 1880, this winery is one of Maipo Valley's oldest wineries and one of the most popular Chilean wineries in the international market. Be sure to taste the Ultra Pehuén Carménère! After lunch stroll through the vineyards, property, and historical museum featuring many Mapuche artifacts.

Your last stop of the day is one of Chile's best boutique wineries, Antiyal. This private vineyard belongs to Chile's most celebrated oenologist and leader in organic viticulture, Álvaro Espinoza. Together with his wife they make two different wines, Antiyal and Kuyen.

Day 3: Casablanca Valley

This morning, your guide will take you to the renowned Casablanca Valley. The valley is world-famous for its technology and commitment to terroir, producing some of Chile's best white wines and cool-climate reds. Chardonnay continues to reign, but Sauvignon Blanc and Pinot Noir are on the rise in this region.

Your first appointment is a tour and tasting at Catrala Vineyards. This boutique winery is known for Sauvignon Blanc, Chardonnay, Merlot and Pinot Noir. This unique tasting is combined with a hike through their forest, and while by no means guaranteed, sightings of the shy Chilean wildcat, rabbits, and foxes are not uncommon.

Kingston Family Vineyards is your next tasting. Known for pioneering the production of cool-climate, artisan-style reds, Kingston is turning heads with its small production Pinot Noir, Syrah and Sauvignon Blanc. Wine Enthusiast heralded the vineyard as the "Sommelier's New Chilean Favorite." While you're there, experience a three-course lunch with wines specially selected to accompany the flavors of each dish.

Your day concludes in San Antonio Valley with the introduction of your next hotel, La Casona Matetic. This colonial, country home-turned-hotel with manicured lawns and a refreshing pool makes this a charming oasis nestled within a gorgeous vineyard. Enjoy dinner at Matetic's restaurant, Equilibrio, named after its most-loved wine.

Day 4: Leisure Day at Matetic

Day four comes with a slower tasting pace and the opportunity to explore Matetic's state-of-the-art winemaking facility on the hotel property. This winery incorporates organic agricultural practices and design that optimizes vinification. Taste their Sauvignon Blanc, Chardonnay and Syrah and then take some time to relax by the pool.

Take advantage of hiking, biking or horseback riding while in the El Rosario Valley and return to the Equilibrio restaurant at your leisure. Whatever you decide to do, just save some energy as you've got a big day of tours and tastings tomorrow!

Day 5: Colchagua Valley

Today you head for Colchagua Valley! Your first stop is at Neyen. Founded on the site of one of the regions oldest wineries, Neyen's construction and vines date back to 1890. They blend their wines with Carménère, which gives them structure and Cabernet Sauvignon, which adds vibrancy. You'll explore their critically acclaimed wines through a private tour and tasting.

Enjoy lunch and a tour at Montes. This meticulously crafted wine is well revered, with the 2012 Syrah included on Wine Spectator's top 100 Wine List for 2015. Montes is located on the lower slopes of the vineyards and provides a breathtaking, panoramic view of the upper hillsides – a perfect spot to eat and pair with your perfect wine.

Finally, finish your day with a private tour and tasting at Lapostolle Clos Apalta Winery and a visit to the family's private cellar. Founded in 1994 by Alexandra Marnier-Lapostolle (of the Grand Marnier family), this winery helped to establish Chile as a premier red wine region.

You'll not go far to check into your next accommodations, as you will be staying at Casa Lapostolle! With a traditional Chilean old hacienda style, Lapostolle is considered one of the architectural greats of Chilean wineries and offers luxurious guest residences with the perfect balance of sophistication and serenity. Enjoy the infinity pool, bbq patio, gardens and terraces. Tonight's dinner is a four course meal paired with wines at Lapostolle.

Day 6: More Colchagua Valley

Too much to experience in Colchagua Valley? No worries. You get to spend another day in this magnificent setting! Breakfast will be at the hotel, however the real fun starts at lunchtime. Head over to MontGras Winery for your outdoor barbecue lunch. Afterwards, experience more MontGras. The winery produces eight different brands of wine across three different valleys: Colchagua, Maipo, and Leyda, and lucky for you, you get to try them all! Also, you can make, bottle, label, and cork your own blend of wine to take home as a souvenir.

Next, you'll be taken to Laura Hartwig winery to experience a private wine tour like never before. Begin with a carriage ride around the property, (including polo fields), and end at a traditional bodega. Also a member of MOVI, Laura Bisquertt and her husband Alejandro Hartwig make their wine as a retirement project, and have received 95 points from James Suckling for their 2012 blend.

Your last night in Chile will be spent back at the fabulous Lapostolle Residences where you'll have dinner and prepare your goodbyes!

Day 7: Relax or Explore!

For your last day in wine-making paradise, you can stay and further explore Lapostolle, or you have the option to visit the Colchagua Museum in Santa Cruz. This is the largest private museum in Chile that features pre-Columbian anthropomorphic ceramics from all over Latin America.

And with that you'll be transferred to the airport and off to the states with fond memories of your time spent in enchanting Chile!

This trip includes:

- 6 nights hotel accommodations
- 6 breakfasts at hotels
- 5 lunches and 5 dinners
- All transfers per itinerary in private vehicle with guide

Please note: The itinerary presented is a complete trip for two couples. You can also add a third couple to your trip (at the cost of one half of the winning bid), 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 or 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 two months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

This is a special group of friends indeed. Thank you to Pam and Steve for this generous contribution of wine, and to Chef Scott Conant for keeping Nashville in your heart and offering your time and talents, and to Loren and Scott for what's sure to be the finest hospitality. Nashville Wine Auction would also like to thank Don Weaver at Harlan for taking the time to partner with us.

LOT 126

GREAT WINE, GREAT FOOD, GREAT COMPANY (BUY-A-SPOT)

Harlan is a name synonymous with the upper echelon of Napa's finest. When Bill Harlan first set out to develop the estate, he based his techniques on his time in Europe where he visited some of the great European estates, all the while taking copious notes. He fell in love with Bordeaux and was taken in with the quality and consistency of the wines from these estates. Bill Harlan has achieved his goal of becoming California's First Growth, based on the quality, price and status his wine has in the marketplace. All that, and they sell futures too!

18 lucky bidders will enjoy Harlan wines from the cellar of Pam and Steve Taylor, including vintages 2002-2013 to be poured FROM MAGNUM, along with The Maiden from 2001-2010. For style points, there's a Krug Brut to start and a 1986 d'Yquem for dessert.

There are only 18 spots available for this one-of-a-kind dinner on March 24th, 2018. Mentally prepare for the inevitable paddle raising that will ensue.

You didn't hear it from us, but word on the street is a *special guest* will be sitting next to you at the table... Rumor has it someone from Harlan will be stopping in for the evening. Looks like you'll just have to bid high to find out who it is!

You'd think that would be enough for us, but we just had to kick it up one more notch. Preparing the pairings for the evening will be none other than the Maestro of Pasta himself, Scott Conant. You may recognize him as the host of The Food Network's *24 Hour Restaurant Battle* and *Chopped* or from his notorious cooking at Scarpetta, L'Impero, and the recently-opened FUSCO. If you've been to NYC, Los Angeles, Las Vegas, Phoenix, or Miami, chances are you've heard of him.

This great lot is a no-brainer, best of luck and happy bidding!

Buy-A-Spot at this dinner that takes place at the home of Loren Chumley & Scott Peterson on Saturday, March 24, 2018. A total of 18 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine offered
- No shared pours

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

Donated by Harlan, Pam & Steve Taylor, Loren Chumley & Scott Peterson, Chef Scott Conant

Tim and Mary come through again with flying colors! Thank you for sharing your collection with us.

LOT 127 **HEAVEN ON EARTH WITH CALIFORNIA CULT CABS**

While some may believe “California Cult” has to do with pricing, only true followers understand that it has more to do with the definition of the word: excessive admiration for a particular person or thing. We are obsessed with it. It forms our passions and brings insurmountable joy. The only pitfall of these venerated wines is their limited quantity and allocations. So when you can find California Cult Cabernets in such quantities as this lot, it’s heaven on earth! This lot of eleven cabs from Blankiet, Dancing Hares, Kapcsandy, Maybach, Schrader, Shafer, and Venge prove that being in the California Cult following is one hundred percent worth it... Not to mention the one hundred point scores!

The Venge Family Reserve 2012 received a glowing 100 point review from Robert Parker as a wine he has “never been disappointed with.” Shafer’s 2010 Hillside Select also achieved that triple digit score from Parker. The wines speak for themselves. If you listen closely, you can hear them saying “raise your paddle higher!”

- Blankiet Estate Paradise Hills Vineyard Proprietary Red 2012
- Schrader Cellars RBS Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2013
- Schrader Cellars Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2014
- Dancing Hares Vineyards Napa Valley Red 2008
- Shafer Vineyards Relentless 2011
- Shafer Vineyards Relentless 2012
- Venge Vineyards Family Reserve Oakville Estate Cabernet Sauvignon 2012
- Shafer Vineyards Hillside Select Cabernet Sauvignon 2010
- Shafer Vineyards One Point Five Cabernet Sauvignon 2012
- Kapcsandy Family Winery State Lane Vineyard Grand-Vin Cabernet Sauvignon 2006
- Maybach Family Vineyards Materium Cabernet Sauvignon 2005

Donated by Tim & Mary Schoettle

Two great wines from two great guys. Thank you Clint and Matt for supporting our cause year after year.

LOT 128

TWO GREAT TASTES: LYNCH-BAGES AND COS

Cos d'Estournel and Lynch-Bages are two Médoc estates with separate appellations, unique histories, distinct taste profiles and one all-important commonality: dang good winemaking. Here's a quick synopsis of the two estates featured in this lot:

Cos d'Estournel hails from St. Estèphe. Dubbed "King of the Super Seconds," the wine is ripe, exotic, and exciting. The wines are rich, sensuous, age worthy, concentrated, refined, powerful, elegant and tannic. Everything is in perfect balance. The perfume offers a unique incense quality that is not found in other Bordeaux wines.

Lynch-Bages, a powerful Pauillac producer, is an age-worthy example of classic Bordeaux. The wine's style blends power, concentration, style and charm. It is concentrated, offering ripe cassis, tobacco, wet earth and truffle flavors with firm tannins. Lynch-Bages is a wine for patient wine lovers, with 30, 40 or 50 years of evolution possible for some vintages.

Both estates offer a unique and stylistic representation of the Médoc, and with vintages from the 80s and 2000s, this array of two Châteaux is perfect for both the cellar and the dinner table.

- Château Lynch-Bages 1989
- Château Lynch-Bages 2000
- Château Lynch-Bages 2009
- Château Lynch-Bages 2010
- Château Cos d'Estournel 1985
- Château Cos d'Estournel 1986
- Château Cos d'Estournel 2000
- Château Cos d'Estournel 2001
- Château Cos d'Estournel 2003
- Château Cos d'Estournel 2004
- Château Cos d'Estournel 2009
- Château Cos d'Estournel 2010

Donated by Clint Higham & Matt Donahoe

We offer a super big thank you to these stellar individuals, Martina, John, Chuck and Dean, for this glowing auction lot.

LOT 129

THREE CHEERS FOR DINNER WITH THREE SUPERSTARS: MARTINA MCBRIDE, CHUCK WAGNER, AND CHEF DEAN FEARING

Here's your chance to have an elegant dinner party hosted by Country Music Superstar, Martina McBride. Martina surprised and stunned our attendees a few years back when she performed her hit "I'm Gonna Love You Through It" live at our auction. Everyone in attendance felt Martina's energy and passion toward the fight to end cancer. This year, Martina and John McBride have partnered with Chuck Wagner to host a party of six for dinner.

Chuck Wagner is the winemaker for Caymus Vineyards, proprietor of the Wagner Family of Wine, and winner of the 2015 American Wine Society Award of Merit. As your co-host, Chuck will pour his venerable wines including Caymus Special Selection Cabernet Sauvignon. Caymus Vineyards is the only winery to earn Wine Spectator's "Wine of the Year" award twice, and we know Chuck will bring a curated lineup of special wines made by his family-- Caymus, Belle Glos, Conundrum, Mer Soleil and Emmolo!

Preparing this friendly feast will be Chef Dean Fearing. This James Beard Award-winning chef has gained a reputation as the father of modern Southwestern cuisine, and created his signature style from the Southwest's many disparate influences. His dishes have been thrilling diners in Dallas for more than three decades, first at Mansion on Turtle Creek and since 2007 at his eponymous Fearing's.

This will certainly be a marvelous meal for the ages -- one that you and your friends will talk about for years! So bid high for the exclusive opportunity to have dinner with friends!

- Dinner for 6 will take place at the home of John and Martina McBride with special guest Chuck Wagner on a mutually agreeable date

*Donated by John & Martina McBride, Chuck Wagner, Wagner Family of Wine,
Chef Dean Fearing*

LOT 130

CAPTIVATING RHÔNE VALLEY: LUXURY 8-DAY TRIP FOR FOUR

Experience everything the Rhône Valley has to offer with this 8-day trip for four. Not only will you soak in the rich history of the region, but you'll also soak up the classic wine as this trip is packed with several private tours and tastings! You'll shop the markets, walk the vineyards, tour the cellars, meet the winemakers, taste the history and marvel at the vistas during this picturesque trip to southern France. Here's how it will unfold...

Day 1: Lyon

After arriving in Lyon you'll be taken to Hotel Le Royal Lyon, a 5-star hotel centrally located near the historic quarter with views of the Place Bellecour. Stretch your legs as you stroll to Daniel & Denise Saint Jean, a favorite local bistro serving up a contemporary take on Lyonnaise cuisine. Kick off your trip in traditional style, dining amongst the red and white checked table cloths, copper pots and impeccable service.

Day 2: Jaboulet and Hermitage

Your private chauffeur whisks you away to the northern Rhône Valley where you'll tour Côte Rôtie, Condrieu, Saint-Joseph and Hermitage. Your first stop is Maison Paul Jaboulet Aîné, the top wine producer of Tain l'Hermitage. Enjoy a lunch in the bistro (paired with wine, of course!) followed by a guided walk through Jaboulet's vineyards. Then head back to Jaboulet's Vineum for a private tasting of these exceptional wines.

After your tasting your driver will deliver you to the exclusive Maison Pic in Valence. With a culinary restaurant, a bistro and a cooking school, this elegant and stylish hotel will appeal to all gourmets wishing to enjoy the very best of French cuisine in luxurious, contemporary surroundings. For your evening meal, consider the two restaurants in the hotel helmed by Chef Anne Sophie Pic.

Day 3: Chapoutier and Grignan

Today you visit another big name in Rhône wine, Chapoutier. There you'll be welcomed by the house wine specialist who will share library vintages including Ermitage Blanc, Ermitage Rouge, and Côte Rôtie.

After you've had your fill, you'll head to the village of Grignan. This medieval town is a labyrinth of picturesque, winding roads and shaded, welcoming squares. Enjoy a lunch on the lovely panoramic terrace at La Tables des Délices. Then visit Château de Grignan, a castle made famous by Marquise de Sévigné, offering a unique collection of antique furniture, paintings and fine tapestries. After sightseeing, return to Maison Pic for a free evening.

Day 4: Gigondas and Châteauneuf-du-Pape

Wake up and head out to the wine village of Gigondas where you'll visit l'Oustalet owned by the Perrin Family. You'll start with a private tasting of five wines from the heart of the village hosted by the house sommelier. Next you'll enjoy an exquisite and artful three course lunch paired with Perrin family wines.

After lunch your driver will deliver your group to Château de Beaucastel for a private tour and tasting at the organic vineyards. Once you take in the scene and tastes of the family-owned vineyard, you may wish to schedule an additional tasting at the Châteauneuf-du-Pape estate, or perhaps Domaine Pégau? You decide!

Either way, your evening adjourns as you arrive at Hotel d'Europe in Avignon for your next two nights stay. Hotel d'Europe is one of the oldest hotels in France, occupying an ideal location at the center of Avignon. Dating back to the 16th century, your hotel is decorated luxuriously and offers exceptional comfort.

Day 5: Châteauneuf-du-Pape

And now for something a little different! Today's adventure begins at Avignon's farmers market in Les Halles d'Avignon. There you will shop for the best products the region has to offer for your private cooking class. At La Cuisine de Valentine, a charming cooking school, you'll work with the chef to prepare the ingredients you just purchased. After class, enjoy your creations along with a selection of wines hand-picked by the passionate owner of La Cave Saint-Charles, Guy Brémond. La Cave Saint-Charles is one of Châteauneuf's best cellars, which lucky for you, is adjacent to the cooking school.

After lunch you'll be able to explore Châteauneuf-du-Pape at your leisure. This evening is free for you to enjoy Avignon.

Day 6: From Avignon to Lubéron

Your chauffeur will take you to your private tour and picnic at Château Pesquié in the Ventoux region. Afterwards, travel south to Ménerbes and take in one of the most beautiful villages in France, full of steep streets and stunning panoramas.

Domaine de la Citadelle is your next destination, where you will taste lovely Côtes du Lubéron wine. Later, explore a haven of painters and potters in the village of Roussillon, where you'll have time to linger. Your last stop is in the art-filled city of 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: l'Auberge, Château La Coste and Truffles!

Your morning begins in Lubéron where you can shop and mingle through the provençal market. Then on to the village of Cadenet to enjoy a fantastic meal at l'Auberge la Fénière. This is the first French Michelin starred gluten free restaurant. With a delicious menu that focuses on vegetables, fish, and local products, you won't even miss the gluten!

After lunch, visit the organic vineyard of Château La Coste. The estate is full of works from famous artists and architects. The tour is concluded by a tasting of the property wines in the boutique and a drive to the nearby farm. This is no ordinary farm though, it's a truffle plantation! Here you'll 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 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
- Daily Breakfasts at hotels
- 6 lunches, 1 dinner
- 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 (at the cost of one half of the winning bid), 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 or 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 two months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

We have mountains of gratitude for Bill and Edie. Thank you for the Mayacamas!

LOT 131

MAYACAMAS: A TRIBUTE TO "PRIMITIVE" WINEMAKING

Mayacamas is one of the most quietly revered and least modernized wineries in the Napa Valley. Although truth be told, being slow to adapt to change sure makes for superb wine.

The winery was built in 1889 by an ambitious German immigrant named John Henry Fisher. Mayacamas has a storied past highlighted by the 1906 earthquake, debt, bootlegging activity during Prohibition, and neglect. In 1941, the winery was purchased by Jack and Mary Taylor, who christened the winery Mayacamas and planted Chardonnay and Cabernet. Jack was a British chemist, yet the winery's location high on the mountain, made it easy to resist progress and maintain traditional winemaking techniques. The Taylors were content to leave it largely unimproved.

Following 27 years of wear and tear, the winery was sold to Robert and Elinor Travers in 1968 after the winery had only recently acquired electricity. Bob Travers was a petroleum engineer by training, but had apprenticed with Joe Heitz, one of the pioneers of post-Prohibition winemaking in Napa. Travers continued a tradition of what you might charitably describe as primitive winemaking processes: hand harvesting at very low ripeness, short macerations, fermenting in cinderblock and redwood tanks with native yeasts and no temperature control, and aging in a combination of large oak casks and small, old barrels.

The vintages offered here are some of the greatest of all time. Riding high on accolades and praise (not to mention unbelievable rankings on the second and third anniversary of the Judgment of Paris), the 70s and 80s were a simple time of pure beauty for Mayacamas.

- Mayacamas Vineyards Cabernet Sauvignon 1970
- Mayacamas Vineyards Cabernet Sauvignon 1971
- Mayacamas Vineyards Cabernet Sauvignon 1973
- Mayacamas Vineyards Cabernet Sauvignon 1975
- Mayacamas Vineyards Cabernet Sauvignon 1978
- Mayacamas Vineyards Cabernet Sauvignon 1981
- Mayacamas Vineyards Cabernet Sauvignon 1982
- Mayacamas Vineyards Cabernet Sauvignon 1983
- Mayacamas Vineyards Cabernet Sauvignon 1984
- Mayacamas Vineyards Cabernet Sauvignon 1985
- Mayacamas Vineyards Cabernet Sauvignon 1987

Donated by Bill & Edie Mitchell

Our appreciation for Ann and Glenn Eaden is immense. Their dedicated service to the Nashville Wine Auction is unsurpassed. We thank you greatly.

LOT 132

IT SPEAKS FOR ITSELF: 1982 LAFITE

A lovely wine, Lafite at its beguiling best. Not a thruster, not a show-off, a wine of exquisite charm and finesse... This is not a wine to describe. Words simply cannot do it justice. If you are ever fortunate enough to share a bottle, just let it speak for itself. - Michael Broadbent's Vintage Wine

One hundred-point wine ratings are like people who can keep this wine in their cellar years before drinking it... Hard to come by. This fine wine is one of the best-tasting, best-aging wines the world has to offer.

In 2000, Robert Parker described the experience best with his 100-point rating, *Powerful for a Lafite, this wine unfolds to reveal extraordinary richness, purity, and overall symmetry in addition to stunning flavour, depth and persistence. The finish lasts for nearly a minute. Plenty of tannin remains, and the wine displays a vibrancy and youthfulness that belie its 18 years of age. The modern day equivalent of Lafite Rothschild's immortal 1959, the 1982 will enjoy another 30-70 years of life! An amazing achievement!*

Known to wine enthusiasts as one of the most respected labels available, Château Lafite lives up to its prestigious reputation with this beauty. Although all of their wines come with a long list of suitors looking for a chance to taste them, the 1982 is a different breed to wine lovers. Getting a chance to sip on this one will leave you yearning for more. It's a good thing this lot comes with three bottles!

- Château Lafite Rothschild 1982 (3 bottles)
 - » *This is the second time I have tasted the Lafite '82 this year and both bottles have been exemplary. Here it has a brilliantly defined nose of black fruit, graphite and limestone that has an electrifying intensity - a brightness undimmed over three decades. The palate displays outstanding balance, a little more feminine than Latour and quintessentially 'Lafite' rather than '1982.' Fleshy and opulent towards the finish, yet not flamboyant or as extrovert as Mouton, this is just a fabulous Lafite that should plateau for many years. Tasted November 2012. (Wine Advocate's Neal Martin 98)*

Donated by Glenn & Ann Eaden

LOT 133

WE CAN'T GET ENOUGH OF ITALY: 7-DAY LUXURY TOUR FOR 4

Third year in a row, this trip is a huge success! So far, seven couples from our community have experienced Italy the Nashville Wine Auction way, and all have come back with rave reviews! Since we can't get enough of Italy... we are offering it again to more lucky bidders!

None have mastered the art of living well as successfully as the Italians. This trip is dedicated to the pleasures of Northern Italy, whose riches are vast, varied, and yours to discover. Take in art-packed museums, mosaic-filled cathedrals and hillside towns amid vineyards that produce some of the world's best wine. You can dine at refined restaurants that casually flaunt their Michelin-star ratings, or chow down with the locals at small eateries that have spent generations perfecting traditional recipes. Whatever your pleasure, this trip will leave you satisfied.

Day 1: Gaja and Borgogno

You'll hit the ground running 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 par with Château Lafite Rothschild or Krug. For lunch, travel up the road to 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.

After lunch take a winery tour with tasting at one of the historic Barolo houses, Giacomo Borgogno. Founded in 1871 as a farming estate, Borgogno is one of the labels that is most intimately connected with the history of Barolo, a magical and unique wine.

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. For the next two nights, your accommodations are the Relais Villa d'Amelia. Born from the masterly renovation of the nineteenth-century Cascina Bonelli on the ridge of a hill between luscious woods and spectacular hazelnut groves, and a breathtaking view of the Alps to boot, Villa d'Amelia is the perfect starting point to discover a magic region, rich in flavors and traditions.

Day 2: Fine Langhe Wines and Lunch in a Castle

What a way to start your day, with La Spinetta! This modern Italian superstar winery produces 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.

Lunch is at Grinzane Cavour at the gorgeous castle where famed Chef Marc Lanteri is at the helm. The Ristorante al Castello is located in an imposing castle erected around a central tower that dates back to the 1st half of the 11th century. Surrounded by vineyards on three sides, it has one of the most spectacular settings in the Langhe. The cuisine here features a creative twist on classic Piemontese dishes.

Next is a tasting of Gigi Rosso fine wines from their estate in Castiglione Falletto. This visit is an educational highlight (and favorite of our past guests), and provides a great foundation for all your Italian wine experiences! The Rosso family has continued to focus on making a range of wines from their everyday Arneis (a wonderful and distinctive local varietal) through to the special occasion Barolo Riserva – great wines and family.

Day 3: Truffle Hunt & Italian Riviera

Dress casual and comfortable today as you visit Casa del Trifolau and experience a real extravaganza: an authentic truffle hunt! Natale, Giorgio and their dogs will teach you all about truffles and the best way to find them. A truffle, wine, and salami tasting will follow the hunt.

Save room for the next stop, a three course lunch with wines at Ristorante Donna Selvatica at Borgo Vecchio. On the rooftop terrace, as you dine, the picturesque landscape reveals the Barbaresco Tower, castles of Guarene, Magliano Alfieri, Santa Vittoria d'Alba and more.

Relax and take in scenic views as you are driven to the next resort, the Grand Hotel Miramare on the Italian Riviera.

Day 4: Portofino and Tuscany

Take a breather from the wine tasting and spend a leisurely morning and early afternoon in chic Portofino with top shopping, restaurants and more at your fingertips. Then you'll head to Tuscany! Settle in at the Poggio Ai Santi Inn located in Maremma Hills. The place is a magical one, nestled in hills of Mediterranean maquis, with the sea as a backdrop. Enjoy a free evening exploring the beauty and tranquility that is Tuscany.

Day 5: Super Tuscan Wine Tour

Your Tuscan experience continues with 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.

Next is a winery tour and tasting at Le Macchiole. The winery focuses on achieving the purest expression of individual varieties, such as Cabernet Franc and Syrah, atypical in an area predominantly known for its Bordeaux style blends. With its distinct wines and unprecedented quality, Le Macchiole soon joined Sassicaia, Ornellaia and Guado al Tasso as one of the most prestigious estates in Bolgheri.

Day 6: Maremma Wine and Coast

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.

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 fisherman 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.

Your day concludes with a transfer to beautiful Florence, the cradle of the Renaissance. Check in to the Hotel Santa Maria Novella, a traditional 4-star accommodation in an ancient building rich in history and art, strategically positioned with a panoramic view over Piazza Santa Maria Novella and out to the Florentine hills.

Day 7: Breakfast in Florence

Wake up knowing that your stay is complete, but the memories will last forever! A transfer to the Florence airport following breakfast will get you on your way back to the states, perhaps satiated, but much like us, claiming "We can't get enough of Italy!"

This trip includes:

- 6 nights hotel accommodations
- 7 private VIP winery visits
- 6 European-style breakfasts
- 4 leisurely gourmet wine lunches
- Guided truffle hunt and tasting
- All transfers provided by chauffeured air conditioned luxury Mercedes E sedan with 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 (at the cost of one half of the winning bid), 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 above what is listed are the responsibility of the buyer(s). Blackout dates include the Easter, Christmas, and New Years holidays, the second half of August, and Italian bank holidays. 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 three months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

We can't say enough about the generosity of Mr. Black and Mr. Brown-ing for creating this first-ever Hermitage Tasting for l'Été du Vin. Simply amazing.

LOT 134 **AHHH HERMITAGE... A TASTE OF GREATNESS (BUY-A-SPOT)**

Generously donated by Tom Black and Keith Browning, this myriad of vintages from three noble producers come together to form this exclusive Hermitage tasting, the first in the history of l'Été du Vin.

M. Chapoutier, J.L. Chave, and Paul Jaboulet are three of the most well-known names in Northern Rhône, and thanks to Tom Black and Keith Browning, this tasting features 38 remarkable bottles with vintages dating back to 1971. Nine Hermitage enthusiasts will get to taste in Gallery 3 at the brand new 21c Museum Hotel where Chef Levon Wallace will conquer the task of preparing a pairing worthy of such an illustrious lineup of wines.

Hermitage is the Mecca of Syrah. An emboldened wine that is full bodied, rich, tannic, and can evolve for decades. The magic of Hermitage wines begins when the wine matures, softens and comes together. The dark fruits shift to red. The nose takes on a perfume of earth, tobacco, sweet, fresh red and black fruits, olive tapenade and spice. The textures become soft, caressing your palate and the finish really lingers. The Blanc has the same thick, rich, and dense concentration with ageworthiness. Both Hermitage rouge and blanc alike have cultivated an esteemed following for many years. Aside from the obvious quality of the grapes, it's the storied history that really makes you fall in love with Hermitage...

The vineyards on Hermitage hill, which are actually more like a set of three adjacent south-facing hills, have been planted since the times of ancient Greece in 500 B.C. The popular story of Hermitage, though, is of a 13th century crusader who was wounded and sought refuge on the hill. He built a chapel and lived out his life in complete solitude, thus the hill was named "hermit's hill" or Ermitage. Today, there is a tiny reconstructed chapel on Hermitage called Saint-Christopher that sits alone towards the crest of the hill and looks out over the village below.

Don't miss this amazing opportunity to partake in this special lineup of wines. Buy-A-Spot for yourself, and grab a shared pour for your friend!

Domaine Jean-Louis Chave Hermitage Blanc

1996, 1997, 2000, 2003, 2004, 2005

Domaine Jean-Louis Chave Hermitage

1989, 1992, 1993, 1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001

M. Chapoutier Hermitage Monier de la Sizeranne

1971, 1976, 1989, 1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001

Paul Jaboulet Aîné Hermitage La Chapelle

1985, 1989, 1990, 1995, 1996, 1997, 1998, 1999, 2000, 2001

Buy-A-Spot at this dinner that takes place at 21c Museum Hotel on Saturday, November 18, 2017. A total of 9 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine offered
- Shared Pours are available and can be purchased at Check Out

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding. Shared Pours are available and can be added to your bill when you Check Out at the end of the evening.

Donated by Tom Black, Keith & Pam Browning, 21c Museum Hotel, Chef Levon Wallace

Fritz and Caren, we thank you very much for contributing to our auction. We know you have many requests, and we're so happy you choose us!

LOT 135 **ARIETTA IMPERIALS – REACHING DEEP INTO THE CAVE**

Remember 2009? In some ways perhaps a year some would rather forget. As a vintage however, 2009 was a fine one in Napa, and its memory grows brighter for us each time one of the remaining bottles of Arietta is opened from that year. The weather was without extremes and the growing season was long and relatively late. The Arietta wines—and many others in Napa—are lovely, and continue to gain in beauty and sophistication. In celebration of l'Été du Vin's 2017 theme, "California Collectibles," Arietta reached deep into the cave for one each of the three remaining engraved six-liter Imperials of the two Arietta Hudson Vineyard wines from 2009: Arietta Red Wine H Block, and Arietta Red Wine Variation One.

The 2009 H Block is 79% Cabernet Franc—higher than usual—lending it tremendous finesse and balance, and a fresh berry character with layers of toast, leather, wildflowers and whole grains. The Variation One 2009 is a rare co-fermented blend of Syrah (52%) and Merlot (48%) with a juicy fruit-forward package counterbalanced by a smoky, mineral complexity and firm structure.

In addition to the two six-liters, the winning bidder and up to seven guests are invited to the Arietta's caves in Napa to taste a wide range of wines with vintner Fritz Hatton. Raise those paddles for this lot... Go long and go deep!

- Arietta H Block Hudson Vineyards Red Wine 2009 (6L)
- Arietta Variation One Red Wine 2009 (6L)
- Tasting for 8 at Arietta

Donated by Arietta Wines, Fritz & Caren Hatton

We are honored to have such a spectacular donation from the members of the Commanderie de Bordeaux. Bordeaux Toujours Bordeaux!

LOT 136 **A COLLECTION OF 1995 & 2005 FROM THE COMMANDERIE DE BORDEAUX**

The numbers are in, Bordeaux is back. Not that it ever really went away, but the resurgence in popularity does not go unnoticed. If you're anything like the donors for this lot, you're probably saying to yourself "duh, we've known the entire time how amazing Bordeaux is!"

With only 19 chapters nationwide, the Commanderie de Bordeaux is a tight knit group of Bordeaux experts. And Nashville is fortunate to have a thriving chapter right in our great city! With some of the most active and revered members in our local chapter, the Commanderie is a veritable "who's who" in the world of Bordeaux. Lucky for us, they've put together an amazing selection of some of their favorites from 1995 and 2005, two incredible yet distinct vintages from the greatest wine region in the world. This lot is a true testament to their years of dedication to l'Eté du Vin and generosity towards funding the fight to end cancer.

The 1995 vintage produced full-flavored, grippy wines, most successful on the Right Bank and for the best northern Médoc properties. A hot dry June and an August heatwave, followed by heavy rain in mid-September, led to healthy, full-bodied wines with noticeable tannic structure that was not always fully ripe.

2005 was a historically dry growing season with high temperatures all year long producing healthy grapes of extraordinary concentration, and intense, mind-blowing aromas. These wines have power, freshness, and balance.

And trust us, the Commanderie picked these special wines for a reason!

1995

- Château Beychevelle
- Château Branaire-Ducru
- Château Calon-Ségur
- Château Cos d'Estournel
- Château d'Yquem
- Château Duhart-Milon
- Château Figeac
- Château Lafite Rothschild
- Château Léoville Barton
- Château Léoville-Las Cases 'Grand Vin de Léoville'
- Château Lynch-Bages
- Château Margaux
- Château Monbousquet
- Château Mouton Rothschild (2 bottles)
- Château Pichon Longueville Comtesse de Lalande
- Château Pichon-Longueville au Baron de Pichon-Longueville

2005

- Château Cos d'Estournel
- Château Ducru-Beaucaillou
- Château Figeac
- Château Latour 'Les Forts de Latour'
- Château Léoville Poyferré
- Château Pontet-Canet
- Château Smith Haut Lafitte

Donated by Kix Brooks, Tony Cmelak, Glenn Eaden, Ron Gobbell, Nancy Peterson Hearn, Elliot & Cynthia Himmelfarb, John Huff, Mac Husband, Jim Lewis, Irv Lingo, Tom Milam, David Morgan, Terry Murray, Bill Nunnally, Michael Richardson, Ron Sohr, Steve Taylor, McArthur VanOsdale, Holly Whaley

Cheers to Pam and Steve for this world-class lot!

LOT 137 **MASTERING MASSETO: A 28-YEAR VERTICAL (BUY-A-SPOT)**

What is it about Masseto that makes it so powerful? Is it the amazing complexity, the beautifully balanced structure? Is it the timeless integrity? Is it the rarity? Is it in the value at international auction sales? Is it the deep and loyal appreciation enjoyed among its aficionados around the world?

While the answer to these questions are different for each Masseto drinker, we can all agree on one thing: it's worth the trouble to procure just one bottle of this magical Super Tuscan. This tasting would be worth a bid if there was just one bottle, but we are fortunate enough to offer this 28-year vertical of Masseto from the cellar of Pam and Steve Taylor. Yes, that's every vintage of Masseto ever made! It's unheard of, but that's just how we do things at Nashville Wine Auction.

On January 27, 2018, 18 lucky bidders will get to experience a once in a lifetime tasting in the Country Music Hall of Fame's Rotunda with none other than esteemed winemaker, Axel Heinz and Alessandro Lunardi, Director North America!

For those who need a quick refresher, Masseto is a rare, single vineyard wine made entirely from Merlot grapes grown on the vineyard bearing the same name. Located in the acclaimed Bolgheri region of Tuscany, Masseto was first released in 1986, simply called "Merlot" at that time. The name of Masseto then appeared on the label with the 1987 vintage. Masseto is a wine of great and complex personality where its remarkable structure always combines with beautiful elegance. It quickly gained a reputation as one of the world's most sought after and extremely allocated wines. So finding such an impressive vertical is almost unheard of. Thank you, Pam and Steve!

In addition to enjoying this extraordinary wine, you will also enjoy extraordinary company. Axel Heinz (French mother, German father), head winemaker since 2005, has brought new life and vinification to the entire Ornellaia team. He studied in Bordeaux and cut his teeth in Pomerol, before he was offered the job of senior winemaker at Ornellaia in 2005 when he noted the similarities between the Bordeaux Merlot and that of Masseto. Alessandro Lunardi has been with the Frescobaldi Group since 1997 and has managed their high end portfolio for many years. Both gentlemen will be outstanding dinner companions for such an exclusive evening!

Mark your calendars for January 27 and prepare yourself to become a Master of Masseto! Buy-A-Spot for yourself, and grab a shared pour for a friend!

Buy-A-Spot at this dinner that takes place at the Rotunda at the Country Music Hall of Fame on Saturday, January 27, 2018. A total of 18 spots will be sold separately. The Auctioneer will explain the rules from the podium. Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine offered
- Shared Pours are available and can be purchased at Check Out

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding. Shared Pours are available and can be added to your bill when you Check Out at the end of the evening.

Donated by Pam & Steve Taylor, Country Music Hall of Fame, Axel Heinz

LOT 138

RAISE YOUR PADDLE

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

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

- American Cancer Society Memorial Foundation Hope Lodge
- Gilda's Club Middle Tennessee
- Leukemia Lymphoma Society
- Make-A-Wish® Foundation of Middle Tennessee
- PearlPoint Cancer Support
- Saint Thomas Cancer Network
- St. Jude's Children's Research Hospital
- 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.

Thank you Lindell Jewelers for sponsoring Champagne and Diamonds again this year. You have really outdone yourselves with this donation. It sparkles! What a treat to sip on Schramsberg's 2008 Reserve. Thank you Monique and Hugh Davies.

LOT 139 **CHAMPAGNE AND DIAMONDS**

At this point in the auction, we will reveal who is awarded the diamond ring! 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, you have an opportunity to win an elegant platinum pink sapphire and diamond ring from Lindell Jewelers in Brentwood with the purchase of a glass of Schramsberg Reserve 2008 for \$250. Only 50 glasses of Champagne will be sold in Bottega del Vino flutes valued at \$50 per stem. One of the glasses of Champagne comes with the diamond ring! Plan to buy two glasses during the Silent Auction and Reception, and somebody's going home very happy. Everybody wins as we enjoy the finer things in life and unite in the fight against cancer.

As for the prize, this 1.66 carat ring features 36 nearly colorless diamonds that combine to weigh 0.27 carats. A 2.1-1.9mm squared edge shank leads to an 8.5mm x 9.15mm cut corner rectangular halo crown bead set surrounded by 18 1mm full-cut diamonds. Each side of the platinum shank includes nine 1.33mm full cut diamonds to complement the type 11 sapphire weighed at 1.39 carats. Valued at \$6,200, this stunning ring is quite unique and will be the envy of every true gem and diamond lover.

After selecting a glass with your lucky number, enjoy the Schramsberg Reserve 2008. This richly-flavored and full-bodied sparkler is made from only the top base-wine lots. Take pleasure in the delicate notes of the fruitful, yet creamy, dry and toasty brut sparkling wine. Along with the top Pinot Noir, the finest Chardonnay lots are included in the blend to create more backbone and length to the palate. The 2008 Reserve exhibits bursting flavors and aromas of red apple, lemon bar and caramelized pear eloquently complemented with touches of honey, toffee and candied pecan. Truly enjoying a glass is a one-of-a-kind experience as the sparkling wine represents only about 2% of Schramsberg's annual production.

Donated by Schramsberg Vineyards, Lindell Jewelers, Bottega del Vino

If sparkling wine makes life better, then we owe Monique and Hugh Davies a debt of gratitude. It is very special to have the second generation of the Davies family to be our Guests of Honor at l'Eté du Vin.

LOT 140

CELEBRATE WITH SCHRAMSBERG

When the l'Eté du Vin Guests of Honor donate a lot, you know it's going to be good. We hope you've been able to taste, learn, and get to know the Davies and their beautiful wine through each of our events this week. As if they haven't been generous enough, this lot has big bottles, an amazing experience, and even a surprise!

This lot starts with magnums of different Schramsberg recent releases, as well as a 9L of 2010 Blanc de Blancs, not to mention a magnum of J. Davies Cabernet Sauvignon to balance out the bubbles.

To add to this amazing lineup of wine, you will also get to experience a tour, tasting, and lunch for 8 with Monique and Hugh Davies in the stunning Schramsberg Grove! VIP wines and a VIP experience from a VIP family.

Hugh Davies will even make a "sparkling presentation" before the bidding starts for this lot... Intrigued? We thought so.

Let's bid high and show our guests how it's done in Nashville!

- Schramsberg J Schram Brut 2008 (1.5L)
- Schramsberg Brut Rosé 2009 (1.5L)
- J. Davies Cabernet Sauvignon 2013 (1.5L)
- Schramsberg Blanc de Blancs 2010 (9L)
- Tour, tasting, and lunch for 8 in the Schramsberg Grove, hosted by Monique & Hugh Davies
- Schramsberg Saber

Donated by Schramsberg Vineyards, Davies Vineyards, Hugh & Monique Davies

It's no secret. Loews is a favorite of Nashville Wine Auction. Thanks for all you do to make l'Eté du Vin great.

LOT 141

A LITTLE BIT OF CHICKEN FRIED

Alright folks, we're halfway through 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 even after a three-course dinner, 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 the kitchen at Loews.

Who's the hungriest?

- One Bucket of Fried Chicken delivered RIGHT NOW!

Donated by Loews Vanderbilt Hotel

The Nashville Wine Auction staff would like to thank our Board of Directors for your leadership, time, money, skills, abilities, hospitality, creativity, and wisdom. And oh yes, for your wine! We love our hard working Board!

LOT 142 **EXCITING MIX OF WINES FROM NWA BOARD OF DIRECTORS**

Straight from the cellars of our amazing Board of Directors comes this fantastic assortment of wines. From 375ml to 3-Liter, California to France... This collection has a little bit of everything (just like our Board!) If you want to bid on a one stop shop to fill your cellar, look no further than this exciting lot.

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

With magnum of Joseph Phelps Insignia, a Château Pape Clément and Premier Cru Burgundy from Domaine Denis Mortet in the same offering, you know it has to be good. Bid high on this collection and get some great additions for both your cellar, and your next date night!

- Château Beychevelle 2000
- Château de Beaucastel Châteauneuf-du-Pape 2001
- Château Pape Clément 2009
- Crocker & Starr Stone Place Cabernet Sauvignon 2010
- Darioush Sage Vineyard Sauvignon Blanc
- Domaine Denis Mortet Aux Beaux Bruns Chambolle-Musigny Premier Cru 2006
- Domaine Tempier Bandol (1.5L)
- Elouan Pinot Noir 2015
- Grgich Hills Estate Miljenko's Old Vine Zinfandel 2003
- Hall Wines 'Kathryn Hall' Cabernet Sauvignon 2010
- Harris Estate Vineyards Jake's Creek Vineyard Cabernet Sauvignon 2008
- Joseph Phelps Vineyards Eisrèbe Late Harvest Scheurebe 2002 (375ml)
- Joseph Phelps Vineyards Insignia 2005 (1.5L)
- Joseph Phelps Vineyards Insignia 2011

- Lokoya Winery Rutherford Cabernet Sauvignon 1997
- Louis Latour Corton-Charlemagne Grand Cru Blanc 2006
- Merry Edwards Russian River Valley Olivet Lane Chardonnay 2012 (3L)
- Pahlmeyer Merlot 2005
- Peacock Family Vineyards Spring Mountain District Cabernet Sauvignon 2010
- R Wines Southern Belle Vino de la Tierra de Murcia 2014
- Silver Oak Cellars Napa Valley Cabernet Sauvignon 2007
- Turley Wine Cellars 'Buck' Cobb Vineyard Zinfandel 2014

Donated by Amy Atkinson, Joe Cashia, Chris Chamberlain, Loren Chumley, Cheryl Chunn, Eleanor Cobb, Chase Cole, Harvey Crouch, Ann Eaden, Marjorie Feltus Hawkins, Michael Gold, Rose Grindstaff, Cindy Jones, Jim Lewis, Lisa Maki, Nolan Mitchell, Chris Otilio, Bill Piper, Chris Weinberg

Back by popular demand...Black by Black. We're thrilled to receive this donation from this year's recipient of the Norman M. Lipman Award!

LOT 143 BLACK BY BLACK

"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 25 cases were produced and are 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 case of 2010 or 2011 Black by Black (12 bottles or 6 magnum) for \$1,000. Simply raise your paddle and claim your wine!

- One case of Black by Black 2010 or 2011
 - » *Available in 6 magnum or 12 750s (Make selection at Pick Up)*
- **Set-Price Signup:** \$1,000

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 207. With only 20 cases available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

Donated by Tom Black

Here's an encore performance of the 100 Point Wine dinner. Pamela and Tony, you've made our auction sing this year with your fantastic ideas and offerings. We're perfectly pleased with you. And to 360 Bistro, we are thankful for your hard work, generosity, and reverence for the wine.

LOT 144 **A TASTE OF PERFECTION** **WITH 18 100-POINT WINES (BUY-A-SPOT)**

100-point perfection is BACK! After the smashing success of the 1,200 Point Dinner in 2016 and the #1 Wine of the Year Dinner in February, Anthony and Pamela Cmelak are back to share their love of the best of the best with a dinner featuring EIGHTEEN 100-point wines (and two bottles of bubbles for good measure). Ten lucky winning bidders will dine at 360 Bistro on January 13, 2018 with perfectly-rated bottles as the guests of honor.

Executive Chef Joe Townsend has pulled out all the stops in preparing a menu that perfectly pairs with the amazing wine. Don't miss your chance to Buy-A-Spot of perfection!

Here's the lineup of gold medal-worthy goodness:

A Champagne Reception to Start Out the Evening

Thomasville Tomme Gougeres
Smoked Salmon and Osetra Caviar Toast
Pol Roger Brut Rosé 2006
Piper-Heidsieck Cuvée Rare Millesime Brut 2002

First Course - Cali Chard, But of Course!

Vanilla Poached Scallop, Puffed Farro
Aubert Wines 'CIX' Chardonnay 2012 (RP 100)
Aubert Wines UV-SL Vineyards Chardonnay 2015 (RP 100)
Aubert Wines Eastside Vineyard Chardonnay 2012 (RP 100)
Marcassin Estate Chardonnay 2008 (RP 100)

Second Course - Burgundy meets Rhône

Roasted Pheasant, Orange-Thyme Butter
Domaine Perrot-Minot Charmes-Chambertin Grand Cru
Vieilles Vignes 2002 (WS 100)
Domaine Saint Prefert Châteauneuf-du-Pape
Collection Charles Giraud 2007 (RP 100)

3rd Course - Tuscan Time

Porcini Garganelli , Wild Mushroom Ragù

Fattoria Le Pupille Elisabetta Geppetti 'Saffredi'

Maremma Toscana 2012 (JS 100)

Casanova di Neri Tenuta Nuova Brunello di Montalcino 2006 (WS 100)

Fourth Course - Que Syrah, Shiraz?

Coffee Crusted Rack of Lamb, Peppercorn Jus

Shafer Vineyards Relentless 2013 (RP 100)

Alban Vineyards Reva Estate Syrah 2006 (RP 100)

Jasper Hill George's Paddock Shiraz 2009 (JS 100)

Domaine August Clape Cornas 2010 (RP 100)

Fifth Course - Bordeaux, from 2000 No Less

Braised Beef Cheek, Anson Mills Polenta

Château Léoville-Las Cases 'Grand Vin de Léoville' 2000 (WS 100)

Château Lafite Rothschild 2000 (WS 100, RP 100)

Château Latour 2000 (WS 100, RP 100)

Château Pavie 2000 (RP 100)

Dessert Course - Sauternes' Turn

Foie Gras Terrine, Brioche French Toast, Pear Gastrique, Honey

Château Rieussec 2001 (WS 100)

Château d'Yquem 2001 (WS 100, RP 100)

Buy-A-Spot at this dinner that takes place at 360 Bistro on Saturday, January 13, 2018. A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

Each spot entitles the buyer to:

- One (1) place at the dinner
- One (1) pour of each wine offered
- A limited number of Shared Pours are available and can be purchased at Check Out

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding. Only four Shared Pours are available and can be added to your bill when you Check Out at the end of the evening.

Donated by Anthony & Pamela Cmelak, 360 Bistro

LOT 145

WANNA GET AWAY TO PARADISE? PRIVATE VILLA FOR 8 IN MEXICO

If you are searching for the ultimate indulgence, then look no further than this luxurious escape to Manzanillo, Mexico! Enjoy a week long stay for four couples at Casa De Sofia, the perfect fusion of leisure and escape.

Casa De Sofia in Manzanillo, Mexico is a private villa tucked away in a gated community. The spacious property has four bedrooms with king size beds, bathrooms, and balconies in each. The views are breathtaking of the ocean and private infinity pool.

During the day, find yourself stretched out poolside, margarita in hand, capturing a panoramic view of the ocean and palm tree-lined mountainside. As the sun sets have your cocktails in the open-air dining room while you await the service of your delicious dinner. Enjoy every meal served table side and customized by your own on-site chef. Every bite will leave you wanting more!

Don't concern yourself with the details. Casa De Sofia is accompanied with a friendly staff to arrange your excursions, prepare and serve your meals, and even do all the shopping and cleaning from the moment you arrive until you depart.

Beyond the lavish house itself, Manzanillo is the perfect vacation getaway. Follow the cobblestone path to bask in the Mexican sunshine on the sands of the private beach or spend the day snorkeling, scuba diving and deep-sea fishing in the Pacific. Explore the town of Manzanillo and visit the nearby restaurants, shops, and bars. Want to rent an ATV or zipline in the jungle? OK. How about getting in some golf or tennis? Done.

It is impossible to have a bad day in Manzanillo, where it is sunny and 80 degrees more than 350 days a year. You will enjoy every second of this Mexican paradise!

This trip includes:

- 7 night stay for 4 couples at Casa De Sofia
- Transfers to and from Manzanillo airport
- Full staff including a manager, cook and housekeeper
- Access to private beach, water sports, tennis courts, shopping, fishing and more
- 4 Bedrooms with king-sized beds and en suite bathrooms

Restrictions: Trip is for 8 guests and must be taken from Saturday to Saturday. Cost for food, beverages, and additional activities are not included in closing bid price. Trip does not include airfare or car rental. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of this catalog.

Our heartfelt thanks to Janine Cundiff for this extraordinary donation.

LOT 146

LA MISSION HAUT-BRION, WINE FOR TRUE WINE LOVERS

A poor La Mission is still a better wine than most; a good La Mission is a great wine and a great La Mission can be a religious experience. I have met few wine critics who do not hold this estate in high esteem: it is a wine for true wine lovers. -Neil Martin, Wine Advocate

Although the histories of Château Haut-Brion and La Mission are entwined, both have always been separate entities, sharing a common family name. It wasn't until 1983 that both houses came under the same proprietor: Domaine Clarence Dillon. With Jean-Bernard Delmas as Château-manager, the following years consolidated La Mission's position as one of the greatest estates, hovering just outside the First Growth classification.

Certainly since the arrival of Jean-Bernard Delmas, the style of wine has changed and developed. This lot of 1982 and 1983 La Mission Haut-Brion from the cellar of Janine Cundiff marks two monumental vintages in the château's history, the historic 1982 and the end of an era with the 1983 vintage. The 1983, produced and vinified under the previous winemaker, but with élevage, assemblage and bottling under Delmas, is an exceptional wine.

- Château La Mission Haut-Brion 1982 (375ml) (6 bottles)
- Château La Mission Haut-Brion 1983 (3 bottles)

Donated by Janine Cundiff

The third time's a charm, and we consider ourselves lucky to have this third contribution from Keith and Deby.

LOT 147 THE SECRET OF PORT FROM 1994

If you're a portophile*, you know the glory of the 1994 vintage. If you've ever considered becoming a portophile*, this vintage will probably change your life. Our sincerest apologies to avid port collectors, we are about to let everyone in on the secret of this vintage. Collectors and critics agree, the 1994 vintage is the greatest thing since sliced bread. It is a classic vintage with superlative structure, and fabulous harmony that will continue to age for many years. Don't believe us? Read what the critics say about each of the following 1994s:

- Dow's Vintage Port 1994
 - » *The 1994 Vintage Port is set for re-release. It has about 92 grams per liter of residual sugar. It's a beauty, with all that Dow power and structure that I've loved over the years--even after some hours of decanting. Intensely concentrated in flavor, without being jammy, this lingers on the gripping finish after starting with a touch of mint. Serious and brooding, it is not yet as complex and as developed as it could be--but this is Port and that will come in time. Be patient. In the meanwhile, if you must crack this now, give it a few hours in a decanter, to state the obvious. This is a terrific Dow's VP that is still growing and improving. It is still about its potential in some ways and it may well exceed expectations. It will certainly acquire even more complexity with more cellaring. Personally, I would try to give it at least another decade in the cellar. (RP 96)*
- Fonseca Vintage Port 1994 (3 bottles)
 - » **Ranked as the Top Wine of 1997, Cellar Selection* Hold onto your hat. This is the best Fonseca since 1977, and it's probably even better than that classic vintage--more like the breathtaking 1948. Mind-blowing, with masses of color, aroma and fruit flavor. Smells like fermenting berries, boasting loads of crushed grape, violet and berry character. Big, full-bodied and very sweet, with tons of tannins and a sweet finish. Tannic and huge, it's a long-term, great Port. (JS 100)*

- Taylor Fladgate Vintage Port 1994 (6 bottles)
 - » *This is, to date, the greatest Vintage Port ever from here. It overwhelmed me years ago when I tasted it from barrel, but only now is it crossing gradually into its drinking window. The intensity is still mind-boggling here, with sweet-and-sour notes as well as mounds of clay. There are violets lurking somewhere too. A full-bodied, medium sweet and sublime Vintage Port, showing forest fruits and freshly picked blackberries on the palate in the form of a creamy, focused and tannic texture. (JS 100)*
- Churchill's Vintage Port 1994 (2 bottles)
 - » *A gorgeous, voluptuous young Port, best Churchill ever. Intense aromas of dark chocolate and grapes. Full-bodied, with powerful, chewy tannins, yet it's sweet and fruity on the finish. Try after 2010. (JS 93)*

*Portophile is a word we made up, but let's try to make it stick, eh?

Donated by Keith & Deby Pitts

Wow! Thank you Jeff and Denise for keeping Nashville Wine Auction in mind when you dream up these amazing wine experiences. We appreciate your support. And to Chef Tony Galzin, we say Grazi for always giving generously to our cause.

LOT 148

ALPHA OMEGA DINNER WITH ALL THE PERKS

This amazing dinner and experience pulls out all the stops from beginning to end, no pun intended.

The first part of this lot is a fabulous five course dinner for eight at the home of Denise Cummins and Jeff Hopmayer. Chef Tony Galzin of Nicky's Coal Fired will prepare the fare to go with a Alpha Omega's brilliant wines.

Alpha Omega handcrafts world-class wines that are approachable and perfectly balanced. Swiss-born winemaker Jean Hoefliger and superstar winemaking consultant Michel Rolland work to combine the Old World's European style of winemaking with the New World's state-of-the-art techniques. The result? Elegant, Bordeaux-style wine that will hold up for years to come.

But wait... There's more! In addition to an amazing dinner, each couple in attendance will take home a bottle of Alpha Omega's highly revered Cabernet Sauvignon. Also, the winning bidder receives a VIP experience in Napa! Ten guests are invited to the picturesque Alpha Omega winery to enjoy a Single Vineyard Tasting of limited production Cabs. Afterwards, everyone will be treated to an al fresco lunch with wine.

From start to finish, alpha to omega, you and your guests will get the VIP Alpha Omega experience of a lifetime, both in Nashville and Napa.

- Dinner for 8 at the home of Jeff Hopmayer & Denise Cummins on a mutually agreeable date
- 4 bottles of Alpha Omega Cabernet Sauvignon (one for each couple)
- Tasting and lunch for 10 at Alpha Omega

Restrictions: Napa visit must be scheduled 90 days in advance on a mutually agreed upon date with Alpha Omega and the winning bidders.

Donated by Jeff Hopmayer & Denise Cummins, Alpha Omega, Chef Tony Galzin

Taylors, if you don't grow weary of giving, we'll never grow tired of expressing our gratitude. Once again, thank you.

LOT 149

THE TAYLOR OPEN... CELLAR

The most talked about event this Fall will take place on Friday, October 27, 2017. It's the "The Taylor Open... Cellar." A rare opportunity to taste some of the best wines in the world as Pam and Steve clean out their cellar and line up multiple bottles of more than 40 different wines.

The competitors are at their peak, ready to drink now and will surely impress your palates. The best of the best from all over the world are coming to the table. California Cabs, Bordeaux blends, Italian Reds, Sparkling wines, Chardonnay, Pinot Noir, Sauvignon Blancs from both Old and New Worlds. More wines than you've ever seen in one evening, all yours for the drinking in one thrilling wine experience.

The Taylors have amazing pours planned, and the lineup is one for the ages. Check out the power players they are opening:

Sparkling

- Krug
- Laurent-Perrier Rosé
- Schramsberg Vineyards
- Soter Vineyards Brut Rosé

California Cabs

- Black by Black 2009
- Continuum
- Dominus Estate 2005
- Eisele Vineyard 2010
- Far Niente 2014
- Hourglass Merlot Blueline 2009
- Hundred Acre Ark Vineyard
- Insignia 2003
- Opus One 2005

Bordeaux

- Château Latour 1996
- Château Léoville Barton 2000
- Château Les Forts de Latour 2005
- Château Lynch-Bages 2000
- Château Margaux 1996
- Château Pavie 2000
- Château Pichon Baron 2005
- Château Rauzan-Ségla 2000

Sauvignon Blanc

- Araujo Eisele Reserve 2015
- Arietta On the White Keys 2011
- Dagueneau Silex 2008
- Domaine de Chevalier Blanc 2005
- Merry Edwards 2012

Chardonnay

- Aubert Estate Chardonnay 2011
- Domaine Bachelet-Monnot Batard-Montrachet 2005
- Kistler Chardonnay Kistler Vineyard 2010
- Kongsgaard Chardonnay 2011
- Louis Jadot Domaine des Heritiers Corton-Charlemagne Grand Cru 2006
- Yves Boyer-Martenot Merusault 1er Cru Les Tillets 2004

Pinot Noir

- Louis Jadot Charmes-Chambertin 2005
- Domaine Jean Grivot Clos Vougeot 2008
- Jean Grivot Echezeaux 2009
- Joseph Swan Trenton Estate 2012
- Pisoni Estate Pinot Noir 2014
- Williams Selyem Rochioli Riverblock 2012

Italian Reds

- Aldo Conterno Barolo Granbussia Reserve 2006
- Biondi Santi Brunello di Montalcino 2006
- Bruno Giacosa Barolo Le Rocche del Falletto di Serralunga d'Alba 1998
- Gaja Barbaresco 2004
- Ornellaia 2008
- Sassicaia 2008

Though the attire is casual, the drinking is serious. 50 lucky winners will have a front row seat to The Taylor Open. Game. Set. Match!

- Friday, October 27, 2017
- 6:00 pm – 8:30 pm
- At the home of Pam & Steve Taylor
- **Set-Price Signup:** \$500 per person

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 202. With only 50 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

Donated by Pam & Steve Taylor

Thank you Kimberly and Jim for another fantastic contribution. You two rock!

LOT 150 **INNOVATION AND CONSISTENCY - CHÂTEAU LÉOVILLE LAS CASES**

Château Léoville Las Cases has one of the longest histories in the Médoc. Since 1638, the massive Léoville estate has been at the forefront of Bordeaux vineyard management. Some of their ideas seemed odd at the time, yet they are widely still in use today. They changed the varieties in the vineyards to smaller berries and trellised the rows with pinewood. They also began aging the wine in oak barrels, which they kept clean using a sulfur solution. While we take this for granted today, in those days, they were wild ideas.

Their structured-style of Bordeaux wine usually takes 10-12 years to develop and shed its tannic structure in the best vintages. From the cellar of Kimberly and Jim Lewis comes this 12 bottle vertical of the Grand Vin de Léoville that demonstrates the innovation and consistency of Léoville Las Cases. Of particular note are the 1990, 1996, and 2000 vintages, all receiving top scores from critics.

- Château Léoville-Las Cases 'Grand Vin de Léoville' 1988
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1988
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1989
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1990
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1994
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1995
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1996
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1997
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1998
- Château Léoville-Las Cases 'Grand Vin de Léoville' 1999
- Château Léoville-Las Cases 'Grand Vin de Léoville' 2000
- Château Léoville-Las Cases 'Grand Vin de Léoville' 2001
- Château Léoville-Las Cases 'Grand Vin de Léoville' 2003

Donated by Jim & Kimberly Lewis

There's likely no finer collection in Nashville of Ridge wines, and we are thrilled John and Beth have shared some with us. Many thanks!

LOT 151

AMERICA'S FIRST GROWTH: RIDGE VINEYARDS MONTE BELLO

Monte Bello has often been called America's First Growth, as it is the finest domestic example of a classic Bordeaux blend in which Cabernet Sauvignon is dominant. Ridge's history dates back to 1885 when Osea Perrone, a doctor and prominent member of San Francisco's Italian community, bought 180 acres near the top of Monte Bello Ridge in the Santa Cruz Mountains. After constructing a winery of redwood and limestone (that still stands and currently serves as the Ridge production facility), Perrone produced the first vintage of Monte Bello in 1892.

Abandoned after the Prohibition, the vines were planted in the late 1940s as Cabernet vines. By the mid-60s, the vineyard began producing other varietals such as Zinfandel. To make their famous blend, exhaustive tasting of test blends during the assemblage process determines how much, if any, Merlot, Petit Verdot, or Cabernet Franc will be included in the finished wine.

- Ridge Vineyards Monte Bello 1987
- Ridge Vineyards Monte Bello 1989
- Ridge Vineyards Monte Bello 1990
- Ridge Vineyards Monte Bello 1994
- Ridge Vineyards Monte Bello 1995
- Ridge Vineyards Monte Bello 1997
- Ridge Vineyards Monte Bello 1998
- Ridge Vineyards Monte Bello 2001

Donated by John & Beth Huff

DAN SMITH & BRENDA BERNARDS
WOODWARD CANYON WINERY
CANOE RIDGE VINEYARD
FORGERON CELLARS
NORTHSTAR

L'ECOLE NO. 41
FOUNDRY VINEYARDS
SAVIAH CELLARS
CAPRIO CELLARS

There's only one good thing about Dan and Brenda moving away. They moved to Walla Walla. Thank you Brenda and the Trips Committee for putting together this wonderful itinerary.

LOT 152 WALLA WALLA WINE SCENE: AN INSIDER'S TRIP FOR FOUR

Experience the Walla Walla wine scene with the expertise of an insider. Walla Walla is a unique and celebrated town with a combination of Northwestern appeal, historical locations, neighborhood feel and of course, a booming wine industry. With the help of Nashville Wine Auction you'll have the inside scoop on Walla Walla and an action-packed itinerary and a handful of helpful tips:

Tip #1: Flight to the West Coast

Take an early morning flight from Nashville to Tri-Cities Airport in Pasco, WA (PSC). You'll arrive before noon and have plenty of time to start your first day of wine tastings! Or, fly Alaska Airlines into Walla Walla and on your way home, each passenger can check their first case of wine free.

Day One

After landing in Pasco or Walla Walla you'll take a short drive and arrive at your first winery, **Woodward Canyon Winery**. There you join the Small family, owners of the 41-acre vineyard, for a casual lunch of wood-fired pizza paired with their delicious wines. Since 1981, this winery has consistently produced premium, cellar-worthy Cabernet Sauvignon, Merlot, Chardonnay and many other varietals.

After lunch, take a short stroll across the lane to **L'Ecole No. 41** for a reserve tasting and tour. L'Ecole No. 41 is a second generation, family-owned artisan winery located in the historic Frenchtown School depicted on their label. Founded in 1983, they are the third oldest winery in the Walla Walla Valley. They have become one of the most prominent and visible Walla Walla Valley wineries with national and international distribution.

Next you will check into your hotel, the historic **Marcus Whitman Hotel**. Built in the late 1920's, the Marcus Whitman underwent a \$35 million renovation in 2001. It is centrally located with convenient access to restaurants, shops and naturally, wine tasting rooms.

Tip # 2: Restaurants

What are you in the mood for? There are a number of restaurants within walking distance of the Marcus Whitman. Consider the following if you wish to have a somewhat formal meal: Whitehouse Crawford, T. Maccaroni's, The Marc Restaurant (in hotel), Saffron, Mediterranean Kitchen, Brasserie Four. And here are some more laid back options: Wingman Birdz and Brewz, the Walla Walla Bread Company, or Olive Marketplace and Café.

Day 2

After a good night's rest you will head to **Canoe Ridge Vineyard** for a private tasting and tour. Canoe Ridge Vineyard focuses primarily on Chardonnay, Merlot and Cabernet Sauvignon. The full-scale winery, located in an historic trolley barn, has an annual production capacity of 70,000 cases.

Next up is an exclusive artful experience at **Foundry Vineyards**, including a VIP tasting and an opportunity to tour the winery's art gallery. Founders Mark and Patty Anderson focused their vision on formulating a unique experience, which expands the dialog about the creative processes that underlie the making of art and wine. There is a distinct aesthetic to each aspect of the winery from the art-driven Artisan labels and the gallery-like tasting room to the spare, urban feel of the adjacent contemporary sculpture garden.

Enjoy your picnic lunch from **Graze** on the patio of Foundry vineyards.

After lunch, visit **Forgeron Cellars** for a tour and tasting. "Forgeron" is the French word for blacksmith as the winery and tasting room was founded on the former site of a blacksmith shop, complete with hundreds of horseshoes (for good luck, of course!) unearthed during construction. Forgeron Cellars production is limited (around 6000 cases/year), which allows for a focus on quality by keeping each lot separate to encourage full expression of the wine's potential.

Day 3

During your time in downtown Walla Walla you will most likely notice a number of tasting rooms located near the hotel. There are more than 25 of them... And today is the day for a walking wine tour!

Should schedules allow, your downtown stroll will be hosted by Nashville Wine Auction faithful, Brenda Bernards and Dan Smith. Brenda and Dan recently moved to Walla Walla and are happy to share their Walla Walla expertise and be your knowledgeable guides for the day. You can go at your own pace and try as many wines as you like from the different wineries including:

- g. Cuneo Cellars
- Kontos Cellars
- Locati Cellars
- Otis Kenyon Winery
- Spring Valley Vineyard
- Trust Cellars

Tip #3: Stock your cellar

Not all wineries located in downtown Walla Walla can ship their wines to Tennessee. However, all of the wineries in the above list can!

Need a break from wine? Stop by **D'Olivo** on Main Street and enjoy a private tasting of their gourmet oils and vinegars.

Day 4

Today you head to the southside. Your first stop is **Saviah Cellars** for a tasting and tour. Saviah Cellars' first commercial vintage was just 300 cases. Since then, the winery has grown significantly and in 2009 was named one of the Top 100 Wineries by Wine & Spirits Magazine. In 2010 Saviah Cellars was called one of the Rising Stars in Washington by Wine Spectator. Today, the winery produces approximately 18,000 cases annually.

Tip #4: Artful Wine

Many wineries host an exhibition of the work of local artists in their tasting rooms. Saviah Cellars is included in this list. Enjoy the featured artist as you enjoy your wine.

Your next stop is **Northstar** for a Barrel Blending Experience! Begin by tasting through each of the barrels (Merlot, Cabernet Sauvignon, and Petit Verdot) before composing your very own blend. Do it like professional winemakers do, through trial and error using beakers, graduated cylinders, and other blending tools. Once settled on the final blend, measure out 750ml bottle, insert a cork in the bottle using a manual corking machine, and affix your very own custom-designed Northstar label. Take home your very own, very unique bottle of wine to share with your friends!

Today's lunch is a picnic from **Olive Marketplace and Café** on the patio of Northstar overlooking the Walla Walla Valley to the Blue Mountains.

Last up is one of Walla Walla Valley's newest wineries – **Caprio Cellars**. The vineyards, located in the heart of the Walla Walla Valley, enjoy ideal sun exposure and vine-loving soil, yielding grapes of the highest quality and complexity.

Day 5

It's time to wave goodbye to Walla Walla, but you'll leave richer from experiencing this exciting town from the inside out!

Tip #5: Trip Timing

Travel is suggested between May and November. During that time, however, you'll want to avoid the various wine festivals as it will be challenging to schedule your VIP experiences. These dates include Cayuse Release Weekend (first weekend in April), Spring Barrel Release (first weekend in May), Celebrate Walla Walla (third weekend in June), Fall Release (first weekend of October and first weekend of November) and major holidays as the wineries will be closed.

Trip includes:

- 4-night stay at Marcus Whitman Hotel for 4
- Experiences at the wineries as detailed in the description
- 2 picnic lunches

Restrictions: Itinerary is subject to change and based on availability. Trip is for 4 guests. Trip does not include airfare or car rental. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of this catalog.

Donated by Dan Smith & Brenda Bernards, Woodward Canyon Winery, L'Ecole No. 41, Canoe Ridge Vineyard, Foundry Vineyards, Forgeron Cellars, Saviah Cellars, Northstar, Caprio Cellars

Bill and Rosann are among the few who have supported Nashville Wine Auction for decades. We appreciate your generosity and contributions year after year. We are also grateful for our partnership with Union Common.

LOT 153 **ALL YOU NEED IS A DRIVER**

This lot includes six bottles of the best of the best from the cellar of Bill and Rosann Nunnelly paired with an amazing meal for six at Union Common.

As you would expect, your meal starts with bubbly and hors d'oeuvres. But that is where you can stop your expectations, they are about to be blown away! The two bottles you open with are the 1989 Krug Clos du Mesnil Blanc de Blancs Brut 1989 and Dom Pérignon Brut 1985. Do you have an occasion to celebrate? We suggest toasting with these two beauties!

The next course features an outstanding Premier Cru White Burgundy. The Morgeot Chassagne-Montrachet from Drouhin is simply stunning. It's a big, robust wine that carries its own weight and muscle gracefully.

Cheval Blanc from the legendary 1982 vintage rounds out the third course with bright fruit, notes of mushroom, and full bodied bliss. This timeless treasure could be the true highlight of the dinner. That is until the next course.

Up next is the big boy, Château Lafite Rothschild 1986. According to Neal Martin from *Wine Advocate*, this wine ranks "as one of the finest wines from the estate. This is beautifully defined, still full of energy, with copious blackberry, clove, leather and graphite aromas that seem to gain momentum in the glass."

Talk about momentum! Last but certainly not least is dessert paired with 1963 Fonseca Port. Though it actually might be a port that lasts indefinitely, it's drinking superbly now.

Your party of six will experience this perfectly paired meal at Union Common. Expect meticulous treatment and an amazing menu as General Manager Steve Lapiska (formerly of F. Scott's) and Executive chef Bobby Benjamin will create a dinner experience worthy of these amazing wines.

There you have it! Win this lot, pick your date and you are set... All you need is a driver!

- Krug Clos du Mesnil Blanc de Blancs Brut 1989 "300 Year Anniversary" Bottling
- Dom Pérignon Brut 1985
- Joseph Drouhin Marquis de Laguiche Morgeot Chassagne-Montrachet Premier Cru 2002
- Château Cheval Blanc 1982
- Château Lafite Rothschild 1986
- Fonseca Vintage Port 1963
- Dinner for 6 at Union Common

Donated by Union Common, Bill and Rosann Nunnelly in memory of John R. Lindahl Sr. and George Fehrmann

Thank you Nicolas Glumineau for this very special donation from Pichon Lalande.

LOT 154 **LUNCH WITH THE COUNTESS IN BORDEAUX AND AN IMPERIAL FOR YOUR CELLAR**

Pichon Lalande has a history of strong female ownership, dating way back to its early days. Win this lot and you'll get to walk the halls of history and have a more than a few sips for yourself!

The Château earned its "Pichon Longueville" name years after its inception when Thérèse, the daughter of the original founder, received the estate as a dowry when she married Jacques de Pichon Longueville. During the 18th century the wine-growing influence at the estate was definitely feminine and was essentially managed by three women: Thérèse de Rauzan, Germaine de Lajus and Marie Branda de Terrefort.

Baron Joseph de Pichon Longueville succeeded his mother when he was only 19. He was 90 years old when he died. On the eve of his death in 1850, Baron Joseph de Pichon Longueville divided the property between his five children. Wanting to be fair to everyone, his two sons received two fifths of the vineyard and the cellars, his three daughters, took the other three fifths, an inheritance that at the time was unheard of for women heirs.

Virginie, Baron Joseph's daughter and the wife of the Count of Lalande, took over the management of the estate under her name and title: Comtesse de Lalande. In 1850 she commissioned the popular architect Duphot to build a residence inspired by the Hotel de Lalande, located in Bordeaux. Like many of the women before and after her, she made a lasting impact on the estate, which still bears her name.

Bid on this lot to score both an imperial of 2000 Pichon Lalande, and a coveted tasting and lunch for four at the Pichon Longueville estate. With the utmost provenance and quality, the bottle will be the perfect addition to your cellar and the lunch will be the highlight of your next trip to Bordeaux!

- Château Pichon Longueville Comtesse de Lalande 2000 (5L)
- Tasting and lunch for 4 at the Château

Donated by Château Pichon Longueville Comtesse de Lalande

It's so wonderful to receive this fine donation from Peter, Jane and Adrian. We love it!

LOT 155

SCHRADER CELLARS - REALLY GOOD JUICE

Schrader wines are history-makers, name-takers, and heart-achers. When it comes to California Cult Wines, and California wines in general, Schrader Cellars is at the top of the pyramid. Their top dog position was solidified with the 2007 vintage, when James Laube of *Wine Spectator* and Robert M. Parker Jr. of *The Wine Advocate* both awarded 100-point scores to not just one, but TWO Schrader Cabs: the CCS Beckstoffer To Kalon and MMVII Beckstoffer To Kalon (Old Sparky). With those 100-point scores, Schrader became the first vintner in history to receive perfect scores with two wines from the same vintage from two different publications.

Fred and Carol Schrader only source from the "First Growths" of Napa vineyards, working with only a handful of blocks they consider to be the best. Limited bottlings + really good juice = hard to come by. Thanks to Peter & Jane Marcum and Adrian Altshuler, you can take home four bottles of Napa Cult Royalty, including the 100-point 2012 CCS Beckstoffer To Kalon.

- Schrader Cellars CCS Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2012
- Schrader Cellars RBS Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2012 (2 bottles)
- Schrader Cellars LPV Beckstoffer Las Piedras Vineyard Cabernet Sauvignon 2012

Donated by Peter & Jane Marcum, Adrian Altshuler Attorney at Law

The folks at SeaDream are true blue. Thank you again for your donation.

LOT 156

IT'S A SEADREAM COME TRUE! MEDITERRANEAN VOYAGE FOR TWO

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

Adventure by day, luxury by night. This 7-night yachting experience for two will sail you through some of the most renowned ports in the Spanish Mediterranean while perfecting the balance of casual comfort and refined elegance. Climb aboard one of SeaDream's chic and stylish mega-yachts and where you can expect to experience the luxury of a lifetime.

Sail from your choice of Athens, Barcelona, Cannes, Monte Carlo, Nice, Rome or Venice aboard a yacht that makes you feel right at home. You can capture the Italian ambiance of Venice while sailing through the city in a romantic gondola, explore the ancient Greek architecture of Athens, get hands-on with Greek cuisine in Santorini or take a stroll through the vibrant streets of Monte Carlo.

With only 56 staterooms and highly personalized service provided by 95 award-winning crew members, your experience is guaranteed to be intimate and luxurious. All guest rooms include a lovely ocean view and numerous amenities. You can dine alfresco with a different backdrop each night or in the elegantly appointed dining salon while experiencing five-star cuisine and 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 many activities available including golf simulator, mountain biking, water skiing, kayaks and paddle boards, or relax on the floating island and trampoline. SeaDream's unique, less-crowded itineraries include famous yachting ports, as well as the hidden, secluded harbors that larger ships cannot reach.

The outstanding crew and captains look forward to hosting you throughout your trip unlike any other. Live a life of luxury as you step onto the boat. This is your yacht. This is your SeaDream.

- 7-night yachting holiday for 2 on your choice of Mediterranean sailings between May and October (2018) aboard SeaDream I or II. Accommodations will be an ocean view "Yacht Club" stateroom, Deck 3

Restrictions: Mediterranean cruises are available from May-October only. Winner must sail by October 31, 2018. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

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 provider of your choice. 4) Additional expenses incurred during the course of the sailing.

Donated by SeaDream Yacht Club

What fun it is to partner with Bob Richards. We're grateful you love good wine and want to share it with us. And we salute Kayne Prime and Chef Robert Grace for your continued partnership.

LOT 157

V.I.P. (VERY INTO PORT) DINNER AT KAYNE PRIME

Do you consider yourself VIP? Or Very Into Port? Do the words "Vintage Port" pique your interest? If so, consider bidding on this Port dinner for 12 on Saturday, February 3, 2018 at Kayne Prime!

The stellar lineup of vintage Ports come from Robert "Port Master" Richards' cellar. 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 several times and collected Port for almost 40 years. Last year he hosted a slam dunk Pre World War II Era Port dinner, and this year Robert has come back for more with some whoppers from his cellar. Namely two ports from each of the following vintages: 1924, 1935, 1945, and the infamous 1927.

The 1924 Porto vintage was a low volume year that produced an excellent vintage. It's drinking well now, so this should be quite a treat.

- Warre's 1924
- Dow's 1924

The 1935 vintage is a high tannin port with rich fruit; this is a classic Vintage Port. It is aromatic, refined, and firmly structured.

- W & J Graham's Vintage Port 1935
- Smith Woodhouse Vintage Port 1935

The 1945 vintage was a superb year, declared by the major houses. It's a classic vintage, superlative quality, and concentrated.

- W & J Graham's Vintage Port 1945
- Robertson's Rebello Valente Vintage Port 1945

And the 1927 vintage... well that one is notoriously the finest Vintage Port. Superb concentration; balanced. The chance to drink this is truly a special opportunity.

- Taylor Fladgate Vintage Port 1927
- W & J Graham's Vintage Port 1927

Chef Robert Grace from Kayne Prime is preparing perfect Port pairings for the occasion. It's no easy feat, but if anyone can do it, it's Robert Grace.

Now it is up to you. Declare your VIP status by raising your paddle!

- Dinner for 12 at Kayne Prime on Saturday, February 3, 2018 featuring wines listed above

Donated by Robert & Judith Richards, Chef Robert Grace, Kayne Prime

Frank and Amy, thank you for this line up from the Left Bank.

LOT 158

LEFT BANK BORDEAUX EN MAGNUM

What is better than nine superb bottles from the epicenter of the wine world? How about nine MAGNUMS?

Magnums are ideal in so many ways, both for collecting and drinking. Large format bottles are revered both for their protective storage and superior aging capacity. The wine is protected better from light (thicker glass), and the ratio of wine to air is significantly greater. Exposure to air is what ages a wine, allowing the wine to not only age more slowly in magnum, but many believe more evenly, too.

All science aside, magnums are larger, meaning more wine... And more wine is simply more fun. Take home these nine bottles to share with friends, make memories, and savor the unrivaled quality of Left Bank Bordeaux... En magnum!

- Château Cos d'Estournel 1995 (1.5L) (3 bottles)
 - » *A wine of extraordinary intensity and accessibility, the 1995 Cos d'Estournel is a sexier, more hedonistic offering than the muscular, backward 1996. Opulent, with forward aromatics, this terrific Cos possesses remarkable intensity, full body, and layers of jammy fruit nicely framed by the wine's new oak. Because of low acidity and sweet tannin, the 1995 will be difficult to resist young, although it will age for 2-3 decades. Anticipated maturity: 2001-2025.(RP 95)*
- Château Pontet-Canet 1996 (1.5L) (3 bottles)
 - » *Deep ruby-red. Blackcurrant, plum, tobacco and black olive nose is more complex and serious than that of either of the foregoing vintages. Thick, grapey and concentrated; still quite primary. This shows the fat and depth of the '96 vintage in the northern Médoc. Finishes long, with substantial tannins. Impressive. (ST 91)*
- Château Calon-Ségur 1996 (1.5L) (3 bottles)
 - » *Saturated ruby-red. Pure, highly perfumed aromas of black cherry, currant, plum, minerals, tobacco, leather and fresh herbs. Very ripe, suave and spicy; at once subtle and gripping. Very firm, long finish is youthful but not hard-edged. Showing extremely well. (ST 93)*

Donated by Frank M. & Amy P. Garrison in memory of Spencer Hays

Thank you Joyce for sharing your Peter Michael Chardonnay with us. We know it can't be easy to part with such special wine.

LOT 159 **STANDING THE TEST OF TIME, PETER MICHAEL CHARDONNAY**

In 1982 Sir Peter Michael and Lady Michael purchased 630 acres of volcanic ridges on the western face of Mount St. Helena in Knights Valley. The family hired like-minded winemakers to help them create terroir-driven wines that would stand the test of time. Some of the most illustrious names in the industry have served as Peter Michael Winery's winemaker including: Helen Turley, Mark Aubert, Vanessa Wong, Luc Morlet, and current winemaker Nicolas Morlet.

This lot boasts one case containing two separate verticals of vintage Peter Michael Chardonnay, namely La Carrière and Belle Côte. With two distinct flavor profiles influenced by the terroir of their namesake vineyards, this lot promises to delight of California Chardonnay lovers.

Typically La Carrière offers the leanest most citrus like fruit profile of any of their Chardonnays coupled with vivid "liquid minerality" that speaks of sea salt and wet stones. The name translates to "The Quarry."

Located just next to La Carrière, Belle Côte is a contrasting site with thicker soils and an eastern facing exposure. Sloped away from the afternoon sun and sheltered by a stand of trees on its western border, the vines are exceptionally slow to ripen. Typically this wine produces the broadest fattest fruit profile of their Chardonnays with dominant orange peel, tangerine and marmalade flavors accented with exotic lychee and the estate's signature wet stone mineral character. The name translates to "Beautiful Slope."

Dive into these verticals of classic Peter Michael Chardonnay wines.

- Peter Michael 'La Carrière' Chardonnay 2001
- Peter Michael 'La Carrière' Chardonnay 2002
- Peter Michael 'La Carrière' Chardonnay 2003
- Peter Michael 'La Carrière' Chardonnay 2004
- Peter Michael 'La Carrière' Chardonnay 2005
- Peter Michael 'La Carrière' Chardonnay 2006
- Peter Michael 'Belle Côte' Chardonnay 2000
- Peter Michael 'Belle Côte' Chardonnay 2001
- Peter Michael 'Belle Côte' Chardonnay 2002
- Peter Michael 'Belle Côte' Chardonnay 2003 (2 bottles)
- Peter Michael 'Belle Côte' Chardonnay 2004

Donated by Joyce Raisian

Many thanks to Tim Pitts for his spirit of generosity for this offering of spirits. And to Deb Paquette, thank you for donating yet another amazing dining experience at Etch.

LOT 160

TASTE THE HIGHLAND'S BEST; GLENFIDDICH TASTING AT ETCH

Scotch whisky aficionados will rejoice over this exciting Glenfiddich tasting on January 18, 2018 at Etch. You'll experience 4 flights of 5 Glenfiddich treasures, including some exclusive bottlings like the elusive Snow Phoenix, original 1963 Replica, and 125th Anniversary to name a few. The whiskies are donated by the Whisky King himself, Tim Pitts.

Set in the heart of the Highlands, Glenfiddich, meaning "Valley of the Deer" in Gaelic, is a place of breathtaking beauty. The vibrant colours of an artist's palate fill the surrounding hills and forests, while haunting castle ruins and a bubbling natural spring add to the romance.

Glenfiddich is little changed since 1886, when William Grant and his nine children rolled up their sleeves to build the Distillery with their bare hands. These same silent warehouses and steamy mash rooms produce the world's favorite single malt Scotch whisky today.

Time and experience are the heart of the operation at The Glenfiddich Distillery. Accumulated and passed down through five generations, the rich whisky-making experience of their craftsmen ensures each single malt Scotch whisky matures exquisitely well - balancing rich complexity with Glenfiddich's unmistakable character.

20 guests will join Tim at Etch on Thursday, January 18 where Deb Paquette will prepare pairings worthy of the Highlands' best.

Glenfiddich whiskies to be poured:

- 12 Year
- 14 Year Bourbon Barrel Reserve
- 14 Year Rich Oak
- 15 Year Solera Vat
- 18 Year Small Batch
- 19 Year Madeira Cask
- 19 Year Red Wine Cask
- 19 Year Bourbon Cask
- 21 Year Gran Reserva
- 26 Year Excellence
- 30 Year
- Snow Phoenix
- 125th Anniversary
- IPA Cask
- XX Cask
- 1963 Replica Edition
- 1995 Sherry Cask
- Cask of Dreams

Don't miss this opportunity to taste the Highland's best!

- Thursday, January 18, 2018
- 6:30 pm
- Etch
- **Set-Price Signup:** \$500 per person

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 204. With only 20 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

Donated by Tim Pitts, Chef Deb Paquette, Etch

We salute the Garrison's once again for another terrific auction lot.

LOT 161

CALON IS WHERE THE HEART IS

Calon-Ségur has a special place in our hearts (pun definitely intended), but the story that inspired the design of the label makes it all the more special.

After passing through generations, the estate became the property of the famous Marquis de Ségur. de Ségur is an important figure in Bordeaux history, not only for his ownership of numerous top Bordeaux estates of the day, (he also owned Lafite and Latour), but de Ségur is credited with uttering the words that spawned the idea behind the heart shaped logo of Calon-Ségur. Legend has it, de Ségur is quoted as saying: "I make my wine at Lafite and Latour, but my heart is in Calon." That famous saying lives forever on the label of Château Calon-Ségur, where the drawing of a heart is prominently featured on the logo.

This case of 1996 is definitely a wine that is reflective of the Marquis's passion for Calon-Ségur.

- Château Calon-Ségur 1996 (12 bottles)
 - » *Tasted at the château, the 1996 Calon-Ségur is a blend of 65% Cabernet Sauvignon, 7% Cabernet Franc, 25% Merlot and 3% Petit Verdot. This was always a feted wine in its youth by Robert Parker and myself. Now at 20 years of age there is fine delineation on the nose with more detail than the 1986 tasted alongside. The oak is a little more present here (50% in this vintage) married with plenty of redcurrant, cedar, loam and undergrowth aromas. These aromatics can develop further. The palate is medium-bodied with grippy tannin on the entry, perhaps one of the most youthful and backward of the 1996s that I tasted during my visits. It feels firm in the mouth, masculine, very Saint Estèphe. (Neal Martin, WA)*

Donated by Frank M. & Amy P. Garrison in memory of Spencer Hays

Merci pour le vin exquis Bill et Edie Mitchell.

LOT 162

TOP TEN VINTAGES FROM CHÂTEAU MONTELENA

The ravishing deep red wines included in this vertical lot are cherished among critics as a sort of California wine royalty. Founded in 1882, the renowned estate where these delectable beauties come from is one of Napa Valley's oldest estates, impressing winemakers and enthusiasts even over a century later. Robert Parker says it best, "There is something reassuring about seeing a bottle of Château Montelena."

Included in this lot are ten of the best selections this estate has to offer hailing from 1974-1985. We can't wait for you to make your way through this vertical, especially after reading this 2012 review from Robert Parker about the 1985 Cabernet Sauvignon:

The 1985 Château Montelena, which was dormant for so long, yet always seemed to have more promise than real sizzle, has finally arrived. Certainly at age 26 it should finally be showing something, and it is. Dense plum/garnet/purple to the rim and loaded with minerals, subtle smoke, earth, and crème de cassis, this wine is rich, full-bodied, and has at least another 10-15 years of potential evolution. (RP 96)

- Château Montelena Cabernet Sauvignon 1974
- Château Montelena Cabernet Sauvignon 1975
- Château Montelena Cabernet Sauvignon 1977
- Château Montelena Cabernet Sauvignon 1979
- Château Montelena Cabernet Sauvignon 1980
- Château Montelena Cabernet Sauvignon 1981
- Château Montelena Cabernet Sauvignon 1982
- Château Montelena Cabernet Sauvignon 1983
- Château Montelena Cabernet Sauvignon 1984
- Château Montelena Cabernet Sauvignon 1985

Donated by Bill & Edie Mitchell

We are grateful for this first time donation from Virgin Bay Seafood. May there be many more. Thanks go to Eleanor and Peter Cobb for opening their home for this fantastic feast, and to Dennis Cakebread who always brightens our day with his generosity.

LOT 163 CAKE BY THE OCEAN

Acquiring fresh fish in landlocked Tennessee is definitely a rarity... Fortunately, this dinner for 20 guests on Saturday, October 14, 2017 provides an opportunity to get your fresh fish fix, without ever having to leave Nashville! Hosted at Eleanor Cobb's beautiful home, this dinner will feature wines from Cakebread Cellars and an amazing seafood culinary experience from Virgin Bay Seafood and prepared by Chef Kevin Ramquist.

Alaska is one of the most superior fishing areas in the US, let alone the world. When Mike Stoltz, a lifelong Alaskan fisherman, married Cathy, a Nashville native, he began to notice that Tennessee desperately needed fresh Alaskan seafood. On Stoltz's boat, salmon is caught wild with sustainable methods and then immediately placed in a cold, saltwater bath and blast-frozen as soon as the boat hits the dock. It locks in the flavor and protects the meat, a difference you can taste.

The couple met while wine tasting in Napa, and their affinity for wine and seafood is bar none. Cathy is the one who showed Mike that Nashvillians were hungry for premium-quality, fresh fish, and their Dock to Door Delivery is changing the face of fish in middle Tennessee (and the world).

Sign up now for the freshest seafood dinner in Nashville before it's too late!

- Saturday, October 14, 2017
- At the home of Peter & Eleanor Cobb
- **Set-Price Signup:** \$200 per person

You can also buy this lot through Mobile Bidding in the Silent Auction. Check out Lot 206. With only 20 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot in the Silent Auction.

Donated by Peter & Eleanor Cobb, Virgin Bay Seafood, Cakebread Cellars

Thank you Paul for supporting our cause by offering this very special donation.

LOT 164

ENJOY THE SIMPLE THINGS WITH THIS COZY WEEK LONG GETAWAY IN THE SOUTH OF FRANCE

Take a week off at Chez Paul, described by this satisfied VRBO traveler.

Arriving in Armissan was like entering life back in time when your senses could be consumed with beauty and simplicity. Chez Paul provided comfort and accommodations for 6, including a beautiful terrace and well equipped kitchen for cooking. The local butcher shop and bakery around the corner offered the most delightful choices and welcomed us with open arms daily. Day trips within 1-2 hours from Armissan were plentiful and we took advantage of the many delicious and tasty vineyards around the region. We were looking for an authentic French experience in a quiet, charming village. We wanted to shop, cook in, explore, and get to know an area in the south of France. That is exactly what we did. Our stay was over entirely too quickly. The whole experience was, quite simply, the best.

Nestled in Armissan, a quiet wine-growing village with some of the best vineyards in the Languedoc, and just minutes from the beaches of the Mediterranean Sea, this charming vacation home accommodates travelers who want to relax or to explore the Languedoc-Roussillon region of the south of France.

Your vacation home for the week, this converted stone barn is just steps from the town center. The ground level is an open garage with ample parking. Stairs lead up to a great room containing a huge stone fireplace and French doors to a large terrace (with both gas and wood grills) overlooking the vineyards and foothills. Off the great room you'll find the remodeled kitchen, pleasant dining nook, large en-suite bedroom with French doors to the main terrace, a private bedroom with a double bed, full bath, and more.

Stairs on both sides of the great room lead to bedroom lofts. One loft has a double bed and a private terrace boasting higher view of the village and surroundings. The larger loft has two twin beds and a double bed.

The butcher and the baker are open every morning and only steps away from the front gate. 15 minutes away by car, Narbonne, features an array of good shops plus an absolutely delightful daily with the freshest of seafood, meats, cheese, and produce. There are also many fine restaurants in Narbonne and the region.

This home has good cell phone coverage and Wi-Fi. It can sleep 6-8 adults (and a couple of kiddos!) but know that the four double beds are French double beds... meaning they are a bit smaller than those in the US. This cozy getaway is the perfect addition to your next trip overseas, a week to relax and enjoy the simpler things in the South of France!

- 7-night stay at Chez Paul in Armissan, France
 - » *Sleeps 6-8 adults*
 - » *4 double beds, 2 twin beds (two bedrooms in loft)*
 - » *3.5 bathrooms*

Restrictions: Booking based on availability. Must be scheduled by December 2018. 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 Paul Kuhn

We are winners for sure, with Brad Morley in our corner. Thank you for your generous support.

LOT 165

POMEROL'S GEM - CHÂTEAU TROTANOY

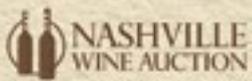
In the 1868 edition of Cocks & Feret's book on Bordeaux, Château Trotanoy was considered second only to Vieux Château Certan among Pomerol Châteaux. First mentioned in the 1750s, the Château was a massive 25 hectares around the start of the 19th Century and was owned by the Giraud family. Due to French inheritance laws, it is much smaller today, only 8 hectares. The Giraud family eventually sold it in the 1920s to Pecresse, who then sold it to the rising Moueix family in 1953, and almost immediately, Trotanoy began to, again, produce some of the finest wines.

Today, thanks in part to the Moueix family, the blend and winemaking is very similar to Petrus. The 90% Merlot and 10% Cabernet Franc vines average fifty years of age, some much longer, and total annual production is approximately 2500 cases (about half that of Petrus).

This lot of 6 bottles of 2013 Trotanoy in their original wood case comes to us from CANA Wine Company.

- Château Trotanoy 2013 (6 bottles)
 - » *In original wooden case*

Donated by CANA Wine Company



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