



NASHVILLE WINE AUCTION

PRESENTS

FROM
Bourbon St.

TO

LOWER BROAD

Pairings
with
the Big Easy

NASHVILLE'S ULTIMATE
WINE AND FOOD WEEKEND

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'Eté 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 varietals 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

LOT 104 — CONTINUED

THE PERFECT PAIR, CHARDONNAY AND PINOT NOIR (MULTISALE)

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!

LOT 105 — CONTINUED

TAKE THE PLUNGE! DIVING DEEP INTO NAPA VALLEY BOUTIQUE WINERIES

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'Eté 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.

LOT 105 — CONTINUED

TAKE THE PLUNGE! DIVING DEEP INTO NAPA VALLEY BOUTIQUE WINERIES

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

LOT 106 — CONTINUED
BEST OF THE WEST DINNER (BUY-A-SPOT)

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'Eté 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.

LOT 107 — CONTINUED

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

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!

LOT 107 — CONTINUED

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

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.

LOT 108 — CONTINUED

LUXURY LIVING WITH BLACKBIRD VINEYARDS, JIMMY CHOO AND 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 RHÔNE: 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:

LOT 109 — CONTINUED

SEATED AT THE THRONE OF RHONE: CHÂTEAU DE BEAUCASTEL

- 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)*

LOT 109 — CONTINUED

SEATED AT THE THRONE OF RHÔNE: CHÂTEAU DE BEAUCASTEL

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:

LOT 112 — CONTINUED

WILLIAMS SELYEM AND DONELAN FAMILY: TASTY TRIP FOR FOUR

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.

LOT 113 — CONTINUED

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

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.

LOT 113 — CONTINUED

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

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-oxygenization, 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 lifestyle 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:

LOT 119 — CONTINUED

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

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.*

LOT 126 — CONTINUED

WE PREDICT EXCELLENT WINES IN YOUR FUTURE...

- 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 lilting 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)*

LOT 127 — CONTINUED
DEACON'S NEW SOUTH DINNER WITH KILLER WINES

- 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

DOMAIN 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.

LOT 128 — CONTINUED
WANNA GO TO WILLAMETTE?

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.

LOT 128 — CONTINUED
WANNA GO TO WILLAMETTE?

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.

LOT 128 — CONTINUED
WANNA GO TO WILLAMETTE?

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.

LOT 130 — CONTINUED

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

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'Eté du Vin logo imprint