

NASHVILLE WINE AUCTION
PRESENTS

FROM
Bourbon St.

TO

LOWER BROAD

PIER 424
SEAFOOD
MARKET

JAZZ GUMBO

DAIQUIRIS
HURRICANES

SECOND
FIDDLE

Robert's

WESTERN
WOOD

BAR-B-QUE

BACKS

Pairings
with
the Big Easy

NASHVILLE'S ULTIMATE
WINE AND FOOD WEEKEND

Nashville Wine Auction

presents



Nashville's Ultimate Wine & Food Weekend

February 22-24, 2018

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

Dear Friends of Pairings,

Welcome to Pairings with the Big Easy where chefs from Bourbon Street and Lower Broad, along with vintners from the West Coast provide our tasteful theme for this spectacular event. We want you to enjoy yourselves, have a wonderful time, and savor great food and wine with your friends. Let the good times roll!

But, we cannot forget why we are here. Nashville Wine Auction is not just about food, wine, and friends. It is about much, much more. Everyone who reads this is likely to have been touched by the scourge of cancer. As a disease that knows no boundaries, cancer does not discriminate on the basis of age, gender, race, creed, color or any other demographic. It affects all of us in some way.

Nashville Wine Auction's mission is, and always has been, to help fight cancer by raising money for Middle Tennessee organizations that are on the front lines of the fight. We are helping to make cancer a disease that is not just managed, but hopefully one day will be obliterated. That day has not yet come, and there is much to be done. We want to encourage each of you to participate in this event not because you are going to enjoy terrific food, which you will, not because you are going to enjoy terrific wine, which you will, but because the end result will help all of us.

It is an honor to serve as co-chairs but we could not do this without the Nashville Wine Auction staff, our sponsors and all of you. Thank you! We so appreciate everyone joining the Private Vintner Dinners, attending Wined Up!, and coming to Pairings. Tonight, let's raise our paddles and continue to fund the fight against cancer together!

Have a great time with your friends! Enjoy the food and wine and give generously! Laissez les bons temps rouler!!

Very truly yours,



Stan & Virginia Kweller



Melinda & Eddie Wayland



Mary Fetsch & Dan Burchfield

Schedule of Events



Thursday, February 22, 2018

Private Vintner Dinners

6:30 pm

In private homes throughout Nashville

Business Casual Attire



Friday, February 23, 2018

Wined Up!

6:00 pm

City Winery

609 Lafayette Street, Nashville, TN 37203

Come as you are!

#WinedUp



Saturday, February 24, 2018

Pairings*

6:00 pm

City Winery

609 Lafayette Street, Nashville, TN 37203

Cocktail Attire

#Pairings2018

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

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

Pairings from the Heart



William Ray (Bill) Hearn
1959–2017

The mission of the Nashville Wine Auction is to unite the wine community to fund the fight against cancer. Many of our patrons say, “We came for the wine, but we stayed for the cause.” We come together to have a good time and to share our enthusiasm for wine by buying luxurious trips to wine regions, outrageous wine tastings, culinary experiences and fine bottles of wine.

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

Bill Hearn, CEO of Capitol Christian Music Group, passed away after a long and courageous battle with cancer. He is the brother (and Super Hero) of Nashville Wine Auction President/CEO, Holly Hearn Whaley. Bill spent his life working at Sparrow Records, the company that his father, Billy Ray Hearn, founded.

Bill was best known for his leadership in the workplace and community. He achieved unparalleled successes in the music industry and was President of the Gospel Music Trust Fund, member of The Recording Academy, two-time Grammy winner and recipient of the Recording Academy President’s Merit Award.

Bill’s generosity and heart for humanity were notable through his charitable work with many organizations including Nashville Wine Auction. He loved playing golf and enjoyed fine dining and great wine.

Pairings from the Heart



Mary Paul "Polly" Gold
1941–2017

Mary Paul "Polly" Gold, was truly a special person. Growing up on a farm in West Virginia, she tended to injured animals and returned them to the wild. She was well-liked by her friends and highly-respected employee at the local bank.

In her twenties, she wanted to travel and see the world outside of Wheeling. She fell in love with a highly intelligent man who worked for the State Department. She was married to him for 50 years, and got her wish... They spent most of their careers on foreign soil.

Polly was big sister and teacher of life lessons to Bill Piper. He dearly misses his protector, close friend, and confidant.



Herbert W. Taylor, Jr.
1924–2017

Herbert Taylor was born on November 4, 1924 on his family's farm on Marrowbone Creek in Cheatham County. He joined the Army in 1943, landing on Utah Beach as part of the D-Day invasion and crossing France, Germany and finally Austria, primarily with General George Patton's Third Army. He loved cars and worked for Ford Motor Company for 35 years until his retirement at age 67. He lived a long and full life, and remained active until discovering he had intestinal and liver cancer. He died on October 22, 2017 and is buried with his wife, Lois, who died of ovarian cancer in 1979.

Although his son is Steve Taylor, Herbert was not a wine connoisseur... But he did enjoy a glass of red at the Taylor's house every Thanksgiving and Christmas.

Please join Nashville Wine Auction in thanking our Sponsors for helping us fulfill our mission.

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Mission

***Uniting the Wine Community
to Fund the Fight Against Cancer***



Vision

***Accelerating Generosity
Through the Sharing of Wine***

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

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

Our History



To learn more about our history, including the list of past guest vintners, please visit our website at www.NashvilleWineAuction.com.

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

What was needed was something elegant but relaxed, an evening filled with good food, great wine, and the laughter of friends. Then inspiration struck: an auction of favorite wines. Most of the bottles sold at the first (Un) Eté du Vin, A Summer of Wine, auction were opened and shared on the spot, with some \$3,000 raised. Since that evening in 1980 the Nashville Wine Auction has raised more than \$23 million for organizations whose purpose is directly related to treatment, patient care and the eradication of cancer.

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

Our Beneficiaries

Since Nashville Wine Auction's inception in 1980, more than \$23 million has been raised for organizations whose purpose is directly related to patient care, treatment, and the eradication of cancer. Much of the costs to produce the auction are underwritten by corporate sponsors. Individuals, wine producers and other businesses donate auction items, with the single objective of generating as much money as possible for cancer related programs. Nashville Wine Auction is proud to provide financial support to these organizations in 2018.

To learn more about our beneficiaries and how they are using the funds raised by Nashville Wine Auction, please visit our website at www.NashvilleWineAuction.com.



*Featured
Guests*

Auctioneer

Charles Antin



**Senior Wine Specialist
and Auctioneer at
Zachys Wine Auctions**

No. of Years at Pairings:

4



@CharlesAntin

Charles Antin is currently an international benefit auctioneer and fundraising consultant, performing over 65 auctions internationally in 2017 alone. He is also a Senior Wine Specialist and Auctioneer at Zachys Wine Auctions where in 2017 he was responsible for the consignment of over \$10m of fine wine in New York and Hong Kong. Prior to Zachys he was both a commercial auctioneer and charity auctioneer at Christie's for nearly a decade.

He has auctioneered hundreds of benefits over the past decade including, recently, the Brady Center for the Prevention of Gun Violence, the TJ Martell Foundation, Breakthrough, GenYOUth, and more. At Christie's, he was the youngest licensed auctioneer in the Rockefeller Center offices, and manned the rostrum for the sale of thousands of lots and tens of millions of dollars of wine, watches, Post War & Contemporary art, Asian art, and single-owner collections.

Charles holds an MFA in fiction from NYU, a commercial pilot's license, and his essays and fiction have appeared in *Food & Wine*, the *New York Times*, the *VQR* and elsewhere. He is delighted to be back for his fourth year at Pairings. Contact him at CharlesAntin@gmail.com and see what he's drinking on Instagram [@CharlesAntin](#) or [Delectable](#).

Master of Ceremonies

Brian Barry



Publisher

Nashville Lifestyles

No. of Years at Pairings:

1

NASHVILLE
LIFESTYLES.COM

 nashvillelifestyles.com

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

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

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

Brian Barry a native of Nashville, attended Hume Fogg high school and graduated from Belmont University. He's been in the publication business for more than 20 years, largely commuting around the country working with various titles.

He was one of the first employees with *Nashville Lifestyles* when it was founded and returned to be the Publisher of the magazine for the last four years.

He is very into European cars and enjoys the booming food scene here in Nashville.

Featured Chef

Aaron Burgau



Executive Chef

Patois & Central City BBQ
New Orleans

Patois



@acburg



@patoinola



@Central_CityBBQ



@centralcitybbq_

Born in New Orleans, Aaron began his culinary career working with some of the city's most honored chefs, including James Beard Award-winning Susan Spicer (Bayona and Mondo), and local legend, Gerard Maras (Gerard's Downtown).

In 2006, he became the Executive Chef at Bank Cafe, and that same year was named one of the Top 5 "Chefs to Watch" by *Louisiana Cookin' Magazine*. In 2007, he partnered with longtime friend and entrepreneur Leon Touzet, to open Patois. Since then, Chef Aaron's food has been recognized annually by *The Times-Picayune* and featured in *Garden & Gun*, among other national, regional, and local publications. He was James Beard best chef of the South semi finalist 2009. In 2014 he was crowned King Of Louisiana Seafood and represented the State in the Great American Seafood Cook Off. Patois' menu reflects Chef Aaron's commitment to locally sourced ingredients in classic French cuisine with a patois, or local accent.

Most recently, Chef Aaron and partners opened Central City BBQ in the historic Central City neighborhood. The restaurant was quickly declared "...The best BBQ New Orleans has ever seen," by *New Orleans Times-Picayune* Restaurant Writer, Brett Anderson.

Featured Chef

Nathan Duensing



Executive Chef

Marsh House

Nashville



@nathan_duensing



@chefnathan79



@MarshHouseRest



@marshhouserest

Nathan's interest in the culinary arts was largely inspired by his family, particularly his farmer grandfather. Growing up Nathan spent most of his free time helping his grandfather tend his garden, where he learned the values of hard work and patience, necessary to yield a successful crop and ensure the vitality of the land. Nathan also credits his father, who grew up on that farm, for teaching him how to forage, hunt and preserve food.

Since graduating from culinary school in St. Louis over 10 years ago, Nathan has worked in kitchens all over the country including St. Louis, Chicago and most recently in Nashville as the executive chef of the restaurant at Gaylord Opryland Resort. An adopted native of the city, Nathan is especially close with the local farmers and looks for every opportunity to collaborate with them while developing his menus.

He hopes that Marsh House will not only become embedded in the community as a staple for high quality food and beverage, but also reflect the standard of hospitality and passion reminiscent of all QED restaurants.

Featured Chef
Alex Harrell



Co-Owner
Angeline
New Orleans



Hailing from southeastern Alabama, Harrell spent his childhood weekends on his grandparents' Gulf Coast farm digging potatoes and picking fresh berries and figs. After earning his bachelor's degree in science and biology, Harrell began working in a small, beachside seafood restaurant owned by a family friend. It was this position that inspired Harrell to pursue his career as a chef.

In 1998, Harrell moved to New Orleans and began working as a pantry chef at Bayona under Chef Susan Spicer. Under Chef Spicer, Harrell acquired proper technical skills. In 2000, he began working for Chef Gerard Maras. While under Maras, Harrell worked his way from lunch line cook at Gerard's Downtown to sous chef at Ralph's on the Park and Table One. He credits both chefs with inspiring him to continue studying and the value of fresh, available ingredients. When celebrated French Quarter bistro Sylvain opened in 2010, Harrell joined the team as head chef, serving thoughtful contemporary American fare. There he was praised for his simple, laid-back approach to food and was featured on CNN.com's *Eatocracy* and Time.com.

In 2014, Harrell announced his departure from Sylvain to open his own restaurant Angeline, which opened in March 2015. Angeline embodies Harrell's simple, clean approach to Southern cooking.

Featured Chef

Brian Landry



Chef/Owner
QED Hospitality
New Orleans



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

Brian Landry is a New Orleans native, passionate chef, supporter of regional foodways, and dedicated conservationist of Gulf seafood. His passion for local seafood began in childhood, the result of frequent and enjoyable family fishing trips. Now, Brian pays homage to Louisiana's coastal, indigenous cuisine by cooking with the freshest local ingredients.

Previously, Brian worked as head chef and spokesperson for the Louisiana Seafood Board, and spent five years as the executive chef at the New Orleans institution Galatoire's. In 2011 he opened his own restaurant, Borgne, a CBD seafood hotspot that celebrates the richness of Louisiana's waterways. As Chef/Owner of QED, Brian oversees all operations and the expansion of the brand with business partner Emery Whalen.

Brian lives in New Orleans with his wife and three children.

Featured Chef

Garrett Pittler



***Executive Chef
City Winery
Nashville***



 @garretpittler

 @garretpittler

 @citywinerynsh

 @citywinerynsh

Garrett Pittler's love for cooking began as a child, spending time in his mother's Buffalo, NY kitchen cooking alongside his Greek grandmother. At the age of 18, knowing his calling was to become a professional chef, Garrett left home to pursue a degree at Baltimore International College of Culinary Arts.

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

In 2004, Garrett joined Loews Vanderbilt Hotel. He was promoted to Restaurant Chef of "Eat," the primary restaurant of the hotel. In 2013, after seven years with Loews Hotels, Garrett left to pursue his next venture as Executive Chef of Chelsea Bistro in Whites Creek, TN. A traditional French bistro, specializing in casual French fare. Garrett grows about 75% of the produce used at the bistro in the garden on the property.

Featured Chef

Levon Wallace



Executive Chef

Gray & Dudley

Nashville

**GRAY &
DUDLEY**

 @levon_wallace

 @21cNashville

 @grayanddudley

Levon Wallace's thoughtful approach combines technique, creativity and aesthetics to craft menus that reflect his West Coast roots. A California native and graduate of the California Culinary Academy in San Francisco, Wallace apprenticed at some of the city's finest restaurants before becoming Chef de Cuisine at the Ojai Valley Inn, receiving both AAA Four and Five Diamond Restaurant Awards.

Wallace previously worked with 21c Museum Hotels in Louisville, when he joined Proof on Main in 2012. During his time there, 21c Louisville was selected among *Bon Appetit's* "10 Best Hotels for Food Lovers," and he was selected by Star Chefs as the 2014 Rising Star Chef. Wallace returned to 21c Museum Hotels in 2017 after serving as the opening executive chef of James Beard Award winner Donald Link's Cochon Butcher Nashville.

Guest Vintner



Arrington
VINEYARDS

Presented by:

Kip Summers,
President and Winemaker

No. of Years at Pairings:

5

Pouring at Wined Up!

- Sparkle! Rosé 2016
- KB Reserve Cabernet Sauvignon 2014

Shop the Auction

- Silent Lot #216



arringtonvineyards.com



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



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

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

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

Guest Vintner



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

Presented by:

Michael Polenske, *Proprietor*

No. of Years at Pairings:

2

Pouring at Wined Up!

- Arriviste Rosé 2016
- Recuerdo Malbec 2013
- Arise Proprietary Red Wine 2014
- Resolute Cabernet Sauvignon 2015

Pouring at Pairings

- Arriviste Rosé 2016

Shop the Auction

- Live Lot #108
- Silent Lot #201



blackbirdvineyards.com



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



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

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

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

Guest Vintner

Bougetz Cellars

Presented by:

Joan & Thomas Bougetz,
Owners and Winemaker

No. of Years at Pairings:

5

Pouring at Wined Up!

- Rutherford Sauvignon Blanc 2015
- Jovana Merlot/Cabernet Franc 2014
- Eminence Cabernet Sauvignon 2014

Pouring at Reception

- Amaryllis Spring Mountain Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #124
- Silent Lot #310



bougetzcellars.com



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

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

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

Guest Vintner

Presented by:

Brian Terrizzi, *Winemaker*

Stephanie Terrizzi, *Viticulturist*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Chardonnay 2016
- Printer's Alley Red 2014
- Cabernet Sauvignon 2016

Shop the Auction

- Silent Lot #211



broadsidewines.com



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



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

BROADSIDE

Broadside started as a reflection of a place – the stunningly beautiful Margarita Vineyard in southern Paso Robles where the presence of the Pacific Ocean is felt, both in the chill of the maritime air, and the fossilized marine shells that mark the limestone soils.

Broadside produces wines focused on purity and true varietal expression. They favor balance and simplicity, giving consumers a window to the promise of the central coast and varietal character. Their winemaking employs a natural approach in that their wines are minimally handled to best express the grape, site and vintage. They harvest at lower sugars and use little to no new oak to create wines of balance and finesse that make sense on the dinner table.

Guest Vintner

BYRON®

Presented by:

Brian York,
Allocations Manager
Jonathan Nagy, *Winemaker*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Bien Nacido Chardonnay 2014
- John Sebastiano Pinot Noir 2014
- Julia's Vineyard Pinot Noir 2014
- La Encantada Pinot Noir 2014

Pouring at Reception

- Rita's Crown Pinot Noir 2014

Shop the Auction

- Silent Lot #318



byronwines.com



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



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

Established in 1984 by Ken Byron Brown, Byron Winery was founded on the principal of exploration—the quest to discover some of the most exceptional vineyards in which to craft Pinot Noir and Chardonnay from Santa Barbara County.

Thirty years later, Winemaker Jonathan Nagy stands at the helm of Byron, where he continues the tradition of seeking profound vineyards in Santa Barbara County's two defining appellations; Santa Maria and Sta. Rita Hills. With a portfolio comprised of small-lot, single-vineyard Pinot Noirs and Chardonnays, Byron wines are defined by the site-specific distinctions of the terroir in which they are grown—soils, microclimates, fog cover, wind exposure, elevation, clonal selections and farming practices.

DARIOUSH

Presented by:

Jodie MacKenzie,
Private Client Manager

No. of Years at Pairings:

2

Pouring at Wined Up!

- Signature Merlot 2014
- Signature Cabernet Sauvignon 2014

Shop the Auction

- Silent Lot #324



darioush.com



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



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

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

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

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

Guest Vintner

Presented by:

Cushing Donelan,
Director of Marketing

No. of Years at Pairings:

1

Pouring at Wined Up!

- Nancie Chardonnay 2014
- Two Brothers Pinot Noir 2013
- Cuvée Moriah 2013
- Walker Vine Hill Vineyard Syrah 2013

Pouring at Pairings

- Two Brothers Pinot Noir 2013

Shop the Auction

- Live Lot #112
- Silent Lot #201
- Silent Lot #258



donelanwines.com



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



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

Donelan

Donelan Family Wines is a small, boutique winery founded in 2009, with a focus on Rhone and Burgundian varietals that come from dynamic cooler climate vineyard sites throughout Sonoma County. They have elected to prize quality over all other factors. Simply put, they think wine should taste great.

They believe that everyone deserves to experience a great bottle of wine, whether you're an enthusiast with an extensive cellar collection, food and wine lover seeking out unforgettable epicurean delights, or entirely new to the world of wine. Every member of their team is fueled with a genuine desire to guide others on their discovery of great wine.

They pursue the philosophy that the best wines come from unique sites, and to produce inimitable wines, one must understand what it is that creates the unique, governing characters we enjoy imbibing. They are not interested in making the average of any single vineyard—even if it is very good—they want to parse out and discover only the best of every place.

Guest Vintner

·D·R·
STEPHENS
Estate

Presented by:

David Robbins,
Director of Sales

No. of Years at Pairings:

3

Pouring at Wined Up!

- Silver Eagle Vineyard Pinot Noir 2016
- Napa Valley Cabernet Sauvignon 2015

Pouring at Reception

- Moose Valley Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #105
- Live Lot #121



drestephensestate.com

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

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

Guest Vintner

Presented by:

Joe Filippini,
*Director of Sales
and Marketing*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Fort Ross Seaview Pinot Noir 2013
- Spring Mountain District Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #126



fortellwines.com



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

FORETELL

At Foretell they examine the past and revel in the moment to Foretell their future – the very essence of the wines they produce. It's these philosophies and approach to life that resonate with proprietors Sam and Angela Baxter and has influenced Sam's winemaking approach for the past 15 years.

As a Napa native, winemaking has always been in the blood for Sam, whose earliest recollections are running through the vineyard at his father's side, and for Angela whose family settled in the Santa Ynez Valley in the late 1800s.

Sam studied abroad in Australia and graduated with a degree in fermentation science from the University of California, Davis, prior to landing at Terra Valentine in 1999 where he grew the wine program into the recognizable brand of today. Foretell wines exemplify the art, science, and element of chance that Sam and Angela pour into every bottle of this coveted wine.

Guest Vintner

GAMBLE

FAMILY VINEYARDS

Presented by:

Tom Gamble, *Owner*
Ashley Brandner,
Brand Ambassador
Melissa Greenwood,
Brand Ambassador

No. of Years at Pairings:

3

Pouring at Wined Up!

- Heart Block Sauvignon Blanc 2015
- Cabernet Franc 2013
- Paramount Red Blend 2014
- Cairo Cabernet Sauvignon 2014

Pouring at Reception

- Heart Block Sauvignon Blanc 2015

Shop the Auction

- Live Lot #119
- Silent Lot #213
- Silent Lot #278



gamblefamilyvineyards.com



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



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

Napa native Tom Gamble is a farmer first. "My most lasting memory of childhood is dirt. Playing in dirt. Walking in dust behind the tractor. Wearing out our jean seats sliding down shale hillsides. Wandering aimlessly on foot, horseback and mini-bike all summer long, enjoying everything the dirt and our climate gives to life." His boyhood days often began before sunrise herding cattle, working irrigation lines and emulating older ranchers and farmers.

Tom has always held fast to his Napa roots, where the Gamble family arrived, four generations ago. Tom continued the family farming legacy, planting his first vineyard in 1981 and continues to farm to this day.

Gamble Family Vineyards is an opportunity to share with future generations, the hard work of generations past. Tom Gamble is a farmer first, which is fitting. Good wine begins on the vine.

Guest Vintner



Presented by:

Brian Terrizzi, *Winemaker*

Stephanie Terrizzi, *Viticulturist*

No. of Years at Pairings:

2

Pouring at Wined Up!

- Barbera 2016
- Gemellaia 2014
- Nebbiolo 2013



giornatawine.com



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



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

The journey in creating Giornata started with a dream to create wines from Italian grapes grown in California while employing the sensibility and philosophy of Italian winemaking. Founders Brian and Stephy Terrizzi work with the same grape vines (clonal material) as the best producers in Italy, an excellent match for the Central Coast of California which possesses many of the attributes of the top wine growing regions of Italy. Their winemaking style leans more Italian than Californian in that they favor wines with balance and subtlety rather than intensity and extraction.

Brian's love for Italian wine comes from his lifelong love of Italian food and fascination with his Italian heritage. After working for respected Zinfandel producer Rosenblum Cellars, he traveled to Italy to work with the famous Paolo DeMarchi at Isole e Olena in Tuscany. Brian's experience at the Tuscany winery provided him a great deal of insight into Italian winemaking.

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

Guest Vintner



Presented by:

Scotti Stark,
Seller Master

No. of Years at Pairings:

3

Pouring at Wined Up!

- Napa Valley Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #130



harumphwines.com



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



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

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

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

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

Guest Vintner

HIRSCH VINEYARDS

Presented by:

Jasmine Hirsch,
General Manager

No. of Years at Pairings:

1

Pouring at Wined Up!

- Block 8 Estate Pinot Noir 2015
- Reserve Estate Pinot Noir 2014
- San Andreas Fault Estate Pinot Noir 2014

Shop the Auction

- Live Lot #101
- Silent Lot #257
- Silent Lot #314



hirschvineyards.com



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



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

In an effort to purchase land before California's inevitable population influx, David Hirsch found an inexpensive 400-acre sheep ranch in Sonoma. No one wanted to be there (the area used to be redwood forests, but had since been completely logged) and it was a crazy place to grow grapes, with the ocean just a few miles away.

Nonetheless, Hirsch's property flourished and soon became the birthplace of great Pinot Noir grapes. With minimal interest in winemaking, Hirsch sold fruit to cult producers like Williams Selyem, Flowers and Littorai. It wasn't until 2002 that Hirsch decided to make their own wines... without a doubt a fantastic decision. Wines from Hirsch Vineyards give the passionate drinker an experience of the clash of opposites meeting in Nature and Life like the edge of the continent washed by the sea or the wet winters and dry summers caused by the ocean and desert climates.

Made with grapes from the Pinot Noir grower in Sonoma, it's no wonder that the Hirsch Vineyards wines are some of the most sought after in the area. Everyone wants to get their hands on Pinot Noir and Chardonnay made by the man himself.

Guest Vintner

Presented by:

Andrew Bohi, *Hospitality Director*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Chardonnay 2016
- Cabernet Sauvignon 2015

Shop the Auction

- Live Lot #121



hunnicuttwines.com



HUNNICUTT is a family-owned winery in Napa Valley that produces small lots of Cabernet Sauvignon, Zinfandel, Merlot, Pinot Noir and Chardonnay. The winery was founded in 2002 by Justin Hunnicutt Stephens, who learned the wine business from the ground up via part time jobs in his youth as well as multiple positions in wine production, sales and management early in his career.

Located on a hillside in the foothills of Napa's eastern Vaca Range, HUNNICUTT features an 18,000-foot network of caves cut into the volcanic tuff. The wines are made by Justin's good friend and noted winemaker Kirk Venge, and are sourced from distinctive Napa Valley and Sonoma Country estate vineyards.

Guest Vintner



Presented by:

Gretchen & John Bookwalter,
Owners and Winemaker

No. of Years at Pairings:

4

Pouring at Wined Up!

- Reader's Merlot 2014
- Protagonist 2014
- Suspense 2015
- Reader's Cabernet Sauvignon 2014

Shop the Auction

- Silent Lot #229



bookwalterwines.com



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



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

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

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

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

Guest Vintner

Kistler Vineyards

Presented by:

Brooke Barnett,
Director of Hospitality
Karin Clark Ott,
Director of Marketing

No. of Years at Pairings:

1

Pouring at Wined Up!

- McCrea Vineyard
Chardonnay 2013

Pouring at Pairings

- Durell Vineyard Chardonnay
2013

Shop the Auction

- Live Lot #103
- Live Lot #125
- Silent Lot #201



kistlervineyards.com



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

Kistler Vineyards is a small, family established and privately owned and operated winery dedicated to the vinification of world class Chardonnay and Pinot Noir applying old world Burgundian techniques to their new world vineyards. They have consistently bottled some of the finest new world examples of these two varietals for over 30 years. They produce single vineyard Chardonnay and Pinot Noirs which are available exclusively to their mailing list members.

Kistler Vineyards was founded in 1978 by Steve Kistler and the Kistler family. The first vintage in 1979 produced 3,500 cases of wine and since then the winery has slowly grown to the planned production of about 35,000 cases per year. The vineyard sources for their wines stretch from western Sonoma County, some five miles from the Pacific to Carneros, just north of San Francisco Bay.

Guest Vintner



NORTHSTAR

Presented by:

David “Merf” Merfeld,
Winemaker

No. of Years at Pairings:

5

Pouring at Wined Up!

- Walla Walla Valley Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #113
- Silent Lot #267



northstarwinery.com



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

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

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

Guest Vintner

PATEL

NAPA VALLEY

Presented by:

Raj Patel, *Owner*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Napa Valley Malbec 2013
- Napa Valley Red Wine 2013
- Coombsville Cabernet Sauvignon 2013

Shop the Auction

- Live Lot #114



patelwinery.com



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



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

PATEL strives to create outstanding Bordeaux-varietal wines produced in a neo-classical style yet distinctively Napa Valley in expression, whether exploring Cabernet Sauvignon in-depth from a variety of AVAs within the Valley, or showcasing some of their favorite Bordeaux varietals. Sourced from Atlas Peak, Carneros, Coombsville, Oakville, and Rutherford, each PATEL wine is passionately crafted to express the uniqueness of its terroir and exhibit a distinct individual personality, true to the characteristics of the varietal.

Producing the most expressive Cabernet Sauvignon possible is Raj Patel's primary focus and it has been since the winery's first vintage in 2007. Originally from India's Gujarat State, he settled in Northern California in the 1970s and attended the University of California, Davis, where an internship at Robert Mondavi Winery sparked what would become a lifelong interest in fine wine.

At a mere 700 case production, PATEL wines are offered directly to loyal mailing list members and through limited distribution in a handful of key markets. Their passion is and always will be, to produce beautiful wines of outstanding quality, with distinction and elegance.

Guest Vintner



PHIFER PAVITT

NAPA VALLEY WINERY

Presented by:

Suzanne Phifer Pavitt, *Owner*
Luke Speer,
Director of Hospitality

No. of Years at Pairings:

2

Pouring at Wined Up!

- Date Night Sauvignon Blanc 2013
- Date Night Cabernet Sauvignon 2011

Pouring at Reception

- Date Night Cabernet Sauvignon 2013

Shop the Auction

- Live Lot #107
- Silent Lot #207
- Silent Lot #312



phiferpavittwine.com



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



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

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

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

Guest Vintner



Presented by:

Mike Hirby, *Winemaker*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Kashaya Fort Ross Seaview Sonoma Coast Pinot Noir 2014
- Ritual Napa Valley Heritage Blend 2014
- The Prior Napa Valley Cabernet Franc 2014
- Artefact Napa Valley Cabernet Sauvignon 2014

Shop the Auction

- Silent Lot #221
- Silent Lot #260
- Silent Lot #274



relicwinecellars.com



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

Relic was founded in Napa Valley in 2001 by husband and wife team Michael Hirby and Schatzi Throckmorton, with a focus on historic winemaking techniques. Inspired by a love of Burgundy, they began making a small amount of Pinot Noir, and have since continued to mine history for old secrets in the making of Pinot Noir and Chardonnay from the Sonoma Coast as well as Rhone and Bordeaux varietals from the Napa Valley, where their hillside cave winery is located.

When highly natural, traditional methods such as indigenous yeast fermentation, whole-cluster fermentation, extended lees aging, minimal-intervention, etc. -are applied to California's great terroirs, the resulting wines are world-class, complex, layered, and vibrantly aromatic. The diverse vineyard sources are tended with the utmost care, and are always grown to Relic's specifications of yield, light exposure, irrigation, etc. Relic's small production is sold mainly through the mailing list.

Guest Vintner



SAINT HELENA WINERY

Presented by:

Heather Kormos,
*Sales and Customer
Relationship Manager*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Sonoma Mountain Chardonnay 2015
- Estate Cabernet Sauvignon 2012

Shop the Auction

- Live Lot #105

 sthelenawinery.com

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

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

Founded in the year 2000, Saint Helena Winery was created to promote estate grown Cabernet Sauvignon that appeals to curious and cultured wine buyers looking beyond big wine brands for new discoveries. Their wines are for people who collect and enjoy rare items for personal indulgence.

Winemaker Aaron Pott guides the creation of three estate Cabernet Sauvignons, a Chardonnay and a few very small lots of estate specialties. When you open a bottle of our wine, you are experiencing something few people will ever know – a wine reflecting the craft of their small-but-stellar team of farmers and winemakers and our unique place in Napa Valley.

Guest Vintner



Presented by:

Tracy Smith,
General Manager

No. of Years at Pairings:

1

Pouring at Wined Up!

- Cabernet Sauvignon 2014

Shop the Auction

- Live Lot #119
- Silent Lot #219



somniumwine.com



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



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

After eating at the famed French Laundry and tasting what is still to this day one of her favorite white wines, Danica Patrick fell in love—with Napa Valley, and even more with wine!

A chance meeting with Aaron Pott in 2006 went on to play a huge part in picking the property that Somnium sits on today. The criteria included A++ soil and a beautiful view—a tall order. Yet the perfect property, far up the switchbacks of Howell Mountain, was purchased in the spring of 2009.

After the dream of owning a vineyard became a reality, Danica named the vineyard Somnium, which means dream in Latin. Dream big is her life motto—it's how she thinks, how she lives and what she preaches! Now that Somnium is a reality, her next dream is to create an environment where it is easy for others to fall in love with Napa Valley, just like she did so many years ago.

Guest Vintner



SPIRE

COLLECTION

Presented by:

Erik Ackerman, *Vice President*
Ryan Hughes, *Estate Manager*
of Spire Collection

No. of Years at Pairings:

3

Pouring at Wined Up!

- Captûre Les Pionniers
Sauvignon Blanc 2016
- Zena Crown Slope 2014
- Mt. Brave Zinfandel 2015
- Captûre Révélation
Cabernet Sauvignon 2014

Pouring at Reception

- Capensis Chardonnay 2014

Shop the Auction

- Live Lot #120



thespirecollection.com



@spirecollection



@spirecollection

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

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

Guest Vintner

TERRA VALENTINE



Presented by:

Joe Filippini,
*Director of Sales
and Marketing*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Russian River Viognier 2016

Pouring at Pairings

- Cabernet Franc 2014

Shop the Auction

- Live Lot #126
- Silent Lot #201



terravalentine.com



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

Terra Valentine was founded in 1996 by Angus and Margaret Wurtele when they purchased a newly producing vineyard on Spring Mountain and named it the Wurtele Vineyard. In 1999, they hired Sam Baxter and his father Phil, and began making wines at the historic Yverdon Winery on Spring Mountain. The doors of the winery opened to the public in 2002.

In 2014, after 15 years of successfully developing a world-class wine business, Sam and Angela Baxter purchased the company from the Wurteles to continue the legacy of Terra Valentine wines. The Wurteles continue to farm the Wurtele Vineyard located at 1,000 feet on Spring Mountain and the Yverdon Winery was sold to Jackson Family Wines in 2013.

Guest Vintner



Presented by:

William Ballentine,
Winemaker
Emily Davies,
Hospitality Director

No. of Years at Pairings:

1

Pouring at Wined Up!

- Cuvée Jane Marie Chardonnay 2016
- Cuvée Claire Cabernet Sauvignon 2008
- Cuvée Claire Cabernet Sauvignon 2014

Pouring at Pairings

- Cuvée Claire Cabernet Sauvignon 2007

Shop the Auction

- Live Lot #118
- Live Lot #129
- Silent Lot #201



williamcolevineyards.com



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

When William and Jane Ballentine bought a nineteenth century ghost winery in St. Helena in 1999, little did they know it would take them years to open its doors which had been shuttered since prohibition. They enthusiastically began an extensive renovation of the 1873 stone wine cellar on the bottom level of the historic three-story building while they moved their family into the top two floors. Throughout the project they began to uncover the incredibly rich history of the property and it became their goal to restore the original integrity of the winery and incorporate modern winemaking techniques. The property was deemed so important to the history of the Napa Valley, that the county wrote a special historic ordinance to allow it to be reopened as a winery.

By 2004, they had completed restoration and opened as a fully operational winery. In honor of tradition, they named it William Cole for "William" and their son "Cole" and dedicated their Cabernet Sauvignon, Cuvée Claire, to their daughter, Claire.

Guest Vintner

WILLIAMS SELYEM



Presented by:

Mark Malpiede,
*Vice President of Sales
and Marketing*

No. of Years at Pairings:

1

Pouring at Wined Up!

- Unoaked Chardonnay 2014
- Foss Vineyard Pinot Noir
2013

Shop the Auction

- Live Lot #112
- Silent Lot #244
- Silent Lot #252
- Silent Lot #303



williamsselyem.com



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

Williams Selyem Winery began as a simple dream of two friends, Ed Selyem and Burt Williams, who started weekend winemaking as a hobby in 1979 in a garage in Forestville, CA. It took less than two decades from their first commercial vintage in 1981 for Burt and Ed to create a cult-status winery of international acclaim. Together, they set a new standard for Pinot Noir in the United States, raising Sonoma County's Russian River Valley to among the best winegrowing regions in the world.

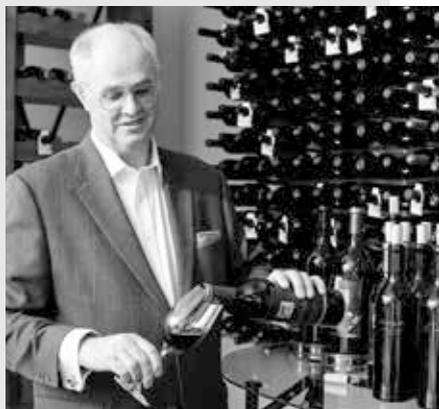
In 1998, Burt and Ed hand-picked John and Kathe Dyson to purchase the winery and continue its legacy. The Dysons were uniquely qualified to take on the task. As Williams Selyem customer number 2080, John and Kathe had been on the list for years. John is a graduate of Cornell University's College of Agriculture and with Millbrook Winery in New York, as well as vineyards in the Central Coast of California. He and Kathe were well positioned to carry on the traditions painstakingly built by the founders.

Today, alongside Winemaker Jeff Mangahas, John and Kathe remain dedicated to the individuality of the growers and vineyards from which they source their fruit, and Williams Selyem continues to deliver distinctive wines.

Events



private vintner dinners



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

Thursday, February 22, 2018

13 dinners held in private homes throughout Nashville



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



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

BYRON®

PATEL
NAPA VALLEY

At the home of:

Lisa & Jim Fitzsimmons

Prepared by:

Chef Stephen Chandler of Kayne Prime

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

Wines presented by Michael Polenske

- Dissonance Sauvignon Blanc 2016
- Arise Proprietary Red Wine 2015
- Illustration Proprietary Red Wine 2014
- Arriviste Rosé 2016

At the home of:

Mary & Jeff Patton

Prepared by:

Chef Chris Carter and Chef James Peisker
of Porter Road Butcher

\$225 per person (*\$175 tax-deductible*)

**Byron wines presented by Brian York
and Jonathan Nagy**

- Bien Nacido Chardonnay 2014
- Monument Pinot Noir 2013

PATEL wines presented by Raj Patel

- Coombsville Cabernet Franc 2014
- Rutherford Cabernet Sauvignon 2014
- Napa Valley Malbec 2013

DARJÖUSH

At the home of:

Marjorie Feltus Hawkins & David Hawkins

Prepared by:

Chef RJ Cooper of Henley

\$250 per person (*\$200 tax-deductible*)

Wines presented by Jodie MacKenzie

- Signature Chardonnay 2016
- Signature Pinot Noir 2015
- Signature Shiraz 2014
- Signature Cabernet Sauvignon 2013
- Shahpar Late Harvest 2011

Donelan

At the home of:

Kass & Aaron Benchoff

Prepared by:

Chef Chase Ingalls of Frothy Monkey

\$275 per person (*\$225 tax-deductible*)

Wines presented by Cushing Donelan

- Nancie Chardonnay 2014
- Tripp's Block Pinot Noir 2014
- Cuvée Moriah Grenache/Mouvedre 2014
- Kobler Family Syrah 2014
- Cuvée Keltie Syrah 2013

D·R·
STEPHENS
Estate

GAMBLE.
FAMILY VINEYARDS

At the home of:

Loren Chumley & Scott Peterson

Prepared by:

Chef Joe Townsend of 360 Bistro

\$250 per person (*\$200 tax-deductible*)

Wines presented by David Robbins

- Star Vineyard Chardonnay 2015
- Silver Eagle Vineyard Pinot Noir 2016
- Moose Valley Cabernet Sauvignon 2014
- Noble Block 2014

At the home of:

Kristen & Brian Junghans

Prepared by:

Chef Andy Little of Josephine

\$300 per person (*\$250 tax-deductible*)

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

- Heart Block Sauvignon Blanc 2015
- Paramount Red Wine 2014
- Mary Ann Red Wine 2015
- G Thomas Cabernet Sauvignon 2015
- Cairo Cabernet Sauvignon 2014



**HIRSCH
VINEYARDS**



SAINT HELENA WINERY

At the home of:

Jason Hickok

Prepared by:

Chef Molly Martin and Chef Jeremy Barlow of Juniper Green Culinary Events

\$175 per person (\$125 tax-deductible)

Wines presented by Stephanie and Brian Terrizzi

- il Campo Bianco 2016
- Ramato 2016
- Barbera 2016
- Gemellaia 2014
- Vin Santo 2007

At the home of:

Cindee & Michael Gold

Prepared by:

Chef Greg Biggers of Fort Louise

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

Hirsch Vineyard wines presented by Jasmine Hirsch

- Estate Chardonnay 2016
- San Andreas Fault Estate Pinot Noir 2015
- East Ridge Estate Pinot Noir 2015

Saint Helena Winery wines presented by Heather Kormos

- Sonoma Mountain Chardonnay 2015
- Estate Cabernet Sauvignon 2014

Kistler Vineyards

At the home of:

Angela Humphreys & Joe Cashia

Prepared by:

Chef Matt Bolus of 404 Kitchen

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

**Wines presented by Karin Clark Ott
and Brooke Barnett**

- Trenton Roadhouse Chardonnay 2012
- Vine Hill Vineyard Chardonnay 2013
- Hyde Vineyard Chardonnay 2012
- Cuvée Natalie Pinot Noir 2014



PHIFER PAVITT

NAPA VALLEY WINERY

At the home of:

Rahel Klapheke Sloan & Jim Sloan

Prepared by:

Chef Kevin Ramquist of The Unicorn
Nashville

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

**Wines presented by Suzanne Phifer
Pavitt and Luke Speer**

- DATE NIGHT Sauvignon Blanc 2016
- DATE NIGHT Cabernet Sauvignon 2013
- DATE NIGHT Cabernet Sauvignon 2014
- Xroads Cabernet Sauvignon 2014

TERRA
VALENTINE



FORETELL



At the Home of:

Lynne & Dave Teckman

Prepared by:

Chef Andrew Coins of Miel Restaurant

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

Wines presented by Joe Filippini

- Terra Valentine Rosé 2016
- Terra Valentine Russian River Viognier 2016
- Foretell Wines Fort Ross Seaview Pinot Noir 2013
- Terra Valentine Cabernet Franc 2014
- Foretell Wines Spring Mountain District Cabernet Sauvignon 2014

At the home of:

Jennifer & John Steele

Prepared by:

Chef Hal Holden-Bache of Lockeland Table

\$350 per person (\$300 tax-deductible)

Wines presented by Emily Davies and William Ballentine

- Cuvée Jane Marie Chardonnay 2016
- Cuvée Claire Cabernet Sauvignon 2014
- Cuvée Claire Cabernet Sauvignon 2010
- Cuvée Claire Cabernet Sauvignon 2007
- Cuvée Claire Cabernet Sauvignon 1999

WILLIAMS
SELYEM



At the home of:

Vicki and Rick Horne

Prepared by:

Chef Tony Galzin of Nicky's Coal Fired

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

Wines presented by Mark Malpiede

- Drake Estate Vineyard Brut Rosé 2016
- Unoaked Chardonnay 2014
- Eastside Road Neighbors Pinot Noir 2014
- Weir Vineyard Pinot Noir 2012
- Late Harvest Gewurtztraminer 2015



Wined Up!

Party with 26 vintners from the West Coast and enjoy delectable cuisine from our featured New Orleans chefs while bidding in our exciting Silent Auction!



Friday, February 23, 2018

6:00 pm at City Winery
609 Lafayette St., Nashville, TN 37203

\$125 per person

(\$100 is tax deductible)

#WinedUp



*Virginia & Stanley Kweller,
Melinda & Eddie Wayland,
Mary Fetsch & Dan Burchfield,
Co-Chairs*



Wined Up! Participating Wineries

- Arrington Vineyards
- Blackbird Vineyards
- Bougetz Cellars
- Broadside
- Byron Winery
- Darioush
- Donelan Family Wines
- D.R. Stephens Estate
- Foretell Wines
- Gamble Family Vineyards
- Giornata
- Harumph Wines
- Hirsch Vineyards
- HUNNICUTT
- J. Bookwalter
- Kistler Vineyards
- Northstar
- PATEL Napa Valley
- Phifer Pavitt Winery
- Relic Wine Cellars
- Saint Helena Winery
- Somnium Wine
- Spire Collection
- Terra Valentine
- William Cole Vineyards
- Williams Selyem

*Please see winery bio pages in
Featured Guests section to see
what wines will be poured by
winery representatives.*

Wined Up! Host Committee

Amy & Brannan Atkinson
Carol Arrowood
Stephanie & Tom Baldwin
Melanie & Bob Cansler
Cheryl & Cliff Chunn
Melissa & Andy Clough
Eleanor & Peter Cobb
Chase Cole
Elise & Harvey Crouch
Rose Davis
Elizabeth Gatlin
Jodi Pfaff Gillman & Mark Gillman
Heather & Noel Glasgow
Marc Goldstone
Marjorie & David Hawkins
Caroline & Brandon Jenkins
Kristen & Brian Junghans
Barbara Browning & Dave Kazmerowski
Valerie & Edward King
Teresa Kingery
Keri McInnis
Erin Morrison
Tara Mullaney
Lisa Maki & David Osborn
Jaime Kaye & Chris Otilio
Sharon & Bill Piper
Suzanne Reed
Gary Rzucidlo
Marsha & Randy Simoneaux
Rahel Klapheke Sloan & Jim Sloan
Lara Stevison
Lynne & Dave Teckman
Rae Thomas
Holly & Mark Whaley
Christie Wilson

Wined Up! Chefs and Restaurants

*Chef Aaron Burgau,
Patois & Central City BBQ*



*Chef Alex Harrell,
Angeline*



*Chef Brian Landry,
QED Hospitality*



*Chef Garrett Pittler,
City Winery*



Door Prize Giveaway

Keep Me Connected to the Wined Up! Vintners

Stay connected with the vintners you meet at Wined Up! Sign-up to join the vintner email lists and you could win a bottle selected from each participating vintner! One lucky winner takes home 23 bottles of amazing wine from:

- Arrington Vineyards
- Blackbird Vineyards
- Bougetz Cellars
- Byron Winery
- Darioush
- Donelan Family Wines
- D.R. Stephens Estate
- Gamble Family Vineyards
- Giornata
- Harumph Wines
- Hirsch Vineyards
- J. Bookwalter
- Kistler Vineyards
- Northstar
- PATEL Napa Valley
- Phifer Pavitt Winery
- Relic Wine Cellars
- Saint Helena Winery
- Somnium Wine
- Spire Collection
- Terra Valentine
- William Cole Vineyards
- Williams Selyem

All Wined Up! attendees are eligible to participate. You must be present to win.

Wined Up! Silent Auction

Silent Auction Opens

Tuesday, February 20 at Noon. A link will be texted to your mobile device.

Silent Auction Closes

Friday, February 23 at 8:00 pm during Wined Up!

Pick Up

Winning bidders may visit Check Out and claim lots from Pick Up starting at 8:30 pm. If you are not at Wined Up! you may pick up your winnings from the NWA office the following week.

Outstanding wines and specialty items will be offered by Silent Auction at Wined Up! on Friday, February 23, 2018. Auction lots will be on display during the event.

Because Nashville Wine Auction uses Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Tuesday, February 20, 2018. Guests who have provided a cell phone number will receive an automated welcome text message containing a personal bidding link at noon on Tuesday, February 20. If you do not pre-register your cell phone number, you will receive your automated welcome text message when you check in at Wined Up! Please bring a fully charged smart phone or tablet (with WiFi capability) to the party. A charging station will be available to recharge your device if necessary. Volunteers will also be available to help you examine the lots and place your bids.

At the time of closing, all bids are final. All winning bidders are responsible for payment. After visiting Check Out, winning bidders can collect their winnings at Pick Up starting at 8:30 pm.

The Silent Auction lot listing begins on page 144 of this catalog.

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



pairings

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



Saturday, February 24, 2018

6:00 pm at City Winery

609 Lafayette Street, Nashville, TN 37203

\$275 per person

(\$225 is tax deductible)

#Pairings2018

*Virginia & Stanley Kweller,
Melinda & Eddie Wayland,
Mary Fetsch & Dan Burchfield,
Co-Chairs*

Pairings Live Auction

Live Auction

The Live Auction will take place between courses.

Live Auction Lot listings begin on page 71 of this catalog.

Check Out & Pick Up

Winning bidders may visit Check Out and claim lots from Pick Up at the conclusion of the dinner.

Wine Pairings

Reception

Chef Garrett Pittler, City Winery

- Bougetz Cellars Amaryllis Spring Mountain Cabernet Sauvignon 2014
- Byron Wines Rita's Crown Pinot Noir 2014
- Capensis Chardonnay 2014
- D.R. Stephens Estate Moose Valley Cabernet Sauvignon 2014
- Gamble Family Vineyards Heart Block Sauvignon Blanc 2015
- Phifer Pavitt Winery DATE NIGHT Cabernet Sauvignon 2013

First Pairing

Chef Nathan Duensing, Marsh House

- Blackbird Vineyards Arriviste Rosé 2016

Second Pairing

Chef Brian Landry, QED Hospitality

- Kistler Vineyards Durell Vineyard Chardonnay 2013

Third Pairing

Chef Aaron Burgau, Patois and Central City BBQ

- Donelan Family Wines Two Brothers Pinot Noir 2013

Fourth Pairing

Chef Alex Harrell, Angeline

- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2008

Fifth Pairing

Chef Levon Wallace, Gray & Dudley

- Terra Valentine Winery Cabernet Franc 2014

First Pairing Tasting Notes



***Blackbird Vineyards
Arriviste Rosé 2016***

The 2016 Arriviste is an elegant, salmon-pink colored Rosé of Cabernet Franc, Cabernet Sauvignon and Merlot. On the nose, an aromatic mélange of strawberry and stone fruit come together with light floral notes. The wine delights with flavors of blackcurrants, crisp red apple and citrus on the mid-palate, carrying clean minerality and bright acidity on the lingering finish. The 2016 Napa Valley growing season saw near-optimal conditions, allowing for an abundance of perfectly-ripe grapes with a smooth balance of acids and sugars, producing this spectacular Rosé.

Inspired by “les gitanes,” the gypsies of Saint-Émilion, Blackbird Vineyards’ Arriviste captures the high-spirited nature of winemaking. This vibrant, puckish Rosé conjures images of summer twilights and harvest moons. While it hints at the flavors of Merlot and Cabernet Sauvignon that frame it, Arriviste is not a wine to demystify. It is simply a wine to enjoy.

Second Pairing Tasting Notes



Kistler Vineyards Durell Vineyard Chardonnay 2013

The Durell Vineyard is located in the western region of Carneros, hosting a soil series similar to the marine loams of Hyde Vineyards, yet influenced by a stonier vein that transects the vineyard. Sourced since 1986, this vineyard produces a wine with lovely base tones and a sublime rich nature that is consistently threaded with and supported by an energetic acid core.

The 2013 Durell Vineyard Chardonnay is green-tinged yellow with high-toned aromas of stone fruits, nut oil, and earth. It is broad, rich and aromatic in the mouth, with a distinct mineral backbone leading to a spicy, persistent finish.

Third Pairing Tasting Notes



Donelan Family Wines Two Brothers Pinot Noir 2013

What a great vintage for Pinot Noir! The 2013 Two Brothers is already showing strong just a short time in bottle and this vintage stands out for focused flavors, concentration and great length. The 2013 Two Brothers reveals its intensity upfront with dark cherry, ripe raspberry, and hints of fresh plum on the nose.

Steiner Ranch, a core component of Two Brothers since 2011, provides much of the baking spice and forest fruit on both the nose and the palate, coupled with a velvety textured palate. Devoto Vineyard offers delicate fruit aromas, with freshness and minerality. Walker Vine Hill lends structure with its small clusters packing a punch of density and savory spice on the palate. Perli Vineyard has become the “pinch of spice” added at the end to enhance the exotic impression.

It’s a joy to see how the combination of these unique vineyards have come together to make such a dynamic wine and an increasingly distinct Two Brothers.

Fourth Pairing Tasting Notes



William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2008

This Cabernet Sauvignon combines ten separate vintages, barrel aged since they were harvested, and seamlessly blended together to celebrate the distinct traits of each vintage. Beginning with the delicate tones of the 2000 and culminating with the rich complexity of the 2009 vintage, this wine entices with aromas of ripe cherries, toasted vanilla, and a subtle hint of anise. The palate reveals flavor of blueberry, blackberry, dried cranberry, and soft caramel, highlighting a lingering finish with both structure and elegance.

With only 243 cases produced, this is one of a kind wine that will be treasured and enjoyed.

Fifth Pairing Tasting Notes



Terra Valentine Winery Cabernet Franc 2014

Terra Valentine's Spring Mountain District Cabernet Franc is sourced from a neighboring vineyard located at an elevation of 1800 feet. In 2001, two blocks were planted to a single French clone, 214 on two different rootstocks to match the soil profile. With just under 1 acre total of the Cabernet Franc, this is a very limited release.

The fruit for this vintage was harvested separately, then the grapes were destemmed and the whole berries cold-soaked for 2 days prior to fermentation. The wine spent 18 days on the skins before the free-run wine was settled and racked to barrel for malolactic fermentation and then 18 months in French Oak barrels of which 40% were new.

The 2014 Cabernet Franc provides rich aromas of Bing cherry, blackberry jam, caramel, brown sugar, and dusty cocoa. The chewy sweet fruit tannins greet the palate and lead into a soft and rich lingering finish.

Door Prize Giveaway

Keep Me Connected to the Pairings Vintners!

Enter your name in the drawing during the Pairings Reception, upstairs at City Winery.

Stay connected with the vintners featured at Pairings! Sign-up to join the vintner email lists and you will be eligible to win a bottle of wine from each participating vintner! One lucky winner takes home these 11 amazing bottles of wine:

- Blackbird Arriviste Rosé 2016
- Bougetz Cellars Jovana Cabernet Franc/Merlot 2014
- Byron Winery Julia's Vineyard Pinot Noir 2014
- Capensis Chardonnay 2014
- D.R. Stephens Estate Moose Valley Vineyard Cabernet Sauvignon 2014
- Donelan Family Wines Walker Vine Hill Vineyard Syrah 2013
- Gamble Family Vineyards Heart Block Sauvignon Blanc
- Kistler Vineyards Stone Flat Vineyard Chardonnay 2013
- Phifer Pavitt Winery DATE NIGHT Cabernet Sauvignon 2013
- Terra Valentine Cabernet Franc 2015
- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2008

All Pairings attendees are eligible to participate. You must be present to win.

Live
Auction

LOT 101

HIRSCH VINEYARDS, TASTING AND HORIZONTAL

This lot includes:

- Private Tasting at the Hirsch Tasting Room for 8
- Hirsch Vineyards San Andreas Fault Pinot Noir 2013
- Hirsch Vineyards West Ridge Pinot Noir 2013
- Hirsch Vineyards East Ridge Pinot Noir 2013
- Hirsch Vineyards Block 8 Pinot Noir 2013
- Hirsch Vineyards Reserve Pinot Noir 2013
- Hirsch Vineyards San Andreas Fault Pinot Noir 2013 (1.5L)
- Hirsch Vineyards Reserve Pinot Noir 2013 (1.5L)

HIRSCH VINEYARDS

Since her first appearance in Nashville at l'Été du Vin this past summer, Jasmine Hirsch has taken Nashville by Storm! Welcome back!

She's baaaaaaack... One of Nashville Wine Auction's favorite Guests of Honor, Jasmine Hirsch, has put together an offer you won't be able to refuse.

Those who were fortunate enough to meet Jasmine last year know that she's a hot commodity... And so is the chance to taste at the Hirsch Tasting room. Hirsch Vineyards doesn't offer private tastings often, certainly not of this magnitude! Eight guests will get a Hirsch VIP tasting in their state-of-the-art tasting room AND five bottles of the 2013 vintage of their Pinots from five different vineyards PLUS two magnum! A horizontal of the legendary 2013 Sonoma vintage from one of if not the best grower on the coast... The Hirsch family just keeps bringing out the goods for us here in Nashville.

With a focus on cultivating the terroir to produce outstanding fruit, Hirsch Vineyards sets the standard for Sonoma. A spontaneous land purchase in an undeveloped area along the coast led to a flourishing, grape-growing climate. After years of producing the best and most sought-after grapes in the west, David Hirsch finally gave the people what they wanted: a superb winemaking feat made from the grapes of Sonoma.

LOT 101 - CONTINUED
HIRSCH VINEYARDS, TASTING & HORIZONTAL

Those who were with us last year know just how magnificent Hirsch Pinots are, and those of you who haven't yet experienced them need to raise your paddles just a smidge higher!

Bid high enough for this lot and check "VIP Hirsch Experience" off your Sonoma Bucket List!

Donated by Hirsch Vineyards

Restrictions: Private tasting must be booked on mutually agreeable date. Airfare, rental car, and lodging are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 102

GET YOUR GAJA FIX!

This lot includes:

- Gaja Barbaresco DOCG 2012 (2 bottles)
- Gaja Darmagi Langhe 2010 (2 bottles)
- Gaja Pieve Santa Restituta Brunello di Montalcino DOCG 2011 (2 bottles)

A FRIEND OF NASHVILLE WINE AUCTION

Friends of Nashville Wine Auction just can't get enough of GAJA!

If you're crazy for Gaja, you're not alone. Perhaps you remember *The 37th Annual l'Eté du Vin Generations of Greatness featuring GAJA* in 2016. Yeah... We totally understand what it means to be in love with this superb Italian producer. And we'd like to offer our support in the form of this half-case of GAJA wines from three different vineyards.

First we offer two bottles of the 2011 Gaja Pieve Santa Restituta Brunello di Montalcino (*WS 94*). The Pieve Santa Restituta estate was acquired by the Gaja family in 1994. The white, rocky soils of this area, in the southwest subzone of the Brunello di Montalcino appellation, were abandoned long ago by the sharecropper mezzadri farmers. But while other crops struggled in the rugged, nutrient-poor terrain, it has proven ideal for the cultivation of grapes destined to become fine wine.

Next is two bottles of the 2010 Gaja Darmagi Langhe (*AG 92*). Angelo Gaja was a pioneer of innovative techniques and classic French varieties in Piedmont, and the tradition-bound local farmers sometimes thought he was misguided. Darmagi is Piedmontese for "what a pity," a comment Angelo Gaja's father, Giovanni, once uttered when he passed the vineyard as it was being converted from indigenous grape varieties to Cabernet Sauvignon in 1978. Undeterred, Angelo persisted and changed the face of Italian winemaking with this elegant Cabernet/Merlot wine.

LOT 102 — CONTINUED

GET YOUR GAJA FIX!

Last but certainly not least is two bottles of the 2012 Gaja Barbaresco (*WE 94*). Gaja has achieved unequivocal success aging their Barbarescos in small, oak barrels, where the wine takes on a certain subtlety and suppleness without losing the personality of the Nebbiolo grape. In 2012, Gaja didn't bottle his single-vineyard crus because they didn't reach his high quality standards, and many of the grapes from these celebrated vineyards finished in this elegant, firmly structured wine. And, it's still got some aging potential!

Snatch up these three different varietals and get your Gaja fix!

Donated by Friend of Nashville Wine Auction

LOT 103

SEALED WITH A KISTLER!

This lot includes:

- 2 night stay for 4 at Hotel Healdsburg
- Seated tasting at Kistler
- Lunch on the Estate with winemaker
- Kistler vineyard tour

KISTLER VINEYARDS
HOTEL HEALDSBURG

We are thrilled to have Kistler at Pairings for the first time. Life is Good!

Chardonnay and Pinot fanatics, this one's for you! For all the Chardonnay-sayers, Kistler is the "eat your words" response you need to win any argument. Kistler sets the standard of quality for Chardonnay and reminds us why we fell in love with the grape. Its underlying philosophy of meticulous attention to detail with an aim to express subtle differences in terroir has been a constant throughout the past almost 40 years.

A pioneer in California Chardonnay, Kistler made its mark on American winemaking in the 80s and 90s, when oenophiles first started hankering for Chard. Throughout the years, the wine has become more refined and fresh, causing even the harshest critics to swoon over this energetic grape. Though its Pinots were not as well known in the beginning, they certainly have the recognition now. Pioneers of Burgundian-style New World wines, the Kistler family and winemaker Jason Kesner work tirelessly to make world class wines, and it definitely shows!

LOT 103 — CONTINUED
SEALED WITH A KISTLER!

This exclusive experience is as VIP as it gets! For starters, you'll enjoy two nights at the Hotel Healdsburg. Hotel Healdsburg's Premier King guest rooms are fresh, tranquil and luxuriously modern. The natural beauty of northern California is expressed in custom furniture of ancient bay laurel wood and cloudscape paintings by Healdsburg's own Wade Hoefer. Guest rooms feature an oversized bathroom with glass walk-in shower and six-foot soaking tub.

On the big day with Kistler, you'll start your morning off at Kistler Vineyards, learning about the almost 40 year history of the estate and enjoying a seated tasting of three Chardonnays and one Pinot Noir. After that "breakfast" of champions, you'll enjoy a casual lunch on the estate with winemaker Jason Kesner. Post-meal, you'll explore several of Kistler's prized vineyards which span from the Sonoma Coast over to Napa. And of course, with a glass of wine in hand!

Raise your paddle, and your the next time you head to wine country you will be S.W.A.K. - Sealed with a Kistler!

Donated by Kistler Vineyards, Hotel Healdsburg

Restrictions: Stay is valid for Sunday through Thursday only and must be booked on mutually agreeable date. Trip is for 4 guests and does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 104

THE PERFECT PAIR, CHARDONNAY AND PINOT NOIR (MULTISALE)

- Lunch and tasting of all listed wines
- Saturday, June 23, 2018
- 11:30 am
- Union Common
- **Multisale:**
\$325 per person
- Only 20 seats available!
- **Please note:** *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot #202. After the closing of the Silent Auction, available spots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your spot and the price by purchasing this lot in the Silent Auction.*

PAM & STEVE TAYLOR
UNION COMMON

We enjoyed last year's Pinot Noir tasting at Union Common so much that we had to do it again – except now we can also enjoy Chardonnay from these regions. Thank you Pam, Steve, and Union Common.

We dare you to think of a greater duo than Chardonnay and Pinot Noir. Go ahead... We'll wait.

Like the great pairings of the world (and the great Pairings event you're currently attending), this dynamic duo is as simpatico as peanut butter and jelly, Lennon and McCartney, or Champagne and french fries.

Let's honor the perfect pairing with a fabulous Saturday lunch! Set for 20 lucky winners, this extravaganza takes place on Saturday, June 23, 2018 at Union Common. Pam and Steve Taylor are providing the old and new world wines, and they are winners!

Upon arrival, you'll be served an all-Chard California sparkling wine AND an all-Pinot French rose. Simply perfect. The rest of the afternoon will feature wine after wine of these two noble grapes... A seemingly endless supply.

The first 20 winners to sign up get the invite. You snooze, you lose with this one.

Bubbles

- Laurent-Perrier Champagne Cuvée Rosé Brut
- Schramsberg Vineyards Blanc de Noirs Brut

Chardonnay

- Bergström Sigrid Chardonnay 2011
- Kongsgaard Chardonnay 2012
- Peay Vineyards Elanus Estate Chardonnay 2013
- Pisoni Estate Chardonnay 2013

More Chardonnay

- Dauvissat-Camus 1er Cru La Forest Chablis 2009
- Henri Boillot Corton-Charlemagne 2002
- Domaine des Comtes Lafon Meursault 2009
- Domaine Bachelet-Monnot Bâtard-Montrachet 2005

Pinot Noir

- Pisoni Estate Pinot Noir 2010
- Beaux Frères Beaux Frères Vineyard Pinot Noir 2008
- Hirsch Vineyards San Andreas Fault Pinot Noir 2011
- Kosta Browne Russian River Valley Pinot Noir 2014

More Pinot Noir

- Domaine Jean Grivot Échezeaux Grand Cru 2009
- Domaine Robert Groffier Bonnes-Mares Grand Cru 2001
- Domaine Georges Mugneret/Mugneret-Gibourg Vosne-Romanée 2011
- Maison Ilan Charmes-Chambertin Aux Charmes Hautes 2010

Donated by Pam & Steve Taylor, Union Common

LOT 105

TAKE THE PLUNGE! DIVING DEEP INTO NAPA VALLEY BOUTIQUE WINERIES

This trip for 6 includes:

- 3-night vineyard stay at Saint Helena Winery guest cottages
- Saint Helena Winery: Tour and tasting
- Andrew Geoffrey Vineyards: Sunset dinner with vertical wine tasting
- Arietta Wines: Tour and tasting
- Arietta Quartet Red Wine 2014 (1.5L)
- Celani Family Vineyards: Tasting with charcuterie
- D.R. Stephens Estate: Tour and tasting
- Gemstone Vineyards: Tour and tasting
- Revana Family Vineyard: Tour and tasting with charcuterie and cheese pairing
- Vineyard 7&8: Tour and tasting with picnic style lunch

SAINT HELENA WINERY
ANDREW GEOFFREY VINEYARDS
ARIETTA WINES
CELANI FAMILY VINEYARDS
D.R. STEPHENS ESTATE
GEMSTONE VINEYARDS
REVANA FAMILY VINEYARD
VINEYARD 7&8

Pairings is all about making friends, and we're so grateful for these old and new friendships.

If you are looking to explore stellar wineries in the Napa Valley, then this is the trip for you! The wineries included in this lot will be opening their doors exclusively for you! This trip for six features a three night stay at the Vineyard Estate of Saint Helena Winery in their two elegant vineyard cottages. The itinerary is loaded with private, VIP tastings at wineries that are not open to the public... So get your paddle in the air! This is the trip of a lifetime for three lucky couples!

Day One

Arrive in Napa and get situated at your lovely home away from home. Your base of operations is a pair of lovely vineyard cottages on the **Saint Helena Winery** property. One cottage features two bedrooms with queen-sized beds and two full bathrooms. Located right next door is the second cottage which has a master suite with a king-sized bed. With a view of the vineyard from the wrap-around front porch, you will have a comfortable place to sip wines and relax after the "hard" days of wine tasting ahead of you!

You have two tastings on day one. Your first destination is **Celani Family Vineyard** for a tasting paired with charcuterie. As the proprietor of the Celani Family Vineyards, Tom Celani has chosen to bottle wine without costs becoming a consideration. Given Tom's rich Italian family traditions and keen interest in wine, and winemaking, it is no surprise that he fell in love with and purchased this Tuscan-style estate with its 17 acres of grapes and 120 olive trees in the foothills of the Vaca Mountain range.

Your next stop is with your host, **Saint Helena Winery** where you will learn more about the estate with this private tour and tasting. Saint Helena Winery produces less than 1,500, meticulously, crafted cases of wine. Dedicated to their unique estate site, stellar vineyard and winemaking teams, helmed by consulting winemaker Aaron Pott, Saint Helena Winery produces wine with the intention that each bottle be an experience of our elegant Saint Helena Estate.

Day Two

Start this day with **Arietta Wines**, an ultra-premium Napa winery specializing in limited production Bordeaux-style blends owned by wine specialist (and l'Été du Vin auctioneer) Fritz Hatton and his wife Caren. One of America's most celebrated winemakers, Andy Erickson, crafts the Arietta wines from carefully chosen blocks in the cooler climates of Napa Valley. You'll enjoy a private tour and tasting of Arietta's finest. There is also an Arietta magnum included!

The second stop on day two is a tour and tasting with **D.R. Stephens Estate**. Enjoy the private estate home on historic Howell Mountain road where owners Trish and Don Stephens, along with winemaker Michael Hirby, create premium wines from well-known established vineyard sites within Napa Valley.

Dinner is taken care of tonight thanks to **Andrew Geoffrey Vineyards**, and it is a treat. You'll visit 13 planted acres of red wine grapes, situated within a 60-acre parcel of prime hillside property on the highest slopes of the Diamond Mountain. You'll dine with owner, Peter Thompson, on his three level 1,000 square foot redwood deck on the top of the mountain, overlooking the Napa Valley. Dinner will be at sunset and include a vertical tasting of wine from Andrew Geoffrey Vineyards.

Day Three

Wine, cheese and charcuterie is on the tasting menu at **Revana Family Vineyard**. This exceptional vineyard site, coupled with meticulous farming and masterful winemaking by Thomas Rivers Brown, results in world-class Cabernet Sauvignon.

Your next stop is **Vineyard 7&8** on Spring Mountain. Committed to producing top-quality, handcrafted wines that highlight their estate, these wines are a distinct reflection of the vineyards and a true sense of place. Enjoy a Napa-style picnic lunch along with your private tour and tasting.

Wrap up your Napa Valley trip with a tour and tasting at **Gemstone Vineyards**: “Like a precious stone, every wine is unique.” Meticulous farming, winemaking talent, passion and terroir converge in the creation of these wines. Their natural approach cultivates the truest expression of their vineyards, validating the thought that great wines are created in the vineyard.

Day Four

Depart from your comfy cottages and head home with full hearts and bellies... And bragging rights following this exclusive Napa Valley experience.

Work with both Nashville Wine Auction and Heather Kormos of Saint Helena Winery as your concierge for this experience. This VIP trip for three couples is amazing... So take the plunge!

Donated by Andrew Geoffrey Vineyards, Arietta Wines, Celani Family Vineyards, D.R. Stephens Estate, Gemstone Vineyards, Revana Family Vineyard, Saint Helena Winery, Vineyard 7&8

Restrictions: Itinerary subject to change and based on availability at time of booking. All visits expire February 24, 2019 and cannot be redeemed in the months of September or October. Stay is valid for Monday through Wednesday only. All tastings must be redeemed during one single trip, and certificates are non-transferable. Trip is for 6 guests and does not include airfare and rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 106

BEST OF THE WEST DINNER (BUY-A-SPOT)

Buy-A-Spot at this dinner!

Date and venue to be announced from the podium. A total of 12 spots will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 1 seat at the dinner
- 1 pour of each wine listed

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

No shared pours.

BRENDA BERNARDS & DAN SMITH
KRISTEN & BRIAN JUNGHANS
KIMBERLY & JIM LEWIS
PAM & STEVE TAYLOR
HOLLY & MARK WHALEY

Thank you Brian Junghans for putting this exceptional wine experience together with excellent wines donated from excellent collections: Bernards/Smith, Junghans, Lewis, Taylor, and Whaley.

When it comes to New World wine, is there anywhere better than the West Coast? The phrase “West Coast, Best Coast” comes to mind for a reason! While many oenophiles go straight for Napa, a seasoned West-Coaster knows the entire west coast of North America has much more to offer in the way of wine, from the cool climates of Washington to the hot desert of Santa Barbara.

Twelve incredibly lucky guests will win the chance to celebrate the wonder of these wines on a date to be determined. It’s California versus Oregon versus Washington, and we can’t wait to line them up side by side for a fabulous tasting.

Check out the lineup:

First Course – Various Whites

- Araujo Estate Eisele Vineyard Sauvignon Blanc 2013
- Herman Story Tomboy 2014
- Penner-Ash Old Vine Riesling Hyland Vineyard Riesling 2015

Second Course – Chardonnay

- Au Bon Climat Le Bon Climat Chardonnay 2012
- Kistler McCrea Vineyards Chardonnay 2010
- Bergström Sigrid Chardonnay 2011

Third Course – Pinot Noir

- Au Bon Climate Le Bon Climat Pinot Noir 2013
- Kistler Cuvée Natalie Pinot Noir 2010
- Beaux Frères Cuvée '59 Beaux Frères Vineyard Pinot Noir 2014

Fourth Course – Cabernet Sauvignon

- Harlan Estate Proprietary Red 2011
- Woodward Canyon Estate Cabernet Sauvignon 1999
- Joseph Phelps Insignia Cabernet Sauvignon 1997

Fifth Course – Other Red Wine Varietals

- Reynvaan Family Vineyards Stonessence Syrah 2013
- Turley Wine Cellars Dusi Vineyards Zinfandel 2011
- Tor Wines Beckstoffer To-Kalon Vineyard Cabernet Franc 2013

Dessert

- Merry Edwards Late Harvest 2012
- Saint Helena Winery Petit Syrah
- Williams Selyem Vista Verde Vineyard Late Harvest Gewürztraminer 2015

Raise your paddle and keep it up to Buy-A-Spot to this Best of the West experience!

Donated by Brenda Bernards & Dan Smith, Kristen & Brian Junghans, Kimberly & Jim Lewis, Pam & Steve Taylor, Holly & Mark Whaley

Restrictions: No shared pours. Wine list subject to change.

LOT 107

SUN VALLEY AND SUZANNE PHIFER PAVITT – TWO SHINING REASONS TO CELEBRATE

*This trip takes place
on Wednesday, July 18 –
Saturday, July 21, 2018,
and includes:*

- 4-night Stay for 2 at the Limelight Hotel
- Sun Valley Center for the Arts Wine Auction tickets:
 - Exclusive Magnum Pig Roast for 2
 - Phifer Pavitt Private Vintner Dinner for 2
 - Auction Gala & Dinner for 2
 - Vine & Dine Plus and VIP Party for 2
- Phifer Pavitt DATE NIGHT Sauvignon Blanc 2016 (6 bottles)
- Phifer Pavitt DATE NIGHT Cabernet Sauvignon 2013 (6 bottles)

SUZANNE PHIFER PAVITT
PHIFER PAVITT WINERY
SUN VALLEY CENTER FOR THE ARTS

We are very thankful to have Suzanne Phifer Pavitt here with us this year – for many reasons. Thank you, Suzanne for creating this fun trip package.

We know you love a great wine auction, so why not see how it is done in Sun Valley, Idaho? With this lot, one lucky couple will be the special guest of Suzanne Phifer Pavitt at the Sun Valley Center for the Arts' Wine and Food Weekend on July 18-21, 2018.

(No worries, you'll be back in town for l'Été du Vin!)

An Extravaganza of Wine, Food and Culture awaits! For 37 years, the **Sun Valley Center Wine Auction** has been celebrating fine wines, and benefiting arts and education. This four-day event invites you to experience incredible wines from around the world, unique vintner dinners prepared by top chefs, one-of-a-kind auction lots at the auction gala and a lively wine picnic and concert featuring gourmet food from local restaurants, and wines from your favorite vintners.

Your base for this action-packed adventure is the brand new **Limelight Hotel** in downtown Ketchum. This modern hotel has been named by *Men's Journal* as one of the 10 best boutique hotels in America. The Limelight puts you within a short walk of top shopping areas, restaurants and nightspots. The spacious, luxurious rooms with excellent views of the surrounding Sawtooth and Bitterroot Mountains will be the perfect place for some downtime between all the activities in store for you during your Idaho adventure.

Named Sun Valley for a good reason, this scenic location boasts 250 days of sunshine a year. You will need every second of those hours of sunlight to fit in all the possible outdoor activities and cultural experiences. Choices include miles of scenic hikes, mountain biking, blue-ribbon fly fishing, rafting or kayaking the area rivers, taking a trail ride, paragliding, golf, tennis, rock climbing or recreating at one of the beautiful Sawtooth mountain lakes. Additionally, there are galleries to visit, fine dining to enjoy and shops to stroll through.

On Wednesday night, you'll attend the invitation-only **Magnum Pig Roast**. This exclusive event is an opportunity to hob knob and bump elbows with all the Vintners participating in the festivities. Not to mention sample the private magnum collections brought in for the evening.

The following evening, you'll join Suzanne Phifer Pavitt as she presents her wines at an intimate yet lively **Private Vintner Dinner**.

Friday night brings Wine Auction festivities! Put on your dancing shoes and finery and party 'under the stars' in the Big Tent for the **Auction Gala**. Your seats are already reserved at the Phifer Pavitt table! Afterwards, join Suzanne for a night cap at Sun Valley's top nightspot, **Whiskey Jacques**. Purported to have been one of Ernest Hemingway's favorite watering holes, this joint promises to keep the party going!

The Wine Auction concludes on Saturday with the much anticipated **Vine & Dine** – a lawn party with great wines, tasty food, live music, and dancing. Gifted chefs from top local restaurants present tapas-style specialties while over 60 wineries will showcase their best varietals. Your ticket also grants you access to the exclusive Vine & Dine Plus, an intimate and unique wine tasting experience where you have the chance to meet select vintners and try hundreds of specialty wines.

As if experiencing the breathtaking beauty of the Sun Valley surroundings while enjoying spectacular wines paired with foods from world class-chefs and the exquisite company of Suzanne Phifer Pavitt isn't enough, you'll also take home a **case of DATE NIGHT wine** tonight, including six bottles of each, the 2016 Sauvignon Blanc and the 2013 Cabernet Sauvignon.

If you aren't too exhausted reading the description of this lot, get your paddle in the air and bid, bid, bid!

Donated by Suzanne Phifer Pavitt, Phifer Pavitt Winery, Sun Valley Center for the Arts

Restrictions: The Sun Valley Wine Auction takes place from Wednesday, July 18 - Saturday, July 21, 2018. Event tickets and lodging must be redeemed for the 2018 event dates. Trip is for 2 guests and does not include airfare and rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 108

LUXURY LIVING WITH BLACKBIRD VINEYARDS, JIMMY CHOO AND MANDARIN ORIENTAL

This lot includes:

- 2-night stay for 2 in a Deluxe Room at Mandarin Oriental, Atlanta with daily American breakfast
- 2 Oriental Qi treatments at The Spa at Mandarin Oriental, Atlanta
- \$500 to spend at Jimmy Choo Atlanta with up to 10 friends
- Blackbird Vineyards Illustration 2014 (1.5L)
- Blackbird Vineyards Paramour 2014 (1.5L)
- Blackbird Vineyards Contrarian 2014 (1.5L)
- Private tasting experience for 4 at RiverHouse in Napa
- 1 year BlackMail membership

BLACKBIRD VINEYARDS
JIMMY CHOO ATLANTA
MANDARIN ORIENTAL, ATLANTA

Another unique auction package from our friends at Blackbird Vineyards. Thank you for your continued support.

Become a Blackbird Vineyards VIP and experience luxurious Atlanta when you win this exciting lot! For starters, you'll take home three 2014 magnums tonight: the highly rated Illustration, Paramour, and Contrarian. The wines at Blackbird are crafted by Winemaker Aaron Pott, *Food & Wine's* Winemaker of the Year in 2012.

Along with the magnum, you'll get a one-year membership to the aptly named mailing list, BlackMail. This membership includes two six-bottle shipments containing exclusive Blackbird wines. Membership has its perks, which are detailed below.

What was that about luxurious Atlanta? Blending contemporary style with classic luxury, Mandarin Oriental, Atlanta is a five-star hotel with irresistible Southern charm. This lot also features a two-night stay for two at the Mandarin Oriental along with two Oriental Qi treatments at The Spa at Mandarin Oriental, Atlanta. Each signature therapy consists of a relaxing, hands-on body massage ritual that combines the powerful effects of oriental meridian massage with the therapeutic benefits of custom-blended essential oils, created uniquely for Mandarin Oriental.

While you are in Atlanta, stop by Jimmy Choo with your friends! This lot also includes \$500 to spend at Jimmy Choo, and you and up to 10 friends will enjoy Champagne and treats as you shop together!

Last but not least, with this lot you'll receive a Blackbird Vineyards Napa Valley Tasting Experience for four. Enjoy a privately hosted wine and food tasting experience at RiverHouse, Bespoke Collection's new tasting gallery, located on the river in Napa.

Win this lot and the best of Blackbird Vineyards can be yours, including three magnum, 12 more bottles on the way, and a tasting for your next visit to Napa. With the added bonuses of Atlanta's Jimmy Choo shopping and Mandarin Oriental Spa and Hotel experiences, this is one lot worth raising your paddle for!

BlackMail membership perks include:

- First shipment: 2 bottles each of Illustration, Paramour and Contrarian
- Second shipment: 2 bottles each of Cabernet Franc, Merlot, and Cabernet Sauvignon
- Qualify for "Pricing in Perpetuity" to lock in your price for life
- Ability to acquire exclusive Blackbird Vineyards library and BlackMail member-only wines
- Accelerated Bespoke Benefits Points accrual, redeemable for unique Bespoke experiences
- Complimentary portfolio tastings for up to six people
- Inclusive ground shipping on all orders

Donated by Blackbird Vineyards, Jimmy Choo Atlanta, Mandarin Oriental, Atlanta

Restrictions: Mandarin Oriental, Atlanta stay must be redeemed by February 24, 2019. Jimmy Choo shopping experience is a two-hour duration. Trip does not include airfare and rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 109

SEATED AT THE THRONE OF RHONE: CHÂTEAU DE BEAUCASTEL

This lot includes:

- Château de Beaucastel
Châteauneuf-du-Pape 1998
(1.5L)
- Château de Beaucastel
Châteauneuf-du-Pape 2007
- Château de Beaucastel
Châteauneuf-du-Pape 2009
- Château de Beaucastel
Châteauneuf-du-Pape 2010
- Château de Beaucastel
Châteauneuf-du-Pape 2012
- Château de Beaucastel
Châteauneuf-du-Pape 2014
- Château de Beaucastel
Châteauneuf-du-Pape 2015

ELISE & HARVEY CROUCH

Elise and Harvey love Rhône wines, and we love Elise and Harvey!

Beaucastel's history dates back to 1549 when "Noble Pierre de Beaucastel" bought a barn with its land holdings at Coudoulet. More than four centuries later, the remarkable Château de Beaucastel, has been producing some of the finest wines of Châteauneuf du Pape, consistently receiving top marks.

In 1953 Jacques Perrin, son of chemical engineer and mathematics professor Pierre Perrin, took over the domaine and introduced many innovations such as improved grape varietals, integrated pest control (after experiencing the ravages of phylloxera), and a flash-heat exchanger. After his passing in 1978, Jacques Perrin's sons, Jean-Pierre and Francois took over the estate and beginning in 1989 in very exceptional years they produce a special cuvée in honor of their father. Now their sons Thomas, Marc, Pierre, and Mathieu are at the helm.

Without being fined or filtered, these blends need to be decanted after only a few years in the bottle. This outstanding vertical is yours for the taking. Let's see what those raving critics have to say:

- Château de Beaucastel Châteauneuf-du-Pape 1998 (1.5L)
 - » *A big, rich wine with huge amounts of fruit oozing out of the glass. Great concentration and intensity, with licorice flavors from the Mourvèdre, finishing with chewy tannins. A great year for this wine, which should age well for 15 to 20 years. (WE 96) (12/2001)*
- Château de Beaucastel Châteauneuf-du-Pape 2007
 - » *Beaucastel's 2007 Châteauneuf du Pape has turned out even better out of bottle than I predicted. An inky/ruby/purple color is followed by a glorious nose of blue and black fruits, truffles, pen ink, licorice, and meat juices as well as glorious levels of acidity and sweet tannin, buttressing the fruit's fabulous freshness and vibrancy. This full-bodied effort still displays considerable tannin, no doubt because of the relatively high Mourvèdre content. It should resolve its tannins in 2-4 years, and last for 25 or more. (RP 96) (10/2009)*
- Château de Beaucastel Châteauneuf-du-Pape 2009
 - » *The 2009 Beaucastel Châteauneuf du Pape is reminiscent of their brilliant 1985. It will be one of the rare Beaucastels that is drinkable upon release. Made from this estate's classic blend, it possesses soft tannins as well as a silky, open-knit seductiveness, a dense plum/purple color and a beautiful perfume of smoky Provencal herbs intermixed with grilled steak juices, garrigue, kirsch and blue as well as black fruits. The wine is full-bodied, unctuously textured, and silky smooth (the latter characteristic being somewhat atypical for a young Beaucastel). If it performs like the 1985, it will drink well young and continue to do so for 25 or more years. (RP 94) (10/2011)*
- Château de Beaucastel Châteauneuf-du-Pape 2010
 - » **Ranked #8, Top 100 Wines of 2013 Dark, dense and very closed now, this has a tremendous core of crushed plum, linzer torte and blackberry confiture waiting in reserve. Ample singed cedar and mesquite, warm paving stone and black tea notes lurk in the background and glide through the finish. Features serious grip, but wonderful integration. Should cruise in the cellar. (WS 96) (8/2013)*

Château de Beaucastel Châteauneuf-du-Pape 2012

» *What I think might end up being the best Beaucastel since the 1990 or 2001, the 2012 Châteauneuf du Pape offers a full-bodied, decadent style to go with awesome black and blue fruits, garrigue, licorice, crushed flowers and violets. The purity here is truly something, and it has fabulous mid-palate concentration, building tannin and massive texture. Given all of the fruit and texture here, it will no doubt drink well in its youth, but it should still be alive and kicking after two decades as well. (WA 96) (10/2014)*

• Château de Beaucastel Châteauneuf-du-Pape 2014

» *The 2014 Châteauneuf du Pape is a beautiful wine in the vintage, and Marc compares it to the 2012. I'm not sure I agree, but there's no denying the quality in this 2014. Sporting a deep ruby color and terrific notes of blackberries, ground herbs, pepper and Provencal spice, it shows the more forward, charming nature of the vintage and is medium to full-bodied, pure and balanced. Drink it anytime over the coming decade. (WA 93) (10/2016)*

• Château de Beaucastel Châteauneuf-du-Pape 2015

» *A stunner from the get-go, with waves of thoroughly seductive boysenberry, plum, blueberry and raspberry reduction forming the core, while roasted apple wood, rooibos tea, bergamot, and anise notes flash throughout. Has plenty of bass, with a Turkish coffee accent and a hint of alder driving underneath. Everything moves in lockstep through the seriously long finish. Best from 2020 through 2045. (WS 97) (9/2017)*

Donated by Harvey & Elise Crouch

LOT 110

A RARE GEM: BLACK BY BLACK IN DOUBLE MAGNUM

This lot includes:

- Black by Black 2010 (3L)
- Black by Black 2011 (3L)

Pairings from the Heart: Bill Hearn



A FRIEND OF NASHVILLE WINE AUCTION

This great wine was donated to honor a great person. We give a heartfelt thanks to this generous donor.

Before we get to the wine, we'd like to note that this lot was donated in loving memory of Bill Hearn, special to Nashville Wine Auction in so many ways. A dedicated donor, supporter, and friend of NWA, his efforts to funding the fight to end cancer in the face of such a cruel disease are why we do what we do. This lot was donated in his memory by a special friend, and we honor his impact on our organization tonight.

Bill Hearn a man of quiet elegance, goodness, and grace – in the face of battle, he never surrendered. His life was too short. I give this gift to help fight the fight against cancer.

Now to the wine. Have you ever tasted Black by Black? Those fortunate enough to have tasted it either got it from the man himself or from a charity wine event. It's highly coveted, rarely seen, and definitely worth the buzz. It's a standout in blind tastings, and we are grateful this generous donor has parted ways with these bottles so that you, the lucky bidders, have the opportunity to take home these special formats.

LOT 110 — CONTINUED

A RARE GEM: BLACK BY BLACK IN DOUBLE MAGNUM

Black by Black is inspired by arguably the top wine collector in the world and Nashville Wine Auction's 2017 Norman M. Lipman Award winner, Tom Black, and the *L.A. Times* Winemaker of the Year, Jim Clendenen from Au Bon Climat Winery. An avid donor for many years, Tom decided to begin production on Black by Black in 2001 with the intent of donating it strictly to charities, including Nashville Wine Auction.

Jim selects only the finest grapes from their 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 California Cabernet Sauvignon, Merlot, and Petit Verdot and produces a bold and balanced red wine. Very few cases are produced (especially in 3L format) and are presently available to the public only at charity auctions.

According to our good friend Tom, "The Nashville Wine Auction gave me an outlet to share my passion with other people. The bottle of wine is a certain size; it wasn't designed for one person to drink by his or herself. It was made that size so it could be shared. That's what we do at the wine auction—we share."

Bid high on this lot of rare wine gems in honor of a rare gem, Bill Hearn.

Donated by Friend of Nashville Wine Auction

LOT 111

TAKE ME TO YOUR LITER! LARGE FORMAT PARTY (MULTISALE)

This lot includes:

- Date and time to be announced from the podium
- At the home of Fletcher Foster & Dennis Johnson
- **Multisale:**
\$500 per person
- Only 36 spots available!
- **Please note:** *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot #203. After the closing of the Silent Auction, available spots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your spot and the price by purchasing this lot in the Silent Auction.*

PAM & STEVE TAYLOR

FLETCHER FOSTER & DENNIS JOHNSON

G CATERING

Large formats from large hearts! Thank you Pam and Steve for all you do for Nashville Wine Auction.

It is time to let loose and live large...
EXTRA large!

Pam and Steve Taylor, purveyors of the “large format lifestyle,” have been waiting for the perfect moment to share their largest bottles, and this is it. This is the large format bottle party to end all large format bottle parties. Seriously.

The stunning home of Fletcher Foster and Dennis Johnson will serve as “Party Central” for this massive evening. Throw in food from G Catering, 36 winning party guests, and 39 liters of wine and you’ve got yourself one hell of a get-together! For those counting, that’s the equivalent of 52 bottles of wine...

Check out the big bottle lineup. And don’t miss your chance to check them out in person!

Sparkling Wine

- Schramsberg Blanc de Blancs 2012 (9L)

White Wine

- Merry Edwards Olivet Lane Vineyard Chardonnay 2011 (3L)
- Far Niente Chardonnay 2014 (3L)
- Peay Estate Chardonnay (1.5L)
(2 bottles)

LOT 111 — CONTINUED

TAKE ME TO YOUR LITER! LARGE FORMAT PARTY (MULTISALE)

Pinot Noir

- Williams Selyem Precious Mountain Vineyard Pinot Noir 2007 (3L)
- Merry Edwards Olivet Lane Vineyard Pinot Noir 2011 (3L)

Cabernet Sauvignon/Red Blends

- Arietta Variation One 2009 (6L)
- D. R. Stephens Moose Valley Vineyard Cabernet Sauvignon 2005 (9L)

Donated by Pam & Steve Taylor, Fletcher Foster & Dennis Johnson, G Catering

LOT 112

WILLIAMS SELYEM AND DONELAN FAMILY: TASTY TRIP FOR FOUR

This lot includes:

- 3-night stay for 4 at Williams Selyem Estate
- VIP tour and tasting at Williams Selyem
- Immediate access to exclusive Williams Selyem Mailing List for both couples
- Lunch, tour and tasting for 4 at Donelan Family Wines

WILLIAMS SELYEM WINERY DONELAN FAMILY WINES

We are overwhelmed by the generosity of Williams Selyem and Donelan Family. This will be a special trip indeed.

This one of a kind auction lot invites two couples for three nights to visit beautiful Sonoma County and partake in VIP wine tasting experiences at Williams Selyem Winery and Donelan Family Wines.

Accommodations provided by Williams Selyem Estate Winery in Russian River Valley and include a private, VIP tour and tasting and immediate access to the Mailing List with an allocation for the next release. As part of your trip, enjoy a catered lunch with a tour and tasting at Donelan Family Wines, a Pairings 2018 featured vintner.

This lot includes two unbeatable (and quite unheard of) tasting experiences for your next Sonoma County trip. If you love Pinot Noir, this lot is for you! This is one of those dream trips and only one group of four can win, so grab some pals and put your paddles in the air!

Here's a little about each fabulous winery:

Williams Selyem Winery began as a simple dream between two friends, Ed Selyem and Burt Williams, who pursued weekend winemaking as a hobby in 1979 in a garage in Forestville, California. In less than two decades, they had created a cult-status winery of international acclaim. Together they set a new standard for Pinot Noir winemaking in the U.S., aligning Sonoma County's Russian River Valley in the firmament of the best winegrowing regions of the world.

Today, John and Kathe Dyson, who purchased the winery in 1998, carry on the passion for Pinot Noir winemaking without compromise. By following proven traditions of respecting the individuality of the growers and vineyards from which they source the fruit, Director of Winemaking Jeff Mangahas and team continue to deliver distinctive, world-class Pinot Noir and Chardonnay in the heart of Sonoma County.

Donelan Family Wines was founded by Joe Donelan in 2009 with a focus on the production of Rhône and Burgundian varietal wines from small, cooler-climate vineyard sites located throughout Sonoma County. Donelan has for years received fanfare for its portfolio. In 2015, the Donelan family acquired its first estate vineyard, the Obsidian Vineyard, located in Knights Valley. In addition, they have been able to develop long-term relationships with some of the most unique vineyard sites in Sonoma County.

The Donelan family mantra continues to be to seek and source from very small vineyards, farmed to precision, from which they are one of very few buyers. Joe Donelan even personally calls new members of the wine club in an effort to get to know them and their needs. The Donelan family goes above and beyond when it comes to quality winemaking and consumer experiences. With that attention to detail, can you imagine what lunch at the winery would be like?

Grab your friends and get your paddles up to secure these exclusive Sonoma County experiences!

Donated by Williams Selyem, Donelan Family Wines

Restrictions: Trip must be scheduled on a mutually agreeable date and cannot be redeemed in the months of July-November. Trip is for 4 guests and does not include airfare and rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 113

WALLA WALLA WINE SCENE: AN INSIDER'S TRIP FOR 4

This trip for 4 includes:

- 4-night stay at Marcus Whitman Hotel for 4
- Experiences at the following wineries as detailed in the description:
 - L'Ecole No. 41
 - Woodward Canyon Winery
 - Canoe Ridge Vineyard
 - Foundry Vineyards
 - Forgeron Cellars
 - Saviah Cellars
 - Northstar
 - Caprio Cellars
- 2 picnic lunches

L'ECOLE NO. 41
WOODWARD CANYON WINERY
CANOE RIDGE VINEYARD
FOUNDRY VINEYARDS
FORGERON CELLARS
SAVIAH CELLARS
NORTHSTAR
CAPRIO CELLARS

We'd like to give a shout out to Brenda Bernards in Washington for appealing to the generous nature of these amazing Walla Walla wineries.

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 Two

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 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 Three

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 Four

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 a 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 Five

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.

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

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

LOT 114

HOOKING YOU UP WITH PATEL MAGNUMS AND DINNER FOR 6

This lot includes:

- Private PATEL tasting for 6 at Italics Winegrowers with Raj Patel
- Dinner for 6 featuring PATEL wines at Charlie Palmer Steak in Downtown Napa at the Archer Hotel
- PATEL Napa Valley Signature Cabernet Sauvignon 2014 (1.5L)
- PATEL Napa Valley Coombsville Cabernet Sauvignon 2014 (1.5L)
- PATEL Napa Valley Rutherford Cabernet Sauvignon 2014 (1.5L)

PATEL NAPA VALLEY

Welcome to Pairings PATEL! We're glad to have you in Music City.

If you're familiar with up and coming Napa wineries, you've definitely heard of PATEL. Hand-crafted Bordeaux blends with a Napa expression, these wines are on the "gotta have it" lists of collectors, drinkers, and critics alike. The dynamic team comprised of founder Raj Patel, General Manager Ken Nicholas and winemaker Kian Tavakoli is the core reason for this young winery's unfathomable leap straight to "talk of the town." Their innovative approaches and blending tactics generate fantastic wines that are now difficult to come by. Luckily for you, we have the hook up.

This lot includes a private tasting of barrel samples and current releases at Italics Winegrowers in the Coombsville AVA, followed by a fabulous dinner at the newly opened Charlie Palmer Steak in Downtown Napa paired with library wines of PATEL. If that's not enough, they've thrown in the ultimate hook up: one magnum each of the three 2014 PATEL Cabs, showcasing the Coombsville, Rutherford, and Napa Valley AVAs.

Taking home magnums tonight will start the momentum for your next trip to Napa which will be way more fun with PATEL!

Donated by PATEL Napa Valley

Restrictions: Visit must be booked on mutually agreeable date by March 1, 2019. Visit does not include airfare, rental car or lodging. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 115

RAISE YOUR PADDLE

With your donation tonight, 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 Children's Research Hospital
- Vanderbilt-Ingram Cancer Center

Thanks to everyone for raising your paddles and giving all you can to help find a cure for cancer.

Because we have too many stories to share of loved ones who have lost their battle to cancer.

Because we are left feeling helpless as we watch the terrible disease take its toll.

Because we want to make a difference.

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 39 years, Nashville Wine Auction has partnered with generous people like you to raise more than \$23 million for organizations directly related to treatment, patient care and eradication of cancer.

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

Because tonight we will make a difference.

LOT 116

RIDGE VINEYARDS: A SYNTHESIS OF PAST AND PRESENT

This lot includes:

- Ridge Vineyards Monte Bello Cabernet Blend 2013 (3L)
- Ridge Vineyards Lytton Springs Zinfandel 2012 (3L)
- Ridge Vineyards Geyserville Zinfandel 2012 (3L)

RIDGE VINEYARDS

Our sincere thanks to a loyal friend—Ridge Vineyards.

Over 90% of the wine produced in the world today is “industrial,” using micro-oxygenation, reverse osmosis or room-temperature evaporation, among other techniques, generating wine that is heavy rather than fresh. At Ridge Vineyards, however, they felt from the beginning that these modern, increasingly industrial wines lacked the complexity and ability to age that the pre-industrial wines demonstrated. They believe that for anyone attempting to make fine wine, modern additives and invasive processing limit true quality and do not allow the distinctive character of a fine vineyard to determine the character of the wine.

So they looked back to the 19th Century— to techniques used in the finest California wineries and in the Bordeaux Châteaux of that era. In a synthesis of past and present, Ridge has taken the pre-industrial techniques and applied them in conjunction with the best, least intrusive modern equipment. Pre-industrial winemaking begins with respect for the natural process that transforms fresh grapes into wine and the 19th-Century model of minimum intervention. When you have great vineyards that produce high quality grapes of distinctive individual character, it is not only an environmentally and socially responsible approach, but it is also the best way to garner the deep essence of the grapes and consistently make outstanding wine.

LOT 116 — CONTINUED

RIDGE VINEYARDS: A SYNTHESIS OF PAST AND PRESENT

If the raw materials are there and they're good (which you know they are when they come to Ridge!), then not much else is needed. Take home these three double magnums and taste for yourself Ridge Vineyards' combination of past and present.

Donated by Ridge Vineyards

LOT 117

LEFT BANK BORDEAUX... EN MAGNUM

This lot includes:

- Château Pontet-Canet 1996 (1.5L) (3 bottles)
- Château Calon-Ségur 1996 (1.5L) (3 bottles)

Pairings from the Heart: Spencer Hays



FRANK M. & AMY P. GARRISON

Our wine auctions thrive because of the generosity of great wine collectors like Amy and Frank Garrison.

What is better than six superb bottles from the epicenter of the wine world? How about six MAGNUM?

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 six bottles to share with friends, make memories, and savor the unrivaled quality of Left Bank Bordeaux... En magnum!

- 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)*

LOT 117 — CONTINUED

LEFT BANK BORDEAUX... EN MAGNUM

- 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 & Amy Garrison

LOT 118

TOP TEN: WILLIAM COLE VINEYARDS DINNER (BUY-A-SPOT)

Buy-A-Spot at this dinner that takes place on Saturday, June 16, 2018. A total of 8 spots will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 1 seat at the dinner
- 1 pour of each wine listed

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

No shared pours.

WILLIAM COLE VINEYARDS
BRIAN & KRISTEN JUNGHANS
CHEF BRANDON CARTER

*Three cheers for the Vintner, the Host, and the Chef!
Hip Hip Hooray!*

And here we have the Top Ten reasons to stand and lock in your spot at this exciting dinner featuring William Cole Vineyards.

10. The Reputation

Nashville Wine Auction dinners are the bomb! All details are covered and you are guaranteed a great time with great food and wine !

9. The Family

William Ballentine, owner/ winemaker, is a true family man. "William Cole" is named after himself and his son, Cole, and his Cuvée Claire Cabernet is named for his daughter, Claire.

8. The Cuvée

Each year, the Ballentines handcraft a single vintage Cabernet Sauvignon (Cuvée Claire), striking that ever-desired balance between structure, finesse, acidity, and richness. Oenophiles and critics agree that it's representative of the highest caliber of Napa Cabs.

7. The Company

You'll be in an exclusive group, as only eight buyers can emerge victorious with this Buy-A-Spot lot.

6. The Hosts

Kristen and Brian Junghans will host this dinner for 8 people at their lovely home on Saturday, June 16, 2018. These hosts du jour know how to throw a heck of a dinner.

5. The Chef

Chef Brandon Carter, Executive Chef of FARM in Bluffton, SC will be bringing the heat in the kitchen. You can expect an evolved menu that takes inspiration from local produce, cultural traditions from around the world, and contemporary culinary ideas.

4. The Guest

A special guest from William Cole Vineyards will be joining you for the evening.

3. The Lineup

The dinner will feature a 2006-2014 vertical of Cuvée Claire, with some bubbly, Chardonnay and Stonemaiden thrown in for good measure. *(Wines listed below.)*

2. The Opportunity

Chances to attend a dinner like this don't come around often. Don't miss it!

1. The Wine

William Cole Vineyards is quite possibly one of Napa's best kept secrets when it comes to cult Cabernets, and at this dinner you will get to taste a lot of it! Let the inevitable bidding standoff begin!

- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2006–2014
- William Cole Vineyards Cuvée Jane Marie Chardonnay 2015
- William Cole Vineyards Stonemaiden Red 2014

Donated by William Cole Vineyards, Brian & Kristen Junghans, Chef Brandon Carter

Restrictions: Dinner will take place on Saturday, June 16, 2018 at the home of Brian & Kristen Junghans. No exceptions. No shared pours. Wine list subject to change.

LOT 119

BUCKLE UP FOR AN EXCITING NAPA TRIP FOR 8 WITH GAMBLE FAMILY VINEYARDS

This trip for 8 includes:

- 3 night stay for 4 couples at Gamble Family Vineyards Guest House
- Gamble Family Vineyards: Private tasting
- Covert Winery: Private tour and tasting
- Revana Family Vineyard: Tour and tasting with cheese and charcuterie
- Somnium Winery: Private visit
- Italics Winegrowers: VIP tour with 3-course wine pairing lunch
- Beau Wine Tours: One day of private chauffeur in Mercedes Sprinter van
- Covert Winery Estate Cabernet Sauvignon 2014 (1.5L)
- Azur Rosé 2016 (3L)
- Autographed Danica Patrick racing visor

GAMBLE FAMILY VINEYARDS
COVERT WINERY
REVANA FAMILY VINEYARD
SOMNIUM WINERY
ITALICS WINEGROWERS
BEAU WINE TOURS

We feel so popular being friends with Gamble Family Vineyards. Look at all of our new friends! Thank you!

Napa is calling yet again, this time for your group of eight! This exciting trip includes a three night stay in the lovely **Gamble Family Vineyards** Guest House and comes with a full itinerary of special experiences. You'll also have some free time to squeeze in your favorite haunts or go exploring.

The Gamble Family's private and secluded guest house is located in the heart of Napa Valley by the Napa River. This beautifully appointed home truly captures wine country living and life-style at its best. The home has two king rooms with en-suite bathrooms, two rooms with queen-sized beds and chef's kitchen. The outdoor living space is ideal for lounging and entertaining, with multiple decks, a pergola for outdoor dining, and swimming pool.

In addition to the exclusive guest house stay, this trip comes with a quintessential Napa tasting itinerary. Work with Nashville Wine Auction and Ashley Brandner from Gamble Family Vineyards to plan your weekend and get excited about the following itinerary features:

Covert Estate Winery: Visit the eastern hills of the Vacas Mountain Range where you will discover Covert Estate Winery. Enjoy a private tour of the estate grounds and a tasting of the wines that feature Bordeaux winemaking techniques combined with California creativity. Covert is co-owned by up and coming Napa superstar Julien Fayard, and tonight you'll take home two of his labels: a magnum of Covert Estate Cabernet Sauvignon as well as a double magnum of Azur Rosé.

Revana Family Vineyard: You have a private reservation in the heart of Napa Valley for a tour and tasting of craft Cabernet Sauvignon paired with cheese and charcuterie. At Revana they produce one wine from their Estate vineyard. This singular focus affords the opportunity to pursue a level of quality and artisanship unique to the great wines of the world.

Somnium Winery: Buckle up for a private VIP experience at Somnium Winery, owned by Danica Patrick. She's assembled a great team. With wines sourced from Howell Mountain and winemaker Aaron Pott, this tasting will be special! Also, tonight you take home one of Danica's autographed racing helmet visors, complete with certificate of authenticity.

Italics Winegrowers: This estate sits high on a hilltop in Coombsville and overlooks the Napa Valley. Your visit includes a VIP tour of the Italics property and caves followed by a three-course wine pairing lunch from an acclaimed Napa Valley chef. Sample wines from the up-and-coming Italics Winegrowers portfolio featuring limited production and estate grown wines.

Gamble Family Vineyards: Enjoy a personal and private tasting in a serene vineyard at Gamble Family Vineyards' historic Lincoln Ranch in Oakville. Surrounded by vineyards and rolling hills with 120 year old barns, the historic property features a beautiful and bucolic venue that is truly Napa Valley, the way it used to be. Relax, taste and enjoy the company of your loved ones.

Beau Wine Tours: Also included in this trip is one day with a private chauffeur from Beau Wine Tours. You'll feel like a VIP when riding around in an 8-passenger CEO Mercedes Sprinter van!

LOT 119 — CONTINUED

BUCKLE UP FOR AN EXCITING NAPA TRIP FOR 8 WITH GAMBLE FAMILY VINEYARDS

After your stay with Gamble Family Vineyards and these wonderful VIP winery experiences, you can return home knowing you've made new friends in Napa and created memories to last a lifetime.

Donated by Beau Wine Tours, Covert Winery, Gamble Family Vineyards, Italics Winegrowers, Revana Family Vineyard, Somnium Wines

Restrictions: Itinerary subject to change and based on availability at time of booking. All visits expire August 2019. Stay is for Friday-Monday. All tastings must be redeemed during one single trip, and certificates are non-transferable. Trip is for 8 guests and does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 120

LIVIN' LA VIDA LOKOYA

This lot includes:

- 2-night stay at Lokoya Villa on Spring Mountain for 2 couples
- Lunch for 4 at Lokoya
- Lokoya Mount Veeder Cabernet Sauvignon 2012 (1.5L) (2 bottles)
- Lokoya Mount Veeder Cabernet Sauvignon 2013 (1.5L) (2 bottles)

SPIRE COLLECTION

Pairings and Spire – a match made in heaven!

The name Lokoya honors the native Wappos who lived on Mount Veeder and the surrounding Mayacamas Mountains, on the western side of Napa Valley. The Wappos named their home Lokoya, which, as legend has it, means “the place where geese fly over.” When the Laskcon-Banke family founded Lokoya in 1995, they understood the historical importance of the land and set a foundation of quality and a respect for nature that has developed into Lokoya’s philosophy today.

Lokoya moved to Spring Mountain after sourcing fruit for many years to truly live in sync with the winemaking process and understand the conditions including a patchwork of marine sedimentary soils, a gap in the ridge that allows for cooling fog and air to spill over the hillsides, and stressed mountainside vines that require constant attention to tame the tannins and finesse the fruit. These are the daily experiences that inspire the skill and insight responsible for the red-fruited elegance that is Lokoya. This is what the winemakers experience... And so will you!

To taste the wine while experiencing firsthand the atmosphere that it reflects is an honor bestowed only to those close enough to the vineyard itself. When you win this lot, you won’t be able to get any closer!

LOT 120 — CONTINUED

LIVIN' LA VIDA LOKOYA

Travel to Spring Mountain, where you'll enjoy breathtaking views of the vineyard, estate, and countryside as you stay in the recently remodeled and luxurious Lokoya Villa. Views inside the Villa are also breathtaking as the remodel was designed by notable Napa Valley architect, Howard Backen.

In addition to experiencing mountain views and winemaking, win this lot and you'll also enjoy a lunch at Lokoya during your stay in the villa, and also take home a four magnum of Mount Veeder Lokoya wines.

Donated by Spire Collection

Restrictions: Stay must be booked on mutually agreeable date. Trip is for 4 guests and does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 121

DECISIONS, DECISIONS... WITH D.R. STEPHENS AND HUNNICUTT

This lot includes:

- Dinner for 8 guests at either the Stephen's private estate or the HUNNICUTT caves
- D.R. Stephens Moose Valley Vineyard Cabernet Sauvignon 2009 (3L)
- HUNNICUTT Spring Mountain Valley Cabernet Sauvignon 2009 (3L)

D.R. STEPHENS ESTATE HUNNICUTT

This is D.R. Stephens' third year at Pairings. Thank you for your continued support and for introducing us to HUNNICUTT!

Father and son winery proprietors, Don and Justin Stephens, cordially invite you to dine with them the next time you're in Napa. They know Nashville Wine Auction bidders are serious enthusiasts and seriously fun, so they've set up a fantastic evening just for your lucky group of eight. They're so excited that they're basically fighting over what winery will host you.

Based on the timing of your trip, you'll either get to dine in the stunning private estate of the D.R. Stephens vineyards, nestled into the peaceful and secluded hills of Howell Mountain OR you will enjoy your meal in Justin Hunnicutt Stephens' state-of-the-art 18,000-foot network of caves at HUNNICUTT Winery. Either location will be the perfect evening setting... And you know the wines will shine!

In addition to a delicious meal in a fabulous setting with excellent company, the winning bidder will receive a 2009-vintage double magnum from each vineyard: a D.R. Stephens Moose Valley Vineyard Cabernet Sauvignon and a HUNNICUTT Spring Mountain Valley Cabernet Sauvignon. No need to choose here, you get them both!

LOT 121 — CONTINUED

DECISIONS, DECISIONS... WITH D.R. STEPHENS AND HUNNICUTT

Wanna know what requires no decision-making? Raising your paddle for this lot right now.

Donated by D.R. Stephens Estate, HUNNICUTT

Restrictions: Dinner must be booked on mutually agreeable date. Airfare, rental car, and lodging are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 122

STOCK YOUR CELLAR WITH THESE EXCITING WINES FROM THE BOARD!

This lot includes:

- 20 bottles of wine listed in description

NASHVILLE WINE AUCTION BOARD OF DIRECTORS

What could be better than 22 great board members? 23! Nashville Wine Auction has the best board in Nashville!

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

You'll take home amazing everyday bottles that go great with homemade spaghetti, and also big name labels to impress your collector pals, and fun, interesting varietals to share with loved ones. This lot features wines hailing from California, France, Italy, Argentina and even South Africa!

With 20 bottles that range in value from \$45 to \$445, there is a strong likelihood that you will discover a new favorite! Bid high on this fun collection and get some great bottles for both your cellar, and your next date night!

- Bougetz Cellars Amaryllis Cabernet Sauvignon 2012
- CADE Howell Mountain Cabernet Sauvignon 2011
- Capataz Malbec 2012
- Castello Banfi Poggio alle Mura Riserva Brunello di Montalcino DOCG 2007
- Chanticleer Cabernet Sauvignon 2012
- Chappellet Cabernet Franc 2014
- Château Cos d'Estournel 2005

LOT 122 — CONTINUED

STOCK YOUR CELLAR WITH THESE EXCITING WINES FROM THE BOARD!

- Château Montelena Cabernet Sauvignon 1977
- Château Rauzan-Segla 2000
- Château Rayas Châteauneuf-du-Pape 2004
- Continuum Proprietary Red 2010
- Domaine du Pegau Châteauneuf-du-Pape Cuvée da Capo 2010
- Domaine Jean-Marc Pillot Les Vergers Chassagne-Montrachet Premier Cru 2014
- Ernie Els Signature Cabernet Sauvignon 2008
- Louis Latour Bonnes Mares Grand Cru 1996
- Louis Latour Corton-Charlemagne Grand Cru Blanc 2006
- Paul Hobbs Cabernet Sauvignon 2002
- Raymond Vineyards Malbec 2014
- Schramsberg Vineyards Extra Brut 2008
- Tenuta Vitanza Brunello di Montalcino Riserva DOCG 2006

Donated by Amy Atkinson, Tom Baldwin, Ned Braman, Eleanor Cobb, Chase Cole, Harvey Crouch, Ann Eaden, Michael Gold, Marjorie Feltus Hawkins, Joseph Cashia, Brian Junghans, Nolan Mitchell, Lisa Maki, Loren Chumley, Bill Piper, Holly Whaley

LOT 123

BELIEVE THE HYPE! WITH 1996 CHÂTEAU LAFLEUR

This lot includes:

- Château Lafleur 1996
(3 bottles)

ANN & GLENN EADEN

Ann and Glenn Eaden are what we call MVPs – Most Versatile Patrons! They donate, they bid, they sponsor, they lead, they host, they chair. See? MVPs!

“One of the most distinctive, most exotic, and greatest wines - not only in Pomerol, but in the world.” ~Robert Parker in reference to Château Lafleur

Because only about 1,000 cases of Château Lafleur are made each year, it is too rare and expensive for many wine lovers to have even tasted it, although there is no shortage of demand. Its popularity can be traced to Parker.

Prior to 1975, the quality of Lafleur was not widely known outside the Bordeaux’s right bank, Belgium, and a few buyers in London. Robert Parker made his first visit to the estate in 1975 and has never stopped writing about the wine.

Believe it or not, the complexion of the soils maintained in the Pomerol vineyards are what make Château Lafleur, Château Lafleur. The combination of four types of soils makes for the uniqueness of the wine, but raking the soil (and avoiding turning it) is key to achieving the perfect complexity.

The exclusivity of this wine comes from the unique blend of Cabernet Franc and Merlot. Once the grapes are ripened and sorted, they head to the barrels for 15 months to age before hitting your lips.

Raise your paddle to see what all the hype is about!

Donated by Glenn & Ann Eaden

LOT 124

MORE TIME WITH MORE BOUGETZ CAB

This lot includes:

- Bougetz Cellars Amaryllis Cabernet Sauvignon 2012 (1.5L)
- Bougetz Cellars Amaryllis Cabernet Sauvignon 2013 (1.5L)
- Bougetz Cellars Amaryllis Cabernet Sauvignon 2014 (1.5L)
- Bougetz Cellars Eminence Cabernet Sauvignon 2012 (1.5L)
- Bougetz Cellars Eminence Cabernet Sauvignon 2013 (1.5L)
- Bougetz Cellars Eminence Cabernet Sauvignon 2014 (1.5L)

BOUGETZ CELLARS

We have full hearts of gratitude for Joan and Thom Bougetz. They have hearts of gold.

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

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

Available this year are two three-vintage verticals of their masterpiece Cabernet Sauvignon, Amaryllis and Eminence 2012-2014. And to sweeten the pot, each bottle is a magnum. Allowing you to spend more time with quality wine.

Donated by Bougetz Cellars

LOT 125

KISTLER CHARD: AHEAD OF THE CURVE

This lot includes:

- Kistler Vineyards Trenton Roadhouse Chardonnay 2012 (2 bottles)
- Kistler Vineyards Vine Hill Chardonnay 2011 (2 bottles)
- Kistler Vineyards Stone Flat Vineyard Chardonnay 2013 (2 bottles)

PAM & STEVE TAYLOR

Thank you Pam and Steve for never giving up!

If there's one thing to be said about Kistler Vineyards, it's that they're consistently ahead of the curve... Game changers, trend-setters, all around leaders of the pack. In the 1980s and 90s, as Americans developed a ravenous thirst for Chardonnay, Kistler set the standard of quality with its powerful, oaky, voluptuous wines. They pioneered the use of Burgundian techniques, converting both critic and new drinker alike to the California Chardonnay.

However, in the past decade the Kistler style has changed. Following the evolving tastes of Steve Kistler, rather than the pressure of economic necessity, they stepped back, striving for finesse rather than power. Kistler's departure from its extraordinarily successful style was a shock (and perhaps even risky), but the wine industry soon followed suit with a stylistic evolution, especially with Chard. More wines are seeking elegance and vivacity, rather than power and force. Yet again, Kistler was at the forefront of winemaking, further solidifying its reputation as the best in the biz.

This lot of three different Chardonnay vineyards is a surefire example of Kistler's complexity, elegance, and overall success when it comes to this noble grape.

Donated by Pam & Steve Taylor

LOT 126

WE PREDICT EXCELLENT WINES IN YOUR FUTURE...

This lot includes:

- Foretell Wines Cabernet Sauvignon 2012 (3 bottles)
- Foretell Wines Cabernet Sauvignon 2013 (3 bottles)
- Foretell Wines Cabernet Sauvignon 2014 (3 bottles)
- VIP tour and lunch for 8 at Terra Valentine Estate on Spring Mountain

FORETELL WINES TERRA VALENTINE WINERY

We couldn't be happier to have Terra Valentine and Foretell at Pairings. Many thanks and welcome to Nashville!

For each vintage of Foretell, Sam Baxter offers a prediction. A foretelling, if you will, of how that vintage will progress, succeed, etc. It's an insight into the wine that should not be neglected. This lot is a vertical of the three inaugural vintages of Foretell, and we would be remiss not to present you with Sam's prediction for each vintage.

From Sam Baxter: "The Spring Mountain District is the hillside AVA in Napa Valley where I spent my entire career. The Cabernet Sauvignon grown in these hills has a depth and intensity balanced with an elegance that is not found in any other area of Napa."

- Foretell Wines Cabernet Sauvignon 2012
 - » *Prediction: The 2012 Foretell Cabernet Sauvignon is a culmination of my history with the vineyards that I have worked with for over 15 years. This wine is perfect now with decanting and a tomahawk rib eye, but will go the distance and reward the collector for at least another 18 years.*

- Foretell Wines Cabernet Sauvignon 2013
 - » *Prediction: The 2013 Foretell Cabernet Sauvignon is concentrated with flavors that only reveal themselves fully with proper decanting. This beauty will age gracefully for 15 years, revealing subtleties and layers that will reward the patient steward.*

Occasionally, however, Baxter lets the pros do the predicting:

- Foretell Wines Cabernet Sauvignon 2014
 - » *The 2014 Cabernet Sauvignon Foretell is a blend of 89% Cabernet Sauvignon and 11% Cabernet Franc. Presumably a blend of the best wines in the cellar, this wine has an opaque ruby/purple color, a rich full-bodied mouthfeel, and terrific notes of graphite, blueberry and blackberry, in addition to spring flowers. It is layered, rich and, frankly, the finest wine I have ever tasted from Terra Valentine. This beauty, which is approachable now, should continue to drink well for 15-20 years. (RP 94)*

Join Foretell in predicting your collecting success. Also, join their parent winery, Terra Valentine, for a VIP tour and epic lunch at the Spring Mountain estate! Raise your paddle and lock down a yummy future... Three bottles of the inaugural three vintages of Foretell Wines and lunch with Terra Valentine!

Donated by Foretell Wines, Terra Valentine Winery

Restrictions: Lunch must be booked on mutually agreeable date. Airfare, rental car, and lodging are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 127

DEACON'S NEW SOUTH DINNER WITH KILLER WINES

This lot includes:

- 3-Course dinner for 10 at Deacon's New South featuring wines listed in description
- Dinner to take place on mutually agreeable date

DEACON'S NEW SOUTH
VALERIE & ADAM LANDA

Some things are a sure bet: Valerie and Adam's awesome wine collection, and Valerie and Adam's generous hearts.

Have you heard of Deacon's New South? (No, not the hunky Nashville character) If you have, you know it definitely lives up to the hype... Maybe even surpasses it! Officially open since December 1, 2017, it is located on the ground floor of the iconic Life and Casualty Tower. Deacon's 7,000-square-foot space includes a dry-aging room, wood-fired grill, two bars, a private dining area, an exposed kitchen and patio. In true Art Deco style, the design makes a statement with bold patterns, brass and copper details and architecturally inspired lighting. While you may think that the stunning decor would steal the show, you'd be wrong. It's the cuisine that makes this hot new restaurant really shine.

The lucky high bidder for this exciting dinner has a fabulous evening in store. On a mutually agreeable date, your party of ten will report straight to Deacon's New South for an awesome three course dinner. Adam Landa has graciously raided his cellar for some highly regarded wines destined to blow your mind. Don't believe us? Just check out the food and wine lineup:

First Course, Pork Belly and Scallop Crudo

- Marcassin Marcassin Vineyard Chardonnay 2011
 - » *The 2011 is a great Chardonnay Marcassin Vineyard from a much-maligned and sometimes excessively criticized vintage. 2011 has its low points, but there are many producers who got it right, and survived the challenging growing and harvest conditions. This wine has phenomenal intensity, with plenty of crushed rock, pineapple, honeysuckle, orange and tangerine blossom in an elegant, medium to full-bodied style, with terrific intensity, good acidity and freshness. This is more evolved than either the 2009 or 2010, and probably will be a candidate for 7-8 years of aging, rather than 10 or more. (RP 97) (8/2015)*
- Carlisle Compagni Portis 2013
 - » *Editors' Choice: A stunning field blend of Gewürztraminer, Trousseau Gris and Riesling, this works in every way. It opens with a fragrance of jasmine and roses on the nose, followed by light, subtle undertones of lilted citrus and lychee. Remaining dry throughout, the finish a study in balance and structure. (WE 93) (10/2015)*

Second Course, Dry Aged NY Strip

- Fairchild Estate Cabernet Sauvignon Sigaro 2009
 - » *Combines firm, structured tannins and acidity, framing a juicy core of dark berry fruit that's intense. Ends with a floral black licorice edge. Best from 2013 through 2026. (WS 92) (11/2012)*
- Outpost Cabernet Sauvignon 2011
 - » *Even better is the 2011 Cabernet Sauvignon True Vineyard, one of the candidates for wine of the vintage. It, too, is 100% Cabernet Sauvignon and is given the same basic élevage as the other wines except the percentage of new French oak increases to 90%. There are 375 cases of this beauty, which may be the greatest Cabernet Sauvignon Outpost has made to date. Abundant notes of creme de cassis, blueberry, acacia flowers (or is it violets?), licorice and wet stones are followed by a full-bodied, superbly concentrated, multidimensional, endearingly textured wine with low acidity and ripe tannin. Drink it over the next 15-20 years. (RP 96) (10/2013)*

- Pott Wine Her Majesty's Secret Service Stagecoach Vineyard Cabernet Sauvignon 2009
 - » *Attractive floral, perfumed dark berry, red berry and red licorice aromas lead to an elegant stylish effort, with touches of fresh-cut flowers and fine-grained tannins." (WS 92) (10/2012)*

Dessert, Cheese Course with seasonal accompaniments followed by Chocolate Truffles

- Château Suduiraut 2009 (375ml) (2 bottles)
 - » *The 2009 is one of the greatest wines ever produced from the estate. It has a riveting bouquet of quince, honey, pear and a touch of clarified butter that is beautifully defined, offering scents of yellow flowers with continued aeration. It is a little heavier and more intense than its peers at this stage. The palate is beautifully balanced with perfectly judged acidity and immense purity. The finish offers crisp honey, quince and clementine notes laden with botrytis that is counterpoised by wonderful acidity. It possesses an unerring sense of completeness and composure that is irresistible. Bravo! Drink now-2050. (NM 98) (2/2013)*

Donated by Adam & Valerie Landa, Deacon's New South

LOT 128

WANNA GO TO WILLAMETTE?

*This 5-night trip
for 4 includes:*

- Domaine Serene: 2-night stay at guest house, tour, and tasting
- Stoller Family Estate: 3-night stay at guest cottage, tasting, and lunch
- Archery Summit Estate: Past, Present and Future tasting
- White Rose Winery: Tasting
- Winderlea Vineyard and Winery: Tasting and lunch
- Bergström Wines: Tasting
- Beaux Frères Winery: VIP tour and tasting
- WillaKenzie Estate: Lunch, tour, tasting
- Penner-Ash Wine Cellars: VIP Tasting
- Franny Beck: Tasting

DOMAINE SERENE
STOLLER FAMILY ESTATE
ARCHERY SUMMIT ESTATE
WHITE ROSE WINERY
WINDERLEA VINEYARD & WINERY
BERGSTROM WINES
BEAUX FRÈRES WINERY
WILLAKENZIE ESTATE
PENNER-ASH WINE CELLARS
FRANNY BECK

We have Lori Guardino and the Trips Committee to thank for this power-packed itinerary. Thank you to all our friends in Oregon for saying, "YES!"

Willamette Valley wine country needs to be on the bucket list of all wine lovers! The beautiful wineries have spectacular sweeping vineyard views, some with Mt. Hood's majestic snow-covered peak in the background. This easy-going area is less congested, which gives you time to savor their beautifully crafted and complex varietals. From Burgundian style Pinot Noir to bold Chardonnay and delicate Viognier... you must experience the beauty of the land, the wines and the people first-hand!

Monday: Day One

We recommend you fly into Portland (PDX), and drive to the Willamette Valley. Your first stop, **White Rose Winery** will set the tone for your trip. The beauty of their exquisite grounds is matched only by their lovely wines. Old vines, low yields and a willingness to stretch the envelope have made White Rose Estate one of the premier producers of American Pinot Noir.

Experience the pastoral tranquility of Oregon Wine Country at your next destination, **Domaine Serene**. You'll check in for two nights in the luxurious Winery Hill House retreat. This fabulously appointed "home away from home" is the ideal sanctuary following memorable days among the vines. Naturally, it will be stocked with two bottles of Domaine Serene's Pinot Noir and Chardonnay, classic breakfast items, charcuterie, and cheese to enjoy during your stay. You'll even have a concierge available for making restaurant reservations.

After you check in, you'll go behind the scenes at Domaine Serene for a private tour through their landmark five-level gravity flow winery and learn the intricacies of winemaking and see first-hand how ultra-premium, hand-crafted boutique wine is made. After your tour, enjoy a seated private tasting of Domaine Serene single vineyard offerings of Pinot Noir and Chardonnay.

Tuesday: Day Two

Your big day in the vines, starts with **Beaux Frères Winery**. Since 1991, the Beaux Frères philosophy is to produce world-class Pinot Noir from small, well-balanced yields and healthy fruit. Stored in French oak for 10 to 12 months, their non-manipulative, uncompromising methods guarantee wine that is the most natural and authentic vineyard expression possible. You'll enjoy a tour and multi-vintage tasting with Beaux Frères.

WillaKenzie Estate is your next destination for lunch along with a private tour and tasting. Passion for Pinot with a sense of place is what defines WillaKenzie Estate, a family owned winery located in the heart of the Willamette Valley. Recognized by Wine Spectator with several 90 plus point wines WillaKenzie is committed to, sustainable farming, clean winemaking, and small production of vineyard designated Pinot Noir.

Your afternoon appointment is with **Bergström Wines!** Consisting of five estate vineyards totaling 84 acres, Bergström spans across four of the Willamette Valley's best appellations: The Bergström Vineyard, Silice Vineyard, Winery Block, Gregory Ranch and Le Pré du Col. The winery produces approximately 10,000 cases of ultra-premium wine each year, and each estate vineyard is farmed without the use of harsh chemicals or fertilizers. Delight in a private, seated tasting at the Bergström Table.

Wednesday: Day Three

Day three will take on a more leisurely pace, as you check out of Domaine Serene and enjoy some free time in the morning. Perhaps head to Carlton for a scrumptious bite at Carlton Bakery then boutique shopping for clothes, jewelry, jams, chocolates, and more.

Early afternoon you'll arrive at the 400 acre **Stoller Family Estate** where you'll spend the next three nights in their comfortable guest cottage. You'll also experience a memorable 5-course Gastronomic Experience prepared by Stoller Family's Culinary Director featuring premium Stoller wines. Beautiful wines, amazing food and spectacular views await you during your stay at Stoller!

Thursday: Day Four

Start your day at **Archery Summit Estate** with an in-depth winery experience. Your tour will follow the path from vine to wine and you'll discover how truly great wine begins with exceptional vineyards. Learn about the gravity flow winery and visit the unique barrel caves. After the tour, enjoy the Past, Present, and Future Tasting of selected Pinot Noir.

Lucky for you, **Franny Beck** was discovered by our last group of Willamette travelers. Their delicious Pinots are vintage specific, vineyard centered, elegant and honest wines. You'll enjoy a tour and tasting with food pairings, and if you time your trip right you might get to try some barrel samples!

Friday: Day Five

Next head out to **Winderlea Vineyard and Winery**, where a tour and lunch await you! Winderlea's vision is crafting elegant, sensuous and age worthy wines for those who view the pairing of wine and food essential to their lifestyle. Their focus is making small lots that show the best characteristics of each vineyard with minimal intervention. Your tasting will be held in the Estate Tasting Room in Dundee with Winderlea's lovely "Friday Lunch" to follow at the winery.

Penner-Ash Wine Cellars completes your afternoon tasting itinerary. Working for some of Napa's premier wineries and Rex Hill Vineyards in Oregon, Lynn Penner-Ash teamed up with husband Ron Penner-Ash to launch the winery in 1998. Producers of Pinot Noir with small lot, fruit-focused, rich wines, Penner-Ash also produces limited quantities of Syrah, Riesling and Viognier. Spectacular scenery will be the perfect setting to end your day.

Saturday: Day Six

Say goodbye to Stoller Family Estate, and the spectacular wines and views of the Willamette Valley. It is time to head back to PDX for your return trip home.

Donated by Archery Summit Estate, Beaux Frères Winery, Bergström Wines, Domaine Serene, Franny Beck, Penner-Ash Wine Cellars, Stoller Family Estate, White Rose Winery, WillaKenzie Estate, Winderlea Vineyard & Winery

Restrictions: Itinerary subject to change based on winery availability during selected travel dates. Trip is for 4 guests, must be from Monday-Saturday, and taken within a year of purchase. Please allow 60 days for Nashville Wine Auction staff to book trip and contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 129

SIX ONE-OF-A-KIND BOTTLES OF TEN AND LUNCH AT WILLIAM COLE

This lot includes:

- Private tour and tasting for 6 at William Cole Vineyards
- Lunch with winemaker for 6 at William Cole Vineyards
- William Cole Vineyards TEN Cabernet Sauvignon (6 bottles)

WILLIAM COLE VINEYARDS

Welcome to Pairings William Cole! We're glad you found us here in Nashville!

Here's a secret, keep it on the down low. This lot is an all access pass to one of Napa's "It" Cult Cabernets. Consistently placing within the top barrel lots at the Napa Valley Auction, William Cole Vineyards is certainly one of Napa's prized hidden gems.

Run by owner/vineyard manager/ winemaker William Ballentine, William Cole Vineyards is located in one of the first stone wineries built in St. Helena in 1873. The name "William Cole" is a combination of Bill's name and his son Cole's name. The winery hand crafts a single vintage of Cabernet Sauvignon each year, producing only 500-700 cases from a single vineyard. It's called Cuvée Claire after his daughter. And man, is it amazing.

If that's not enough, Bill undertook an experiment that's a novel success. He saved one barrel from each of ten vintages from 2000-2009, aged separately and then equal amounts of each are seamlessly blended to create "a vertical in a bottle." The William Cole Vineyards TEN Cabernet is a one of a kind wine that can never be repeated. However it can be yours.

LOT 129 — CONTINUED

SIX ONE-OF-A-KIND BOTTLES OF TEN AND LUNCH AT WILLIAM COLE

In addition, this lot gives your group of six the chance to visit William Cole Vineyards, tour the 1873 stone winery, taste their Cabernet Sauvignon, and enjoy a lunch with winemaker Bill himself. The lucky winner will also receive six bottles of their TEN Cabernet (P.S. There were only 240 cases produced).

A chance like this one doesn't come around all that often. If we were you, we'd already have our paddle in the air! *wink wink*

Donated by William Cole Vineyards

Restrictions: Tour, tasting, and lunch must be booked on mutually agreeable date. Airfare, rental car, and lodging are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 130

TOUR AND LUNCH, THE HARUMPH AND CASA PIENA ONE-TWO PUNCH

This experience for 8 people includes:

- Tour, tasting at Casa Piena
- Lunch at Brasswood with Casa Piena and Harumph wines

HARUMPH WINES CASA PIENA

Another Perfect Pairing – thank you Scotti Stark, Harumph and Casa Piena!

With this lot, your group of eight gets a day of Casa Piena and Harumph with “Seller Master” and frequent Nashville Wine Auction guest, Scotti Stark. We can’t think of a better Yountville experience!

Your day starts out with your host, Scotti Stark, and a tour of the stunning Casa Piena, owned by Gail and Carmen Policy. Carmen was the CEO/GM of the 49ers and has five Super Bowl rings to show for it. Now you know, Carmen is a winner and so is his wine.

Pairing the robust opulence of Napa Valley Cabernet Sauvignon with the graceful sophistication of a prized Bordeaux, Casa Piena is crafted to honor its Yountville roots while achieving a seamless balance between fruit and earth. The stunning uniqueness of Yountville Cabernet Sauvignon is that though it is able to realize voluptuous ripeness, the resulting wines nonetheless reflect nuanced elements of cool climate elegance and soil-driven character. As a result, Casa Piena is receiving rave reviews for its powerful expressiveness. It evokes Bordelaise characteristics of ripe red and black fruit, spice and minerality, without compromising its Napa Valley heritage.

Next, head to St. Helena for a 4-5 course lunch paired with wines from both Casa Piena and Harumph at Brasswood. If you've ever wondered how Harumph got its name, it's thanks to Mel Brooks' Blazing Saddles. "Give the Governor a HARUMPH!" Born out of a shared appreciation for the comedy of Mel Brooks and a random movie quote remembered at a dinner party, Harumph was born! Since naming their estate, Scotti and his partner Michael Desantis have had the good fortune to speak with Mel Brooks on several occasions and he's even tasted their wine. Mel is quite the oenophile, and he loved it. Harumph... It's perfect.

Add this awesome experience into your next trip to wine country and spend the day with Scotti, Casa Piena and Harumph!

Donated by Harumph Wines, Casa Piena

Restrictions: Tour, tasting, and lunch must be booked on mutually agreeable date. Airfare, rental car, and lodging are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 131

FOR THE LOVE OF SYRAH... AND PURPLE LIPS

This lot includes:

- Araujo Estate Eisele Vineyard Syrah 2002 (2 bottles)
- Kongsgaard Syrah 2002
- DuMOL Eddie's Patch Syrah 2006 (4 bottles)
- DuMOL Jack Robert's Run Syrah 2006 (4 bottles)

EDIE & BILL MITCHELL

We appreciate the faithful support of Bill and Edie Mitchell. We're funding the fight together.

Do you love the massive, full-bodied taste of Syrah? The high amounts of health-invigorating antioxidants? The punch of dark fruit flavor on the attack along with the spicy, peppery finish? The purple stain on your lips following the completion of the bottle? Then, Syrah-Lovers, this is the lot for you!

Let these bad boys sit in your cellar for a while, or down them next week if you are just too eager. Don't worry about losing the lavishness of the Syrah, the eleven bottles in this lot will keep you sipping and staining your lips for years to come!

- Araujo Estate Eisele Vineyard Syrah 2002 (2 bottles)
 - » *Exhibits tremendous ripeness along with scents of blackberries, charcoal, and white flowers. Made in a full-bodied, opulent style... (RP 95)*
- Kongsgaard Syrah 2002
 - » *The wine possesses striking blackberry, ground pepper, fried bacon fat, barbecue spice, and underbrush/composty characteristics that are also meaty and primordial. The volcanic soils may give this wine a more smoky, scorched, meaty character than other Northern California Syrahs. As the wine sits in the glass, notes of melted licorice also emerge. The 2002 is*

LOT 131 — CONTINUED
FOR THE LOVE OF SYRAH... AND PURPLE LIPS

extremely layered and long. This cuvée always benefits from 2-3 hours of decanting, and a young vintage might even be better if decanted 24 hours in advance. This wine should easily last 10-15 years. It is unquestionably the most singular expression of Syrah in Northern California. (RP 95)

- DuMOL Eddie's Patch Syrah 2006 (4 bottles)
 - » *The 2006 Syrah Eddies Patch, which is vinified with 20-30% whole clusters, has a dense ruby/purple color and a sweet nose of black olives, pepper, meat, and blackberries. This wine is chewy and full-bodied, but much more structured and tannic than the Jack Robert's Run. This wine actually begs for some time in the bottle (I would suggest two years or so) and should evolve for well over a decade. (RP 93)*
- DuMOL Jack Robert's Run Syrah 2006 (4 bottles)
 - » *Glass-staining ruby. Potent aromas of cassis, cola, olive and violet. Deep, smoky dark berry flavors stain the palate, becoming sweeter with air and gaining a strong cracked pepper quality. The violet note repeats strongly on the finish, which is broad and impressively incisive. (ST 92)*

Donated by Bill & Edie Mitchell

LOT 132

PAIRINGS DINNER: TAKE TWO (MULTISALE)

This lot includes:

- 5 bottles of Pairings dinner wines as listed in description
- Eco Vessel VINE wine thermos
- **Multisale:**
\$500 per 5-pack
- Only 24 available
- **Please note:** *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot #201. After the closing of the Silent Auction, unsold lots will be auctioned off from the podium during the Live Auction where there is a potential for price increase. Guarantee both your wine and the price by purchasing this lot in the Silent Auction.*

24 very savvy bidders will be able to recreate Pairings with this commemorative 5-pack. This specially priced limited edition package features one bottle of each wine poured at the Saturday night Pairings dinner. These wines have been selected by the vintners and represent an array of California's finest. So snag one of these 5-packs and take Pairings home with you!

Pairings with the Big Easy

Commemorative 5-Pack is available for \$500, and includes one bottle of each:

- Blackbird Vineyards Arriviste Rosé 2016
- Kistler Vineyards Durell Vineyard Chardonnay 2013
- Donelan Family Wines Two Brothers Pinot Noir 2013
- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2008
- Terra Valentine Winery Cabernet Franc 2014

Also included in this bag is an Eco Vessel VINE. Sometimes called a wine growler, the VINE holds a full 750ml wine bottle and is the perfect travel companion for a beach party to a dinner party, freeing you from carrying a breakable glass bottle or requiring a bag of ice. Other features include:

LOT 132 — CONTINUED
PAIRINGS DINNER: TAKE TWO

- TriMax Triple Insulation Technology maintains ideal temperature for 36 hours
- Premium 18/8 stainless steel, BPA and liner free, maintains true taste of wine
- Secure, leakproof top
- Filling funnel and cleaning brush included
- l'Été du Vin logo imprint

*Silent
Auction*

Wined Up! Silent Auction

Silent Auction Opens

Tuesday, February 20 at Noon. A link will be texted to your mobile device.

Silent Auction Closes

Friday, February 23 at 8:00 pm during Wined Up!

Pick Up

Winning bidders may visit Check Out and claim lots from Pick Up starting at 8:30 pm. If you are not at Wined Up! you may pick up your winnings from the NWA office the following week.

Outstanding wines and specialty items will be offered by Silent Auction at Wined Up! on Friday, February 23, 2018. Auction lots will be on display during the event.

Because Nashville Wine Auction uses Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Tuesday, February 20, 2018. Guests who have provided a cell phone number will receive an automated welcome text message containing a personal bidding link at noon on Tuesday, February 20. If you do not pre-register your cell phone number, you will receive your automated welcome text message when you check in at Wined Up! Please bring a fully charged smart phone or tablet (with WiFi capability) to the party. A charging station will be available to recharge your device if necessary. Volunteers will also be available to help you examine the lots and place your bids.

At the time of closing, all bids are final. All winning bidders are responsible for payment. After visiting Check Out, winning bidders can collect their winnings at Pick Up starting at 8:30 pm.

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

Multisale Lots

201

PAIRINGS DINNER: TAKE TWO (MULTISALE)

24 very savvy bidders will be able to recreate Pairings with this commemorative 5-pack. This specially priced limited edition package features one bottle of each wine poured at the Saturday night Pairings dinner. These wines have been selected by the vintners and represent an array of California's finest. So snag one of these 5-packs and take Pairings home with you!

Pairings with the Big Easy Commemorative 5-Pack is available for \$500, and includes one bottle of each:

- Blackbird Vineyards Arriviste Rosé 2016
- Kistler Vineyards Durell Vineyard Chardonnay 2013
- Donelan Family Wines Two Brothers Pinot Noir 2013
- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2008
- Terra Valentine Winery Cabernet Franc 2014

Also included in this bag is an Eco Vessel VINE. Sometimes called a wine growler, the VINE holds a full 750ml wine bottle and is the perfect travel companion for a beach party to a dinner party, freeing you from carrying a breakable glass bottle or requiring a bag of ice. Other features include:

- TriMax Triple Insulation Technology maintains ideal temperature for 36 hours
- Premium 18/8 stainless steel, BPA and liner free, maintains true taste of wine
- Secure, leakproof top
- Filling funnel and cleaning brush included
- l'Été du Vin logo imprint
- **Multisale:** \$500 per 5-pack
- Only 24 available

**THE PERFECT PAIR, CHARDONNAY AND PINOT NOIR
(MULTISALE)**

We dare you to think of a greater duo than Chardonnay and Pinot Noir. Go ahead... We'll wait.

Like the great pairings of the world (and the great Pairings event you're currently attending), this dynamic duo is as simpatico as peanut butter and jelly, Lennon and McCartney, or Champagne and french fries.

Let's honor the perfect pairing with a fabulous Saturday lunch! Set for 20 lucky winners, this extravaganza takes place on Saturday, June 23, 2018 at Union Common. Pam and Steve Taylor are providing the old and new world wines, and they are winners!

Upon arrival, you'll be served an all-Chard California sparkling wine AND an all-Pinot French rose. Simply perfect. The rest of the afternoon will feature wine after wine of these two noble grapes... A seemingly endless supply.

Only the first 20 winners to sign up get the invite. You snooze, you lose with this one.

Bubbles

- Laurent-Perrier Champagne Cuvée Rosé Brut
- Schramsberg Vineyards Blanc de Noirs Brut

Chardonnay

- Bergström Sigrid Chardonnay 2011
- Kongsgaard Chardonnay 2012
- Peay Vineyards Elanus Estate Chardonnay 2013
- Pisoni Estate Chardonnay 2013

More Chardonnay

- Dauvissat-Camus 1er Cru La Forest Chablis 2009
- Henri Boillot Corton-Charlemagne 2002
- Domaine des Comtes Lafon Meursault 2009
- Domaine Bachelet-Monnot Bâtard-Montrachet 2005

Pinot Noir

- Pisoni Estate Pinot Noir 2010
- Beaux Frères Beaux Frères Vineyard Pinot Noir 2008
- Hirsch Vineyards San Andreas Fault Pinot Noir 2011
- Kosta Browne Russian River Valley Pinot Noir 2014

More Pinot Noir

- Domaine Jean Grivot Échezeaux Grand Cru 2009
 - Domaine Robert Groffier Bonnes-Mares Grand Cru 2001
 - Domaine Georges Mugneret/Mugneret-Gibourg Vosne-Romanée 2011
 - Maison Ilan Charmes-Chambertin Aux Charmes Hautes 2010
-
- Saturday, June 23, 2018 at 11:30 am
 - Union Common
 - **Multisale:** \$325 per person

Donated by Pam & Steve Taylor, Union Common

203

TAKE ME TO YOUR LITER - LARGE FORMAT PARTY (MULTISALE)

It is time to let loose and live large... EXTRA large!

Pam and Steve Taylor, purveyors of the “large format lifestyle,” have been waiting for the perfect moment to share their largest bottles, and this is it. This is the large format bottle party to end all large format bottle parties. Seriously.

The stunning home of Fletcher Foster and Dennis Johnson will serve as “Party Central” for this massive evening. Throw in the cuisine of G Catering, 36 winning party guests, and 39 liters of wine and you’ve got yourself one hell of a get-together! For those counting, that’s the equivalent of 52 bottles of wine...

Check out this big bottle lineup. And don’t miss your chance to check them out in person!

Sparkling Wine

- Schramsberg Blanc de Blancs 2012 (9L)

White Wine

- Merry Edwards Olivet Lane Vineyard Chardonnay 2011 (3L)
- Far Niente Chardonnay 2014 (3L)
- Peay Estate Chardonnay (1.5L) (2 bottles)

Pinot Noir

- Williams Selyem Precious Mountain Vineyard Pinot Noir 2007 (3L)
- Merry Edwards Olivet Lane Vineyard Pinot Noir 2011 (3L)

Cabernet Sauvignon/Red Blends

- Arietta Variation One 2009 (6L)
- D. R. Stephens Moose Valley Vineyard Cabernet Sauvignon 2005 (9L)

- Date and time to be determined
- At the home of Fletcher Foster & Dennis Johnson
- **Multisale:** \$500

*Donated by Pam & Steve Taylor, Fletcher Foster & Dennis Johnson,
G Catering*

Cab & Cab Blends

204

THREE RAMEY CABS IN MAGNUM

- Ramey Cabernet Sauvignon 2014 (1.5L)
- Ramey Annum Cabernet Sauvignon 2014 (1.5L)
- Ramey Pedregal Vineyard Cabernet Sauvignon 2014 (1.5L)

Donated by Ramey Wine Cellars

205

LARGE FORMAT JUSTIN ISOSCELES RESERVE

- Justin Vineyards & Winery Isosceles Reserve 2006 (4.5L)

Donated by A Friend of Nashville Wine Auction

206

HALF CASE OF BLACK BY BLACK

- Black by Black 2011 (6 bottles)

Donated by Tom Black

207

PHIFER PAVITT DATE NIGHT CAB VERTICAL

- Phifer Pavitt Date Night Cabernet Sauvignon 2012 (2 bottles)
- Phifer Pavitt Date Night Cabernet Sauvignon 2013 (2 bottles)
- Phifer Pavitt Date Night Cabernet Sauvignon 2014 (2 bottles)

Donated by Brian & Kristen Junghans

209

COOL CABS FROM CHASE COLE

- Etude Napa Valley Cabernet Sauvignon 2004
- William Cole Cuvée Claire Napa Valley Cabernet Sauvignon 2001
- Caymus Vineyards Napa Valley Cabernet Sauvignon 2014
- St. Supéry Meritage Napa Valley Red Wine 1999
- Rodney Strong Reserve Cabernet Sauvignon 2012

Donated by Chase Cole

210

DUCKHORN VINEYARDS DOUBLE MAGNUM

- Duckhorn Vineyards Cabernet Sauvignon 1992 (3L)

Donated by David & Phyllis Vandewater

211

BROADSIDE EPHEMERA CAB IN OWC

- Broadside 'Ephemera' Cabernet Sauvignon 2014 (3 bottles)
- In original wood crate

Donated by Broadside Wines

212

GAJA CA'MARCANDA MAGARI

- Gaja Ca'Marcanda Magari Toscana IGT 2014 (6 bottles)

Donated by A Friend of Nashville Wine Auction

213

CAIRO CAB FROM GAMBLE FAMILY

- Gamble Family Vineyards Cairo Cabernet Sauvignon 2014 (1.5L)
- Signed by Tom Gamble

Donated by Gamble Family Vineyards

214

2010 CABS FROM HALL

- Hall Wines 'Kathryn Hall' Cabernet Sauvignon 2010
- Hall Wines Exzellenz Cabernet Sauvignon 2010

Donated by Scott Peterson & Loren Chumley

215

DEL DOTTO RED WINE

- Del Dotto Vineyards Cave Blend 2004 (2 bottles)
- Del Dotto Vineyards Mo/Fo Cab Blend 2004
- Del Dotto Vineyards Cabernet Franc 2004

Donated by Glenn & Ann Eaden

216

ARRINGTON KB RESERVE VERTICAL

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

Donated by Arrington Vineyards

217

GUNDLACH BUNDSCHU VINTAGE RESERVE CAB

- Gundlach Bundschu Vintage Reserve Cabernet Sauvignon 2013 (1.5L)

Donated by Gundlach Bundschu Winery

218

MINI CAYMUS VERTICAL

- Caymus Vineyards Cabernet Sauvignon 1991
- Caymus Vineyards Cabernet Sauvignon 1992
- Caymus Vineyards Cabernet Sauvignon 1993

Donated by Joyce Raisian

219

SOMNIUM CAB AND RACING SOUVENIR

- Somnium Cabernet Sauvignon 2015
- Mini GoDaddy racing helmet, signed by Danica Patrick

Donated by Somnium Wines

221

RELIC CAB IN MAGNUM

- Relic Artefact Cabernet Sauvignon 2013 (1.5L)

Donated by Relic Wine Cellars

222

2000 PICHON LALANDE

Pairings from the Heart: Bill Hearn

- Château Pichon Longueville Comtesse de Lalande 2000

Donated by Mark & Holly Whaley



223

LARGE FORMAT CHÂTEAU STE. MICHELLE

- Château Ste. Michelle Artists Series Meritage Red 2008 (3L)

Donated by Robert & Melanie Cansler

224

CARDINALE

- Cardinale 2012

Donated by Cardinale Estate

225

LES PAGODES DE COS

- Château Cos d'Estournel 'Les Pagodes de Cos' 2009 (3 bottles)

Donated by Marc Goldstone

226

SEQUOIA GROVE CABS

- Sequoia Grove Rutherford Bench Reserve Cabernet Sauvignon 2010
- Sequoia Grove Christian Vineyard Cabernet Sauvignon 2012

Donated by David Osborn & Lisa Maki

227

PLUMPJACK CABERNET SAUVIGNON

- PlumpJack Winery Estate Cabernet Sauvignon 2014 (2 bottles)

Donated by PlumpJack Estate Winery

228

2005 SAINT-ÉMILION GRAND CRU

- Château Rol Valentin Saint-Émilion Grand Cru 2005
- Château Vignot Saint-Émilion Grand Cru 2005
- Château L'Arrosee Saint-Émilion Grand Cru 2005

Donated by Harvey & Elise Crouch

229

PROTAGONIST IN MAGNUM

- J. Bookwalter Protagonist 2015 (1.5L)

Donated by J. Bookwalter

230

CHÂTEAU LUCIA SAINT-ÉMILION GRAND CRU

- Château Lucia Saint-Émilion Grand Cru 2004 (2 bottles)

Donated by Bill & Edie Mitchell

231

CADE CABERNET SAUVIGNON

- CADE Estate Cabernet Sauvignon 2014 (2 bottles)

Donated by CADE Estate Winery

232

BORDEAUX FROM SAINT-ÉMILION

- Les Terrasses de Tour Saint Christophe 2012
- Les Terrasses de Tour Saint Christophe 2013
- Les Terrasses de Tour Saint Christophe 2014
- Château Tour Saint-Christophe Saint-Émilion Grand Cru 2010
- Château Tour Saint-Christophe Saint-Émilion Grand Cru 2011
- Château Tour Saint-Christophe Saint-Émilion Grand Cru 2012
- Château Tour Saint-Christophe Saint-Émilion Grand Cru 2013

Donated by A Friend of Nashville Wine Auction

233

LA JOTA CABERNET SAUVIGNON

- La Jota Vineyard Cabernet Sauvignon 2014 (2 bottles)

Donated by Tom & Stephanie Baldwin

234

SIGNED CAKEBREAD MAGNUM

- Cakebread Cellars Napa Valley Cabernet Sauvignon 2012 (1.5L)
- Signed

Donated by Cakebread Cellars

235

EGELHOFF CABERNET IN MAGNUM

- Egelhoff Cabernet Sauvignon 2001 (1.5L)

Donated by J. Petersen & Eleanor Cobb

236

TIME TO VISIT BORDEAUX

- Château Vignot Saint-Émilion Grand Cru 2008
- Château Vignot Saint-Émilion Grand Cru 2007
- Château d'Angludet 2012

Donated by Roxanne Rickels

238

MIX OF CALIFORNIA CABS

- Clos du Val Cabernet Sauvignon 2012
- Bella Union Cabernet Sauvignon 2012
- Robert Mondavi Winery Private Selection Cabernet Sauvignon 2013

Donated by Roxanne Rickels

239

BORDEAUX FROM POMEROL

- Badine de la Patache 2013
- Badine de la Patache 2014 (2 bottles)
- Château La Patache 2011
- Château La Patache 2012

Donated by A Friend of Nashville Wine Auction

240

SCHRADER CELLARS CAB

Pairings from the Heart: Spencer Hays

- Schrader Cellars Upper Block Gaudeamus Vineyard Cabernet Sauvignon 1998

Donated by Frank & Amy Garrison



241

ROUND POND ESTATE

- Round Pond Estate 'Kith & Kin' Cabernet Sauvignon 2012 (2 bottles)
- Round Pond Estate 'Kith & Kin' Cabernet Sauvignon 2013

Donated by Lipman Brothers and R.S. Lipman Company

242

CHÂTEAU HAUT-BRISSON LA GRAVE

- Château Haut-Brisson La Grave Saint-Émilion Grand Cru 2013
- Château Haut-Brisson La Grave Saint-Émilion Grand Cru 2014
- Château Haut-Brisson La Grave Saint-Émilion Grand Cru 2010 (2 bottles)

Donated by A Friend of Nashville Wine Auction

243

CHÂTEAU DE LUGAGNAC

- Château de Lugagnac 2005 (6 bottles)

Donated by Glenn & Ann Eaden

Pinot Noir

244

WILLIAMS SELYEM PINOT NOIR

- Williams Selyem Eastside Road Neighbors Pinot Noir 2014 (2 bottles)
- Williams Selyem Mass Selection Estate Vineyard Block 10 Pinot Noir 2013 (2 bottles)
- Williams Selyem Luella's Garden Estate Vineyard Pinot Noir 2013 (2 bottles)

Donated by Steve & Pam Taylor

245

DOMAINE DUGAT-PY CHAMPEAUX PREMIER CRU

- Domaine Dugat-Py Champeaux Gevrey-Chambertin Premier Cru 2011 (2 bottles)

Donated by Michael & Cindee Gold

246

PISONI ESTATE PINOT NOIR

Pairings from the Heart: Herbert W. Taylor Jr.

- Pisoni Vineyards Estate Pinot Noir 2010 (3 bottles)
- Pisoni Vineyards Estate Pinot Noir 2011 (3 bottles)

Donated by Steve & Pam Taylor



247

WREN HOP PINOT NOIR LIBRARY RELEASE

- Wren Hop Vineyards Wisdom & Chaos Pinot Noir 2011 (2 bottles)
- Wren Hop Vineyards Daughters of Earth Pinot Noir 2012 (2 bottles)
- Wren Hop Vineyards Oracles Whisper Pinot Noir 2013 (2 bottles)

Donated by Mark & Jodi Gillman

248

THE BEST OF OREGON PINOT NOIR

- Beaux Frères The Upper Terrace Ribbon Ridge Pinot Noir 2015
- Franny Beck Armstrong Vineyard Pinot Noir 2015
- Medici Vineyards Estate Reserve Block I, II Pinot Noir 2012
- Domaine Serene Evenstad Reserve Pinot Noir 2014
- Penner-Ash Wine Cellars Shea Vineyard Pinot Noir 2015

Donated by Mark & Holly Whaley

249

2011 PINOT NOIR IN MAGNUM

- Lucia Vineyards Gary's Vineyard Pinot Noir 2011 (1.5L)
- Peay Vineyards Estate Scallop Shelf Pinot Noir 2011 (1.5L)

Donated by Steve & Pam Taylor

250

MERRY EDWARDS PINOT NOIR HORIZONTAL

- Merry Edwards Coopersmith Pinot Noir 2013
- Merry Edwards Klopp Ranch Pinot Noir 2013
- Merry Edwards Meredith Estate Pinot Noir 2013
- Merry Edwards Olivet Lane Pinot Noir 2013

Donated by Scott Peterson & Loren Chumley

251

KOKOMO WINEMAKER'S RESERVE PINOT NOIR

- Kokomo Peters Vineyard Winemaker's Reserve Pinot Noir 2015 (1.5L) (2 bottles)

Donated by Kokomo Winery

252

PINOT NOIR FROM WILLIAMS SELYEM

- Williams Selyem Eastside Road Neighbors Pinot Noir 2014 (2 bottles)
- Williams Selyem Weir Vineyard Pinot Noir 2012 (2 bottles)

Donated by Williams Selyem

253

VERTICAL OF MARTINELLI PINOT NOIR

- Martinelli Zio Tony Ranch Pinot Noir 2012
- Martinelli Zio Tony Ranch Pinot Noir 2013
- Martinelli Zio Tony Ranch Pinot Noir 2014
- Martinelli Zio Tony Ranch Pinot Noir 2015

Donated by Edward & Valerie King

255

PINOT NOIR MAGNUM DUO

- Ken Wright Cellars McCrone Vineyard Pinot Noir 2012 (1.5L)
- Belle Glos Clark & Telephone Vineyard Pinot Noir 2013 (1.5L)

Donated by Harvey & Elise Crouch

256

KEN WRIGHT 2012 PINOT NOIR

- Ken Wright Cellars Abbott Claim Vineyard Pinot Noir 2012
- Ken Wright Cellars Carter Vineyard Pinot Noir 2012
- Ken Wright Cellars Shea Vineyard Pinot Noir 2012

Donated by Harvey & Elise Crouch

257

BLOCK 8 PINOT NOIR FROM HIRSCH

- Hirsch Vineyards Block 8 Pinot Noir 2014 (2 bottles)

Donated by Harvey & Elise Crouch

258

DONELAN FAMILY PINOT IN MAGNUM

- Donelan Family Wines Cushing's Block Pinot Noir 2014 (1.5L)

Donated by Donelan Family Wines

259

CHASE'S CALIFORNIA PINOT NOIR

- Suacci Carciere Suacci Vineyard Pinot Noir 2008
- Hirsch Vineyards San Andreas Fault Pinot Noir 2013
- Mueller Winery Pinot Noir 2008

Donated by Chase Cole

260

RELIC KASHAYA PINOT NOIR

- Relic Kashaya Pinot Noir 2013 (1.5L)

Donated by Relic Wine Cellars

261

2009 BELLE GLOS PINOT NOIR DUO

- Belle Glos Clark & Telephone Vineyard Pinot Noir 2009
- Belle Glos Las Alturas Vineyard Pinot Noir 2009

Donated by Michael & Cindee Gold

262

JCR VINEYARD POMMARD 5 PINOT

- JCR Vineyard Pommard 5 Pinot Noir 2011 (2 bottles)

Donated by Michael & Cindee Gold

263

MIURA FROM SANTA LUCIA HIGHLANDS

- Miura Santa Lucia Highlands Pinot Noir 2014 (4 bottles)

Donated by Lipman Brothers and R.S. Lipman Company

265

SIGNED WILLAMETTE VALLEY VINEYARDS MAGNUM

- Willamette Valley Vineyards Tualatin Estate Pinot Noir 2010 (1.5L) (Signed)

Donated by Michael & Cindee Gold

266

PINOT NOIR FROM SIDURI AND PONZI

- Siduri Willamette Valley Blanc de Pinot Noir 2014 (2 bottles)
- Ponzi Vineyards Tavola Pinot Noir 2010
- Ponzi Vineyards Pinot Noir 2009

Donated by Harvey & Elise Crouch

Red Wine Varietals

267

NORTHSTAR MERLOT VERTICAL IN MAGNUM

- Northstar Premier Columbia Valley Merlot 2013 (1.5L)
- Northstar Premier Columbia Valley Merlot 2014 (1.5L)
- Northstar Premier Columbia Valley Merlot 2015 (1.5L)

Donated by Northstar

268

HERMAN STORY ON THE ROAD VERTICAL

- Herman Story On the Road Grenache 2012 (1.5L)
- Herman Story On the Road Grenache 2013 (1.5L)
- Herman Story On the Road Grenache 2014 (1.5L)
- Herman Story On the Road Grenache 2015 (1.5L)

Donated by Russell From, Herman Story Wines

269

LARGE FORMAT RAVENSWOOD ZINFANDEL

- Ravenswood Winery Monte Rosso Zinfandel 1994 (6L)

Donated by David & Phyllis Vandewater

270

COLGIN CELLARS SYRAH

- Colgin Cellars IX Estate Syrah 2012

Donated by Bill & Susan Joy

271

SPAIN'S PRIORAT

- Celler Vall Llach Idus Priorat 2003 (5 bottles)
- Cellers de Scala Dei Prior Priorat DOCa 2004 (2 bottles)

Donated by Billy Ray Hearn Estate, Michael & Cindee Gold

272

TOP SHELF CHARDONNAY

- Morlet Family Vineyards Ma Princesse Chardonnay 2015
- Peay Vineyards Estate Chardonnay 2014
- Kosta Browne One Sixteen Chardonnay 2015

Donated by Bill & Susan Joy

273

GAJA CA'MARCANDA PROMIS

- Gaja Ca'Marcanda Promis Toscana IGT 2013 (6 bottles)

Donated by A Friend of Nashville Wine Auction

274

RELIC CAB FRANC IN MAGNUM

- Relic 'The Prior' Cabernet Franc 2013 (1.5L)

Donated by Relic Wine Cellars

275

LEDGE VINEYARDS SYRAH

- Ledge Vineyards James Berry Vineyard Syrah 2014 (4 bottles)

Donated by Ledge Vineyards

276

ROBINSON ESTATE MERLOT

Pairings from the Heart: Bill Hearn

- Robinson Family Vineyards Estate Merlot 2007 (1.5L)
- Signed bottle

Donated by Robert & Melanie Cansler



277

DUCKHORN MERLOT MAGNUM

- Duckhorn Vineyards Merlot 1994 (1.5L)

Donated by David & Phyllis Vandewater

278

BIG REDS FROM GAMBLE

- Gamble Family Vineyards Old Vine Syrah 2012
- Gamble Family Vineyards Paramount Red 2007

Donated by David Osborn & Lisa Maki

279

ALVARO PALACIOS FINCA DOFI PRIORAT

- Alvaro Palacios Finca Dofi Priorat DOCa 2014 (2 bottles)

Donated by Tom & Stephanie Baldwin

280

DESPARADA SACKCLOTH AND ASHES

- Desparada 'Sackcloth and Ashes' Red 2015 (1.5L) (2 bottles)

Donated by Desparada Wines, Vailia From

281

TWO TURLEYS AND A LAMBORN

- Lamborn Family Vineyard Zinfandel 2005
- Turley Pesenti Vineyard Zinfandel 2005
- Turley Dusi Vineyard Zinfandel 2004

Donated by Ed & Virginia Fryer, Bill & Edie Mitchell

282

TÉLÉGRAMME CDP VERTICAL

- Télégramme Châteauneuf-du-Pape 2009
- Télégramme Châteauneuf-du-Pape 2010
- Télégramme Châteauneuf-du-Pape 2011

Donated by Harvey & Elise Crouch

284

2009 ZINFANDEL

- Ridge Vineyards Ponzo Vineyard Zinfandel 2009
- Saini Vineyards Apple Block Old Vine Zinfandel 2009
- Saini Vineyards Olive Block Old Vine Zinfandel 2009

Donated by Roxanne Rickels

285

AGHARTA RED WINE

- Agharta Black Label 2005
- Agharta Exhibit B 2006

Donated by Adam & Valerie Landa

286

CHÂTEAU POTELLE MERLOT

- Château Potelle VGS Merlot 2006 (3 bottles)

Donated by Michael & Cindee Gold

287

CASTELLO D'ALBOLA CHIANTI

- Castello d'Albola Chianti Classico DOCG 1996 (3L)

Donated by Gus Bellos

288

DOMAINE TEMPIER BANDOL

- Domaine Tempier Bandol 2012 (2 bottles)

Donated by Harvey & Elise Crouch

289

VIEUX TELEGRAPHE SPLITS

- Domaine du Vieux Telegraphe Châteauneuf-du-Pape La Crau (375ml) (2 bottles)

Donated by Bill & Edie Mitchell

Sparkling and White Wines

291

VEUVE CLIQUOT COLLECTION

- Veuve Clicquot Ponsardin Brut Champagne NV (2 bottles)
- Veuve Clicquot Ponsardin Brut Rosé Champagne NV (2 bottles)
- Veuve Clicquot Ponsardin La Grande Dame Brut Champagne 2006 (2 bottles)

Donated by Hillwood Village Liquors

292

KRUG BRUT CHAMPAGNE

- Krug Brut Champagne 1998

Donated by Steve & Pam Taylor

293

ONE BIG BOTTLE OF BILLECART BUBBLY

- Billecart-Salmon Brut Champagne NV (6L)

Donated by Ed & Virginia Fryer, Nolan & Cathlin Mitchell

294

SPARKLING SCHRAMSBERG SELECTION

- Schramsberg Blanc de Blancs 2009
- Schramsberg Brut 2011
- Schramsberg Extra Brut 2008
- Schramsberg Crémant Extra-Sec 2014
- Schramsberg Blanc de Blancs Late Disgorged 2006
- Schramsberg Marin County Brut 2011

Donated by Steve & Pam Taylor

295

BRUT ROSE CHAMPAGNE

- Joel Falmet Brut Rose Champagne (2 bottles)
- Guy Larmandier Premier Cru Brut Rose Champagne (2 bottles)
- Gonet-Medeville Premier Cru Extra Brut Rose Champagne (2 bottles)

Donated by Harvey & Elise Crouch

297

PINK BUBBLY FROM DOMAINE CARNEROS

- Domaine Carneros Brut Rosé 2014 (4 bottles)
- Domaine Carneros Brut Rosé 2013 (2 bottles)

Donated by Harvey & Elise Crouch

299

AROUND THE WORLD WITH DESSERT WINE

- Inniskillin Niagara Peninsula Vidal Icewine 1998 (375ml)
- Ridge Vineyards Late Harvest Zinfandel 1992 (375ml)
- Chambers Rosewood Vineyards Muscat Rutherglen (375ml)
- Jackson-Triggs Vidal Icewine Reserve Niagara Peninsula 2006 (375ml)
- Château Climens 1988 (375ml)

Donated by Joyce Raisian

300

ARIETTA 'ON THE WHITE KEYS'

- Arietta 'On The White Keys' White Blend 2016 (3 bottles)

Donated by Michael & Cindee Gold

301

GRAND CRU BLANC DE BLANCS

- Pierre Moncuit Grand Cru Blanc de Blancs Brut Champagne NV (4 bottles)

Donated by A Friend of Nashville Wine Auction

302

32 WINDS CHARDONNAY

- 32 Winds Chardonnay 2013 (6 bottles)

Donated by The Wine Shoppe at Green Hills

303

UNOAKED CHARD FROM WILLIAMS SELYEM

- Williams Selyem Unoaked Chardonnay 2014 (4 bottles)

Donated by Williams Selyem

304

BUBBLES FROM POL ROGER

- Pol Roger Brut Champagne (1.5L)

Donated by Bud's Liquors and Wine

305

GEYSER PEAK LATE HARVEST RIESLING

- Geyser Peak Winery Late Harvest Riesling (375ml)
(6 bottles)

Donated by Bill & Edie Mitchell

306

TRY THIS CHARDONNAY

- Knez Winery Demuth Vineyard Chardonnay 2013
- Mira Winery Chardonnay 2012
- Rochioli Estate Chardonnay 2013

Donated by Chase Cole

307

HENRIOT CHAMPAGNE

- Henriot Blanc de Blancs Brut Champagne (2 bottles)

Donated by Harvey & Elise Crouch

308

TAYLOR FAMILY VINEYARDS CHARDONNAY

- Taylor Family Vineyards Hillside Chardonnay 2014
- Taylor Family Vineyards Hillside Chardonnay 2015

Donated by J. Petersen & Eleanor Cobb

309

LARGE FORMAT FERRARI-CARANNO CHARD

- Ferrari-Carano Chardonnay 2015 (3L)

Donated by Ferrari-Carano Vineyards and Winery

Special Wine Assortments

310

PARTY WINE FROM THE WINE PARTIERS

- Bougetz Cellars 'Jovana' Merlot - Cabernet Franc 2014
- Del Dotto Vineyards Giovanni's Tuscan Reserve 2010
- Domaine Carneros by Taittinger Avant-Garde Pinot Noir Rosé 2015 (2 bottles)
- Elk Cove Vineyards Pinot Noir 2003
- Franny Beck La Chenaie Vineyard Pinot Noir 2015
- Joseph Phelps Vineyards Eisrebe Late Harvest Scheurebe 2011 (375ml)
- Sebastiani Cabernet Sauvignon 2013
- Silver Oak Cellars Alexander Valley Cabernet Sauvignon 2007
- Taylor Family Vineyards Hillside Chardonnay 2012
- The Prisoner Wine Co. 'The Prisoner' 2016
- Weingut Kusterer Steillage Merlot 2011

Donated by J. Petersen & Eleanor Cobb, Harvey & Elise Crouch, Mark & Jodi Gillman, Tom & Lori Guardino, Robin Haney, Brian & Kristen Junghans, Stanley & Virginia Kweller, Tommy & Catherine McEwen, Scott Peterson & Loren Chumley

311

AMAZING 2013 CALIFORNIA WINES

- Turley Wine Cellars The White Coat White Blend 2013
- Miner Family Winery Cabernet Franc 2013
- Cakebread Cellars Merlot 2013
- Paradigm Merlot 2013
- Cakebread Cellars Two Creeks Vineyards Pinot Noir 2013
- Joseph Phelps Vineyards Syrah 2013

Donated by Fred & Cathy Weisbrodt

312

DATE NIGHT COMBO WITH RARE MAGNUM

- Phifer Pavitt DATE NIGHT Cabernet Sauvignon 2013
- Phifer Pavitt DATE NIGHT Cabernet Sauvignon 2014
- Phifer Pavitt DATE NIGHT Sauvignon Blanc 2014
- Phifer Pavitt DATE NIGHT Sauvignon Blanc 2015
- Phifer Pavitt DATE NIGHT Sauvignon Blanc 2014 (1.5L)

Donated by David Osborn & Lisa Maki

313

FAVORITES FROM THE JUNGHANS' CELLAR

- Herman Story Tomboy 2014
- Reynvaan Family Vineyards Stonessence Syrah 2013
- Turley Wine Cellars Dusi Vineyard Zinfandel 2011
- Kistler Vineyards McCrea Vineyard Chardonnay 2010

Donated by Brian & Kristen Junghans

314

TASTE YOUR WAY THROUGH HIRSCH VINEYARDS

- Hirsch Vineyards Block 8 Pinot Noir 2014
- Hirsch Vineyards Reserve Pinot Noir 2014
- Hirsch Vineyards Chardonnay 2014

Donated by Hirsch Vineyards

316

RED AND WHITE CLIFF LEDE

Pairings from the Heart: Polly Gold

- Cliff Lede Vineyards Stags Leap District Cabernet Sauvignon 2007
- Cliff Lede Vineyards Sauvignon Blanc 2006

Donated by William & Sharon Piper



317

CAKE MIX!

- Cakebread Cellars Chardonnay 2015
- Cakebread Cellars Two Creeks Vineyards Pinot Noir 2015 (2 bottles)

Donated by Cakebread Cellars

Trips, Dinners & Luxury Items

318

SANTA BARBARA WEEKEND STAY AND DINNER WITH BYRON WINES

Planning on visiting Santa Barbara Wine Country? Let Byron Wines provide your housing! With this lot you'll get a weekend stay at the Byron Guest House for 6. The comfortable home is a two-story, country farm house on 500 acres of gated, private property. Your weekend stay also includes a private wine and food pairing catered by a chef at the Byron Lounge in Los Olivos.

- Weekend stay for 6 at Byron Guest House in Santa Barbara with wine and food pairing

Donated by Byron Wines

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

319

MASTERPIECE PORTRAIT ART PACKAGE

Don't mistake them for a traditional photography studio, Hill Fine Portraits is a "portrait art" studio and photography is just one medium they use to create masterpieces. Work with Eddie and Connie Hill and get a keepsake to cherish for years to come. Their award-winning work hangs in the most prestigious homes in the South. Make your home one of them with this portrait package.

- Portrait Design Consultation
- One portrait sitting
- \$600 towards a Hill Portrait

Donated by Hill Fine Portraits

320

18K GOLD, STERLING SILVER, AND WHITE TOPAZ RING

- Women's 18K gold and sterling silver ring, size 6
- 10.5 carat white topaz with blue topaz

Donated by Chris McBrien, Platinum Jewelers

321

GARNET AND SMOKEY TOPAZ RING

- Woman's sterling silver cocktail ring, size 7
- 4 carat weight of 8 garnet stones and 9 smokey topaz

Donated by Chris McBrien, Platinum Jewelers

322

DIOR BEAUTY AND FRAGRANCE BASKET

Dior beauty and fragrance products including:

- Capture Totale universal day creme, night creme, eye cream, lotion
- Life Water cleaning water
- Miss Dior Blooming Boutique
- Lip Gloss , 5 shadow eye pan, and nail polish

Donated by Dillard's at The Mall at Green Hills

323

KATE SPADE HOME DECOR COLLECTION

Kate Spade home decor products including:

- 3 throw pillows, 1 navy throw blanket
- Shower curtain, set of towels
- "She" book, candle, and set of 4 wine glasses

Donated by Dillard's at The Mall at Green Hills

324

DARIOUSH BY INVITATION ONLY

- Darioush Signature Cabernet Sauvignon 2014 (1.5L)
- By Invitation Only: VIP Tasting Experience for 2

Donated by Darioush

325

PREDATORS VS. MINNESOTA WILD TICKETS

- 2 Tickets to Nashville Predators vs. Minnesota Wild
- Tuesday, March 27, 2018
- Seats: Section 106, Row MM, Seats 3-4

Donated by Brian & Kristen Junghans

326

THREE PERSONAL TRAINING SESSIONS

Look great from any angle with these three training sessions at 360 Fitness Coaching. You will be in good hands with Marty Vaughn who has been working in the fitness industry for almost 20 years.

- 3 hour-long personal training sessions with Marty Vaughn of 360 Fitness Coaching

Donated by Marty Vaughn, 360 Fitness Coaching

327

BROADWAY & BEYOND AT THE SCHERMERHORN

Don't miss these amazing second row seats at the Schermerhorn to see Lea Salonga: Broadway & Beyond with the Nashville Symphony.

- Saturday, March 31, 2018 at 8:00 pm
- Orchestra Right, Row CC Seats 23-24

Donated by Robert & Melanie Cansler

328

GERSHWIN'S GREATEST HITS AND NASHVILLE SYMPHONY

It's date night at the Schermerhorn! Enjoy Gershwin's Greatest Hits with Special Guest the Marcus Roberts Trio and the Nashville Symphony from your amazing vantage point in the second row!

- Saturday, April 21, 2018 at 8:00 pm
- Orchestra Right, Row CC Seats 23-24

Donated by Robert & Melanie Cansler

329

CONCERT TICKETS FROM CITY WINERY

- 2 VIP tickets to a non sold-out show at City Winery in Nashville

Donated by City Winery

401

THE COOLEST WINE BOTTLE CANDLES, EVER!

What is a wine auction to do with all the empty wine bottles? Why, convert them into candles of course! Crafted by Jonna Vaughn of Tennessee Glass Stains, these 100% soy candles come in various bottle shapes with an assortment cool wine labels and scrumptious scents.

- **Multisale:** 1 candle for \$30, or 4 for \$100

Please note: Because you can select your specific candle(s), this lot is only available for purchase in person at Wined Up! It is not available through Mobile Bidding.

402

GAS CARDS FOR CANCER PATIENTS

Help cancer patients focus on their healing journey without having to worry about the added expense of traveling to Nashville for treatments.

With your \$50 donation, a gas card will be provided for a patient in need through the following Beneficiaries:

- American Cancer Society Hope Lodge
 - Gilda's Club
 - PearlPoint Cancer Support
 - Saint Thomas Cancer Network
 - Vanderbilt-Ingram Cancer Center
-
- **Multisale:** \$50

403

NASHVILLE WINE AUCTION BASEBALL CAP

Show your support with this Nashville Wine Auction cap. New design in 2017!

- **Multisale:** \$25

404

NASHVILLE WINE AUCTION CHAMPAGNE STOPPER

Although leftover Champagne is commonly not an issue, with this handy Champagne stopper you can keep it bubbly for mimosas the following morning!

- **Multisale:** \$10

405

NASHVILLE WINE AUCTION WINE TOTE

Carry your wine in style with this zippered wine tote! It holds two bottles of wine and comes with a corkscrew.

- **Multisale:** \$25

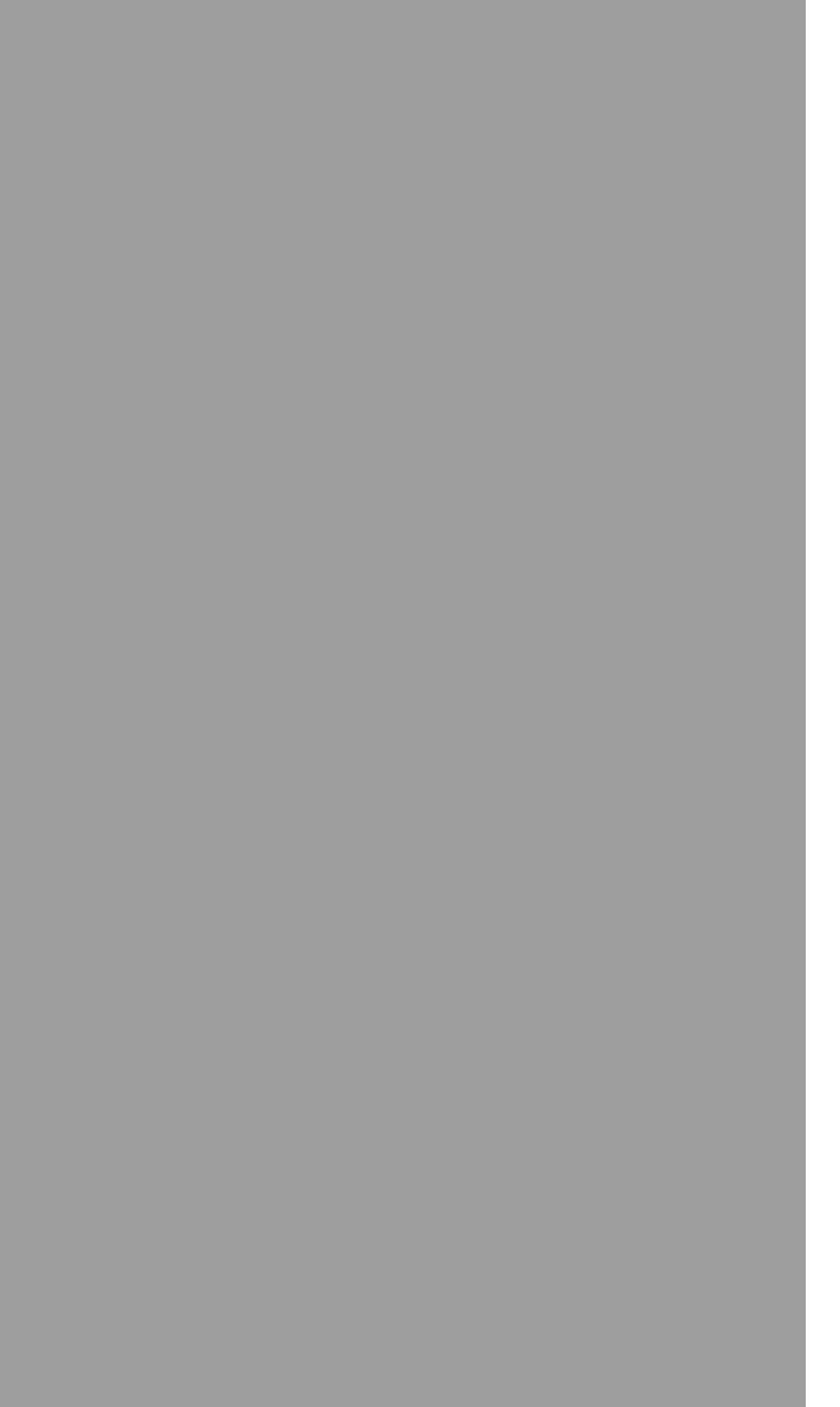
406

NASHVILLE WINE AUCTION WINE OPENER

This is the perfect souvenir that you'll use for years to come!

- **Multisale:** \$10

*Auction Rules
& References*



Mobile Bidding

All bidding for the Silent Auction will take place on your smart phone. You will be able to browse lots, place bids and even get alerts if someone outbids you. No more running back to the auction tables to check on your bids, now you can spend more time enjoying a glass of wine and socializing with your friends.



How Do I Register?

Guests who have provided their cell phone number will receive an automated welcome text message containing a personal bidding link at noon on the Tuesday prior to the auction. You can call the Nashville Wine Auction office at (615) 329-1760 and provide your cell phone number. If you have not provided cell phone numbers in advance, you can give your number at event Check In and you will receive an automated welcome text message containing a personal mobile bidding link at that time. If you do not receive a text message, please notify a volunteer or staff member. Volunteers wearing burgundy shirts are ready to help you with mobile bidding.

How Do I Bid?

1. Click on the link found in your automated text message. Do not share this link, it is tied to your bid number!
2. Browse the auction lots by scrolling, or use search to locate auction items by lot number or keyword. You can click the three line icon in the upper left to sort lots by category, or visit your auction activity by clicking "Bids - Packages you have bid on."
3. Click on a listing to place bids and to see the description and photos, click on "Details."
4. There are two types of bidding available:
 - Quickly bid the next available increment displayed by clicking the "Bid" button.

- Click the “Bid More” button which allows you to either select a higher bid amount or select your maximum bid. If you choose to set a “Max Bid”, the system will automatically place bids on your behalf until your maximum bid is reached or until the auction closes. If the bid you enter is lower than the highest max bid on that lot, you will be prompted to enter a higher bid.
 - “Watch” lots. Are there some lots you just want to keep your eye on? No problem, just click star icon to see how high the bids go! Visit your “Favorites” page to see all of your starred lots.
5. For Multisale lots: Click on the “Buy” button on the package detail page and select the quantity you would like to purchase.
 6. To make a general donation: Click on the “Donate Now” button on your home screen and choose a pre-set amount or enter the amount you wish to donate and select “Donate.”

What if Someone Out Bids Me?

1. If you are outbid, you will be notified via text message.
2. Keep an eye on your auction activity by clicking the “Bids - Packages you have bid on” under the three lined icon in the upper left of your screen.

How Do I Know If I Won?

1. Watch the official event time located on the upper left of your screen. As soon as the Silent Auction closes, the guest with the highest bid will win and receive notification via text.
2. On the “Bids - Packages you have bid on” (accessible from the three lined icon menu in the upper right) you can check your auction activity, including lots you have won.

Troubleshooting

Should you have any questions, encounter any difficulties or enter an incorrect bid, please locate a Mobile Bidding Support Team member in a burgundy shirt that can assist you.

Live Auction Instructions

Each Live Auction lot will be offered in catalog sequence. Any variation from the catalog description will be announced by the Auctioneer at the time the lot is offered. Please listen carefully as the Auctioneer presents various lots and explains the procedure for placing bids. The Auctioneer will announce each lot number, and bidding will commence at his/her discretion. Each lot will be sold to the highest bidder. Bidding will advance in increments decided by the Auctioneer. **All sales are final.**

Indication of a bid should be made by a positive display of your hand or numbered bidding paddle, and may be made directly to the Auctioneer or any of the bid spotters nearby.

***Please note:** Nose-scratching and earlobe pulling may be done with impunity. It is, however, unwise to frantically wave to your friend across the room while bidding is in progress!*

While most lots are sold to the single highest bidder, we do offer specialty lots that operate on a different set of rules. These include:

Buy-A-Spot

Some of the lots in the Live Auction will be sold as Buy-A-Spot (formerly known as Dutch) auction lots. Unlike the individual bidding of a regular auction lot, a Buy-A-Spot works by elimination. The Auctioneer suggests an opening bid and anyone willing to pay that price stands up (everyone present may stand). As the price rises higher and higher, anyone willing to pay the new bid remains standing; others simply take their seats. This continues until the number of people standing matches the number of items available. Each bidder standing when the hammer falls receives one item, paying the last (highest) bid named. Please indicate to the Auctioneer if you wish more than one item by holding up the corresponding number of fingers before bidding closes.

High Bidder's Choice

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

Multisale Lots (Formerly Set-Price Signups)

Some of the lots in the Silent and Live Auctions will be sold at a pre-determined selling price. These lots are for attendance at “Specially Organized Events” in which a large number of spaces are available or for selling items that we have a number in inventory.

If you wish to purchase a spot using Mobile Bidding in the Silent Auction, simply click “Buy” on your mobile device and select your desired quantity. If you are signing up on a paper bid sheet, then simply sign your name and bid number, indicating that you agree to pay the designated amount. If you desire more than one space (reservation), list your name and bidding number on as many lines as you wish to purchase.

These Special Event lots will be kept open for purchase throughout the Silent Auction. Often times, open spots will be offered in the Live Auction starting at the same set-price. Once introduced in the Live Auction, the price could increase depending on demand.

Pairings from the Heart



Pairings from the Heart invites our community to make a donation in memory of a friend or family member who has been lost to cancer or in honor of one currently engaged in the fight. These special Silent and Live Auction lots are denoted throughout the Auction Catalog with the *Pairings from the Heart* logo. Keep our cause in mind as you browse the auction, knowing that the fight against cancer remains urgent. Raise your paddles and please bid high on our *Pairings from the Heart* lots!

Conditions of Bidding and Lot Purchases

1. Lots may be added, amended or deleted by the published addenda to the catalog, by notice posted on the lot display, or by verbal announcement during the auction.
2. The Nashville Wine Auction will not be responsible or liable for the accuracy of the descriptions of the wines offered in the catalog or on bid sheets. Such information and notes about each lot are statements of opinion or references from published wine sources or experts. There is no warranty, expressed or implied, as to any sale lot's quality, value or suitability for any purpose whatsoever.
3. All wines and tangible merchandise are sold *"As is, Where is."* Wine and other tangible lots are on display and available for your examination. By bidding on any lot, you acknowledge that you have inspected the lot, and find it in satisfactory condition to warrant your bid.

Lots made up of trips, dinners or other intangible services are represented in good faith in the catalog. By bidding on a lot, you acknowledge that you have read the description of that lot, and find the description satisfactory to warrant your bid.

4. The Nashville Wine Auction makes every effort to maintain and store wine responsibly. When wine is received, it is stored in a temperature controlled cellar. It is carefully moved to the auction site in a temperature controlled vehicle. The Nashville Wine Auction is not responsible for the provenance of any wine or for the condition of its storage and handling before being placed in the possession of the Nashville Wine Auction.
5. Bids on lots will be accepted only from registered persons who have pre-registered their credit card and have been issued a current bidding number by the Nashville Wine Auction. Bidding methods and rules may vary for certain lots. This information will be given in the catalog, on the bid sheet or display, or by the Auctioneer. Bids may be rejected, if the stated requirements are not met by the bidder.
6. A live auction bid is only valid when it is recognized by the Auctioneer. At the word "Sold," the acknowledged bidder is deemed to have purchased the lot and thereupon assumes responsibility to pay the price announced by the Auctioneer. By participating in the Auction, a bidder agrees to pay the full purchase price for all lots recorded by auction personnel to his/her assigned bid number.
7. For each Live lot purchased, the buyer will be required to sign a form confirming the buyer's name and the lot's price directly after the lot has been sold. These confirmation forms will be brought to the bidder's assigned table. Therefore, it is necessary for each bidder to remain at his/her assigned table throughout the evening.
8. In case of a bid dispute in the Live Auction, either among individual bidders or between bidders and the Auctioneer, the Auctioneer will have the sole and final authority to resolve the dispute. Such resolution may include, but is not limited to: reselling, reopening the bidding only between the disputing bidders, or awarding the sale at the Auctioneer's judgment. The final bidder and amount announced by the Auctioneer is indisputable.

9. Full payment is required at or before the conclusion of the Auction and prior to the removal of any lot. Nashville Wine Auction accepts checks, MasterCard, Visa, Discover and American Express. The credit card(s) you provided at registration to receive your bidding paddle will be charged for the amount of your lot purchases after the auction unless another form of payment is presented at Check Out. The Check Out station will be clearly marked. Buyers will be given a statement which must be presented at the Pick Up area in order for the lots to be released.
10. All buyers must take possession of their wine and/or other tangible purchases from the Pick Up area on the night of the auction. Nashville Wine Auction will bear no responsibility for any wine or other tangible lot that has not been taken possession of and removed from the auction premises by the buyer.
11. In the event of loss or damage to any lot incurred in the course of its handling or storage during the auction event and before possession is taken by the buyer, the buyer will be compensated only as follows:
 - if the lot has not been paid for, the exact amount of the bid amount will be subtracted from the buyer's bidding statement.
 - if the lot has been paid for, the buyer will receive a refund of the bid amount only.

The goods sold at this event have no valuation beyond the amount of the final bid. Therefore, such credit or refunds are the sole remedy which will be made for such losses.

Lots that are not picked up on the night of the auction will be moved to the Nashville Wine Auction office. Law prohibits Nashville Wine Auction from delivering wine to buyers after purchase; therefore, it is the buyer's responsibility to pick up their purchases at the office (3015 Poston Avenue, Suite 200, Nashville, TN 37203).

Lots that have not been picked up within 90 days after February 24, 2018 will be forfeited.

12. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction are not permitted to be resold or donated to another auction. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction may not be resold or transferred to another buyer without the permission of Nashville Wine Auction in advance.
13. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events if the winning bidder is not able to attend for any reason. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events that must be rescheduled due to weather or other acts of God.
14. Nashville Wine Auction is classified as a tax-exempt corporation (Tax I.D. Number is 71-0918163) under the Internal Revenue Code Section 501(c)(3).

Trip Guidelines

1. Features and Amenities: Trips will be scheduled by the Nashville Wine Auction according to the catalog description or as described by the Auctioneer. Trips are comprised of donated components, many of which have limitations and restrictions. Deviations from the trip description which incur additional costs will be at the buyer(s) own expense.
2. Trip Components: Trips are sold as a package. Accommodations, dinners, air transportation, rental cars, venue tickets, rail passes, scheduled visits, or any other features which are included in the catalog lot description must be used only in conjunction with the specific trip described in the catalog.
3. Scheduling: **Unless stated otherwise in the catalog description, all trips must be completed within one year from the date of the auction.** Trips not taken within this or the special stated time limits will be forfeited with no refund made, without regard for the reason such trip was not taken. If a specific date for a trip is stated in the catalog, the trip is limited to that date only and must be taken on that specific date, no exceptions. Scheduling of donated features is subject to availability. **Trips with special features (tours, tastings, stays) must be scheduled at least 60-90 days in advance.**
4. Changes and Cancellation: Once the trip is scheduled and confirmed by the donors, changes may not be allowed by the donors. If the changing or canceling of any feature results in the donor being unable to honor the requested changes, the Nashville Wine Auction will not refund any portion of the lot purchase.
5. Airline Restrictions:
 - Airlines maintain a limited inventory of donated seats on any flight. Every effort will be made to fulfill your desired travel dates, but they are not guaranteed available. Once your flight(s) has been ticketed, changes in the schedule are rarely attainable and all require a change-in-schedule fee. Any re-booking fee will become the responsibility of the buyer. Airline schedules are subject to change and are beyond our control. Should a cancellation occur, the Airline will make a reasonable effort to accommodate the buyer. However, the Nashville Wine Auction is not responsible in the event of flight changes or cancellations.
 - Departure and arrival locations must be served by the Airline. Code shares do not qualify.
 - Flights must be booked at least 3 months in advance. Seats for promotional tickets/travel are capacity controlled and are based on availability at the time of reservation. Although seats may be available for purchase through the Airline, the same seats are not guaranteed available for use with vouchers/promotional tickets. Once ticketed, fees per person apply for simple date/time changes, routing changes, and/or name changes. It is the buyer(s) responsibility to pay these fees if changes are made.

- The class of travel is also based upon availability. If the specified class is not available for any portion of your flight, Nashville Wine Auction is not responsible. Certain legs of your trip may not offer first or business class, or these seats may be filled. The Airline will try and accommodate the class specification as best they can, but it is not guaranteed.
 - Trip buyers are responsible for luggage fees.
6. Domestic Trips: Please read the catalog lot description carefully regarding domestic air transportation and the class of service offered for each lot. Some trips do not include air transportation. If included in the trip, domestic flights may be contributed or arranged through various airlines. Review the lot description thoroughly before bidding.
 7. Upgrades and Mileage Credit: Upgrades are not available on donated tickets for either domestic or international flights. Mileage credit or any other promotional benefits are not available for donated air transportation. Stopovers are not allowed, except for connecting purposes.
 8. Rental Cars: Some trips may include the use of a rental car. Rental car companies require payment to be made by the person operating the car. The Nashville Wine Auction cannot guarantee that the type of car reserved will be available at the time of pick-up. Based on the inventory of the car provider, a specific car which was reserved may not be available at the time of pick-up. If the car reserved is not available, a suitable replacement of a comparable model will be reimbursed by the Nashville Wine Auction. Any additional upgrade made by the buyer will not be reimbursed.
 9. Reimbursements: For practical reasons (or requirements by vendors), some trip features or amenities may have to be paid for by the buyers at the time of use. Such expenditures will be reimbursed in full by the Nashville Wine Auction, provided that:
 - the feature or amenity is specifically included in the trip lot description
 - the amount spent is equal to or less than the agreed upon amount set by Nashville Wine Auction
 - the buyer renders to the Nashville Wine Auction proper documentation - paid invoices or credit card receipts
 - all documentation is submitted to the Nashville Wine Auction Administrative Office within 60 days after the return date of the trip.
 10. Vouchers: The buyer is responsible for any vouchers (Certificates, gift cards, tickets, etc.) given on auction night. If lost, the Nashville Wine Auction cannot guarantee a replacement will be granted.

Wine Bottle Sizes

(in liters, unless otherwise indicated)

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

	Burgundy	California & Bordeaux	Champagne	Port
Half-bottle	375 ml	375 ml	375 ml	375 ml
Half-liter	500 ml	500 ml	500 ml	500 ml
Bottle	750 ml	750 ml	750 ml	750 ml
Liter	1	1	1	1
Magnum	1.5	1.5	1.5	1.5
Marie-Jeanne	--	2.5	--	--
Double Magnum	--	3	--	3
Jeroboam	3	5*	3	--
Rehoboam	--	--	4.5	--
Imperial	--	6	--	--
Methuselah	6	--	--	--
Salmanazar	--	--	9	--
Balthazar	--	--	12	--
Nebuchadnezzar	--	--	15	--

The different categories have separate implementation dates which, when combined with past quantity variances in some bottle sizes, means that this chart should be treated purely as a guide.

*Up to 1978, Jeroboams were generally bottled in 4.5 liter bottles rather than 5 liter bottles.

Wine Reviewer Key

Wine reviews are often quoted in the catalog. Here is a key to the abbreviations used to represent reviewers:

- AG = Antonio Galloni
- JS = James Suckling
- RP = Robert Parker
- ST = Stephen Tanzer
- WE = *Wine Enthusiast*
- WS = *Wine Spectator*

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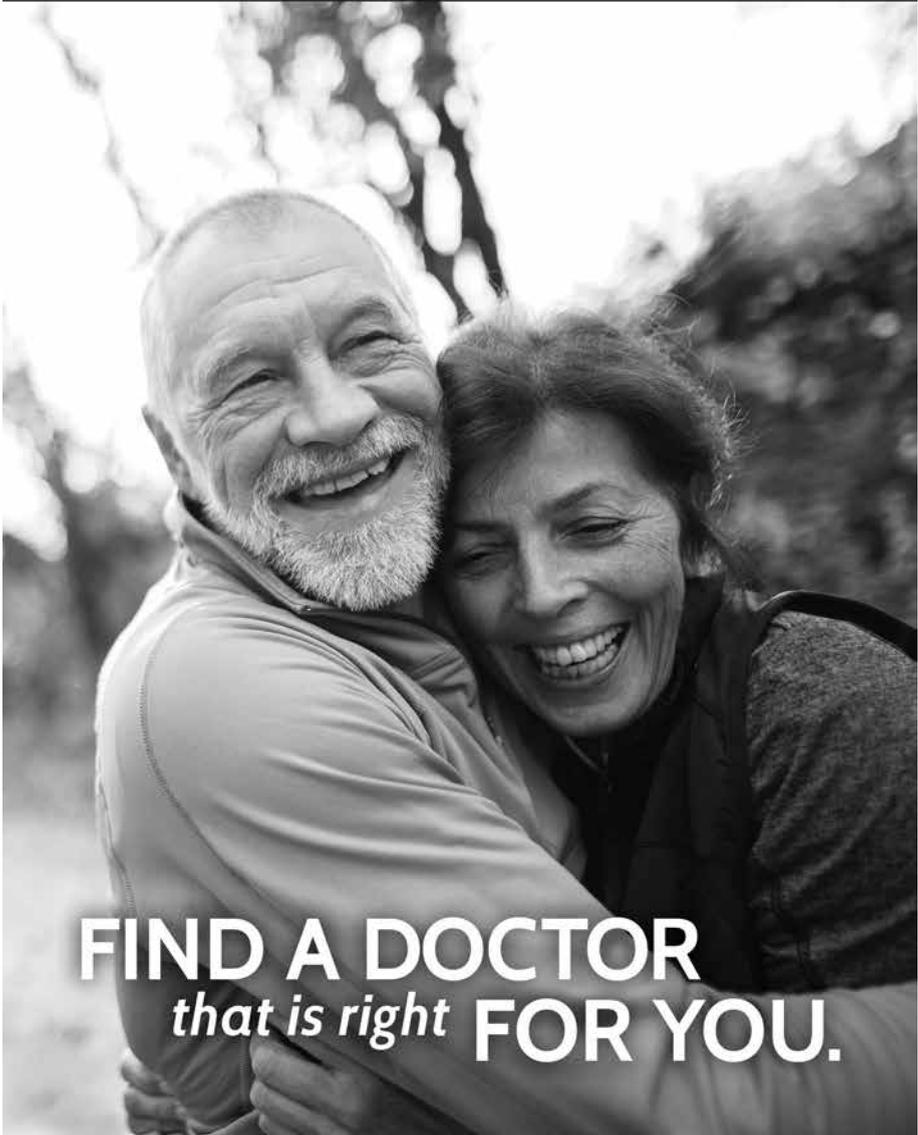
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(Left to right)
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Anne Landis Jetton, Administrator
Kathy Maynard, Marketing Director
Holly Hearn Whaley, President / CEO
Theresa Johnson, Event Director
Kristen Koon, Event Assistant

Interns

Daniel Anderson, Vanderbilt University
Keli Hodges, Vanderbilt University
Alysha Rattansi, Vanderbilt University

Caroline Morgan, Auburn University
Caroline Wilson, Vanderbilt University



Upcoming
Events

Save the Dates!

The 39th Annual l'Été du Vin

June 28 & August 2–4, 2018
Tom Black, Chair



Celebrating Women in Wine



Grand Cru Evening

Thursday, June 28, 2018 at 6:00 pm
Exclusive Cocktail Party honoring the
2018 Norman M. Lipman Award Recipient

Vintners' Tasting

Thursday, August 2, 2018 at 6:00 pm
Richland Country Club
A seated, structured tasting featuring
Guests of Honors' wines

Patrons' Dinner

Friday, August 3, 2018 at 7:00 pm
Marsh House Restaurant
A distinctive gourmet dinner featuring
rare and fine wines selected by Tom Black

l'Été du Vin

Saturday, August 4, 2018 at 5:30 pm
Loews Vanderbilt Hotel
Reception and Silent Auction,
Seated Dinner and Live Auction

Save the Date!

***Champagne &
Chardonnay
A Sparkling Evening
Just for Ladies***

Thursday, October 4, 2018



*Rahel Klapheke Sloan and
Christie Wilson, Co-Chairs*

***Voted Best Women's Event
Three Years in a Row!***

-Nfocus Best Parties 2016, 2015, 2014



Save the Date!

***The Men's Event
Honoring the Life and
Spirit of Billy Ray Hearn***

Thursday, October 4, 2018



*Harvey Crouch, Jim Lewis,
and David Osborn, Co-Chairs*

The Men's Event celebrates the convivial gathering of gentlemen with two things that men love: a big steak and lots of red wine! The evening begins with a cocktail reception, followed by a decadent five-course dinner.



Save the Dates!

**Pairings:
Nashville's Ultimate
Wine and Food Weekend**

February 21–23, 2019



How to Get Involved



If you have any questions about donating, please contact Auction Director, Nikki Shannon at Nikki@NashvilleWineAuction.com.

Donate

Contribute to our auction and help support our mission. We have launched a “Fill a Case, Find a Cure” campaign making it easy to get your wines into our office. Simply contact our office to get your box, and then you fill it! Either share your new shipments with us, or clear out wines that you wish to donate. Either way, you free up space in your cellar, and the auction benefits! When your case is full, just let us know, and we’ll come get it. Donating has never been easier, or yielded more results!

Wine isn’t your thing? We are also open to travel packages, dining experiences, entertainment, luxury items, and more. If you are unable to donate an auction lot, you may also choose to make a financial contribution.



If you have any questions about sponsorship, please contact Marketing Director, Kathy Maynard at Kathy@NashvilleWineAuction.com.

Sponsor

Our sponsors ensure we get to fulfill our mission, while providing a great experience for our guests. There are multiple opportunities for sponsorship, including event sponsorship, in-kind sponsorship and underwriting.

How to Get Involved



If you have any questions or would like to make reservations for a future event, please contact the Nashville Wine Auction office at (615) 329-1760 or visit www.NashvilleWineAuction.com.



If you have any questions about volunteering, please contact Administrator, Anne Landis Jetton, at AnneLandis@NashvilleWineAuction.com.

Attend and Bid

Come out to all of our events, bring your friends and bid high on all of the great Silent and Live Auction lots we offer. We have four main events throughout the year (*Pairings, l'Eté du Vin, Champagne & Chardonnay* and *The Men's Event*) as well as an ongoing schedule of dinners and tastings.

Volunteer

Our events would not be possible without the help and support of all of our volunteers – from those that help us in the office to event teams. Volunteers may also take leadership roles by being team captains, committee leaders, committee members and project managers.

Internships are also a very important part of the volunteer program. Applications are accepted throughout the year for Fall, Spring and Summer terms. Nashville Wine Auction internships are available to college juniors or seniors seeking academic credit.

Excellence in Volunteer Engagement

Nonprofits are reviewed on five key areas of volunteer management. To receive EVE certification, all organizations must:

- Include a volunteer component in their strategic plans
- Have an identified and trained volunteer manager
- Ensure volunteers' time and talent are well-utilized
- Provide orientation for all volunteers
- Evaluate volunteers' impact on the community and agency

Excellence in Volunteer Engagement (EVE) is a certification program that recognizes nonprofit organizations that employ high-quality volunteer management practices. The goal of EVE is to increase volunteerism by encouraging all nonprofits to work toward volunteer management programs that offer first-rate volunteer opportunities and experiences.

EVE was co-founded in November 2011 by Hands On Nashville, Center for Nonprofit Management and Mayor Karl Dean. In 2013, 2015, and 2017 Nashville Wine Auction was recognized as an EVE Certified organization. Upholding this honor, we strive to give our volunteers the best experience possible as a reward for the time and expertise they lend throughout the year in efforts to support the fight against cancer. We even invite them to our Volunteer Appreciation Party in August!



Social Media

Nashville Wine Auction can be found on the following sites:

Facebook: www.facebook.com/NashvilleWineAuction

Twitter: [@NashWineAuction](https://twitter.com/NashWineAuction)

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

Need #hashtags for all of our events?
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