



Live Auction

Tonight Nashville Wine Auction has brought out the magnum as a salute to ALL Women in the Wine industry!

As you take your seat for dinner, you'll see that your table has a beautiful magnum of wine dedicated to its female winemaker.

These magnum are available for you to open with your dinner tonight! (Notice, the corkscrew is included!) The Auctioneer will invite you to purchase the magnum on your table shortly after you are seated (please wait to open the wine!) You can share it with your friends tonight, or take it home for later. The choice is yours...

The tag on the magnum will announce the celebrated Woman in Wine along with the price of the bottle. Raise your paddle when prompted and you will honor Women in Wine and help fund the fight against cancer.

Cheers!

Please note: You may only purchase the bottle located on your table... no swapping!

LOT 100

HONORING WOMEN IN WINE WITH MAGNUMS

This lot includes:

- One magnum honoring Women in the Wine industry
- Available for purchase once you are seated for dinner
- One magnum per table
- The tag on the bottle announces the celebrated Woman in Wine along with the price

LOT 101

KICKING IT ALL OFF WITH KRUG

This wine lot includes:

- Krug Brut Champagne 1995 (2 bottles)
- Krug Brut Champagne 1996 (2 bottles)
- Krug Rosé Brut Champagne NV (2 bottles)
- Krug Brut Champagne NV (1.5L)

PAM & STEVE TAYLOR

Let's open the auction in style with this one of a kind Champagne. Many consider Krug the king of Champagne. Thank you Pam and Steve! TB

Nothing says it's a celebration like Champagne. Since the discovery of Méthod Champenoise, or the Champagne method, it's grown to become the premier sparkling wine.

The elite growing region we all know and love has captured the allure of romantics and celebrities alike for centuries.

Champagne has the ability to express more complex flavors than many other sparkling wines of the world. The draw of Champagne is also attributed to the proven fact that not a single person on earth can be in a bad mood while drinking it. You deserve to be instantly transported into celebration/happy mode, even if it is just a Netflix + sushi kind of Tuesday.

While there are millions of Champagne lovers around the world, everyone can agree that Krug sets the standard for taste and luxury. This lot, donated by your 2018 Norman M. Lipman Award winners Pam and Steve Taylor, is truly the best way to kick off our 2018 l'Eté du Vin.

Cheers to Krug and cheers to a beautiful evening!

Donated by Pam & Steve Taylor

Thank you Robert for these Classic California Cabs from great vintages. TB

We've said it before and we'll say it again: everything tastes better in magnum! This lot of six California Cabs from Robert S. Lipman is your ticket to Magnum Paradise, a place we'd frankly all like to visit.

Some of the great California Cabernet producers are on the ticket: Caymus Vineyards, Château Montelena, CADE Estate, Kathryn Hall, Groth, and Hewitt. All unique in their own right, they produce Cabernet Sauvignons that collectors scramble to procure. Everyone knows that top-notch producers put their best juice in magnums (because of the aging capabilities, among other reasons), so there is no reason not to take this lot home tonight.

- CADE Cabernet Sauvignon 2014 (1.5L)
 - » *The 2014 CADE Estate Cabernet Sauvignon, Howell Mountain is soft, supple, open-knit and a real beauty. The color is a healthy, deep purple and the wine full-bodied, rich with mulberry, black cherry, dark chocolate, blackcurrant and blackberry fruit, graphite and spice – insanely approachable now given it's silky personality but capable of evolving for up to 15 – 20 years, if you're patient enough.*
- Caymus Vineyards Special Select Cabernet Sauvignon 2014 (1.5L)
 - » *We set aside the best barrels of our Cabernet to produce Special Selection – the only wine in the world honored twice as Wine Spectator magazine's "Wine of the Year." Pushing the limits of richness and concentration, this Cabernet is enjoyable upon release or improves with aging a decade or more.*

LOT 102

YOUR TICKET TO MAGNUM PARADISE WITH CA CABS

This wine lot includes:

- CADE Estate Cabernet Sauvignon 2014 (1.5L)
- Caymus Vineyards Special Select Cabernet Sauvignon 2014 (1.5L)
- Château Montelena Cabernet Sauvignon 2015 (1.5L)
- Groth Reserve Cabernet Sauvignon 2012 (1.5L)
- Hall Wines 'Kathryn Hall' Cabernet Sauvignon 2014 (1.5L)
- Hewitt Vineyard Cabernet Sauvignon 2012 (1.5L)

- Château Montelena Cabernet Sauvignon 2015 (1.5L)
 - » *The weather in 2015 was highly conducive to producing ripe, concentrated wines. Warm, dry conditions catalyzed an early start to the growing season, while a temperate spring coupled with the effects of the multi-year drought limited our yields in the vineyard. On the nose, fresh raspberries tee off a parade of red fruit punctuated by rich strawberry jam, and bolstered by vanilla, black pepper, and violets. The palate has a latent weight and density along with fine-grained tannins that have just begun to slowly integrate with the rich, dark fruit of the vintage. The texture and mouthfeel of the wine build on the transition to the finish, which strikes a fine balance between the subtle acidity lingering just below the surface and the concentration of the fruit and tannins.*

- Groth Reserve Cabernet Sauvignon 2012 (1.5L)
 - » *“Perfect, classic, abundant” describe the 2012 vintage. With very few concerns, winegrowers and winemakers were able to sit back and allow Mother Nature to strut her stuff – and strut she did. The vintage was, literally, a mirror image of the classic 2005 vintage – climate-wise, yield-wise and quality-wise. Great aroma development, phenomenal extraction and unctuous flavors were the result of patience and creativity. It is one for the ages!*

- Hall Wines ‘Kathryn Hall’ Cabernet Sauvignon 2014 (1.5L)
 - » *The exalted Sacrashe vineyard takes center stage, and is the basis of this blend. It contributes the mouth-coating richness and complexity, offering deep, dark earthy cassis flavors and powerfully dense tannins. From there, we search out complementary vineyards, usually from the most regarded mountain appellation, to create balance, symmetry and finesse in the wine. Lastly, we introduce vineyards with profound depth and decadence to heighten the voluptuousness and opulence that have become a hallmark character of our flagship wine.*

- Hewitt Vineyard Cabernet Sauvignon 2012 (1.5L)
 - » *The relaxed, high-quality 2012 harvest was a winemaker’s dream. The ideal growing season—well-timed rains, no frost during budbreak, and perfect weather for bloom, berry-set and ripening—was textbook Napa Valley. Long stretches of sunny days coupled with foggy nights gave our 2012 wines exceptionally rich, expressive flavors and impeccable balance. Reflecting the fabulous 2012 vintage, Hewitt Cabernet Sauvignon offers abundant, complex dark-fruit expression; ripe tannins and impeccable balance. Its yin-yang qualities of being powerful—yet refined, soft and approachable—speak to the terroir of Hewitt Vineyard and gentle winemaking.*

Donated by Robert S. Lipman, Lipman Brothers

BILL & EDIE MITCHELL

DAVID & JANICE MORGAN

The best of the Super 2nd's. Awesome juice. TB

Château Pichon Lalande, a second growth that we lovingly refer to as a “nearly first” growth, is one of those Bordeaux gems that never seems to vary when it comes to consistency and personality. In a Pauillac world where “strength” and “austerity” serve as key identifiers, Pichon Lalande somehow manages to produce profound femininity and sensuous flavors with unparalleled longevity.

Pichon Lalande was one of the undisputed stars of the 1983 vintage, and while most bottles are beginning to pass their prime, we’ve got a double magnum from the cellar on the block tonight. Also included is a vertical case 2003-2006. Lala lovers are probably on the edge of their seats right now, waiting to spring into bidding action.

Château Pichon Longueville Comtesse de Lalande 1983 (3L)

» *A stunning wine, Pichon-Lalande’s 1983 has been gorgeous to drink for a number of years. It is one of the finest 1983s, especially for a northern Médoc. The color remains a dark ruby/purple, with slight lightening at the edge. The knock-out nose of roasted herbs, sweet, jammy black currants, and pain grille is followed by a full-bodied, gorgeously concentrated and well-proportioned wine with low acidity, plenty of glycerin, and a savory, highly extracted, fleshy mouthfeel. This has always been one of the stars of the vintage... (RP 94)*

Donated by Bill & Edie Mitchell, David & Janice Morgan

LOT 103

FOR THE LOVERS OF THE LALA

This wine lot includes:

- Château Pichon Longueville Comtesse de Lalande 1983 (3L)
- Château Pichon Longueville Comtesse de Lalande 2003 (3 bottles)
- Château Pichon Longueville Comtesse de Lalande 2004 (3 bottles)
- Château Pichon Longueville Comtesse de Lalande 2005 (3 bottles)
- Château Pichon Longueville Comtesse de Lalande 2006 (3 bottles)

LOT 104

THE HISTORY OF BERINGER PRIVATE RESERVE CABERNET SAUVIGNON

This wine lot includes:

- Beringer Private Reserve Cabernet Sauvignon 1980 (9L)

GLENN & ANN EADEN

Ann and Glenn Eaden contribute so much to our organization. Thank you for your board and committee leadership, support, sponsorship, and oh yes, wine donations!

The story of Beringer's Private Reserve Cabernet Sauvignon took some mighty forces to make it happen.

In 1971, in a push toward building the quality of its wines, Beringer hired veteran winemaker Myron Nightingale. Myron modernized the winemaking facility, bringing in temperature-controlled steel tanks and replacing the winery's old barrels with new French oak. With long-range vision, he also insisted on upgrading and expanding the vineyards because of his belief that great wines begin on the vines.

Edward Sbragia joined Beringer as Myron's assistant in 1976, and when Beringer first acquired Cabernet Sauvignon grapes from the Lemmon Ranch (later called Chabot Vineyard) in 1977, Myron and Ed knew they had the makings of a distinctive Cabernet Sauvignon in a big, rich style. They had the foresight to keep those lots separate from grapes in other vineyards.

After two years in French oak barrels, the wine was still dark, chewy and tannic. Even bottle aging didn't seem to soften its intensity. With some trepidation, the winemaking team entered the wine in competition in the 1981 Orange County Fair... And won a gold medal as the best Cabernet Sauvignon in the show. The limited amount of that 1977 vintage was released as Beringer's first Private Reserve Cabernet Sauvignon.

The 1978 Private Reserve was released in the same year, to even greater critical acclaim.

Each vintage has produced different fruits, different flavors and a different challenge to the team as they make their critical decisions about viticulture, fruit maturity, oak selection and assemblage. After over three decades producing these reserve wines, Beringer's goal has remained unchanged throughout the succession of winemakers, from Ed Sbragia to Laurie Hook, and now Mark Beringer: to make the best Cabernet Sauvignon that Napa Valley can produce.

This 9L (yep, that's right, twelve bottles in one) of the iconic 1980 vintage is a celebration of what these early visionaries saw for their cherished wine. Take home this big boy, an early indication of the imminent prestige of Beringer's Private Reserve Cabernet. Cheers!

Donated by Glenn & Ann Eaden

LOT 105

TASTE THE TERROIR WITH BOND

Buy-A-Spot at this dinner taking place on Saturday, April 13, 2019 at the home of Bob & Gayley Patterson.

A total of 8 spots for COUPLES will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 2 seats at the dinner
- 2 pours of each wine

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

No shared pours.

BOND ESTATES

SCOTT GOULD

BOB & GAYLEY PATTERSON

CHEF JEFFREY RHODES

Raise your paddle, Bob & Gayley will treat you right. TB

In a world of fast facts, there is something to be said for carefully calculated, refined research. When it comes to BOND Estates, the time, energy, patience, and effort that goes into selecting and curating that single vineyard excellence in Cabernet is something truly remarkable.

It is all about honoring the five unique wines that make up BOND: Melbury, Quella, St Eden, Vecina and Pluribus. Founded in the mid 1990's by Bill Harlan, BOND was born with the vision to form a small portfolio of wines 'Grand Cru' in quality, under the umbrella of one philosophy, one team, and one mark. With the purpose of creating wines that best express the individual character from the land.

BOND Director, Scott Gould, invites eight couples to experience the true individual characters of BOND's five wines at a fantastic dinner on April 13, 2019. Bob and Gayley Patterson will host the dinner at their gorgeous home, and Chef Jeffrey Rhodes of the new French bistro in Nashville will be bringing the heat in the kitchen. Having worked in a handful of Michelin starred restaurants in California, this Nashville native chef has returned to helm Liberty Common, which serves French brasserie cuisine with southern influences.

This Buy-A-Spot dinner is for those who appreciate the subtlety of terroir and the dedication to refined and calculated winemaking... And also for those who are fond of BOND.

Donated by BOND Estates, Scott Gould, Bob & Gayley Patterson, Chef Jeffrey Rhodes

DAVID BRAGG TRAVEL
CHAMPAGNE TAITTINGER
DOM PÉRIGNON
KRUG CHAMPAGNE
MAISON GARDET
VEUVE CLIQUOT

This is a once in a lifetime experience. TB

***“Too much of anything is bad,
but too much Champagne is just right.”***

-F. Scott Fitzgerald

This trip to Champagne is “just right” for a couple of Champagne-lovers! With luxury accommodations, a driver, and VIP appointments with top Champagne houses, you will truly be living it up in style! Brought to you by Nashville Wine Auction’s preferred travel advisor, David Bragg Travel, you can work with David to secure flights or make arrangements to extend this trip to France. Check out the exciting itinerary below!

Day 1

Your dream vacation starts when you arrive in Paris. Your English-speaking driver will transport you to your hotel in Reims. Your accommodations in Champagne will be **Domaine Les Crayères**, a 5-star Relais & Châteaux hotel where pure classical French style rooms await.

On your first night in Reims, enjoy dinner in the hotel at Chef Philippe Mille’s gourmet restaurant. The wine list features more than 600 Champagne labels—an ideal place to start discovering the treasures of Champagne!

LOT 106

A ROMANTIC TRIP FOR TWO TO CHAMPAGNE

This 5-day/4-night luxury trip for 1 couple includes:

- 4-night stay in luxury hotel for 2
- English speaking driver

Tours & Tastings

- Ruinart
- Veuve Cliquot
- Krug Champagne
- Dom Pérignon

Lunches

- Champagne Taittinger
- Maison Gardet

Dinner

- In hotel restaurant

Also included

- Champagne Sunset Cruise
- Tour of Reims Cathedral

Day 2

Start your day with a guided tour of Reims and the 13th century **Notre-Dame de Reims Cathedral**. Home to more than 2,300 statues, including the famous Smiling Angel, you will be captivated by the unique stained glass and gothic architecture.

For lunch, travel to visit Vitalie Taittinger, one of tonight's Guests of Honor, at **Champagne Taittinger!** The Taittinger cellars were established in the Abbey of Saint-Nicaise, built in the 13th century in Gallo-Roman chalk pits dating from the fourth century. Experience the rich history with a VIP tour, tasting and lunch hosted by either Vitalie or Pierre Emmanuel Taittinger.

After lunch, you'll travel to **Ruinart** for a private tour and tasting. Nicolas Ruinart founded the House of Ruinart on September 1, 1729. The first delivery of "wine with bubbles" went out in January 1730. At first the sparkling wine was a business gift for cloth purchasers, as Ruinart's brother was a cloth merchant, but six years later Maison Ruinart terminated its cloth selling activities due to success in the Champagne business. Since then, the Maison has kept the standards of excellence of its founders.

Day 3

Today you visit two Champagne legends. The first stop is the iconic **Veuve Cliquot**, named after Philippe Clicquot-Muiron's widow (veuve), Barbe Nicole Ponsardin. She was the first woman to take over a Champagne house and she also revolutionized the Champagne making process. Hence the title, "La Grande Dame de la Champagne."

After lunch (on your own) visit the only Champagne house that has been creating only Prestige Champagne every year since its founding in 1843, **Krug Champagne**. Having understood that the true essence of Champagne is pleasure itself, Joseph Krug's dream was to be able to offer the very best Champagne he could create every single year, regardless of the harvest and annual variations in climate. Find out if he was successful at the private tour and tasting.

Day 4

Travel to the outskirts of Epernay to a small village named Hautvillers. Home of legendary **Dom Pérignon** this morning you meet a Dom Pérignon Brand Ambassador and attend an exclusive tasting in the private salons of the house all while taking in gorgeous views of the Marne Valley.

Today's lunch appointment takes you to **Maison Gardet** where the Prieux family combines 21st century technology with the tradition inspired by the founders, to produce Champagnes of outstanding quality. Here you will be treated to an exquisite meal paired with their top Champagnes.

End your day with a romantic cruise on the Marne River with beautiful views of the sunset and of course... Sipping Champagne.

Day 5

Your driver returns to the Paris airport to ensure a stress-free departure. You'll leave Champagne after having a "just right" balance of Champagne, sight-seeing and new friendships in Champagne! This is a champagne lover's dream trip.

Please note: The itinerary presented is a complete trip for one couple. After the auction, a second couple can be added to the trip for one half of the closing bid price. You can also work with David Bragg Travel to customize your itinerary, upgrade your accommodations or add additional days. Additional costs over what is listed above are the responsibility of the buyer(s). Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights.

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

Donated by David Bragg Travel, Champagne Taittinger, Dom Pérignon, Krug Champagne, Maison Gardet, Veuve Cliquot

LOT 107

MUSIC CITY CELLARS: A PROGRESSIVE TOUR OF WILLIAMSON COUNTY'S FINEST

Event details:

- Sunday, November 4, 2018
- 2:00 pm
- **Multisale:**
\$700 per person
- Only 20 spots available!

Please note: *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 204. 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.*

ELLIOT & CYNTHIA HIMMELFARB

DAVID & JANICE MORGAN

JOHN & JENNIFER STEELE

This is the best value in the auction. Don't miss out. TB

Take one Sunday afternoon in November and add high-end wines, scrumptious food, and three lovely wine cellars. Combine with a lively group of wine-loving friends and chauffeured bus transportation and you have Music City Cellars... A decadent Sunday progressive tour of exemplary wine cellars and fun!

Three notorious Williamson County collectors, Jennifer & John Steele, Cynthia & Elliot Himmelfarb, and Janice & David Morgan, are opening their cellars and have graciously agreed to share their secrets to cellar success, teach their tricks of the "trade," and open a few special bottles of their prized collections. 20 lucky bidders will get an intimate, high-end experience of a lifetime on Sunday, November 4, 2018.

These collectors have worldly cellars, and in one afternoon you will experience a treasure trove of Napa's finest at the Steele's, Burgundy classics at the Himmelfarb's and a Bordeaux paradise at the Morgan's.

The tour will begin with a glass of Champagne when you board a luxury bus from Premiere Transportation. As you travel to the first cellar, you will receive cellar tips from David Morgan, Grand Argentier and Maitre of the Nashville chapter of the Commanderie de Bordeaux and recipient of the 2015 Norman M. Lipman award. After visits to the second and third cellars, the bus will return you to your starting location. It's bound to be an educational, exciting, tasty, and fulfilling experience... So buy your spot today!

Donated by Elliot & Cynthia Himmelfarb, David & Janice Morgan, John & Jennifer Steele

These are great Cab's from some of the best. TB

Is there a more widely recognized grape than Cabernet Sauvignon? Are there any other grapes that are so easily identifiable by a nickname? More importantly, is there a more widely respected grape across the world? The answer is seemingly, no way to all of the above. Planted in almost every climate, there are very few producers who can take the grape to its fullest potential. Cabernet Sauvignon has found one of its most successful homes in California, and there are some producers in California who truly get this magnanimous grape. It's no wonder "Cali Cab" has such notoriety within the wine world.

Another group who truly gets this grape? The Steeles. They've got quite the palate and collection when it comes to the king of the reds, and they're kind enough to share a few favorites with us tonight. This "case" of 15 California Cabernets offers you the chance to take home some truly remarkable renditions of the aforementioned grape. From Shafer to Entre Nous to Bryant Family to L'Aventure, these bottles have been carefully selected for this specific lot. They're simply superb.

- Bryant Family Vineyard 'DB4' Red Blend 2012
- Darioush Signature Cabernet Sauvignon 2013
- Entre Nous Wines Cabernet Sauvignon 2008
- Fisher Vineyards Coach Insignia Cabernet Sauvignon 2007
- Frank Family Vineyards Cabernet Sauvignon 2005

LOT 108

STEELE CASE: 15 SUPERB CABS FROM THE CELLAR OF JENNIFER & JOHN STEELE

This wine lot includes:

- 15 bottles of California Cabernet Sauvignon, listed in the description

LOT 108 – CONTINUED

STEELE CASE: 15 SUPERB CABS FROM THE CELLAR OF JENNIFER & JOHN STEELE

- Frank Family Vineyards Rutherford Reserve Cabernet Sauvignon 2010 (2 bottles)
- Goldschmidt Vineyards Single Vineyard Selection Cabernet Sauvignon 2005
- Hourglass Blueline Vineyard Cabernet Sauvignon 2006
- L'Aventure Estate Cuvée 2009 (2 bottles)
- Shafer Vineyards One Point Five Cabernet Sauvignon 2011 (2 bottles)
- Shafer Vineyards Relentless 2012
- Terlato Family Vineyards Episode 2004

Donated by John & Jennifer Steele

PATRICK MCMULLAN

A special thank you to Pat McMullan for your continued support.

What is the best wine from a wine region?

Pose that question and you'll get debates, discussions, presentations, and rap battles in response. There is only one region, however, that has one single undisputed victor. Any guesses?

That would be Sauternes where Château d'Yquem has the trophy. Pretty much everyone in the world would agree. Situated, appropriately, atop a hill, looking down over the rest of Sauternes, Yquem is the dessert wine that steals hearts and breaks records.

This lot includes a full case of splits from the 99-point rated 1990 vintage.

» *An extraordinary effort, Yquem's 1990 is a rich and fabulously superb, sweet wine. The wine's medium gold color is accompanied by an exceptionally sweet nose of honeyed tropical fruits, peaches, coconut, and apricots. High quality, subtle toasty oak is well-integrated. The wine is massive on the palate, with layers of intensely ripe botrytis-tinged, exceptionally sweet fruit. Surprisingly well-integrated acidity, and a seamless, full-bodied power and richness have created a wine of remarkable harmony and purity. Certainly it is one of the richest Yquems I have ever tasted, with 50-100 years of potential longevity. An awesome Yquem! Anticipated maturity: 2003-2050+. (RP 99)*

Drinking well now... Or a century from now! No debating necessary, only battles in the bidding.

Donated by Patrick McMullan

LOT 109

THE UNDISPUTED CHAMPION OF SAUTERNES

This wine lot includes:

- Château d'Yquem 1990 (375ml) (12 bottles)

LOT 110

BESPOKE LEATHER JACKET FROM ROXENSTONE

This custom leather jacket lot includes:

- Creative appointment with designer to discuss design concept and pattern, leather, lining and hardware choices and to take measurements
- Bespoke pattern-making (paper to fabric) to your measurements
- 3 fittings
- Creation of garment – hand cut and brought to life using the finest craftsmanship
- Delivery by designer

DENISE ROXENSTONE

Welcome to Nashville Denise Roxenstone. Thank you for sharing your creations with us.

Enhance your image with a bespoke leather jacket! Nashville's hottest new designer, Denise Roxenstone, felt the call of the local music and art scene, so she relocated her bespoke atelier, Roxenstone, from Sweden to Nashville.

Roxenstone creates luxurious jackets with a 'rock and roll' edge to them. She has a passion for high quality skins and a fearless approach; combining these precious hides into bold designs, truly reflecting her trademark "Style that demands attention." Roxenstone's designs translate to an audience seeking nonconformity and her focus on high quality and durability, from thread to leather, is paramount to the Roxenstone brand.

Roxenstone will debut her latest collection of bespoke leather jackets for men and women later this summer, but you'll be fashion forward with the purchase of this personalized piece. The craftsmanship of each piece is flawless, with sophisticated silhouettes made of unique and exotic leathers, tailored for a perfect fit.

Experience the luxury of having a custom leather jacket! From conception to construction to completion – this one-of-a-kind statement piece can be yours with the winning bid.

Restrictions: Design must begin within 12 months of purchase. Leather and hardware at subject to designer's availability. Allow a period of 2 to 4 weeks for careful construction before finished garment is ready for final fitting. Designer will make any necessary adjustments and deliver the garment.

Donated by Denise Roxenstone

This dinner from Irv and Giovanni is always one of the best dinners in the auction. TB

Irv and Karin Lingo throw one heck of an Italian festa (that's Italian for party). And with each offering, they take it up a notch. On Saturday May 18, 2019, eight amici (that's Italian for friends) will gather at Giovanni's for an evening celebrating the best of Italian vino e cibo (that's Italian for wine and food, obviously)!

After the obligatory Krug palate opener, you'll jump into an Antinori's flagship white wine, Cervaro della Sala 2015. Then, you'll spring into a 2007 Amarone della Valpolicella from Dal Forno for the pasta course. Up next are the undisputed stars of the Super Tuscan world, Ornellaia and Masseto (2004 and 2000 respectively). You'll finish with the King and Queen of Piemonte, a 1996 Barbaresco Asili from Giacosa and a 1998 Barolo Monfortino from Giacomo Conterno. Oh, and we can't have dessert without a Sauternes!

Think hard about who you'll invite to this dinner festa... bring your amici for the best of Italian vino e cibo. Cincin!

Donated by Irv & Karin Lingo, Giovanni Ristorante

LOT 111

A SALUTE TO ITALY WITH IRV AND GIOVANNI

This dinner lot includes:

- Dinner for 8
- Saturday, May 18, 2019
- At Giovanni Ristorante
- Featuring listed wines:

Reception

- Krug Brut

First Course

- Marchesi Antinori Castello della Sala 'Cervaro della Sala' Umbria IGT 2015

Second Course

- Dal Forno Romano Vigneto Monte Lodoletta Valpolicella Superiore 2007

Third Course

- Ornellaia Bolgheri Superiore 2004
- Masseto Toscana IGT 2000

Fourth Course

- Falletto di Bruno Giacosa Asili Riserva Barbaresco DOCG 1996
- Giacomo Conterno Monfortino Barolo Riserva DOCG 1998

Dessert

- Château Rieussec 2001

LOT 112

WOMEN IN WINE FROM NASHVILLE TO NAPA

This 5 day/4 night trip to Napa for 4 women includes:

Private Tastings

- Fantesca Estate & Winery
- Pride Mountain Vineyards
- Keplinger Wines

Lunch and Tasting

- Kelly Fleming Wines
- Staglin Family Vineyard
- Spottswoode Estate

Dinner and Tasting

- Crocker & Starr
- 4-night stay in a 4 bedroom vacation home in Napa

CROCKER & STARR WINERY
FANTESCA ESTATE & WINERY
KELLY FLEMING WINES
KEPLINGER WINES
PRIDE MOUNTAIN VINEYARDS
SPOTTSWOODE ESTATE
STAGLIN FAMILY VINEYARD

Can I come? TB

There is nothing better than a ladies trip to Napa. Unless said ladies trip features an itinerary chock full of appointments with wineries where women make the wine! Gather four girlfriends and pick your travel date. Nashville Wine Auction will set up an itinerary of four days of fantastic tastings, lunches and a dinner where you could meet some of the “sheros” of California winemaking. You’ll visit:

Keplinger Wines where Winemaker, Helen Keplinger, and her husband, DJ Warner, found their passion traveling through the Languedoc and Rhône regions of southern France. Helen then began producing California Grenache and Syrah, focusing on small quantities made from small wine lots, respecting and responding to the uniqueness of each site and year. Today Keplinger Wines encompass eight inspired Rhône blends with accolades from Wine Spectator of 90-95+ points. If available, Helen will join you on this tasting journey.

Crocker & Starr Winery, longtime friend of the Nashville Wine Auction and l’Eté du Vin Guest of Honor, Pam Starr welcomes you to a fantastic dinner and tasting at Crocker & Starr. Your VIP experience begins with a glass of wine and a stroll through the vineyards. From there you’ll move to the Garden Arbor and Stone House for a private seated presentation of Crocker & Starr’s small production, hand-selected estate red wines accompanied with a superbly paired dinner by local culinary expert. Pam Starr

has been co-owner, manager and winemaker of Crocker & Starr since its inception in 1997. Her Bordeaux blends have put C&S in the Top 100 wines in the world, with 95+ point ratings by Wine Spectator and Robert Parker. If available, Pam will be joining you on this incredible gastronomic experience.

Pride Mountain Vineyards where magnificent views of Spring Mountain await you. You'll be treated to a private seated tasting either in Pride Mountain's caves or the Founder's Room (depending on time of year). Both spaces are elegant and provide an exploration of wines that include current and limited release offerings. Co-owners, Suzanne Pride and, brother, Steve Pride celebrate the unique gift that Spring Mountain offers. The region is the quintessential expression of what California wines are able to achieve with a level of ripeness without sacrificing structure, complexity and balance which is not possible in France.

Spottswoode Estate is where longtime friend of the Nashville Wine Auction and l'Été du Vin Guest of Honor, Lindy Novak, invites you. This intimate experience of a tour, tasting and lunch showcases the beauty and bounty of Spottswoode's winegrowing estate, idyllic gardens and world renowned wines. Situated on the western edge of St. Helena at the foot of the Mayacamas Mountains this estate vineyard crafts wines known for their elegance, balance and classic structure. Accolades from Wine Spectator and Robert Parker/Wine Advocate both agree that this Napa first-growth estate produces award winning wines. Parker even claims, "If Château Margaux were in Napa Valley, it would be Spottswoode." The Novak winemaking family is a female affair with Founder, Mary Weber Novak, Beth Novak Milliken, President/CEO, and Lindy Novak, National Marketing Director. The vision of these amazing women has been the guiding force of Spottswoode Estate. If available, Lindy will be joining you on your tasting journey.

Fantesca Estate & Winery, where world-renowned winemaker, Heidi Barrett, turns Spring Mountain grapes into spectacular wines. Heidi has been dubbed, "the first lady of Napa Valley" and "the Queen of Cult Cabernet" by Robert Parker and has been honored with five 100-point wines during her career. After stints as winemaker for multiple wineries, including Screaming Eagle, she joined Duane and Susan Hoff at their winery in 2008. At Fantesca Heidi crafts not only estate Cabernet and Chardonnay, but her "All Great Things" red blend. Enjoy breathtaking wines and views at this private VIP tasting experience.

Staglin Family Vineyard, where friend of the Nashville Wine Auction and l'Été du Vin Guest of Honor, Shannon Staglin, welcomes you. 51 acres situated in the Mayacamas Mountains, Staglin has ideal soils, location and microclimates to produce wines that speak to the heart. From Wine Spectator's, James Laube, to Robert Parker's Wine Advocate, Staglin Family

Vineyards has been producing magnificent 95+ point wines for many years. Your VIP lunch and tasting experience begins as you arrive at the Steckter House, a homestead built in 1864. Your host will greet you with a glass of Chardonnay as you tour the estate before lunch. If available, Shannon, will join you and your guests for lunch.

Kelly Fleming Wines was developed by a native of Oregon and restaurateur who came to Napa Valley in 1998 and purchased 300-acres in Calistoga. There Kelly Fleming turned her precious land into a Napa Valley oasis. Kelly broke ground on her winery in 2005 which includes a two story stone structure that encompasses a professional kitchen and an intimate indoor and outdoor entertaining space. Wine Advocate and Wine Spectator have awarded her wines with 92-94+ points. You'll be treated to a casual lunch and tasting, coupled with fantastic views of the Napa Valley. If available, Kelly will be joining you on your tasting and culinary adventure.

Once you select your travel dates, Nashville Wine Auction will book your appointments, and also your accommodations. You can expect to stay in a luxurious four bedroom vacation home for the duration of your four nights in Napa.

What is left to think about? Four women travel from Nashville to Napa in search of luxury accommodations and killer tastings and the opportunities to meet some big players in the world of Women in Wine. This is the girls trip to end all girls trips!

Please note: Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. David Bragg Travel, Nashville Wine Auction's preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip. Trip must be taken within one year of purchase.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare, driver, or rental car. For best availability of suppliers, a minimum of three months advance notice of selected dates is required. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Crocker & Starr Winery, Fantesca Estate & Winery, Kelly Fleming Wines, Keplinger Wines, Pride Mountain Vineyards, Spottswoode Estate, Staglin Family Vineyard

Rare Chardonnay from the Taylor's.

Mark Aubert's Sonoma Coast vineyard-designate Chardonnays have risen to cult status at a dizzying speed. Production is a limited 4,000 cases, and the wines are only available via the winery's mailing list. This lot includes bottles from two of the four vineyards: Ritchie and Lauren. Let's learn more about these two, shall we?

Ritchie:

It all started here in the year 2000. Ritchie Vineyard was Aubert's first foray into single vineyard Chardonnays. Today they produce Chardonnay from the oldest blocks at Ritchie, planted nearly a half century ago. Soils at Ritchie are a myriad of Goldridge based with overlying volcanic ash and various other soils. The Ritchie vines are nearly a half century old, and as a result the wine is consistently powerful and decadent in style. The rare volcanic soils help retain a level of natural acidity which complements its subtle richness.

Lauren:

Aubert's first production of Lauren Estate wine was in 2003, and revealed their official definition of "perfection." Comprised of four distinct Chardonnay clones, this wine is a hypothetical blend of Sonoma Coast with White Burgundy. Fabulously concentrated and layered with density and extract, the aromatics and mouth feel are profound.

Donated by Steve & Pam Taylor

LOT 113

VINEYARD. DESIGNATE. CHARDONNAY.

This wine lot includes:

- Aubert Wines Ritchie Vineyard Chardonnay 2014 (3 bottles)
- Aubert Wines Lauren Vineyard Chardonnay 2013 (3 bottles)
- Aubert Wines Lauren Vineyard Chardonnay 2012 (3 bottles)
- Aubert Wines Ritchie Vineyard Chardonnay 2012 (3 bottles)

LOT 114

BOARD OF DIRECTOR'S COLLECTION

This wine lot includes:

- 25 bottles of wine, listed in description

NASHVILLE WINE AUCTION BOARD OF DIRECTORS

This lot is a great cellar starter. TB

Straight from the cellars of our amazing Board of Directors comes this fantastic assortment of wine. 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, look no further than this diverse lot.

Take home amazing bottles for your everyday life (aka: Tuesday wine) as well as high-end labels that could impress any collector. There are also some interesting varietals in this lot that are perfect to share with loved ones. You'll taste the Old and New World as this lot features wines from California, Italy, and France.

With 25 bottles that range in value from \$45 to \$330, you are bound to discover a new favorite! Bid high on this fun group and get some incredible bottles for your collection, your next date night or maybe just for Tuesday!

- Beaulieu Vineyard BV Georges de Latour Private Reserve Cabernet Sauvignon 2012
- Behrens Family Winery Erna Schein Moulds Family Vineyard Cabernet Sauvignon 2012
- Belle Glos 'Las Alturas Vineyard' Pinot Noir 2016
- Ceretto Bricco Rocche Brunate Barolo DOCG 2009
- Château Cos d'Estournel 2008
- Château Malescot St. Exupery Margaux 2012
- Château Pichon Longueville Comtesse de Lalande 2004

- Château Pichon-Longueville au Baron de Pichon-Longueville 1990
- Cornerstone Cellars Grigsby Vineyard Syrah 2013
- Domaine de la Grange des Pères 2012
- Domaine du Vieux Télégraphe Châteauneuf-du-Pape La Crau 1998
- E. Guigal Condrieu La Doriane 2013
- Hall Wines 'Eighteen Seventy-Three' Cabernet Sauvignon 2013
- Handwritten Cabernet Sauvignon 2013
- HDV Hyde de Villaine Vine Hill Ranch Cabernet Sauvignon 2015
- Hewitt Vineyard Cabernet Sauvignon 2012
- Hirsch Vineyards East Ridge Pinot Noir 2015
- Kosta Browne Keefer Ranch Pinot Noir 2012
- Louis Latour Corton-Charlemagne Grand Cru Blanc 2006
- Orin Swift Papillon Red 2015
- Peter Michael 'Les Pavots' Estate Red 2010
- Phifer Pavitt Xroads Cabernet Sauvignon 2014
- Télégramme Châteauneuf-du-Pape 2014
- Thierry Allemand Cornas 2009
- Turley Wine Cellars Dragon Vineyard Zinfandel 2005

Donated by Brannan & Amy Atkinson, Tom & Stephanie Baldwin, Joseph Cashia & Angela Humphreys, Cliff & Cheryl Chunn, J. Petersen & Eleanor Cobb, Chase Cole, Harvey & Elise Crouch, Glenn & Ann Eaden, Michael & Cindee Gold, David & Marjorie Hawkins, Jim & Kimberly Lewis, Brian & Kristen Junghans, Tim & Brittany Kirch, Parker & Tiffany Kling, Nolan & Cathlin Mitchell, David Osborn & Lisa Maki, Scott Peterson & Loren Chumley, William & Sharon Piper, Chris Weinberg, Mark & Holly Whaley

LOT 115

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

This wine trip includes:

- 3-night stay for 4 at Rancho La Cuna
- Dinner for 4 at The Hitching Post
- Lunch at Au Bon Climat prepared by Jim Clendenen
- Tasting itinerary set up for you

TOM BLACK
JIM CLENDENEN

Our sincerest thanks to Tom and Jim for hosting this exciting trip.

Just north of the city of Santa Barbara, considered the American Riviera, is wine country. Experience the ultimate wine getaway in this relaxed, scenic setting. Four guests will enjoy a three night stay at Jim Clendenen's, Rancho La Cuna, located in the heart of Santa Barbara wine country. The spacious ranch house sits on a bluff of his 100-acre estate with majestic views overlooking the valley and his vineyards. It offers three bedrooms, a magnificent living area, and a kitchen that is every chef's dream. Use as a launch pad to explore the area or just sit back and relax.

Your stay includes a trip to the world renowned Au Bon Climat Winery (not usually open to the public) in Santa Maria located within Bien Nacido Vineyard in northern Santa Barbara County. Enjoy a private tour, barrel tasting, and gourmet luncheon prepared by Jim Clendenen, winemaker and owner of Au Bon Climat, accompanied by an interesting selection of library wines and current releases.

During your trip, dine at the finest restaurants, including the fabulous Hitching Post Steakhouse made even more famous from the movie *Sideways*. VIP visits to select top wineries will be scheduled within an itinerary that works for you.

Please note: Trip is for Thursday - Sunday. Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. David Bragg Travel, Nashville Wine Auction's preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Restrictions: Schedule your visit at least 10 weeks in advance. Lunch at the winery needs to be scheduled on a weekday (Friday okay). Please redeem by November 2020. Airfare and rental car are not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Tom Black, Jim Clendenen, Au Bon Climat

LOT 116

THE 2ND ANNUAL TAYLOR OPEN... CELLAR

Event details:

- Friday, October 26, 2018
- 6:00 pm
- At the home of Pam & Steve Taylor
- **Multisale:**
\$750 per person

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

This party is another great value and experience. TB

The most talked about event from last Fall is back for a second year! Yippee! It's The Taylor Open... Cellar; a rare opportunity to taste some of the best wines in the world as Pam and Steve clean out their cellar!

The event is going down Chez Taylor on Friday, October 26, 2018. There you can expect to sample California Cabs, Bordeaux blends, Italian Reds, high-end Champagne and Chardonnay, Pinot Noir and Sauvignon Blanc from both the Old and New World. More wines than you've ever seen in one evening, all yours for the exploring in one thrilling wine experience.

The Taylors have amazing pours planned, they'll be opening power players like Margaux, Latour, Lynch-Bages, Beaucastel, Chave, Rayas, Louis Jadot, Jean Grivot, Henriot, Krug, Bruno Giacosa, GAJA, Ornellaia, Sassicaia, Harlan, Hourglass, Dominus, Kistler, Aubert, Peter Michael, and more!

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

Champagne and Sparkling Wine

- Henriot Champagne Cuvée des Enchanteleurs Brut 1989
- Krug Brut Champagne NV
- Laurent-Perrier Cuvée Rosé NV
- Schramsberg Sparkling Wine Assortment
- Soter Vineyards Mineral Springs Brut Rosé

White Wines

- Aubert Wines Sonoma Coast Chardonnay 2015
- Domaine Bachelet-Monnot Les Referts Puligny-Montrachet 2005
- Kistler Vineyards 'Kistler' Chardonnay 2011
- Louis Jadot Bâtard-Montrachet Chardonnay 2006
- Louis Jadot Domaine des Héritiers Corton-Charlemagne 2006
- Peter Michael 'L'Après-Midi' Sauvignon Blanc 2016

Rhône Wines

- Château de Beaucastel Châteauneuf-du-Pape 2005
- Château de Beaucastel Châteauneuf-du-Pape Blanc 2005
- Château Rayas Châteauneuf-du-Pape Reserve 2005
- Domaine Jean-Louis Chave Hermitage 2005
- Paul Jaboulet Aîné Hermitage La Chapelle 2005

Red Burgundy

- Domaine Arlaud Morey-Saint-Denis 2005
- Domaine Armand Rousseau Père et Fils Ruchottes-Chambertin 2005
- Domaine Jean Grivot Clos Vougeot 2008
- Domaine Jean Grivot Échezeaux 2009
- Geantet-Pansiot Charmes-Chambertin 2005
- La Pousse d'Or Volnay 1er Cru Clos de la Bousse d'Or 2005
- Louis Jadot Clos Saint-Jacques 2005

Italian Reds

- Falletto di Bruno Giacosa 'Falletto Vigna Le Rocche' Barolo DOCG 1998
- Gaja Barbaresco DOCG 2004
- Marchesi Antinori Solaia Toscana IGT 2004
- Masseto Toscana IGT 2005
- Ornellaia Bolgheri Superiore 2007
- Tenuta San Guido Sassicaia Bolgheri 2011

California Reds

- Black by Black Cabernet Sauvignon 2009
- Continuum Proprietary Red 2008
- Dominus Estate 2004
- Far Niente Estate Bottled Cabernet Sauvignon 2014
- Harlan Estate 2014
- Hourglass Blueline Vineyard Merlot 2009

Bordeaux

- Château Clos Fourtet 2005
- Château La Mission Haut-Brion 2000
- Château Latour 1996
- Château Léoville Barton 2005
- Château Lynch-Bages 2000
- Château Malescot St. Exupery 2005
- Château Margaux 1996
- Château Pichon-Longueville au Baron de Pichon-Longueville 2000
- Château Pichon-Longueville au Baron de Pichon-Longueville 1990
- Château Rauzan-Segla 2000
- Les Forts de Latour 2005

Donated by Steve & Pam Taylor

Buy this if you can. TB

Mr. Clarence Dillon, an eminent American financier, visited Bordeaux in 1934. He fell under the spell of Château Haut-Brion and recognized the unique opportunity of acquiring such a legendary estate.

The only property from outside the Médoc to be included in the 1855 Classification, Haut-Brion's viticultural history can be traced back further than its Médoc First Growth counterparts. Samuel Pepys even mentions it in his diaries on April 10, 1663, when he was dining at the Royal Oak Tavern in Lombard Street, London: "...and here drank a sort of French wine called Ho Bryan that hath a good and most particular taste I never met with." Raise your hand if you love Ho Bryan as much as we do!

Competition for "Greatest Graves" is steep, especially with Haut-Brion's sister Château La Mission Haut-Brion just across the road. Though not technically a First Growth, LMHB can sometimes outrank its older sister in many vintages. La Mission Haut-Brion was acquired by Clarence Dillon in 1983.

In 2012, Château Quintus came into the Clarence Dillon family! An exceptional terroir that has been recognized as such for centuries, this wine takes its natural place alongside the red and white wines of Château Haut-Brion and Château La Mission Haut-Brion, thereby becoming another star in this illustrious family.

The seven magnum in this lot represent the Clarence Dillon portfolio in the best possible way. Direct from the estates, these magnum will definitely be a hot commodity. Bid high!

Donated by Domaine Clarence Dillon

LOT 118

FROM DOMAINE CLARENCE DILLON, WITH LOVE

This wine lot includes:

- Château Haut-Brion 2012 (1.5L)
- Château Quintus 'Le Dragon de Quintus' Saint-Émilion Grand Cru 2012 (1.5L)
- Le Clarence de Haut-Brion 2012 (1.5L)
- Château La Mission Haut-Brion Blanc 2012 (1.5L)
- La Clarté de Haut-Brion Blanc 2012 (1.5L)
- Château Quintus Saint-Émilion Grand Cru 2012 (1.5L)
- La Chapelle de La Mission Haut-Brion 2012 (1.5L)

LOT 119

TANTALIZING RED BURGUNDY

This wine lot includes:

- Louis Jadot Clos Saint-Jacques Gevrey-Chambertin Premier Cru 2005 (3 bottles)
- Louis Jadot Mazis-Chambertin Grand Cru 2005 (3 bottles)
- Geantet-Pansiot Charmes-Chambertin Grand Cru 2005 (3 bottles)
- Domaine Jean Grivot Échezeaux Grand Cru 2009 (3 bottles)

PAM & STEVE TAYLOR

This great Burgundy is ready to drink. TB

Ah, Red Burgundy. Just the mention of your name elicits fond memories and profound revelations. With its centuries of winemaking tradition and terroir-focused precision, Burgundy, like no other wine region, makes hearts swoon and paddles raise. How you affect us so, you sweet, sweet region.

This mixed case offers three bottles each of Grand Cru Red Burg and one 1er Cru from deliciously exquisite Crus and producers, that are ripe for drinking.

Four of our favorite vineyards are on the block here. Gevrey Chambertin Clos St. Jacques, offering the resplendent nose of raspberry, cherry, rose petal, minerals and smoke, plus a whiff of fresh leather. Charmes Chambertin, powerful, virile, complex and intense with notes of strawberry, blackcurrant, and gooseberry as well as fruit pits, liquorice, and spices. Mazis-Chambertin, fine-boned, yet with a rugged intensity, subtle and waiting to blossom. Échezeaux, redolent of animal, spice notes, underbrush, and prune, evolving with age towards musk, leather, fur and mushroom.

Tantalizing, isn't it? Wake up from your Burgundy daydream and raise that paddle.

Donated by Steve & Pam Taylor

JUSTIN FLOM

G CATERING

Another exciting entertainer moving to Nashville, thank you for jumping in to our community; and as for G Catering -- we love you!

Have you ever left one of our Nashville Wine Auction dinners and thought to yourself, "What in the world just happened, how did all of that wine disappear?!" Well, this time, it won't be in reference to number of bottles consumed...

Nationally-acclaimed magician and online video sensation Justin Flom has appeared on *Ellen*, network late-night shows, and *The Today Show*. From touring with Country Superstars Florida Georgia Line and creating magic for other stars including Lady Antebellum, Super Bowl Coach Pete Carroll and the entire Seattle Seahawks team, John Legend, Nick Jonas, and Chrissy Teigen, Flom finds himself in front of as diverse an audience as any entertainer. He's fun, mystifying, adorable, and he's got a few tricks up his sleeve... including appearing in your home!

That's right if you win this auction lot you can invite up to 14 guests over for dinner and a show! Justin will provide the entertainment, the wine comes from the extensive Nashville Wine Auction cellar, and Chef Burke Conley of G Catering will bring the magic in the kitchen. All in all, you're in for a very special evening.

This dinner is no illusion, it's really happening! Raise your paddle before the opportunity disappears...

Donated by Justin Flom, G Catering

LOT 120

NOW YOU SEE IT... HOST A MAGICAL DINNER IN YOUR HOME!

This lot includes:

- Dinner for up to 14 guests in your home on a mutually agreeable date
- Entertainment by Magician, Justin Flom
- Food provided by Chef Burke Conley of G Catering
- Select dinner wines from Nashville Wine Auction cellar

LOT 121

THE 2000-POINT DINNER

Buy-A-Spot at this dinner taking place on Saturday, January 12, 2019 at Kayne Prime.

A total of 10 single 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.

Shared pours are available and can be purchased after the auction.

ANTHONY & PAMELA CMELAK
KAYNE PRIME

Great hosts, great wine, great dinner. TB

We've done it again, folks. A 2000-point dinner.

You heard us correctly, that's 20, 100-point wines, graciously donated from the stunning cellar of Pamela and Anthony Cmelak. Ten truly fortunate winning bidders will gather at Kayne Prime to taste through some of the world's most celebrated wines. The critics rated them as practically perfect in every way, now you'll get to be the judge!

The lineup is truly special. We'll start with Champagne, a little Pol Roger Rosé and Champagne Le Brun-Servenay to get the party started. Next comes California Chardonnay from Aubert, four top vineyards and vintages. The next course features New World reds from Australia and California. Then, we'll proceed to the Old World with Italy and Bordeaux, including a 2000 Lafite. We'll top it off with some vintage Port. The full lineup is below, feast your eyes on the majesty of such 100-Point perfection!

Saturday, January 12, 2019 will surely go down in history as legen--wait for it--dary. We'll see the fortunate ten at Kayne Prime!

Reception

- Pol Roger Brut Rosé 2004
- Billecart-Salmon Brut Champagne 2006

First Course - California Chardonnay

- Aubert Wines 'CIX' Sonoma Coast Chardonnay 2013
- Aubert Wines Eastside Vineyard Russian River Valley Chardonnay 2013
- Aubert Wines Lauren Vineyard Sonoma Coast Chardonnay 2013
- Aubert Wines UV-SL Vineyard Sonoma Coast Chardonnay 2014
- Marcassin Marcassin Vineyard Chardonnay 2012

Second Course - New World Reds

- Shafer Vineyards Relentless 2013
- Jasper Hill Georgia's Paddock Shiraz 2009
- Paul Lato Cinematique Larner Vineyard Syrah 2015
- Shafer Vineyards Hillside Select Cabernet Sauvignon 2002

Third Course - Chile

- Sena Aconcagua Valley 2015
- Viña Almaviva 2015
- Casa Lapostolle Clos Apalta 2014

Fourth Course - Italian Reds

- Fattoria Le Pupille 'Saffredi' Maremma Toscana 2012
- Casanova di Neri Tenuta Nuova Brunello di Montalcino DOCG 2006
- Valdicava Madonna del Piano Brunello di Montalcino Riserva DOCG 2010

Fifth Course - Bordeaux

- Château Pavie 2000
- Château Léoville-Las Cases 'Grand Vin de Léoville' 2000
- Château Lafite Rothschild 2000

Dessert Course - Portugal

- Taylor Fladgate Vintage Port 1994
- Fonseca Vintage Port 1977

Donated by Anthony & Pamela Cmelak, Kayne Prime

LOT 122

CHOOSE-YOUR-OWN BORDEAUX ADVENTURE

This Bordeaux Trip includes:

- 5 nights for 2 couples at InterContinental Bordeaux - Le Grand Hotel
- 6 winery visits to the châteaux of your choice

What's not to love! TB

You pick them, and we'll book them!

Nashville Wine Auction is offering a way for four people to experience all that Bordeaux has to offer with a customizable 6-day trip across the left and right banks of the Gironde. Experience historical sights, exceptional French hospitality and the world's finest wines. Nashville Wine Auction will set you up in style... The hardest part of this just might be deciding which châteaux to visit!

Depending on availability and your travel dates, you can visit some of the most impressive châteaux in Bordeaux. Consider the following options:

Left Bank

- Château Haut-Brion
- Château Lynch-Bages
- Château Margaux
- Château Palmer
- Château Pape Clément
- Château Pichon Longueville Comtesse de Lalande

Right Bank

- Château Beauregard
- Château Figeac
- Château Pavie
- Château Siarac
- Château Troplong Mondot

And when you are not tasting wine consider visiting the Place de la Bourse, also known as Place Royale, one of Bordeaux's most beautiful squares and the St. André Cathedral and all of its stunning beauty.

Your home during your five night stay is the extravagant InterContinental Bordeaux - Le Grand Hotel, a luxury hotel located in this magnificent region of South-West France whose gentle lifestyle will capture your heart. The majestic, artistic, gastronomic and passionate city of Bordeaux is all yours. You are sure to get all the keys to make your journey unforgettable.

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

- 6 day/5 night trip for 2 couples
- 4 days spent visiting a total of 6 wineries
- Work with Nashville Wine Auction staff to select site visits
- Some winery visits may include meals, otherwise meals are not included
- Must be booked 4 months in advance

Please note: A third couple can be added to this trip at the cost of half of the closing bid price. David Bragg Travel, Nashville Wine Auction's preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip. Trip must be taken within 18 months of purchase.

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

LOT 123

TWO OF ARIETTA'S CHOICEST IMPERIALS AND AN INSIDER VISIT

This wine lot includes:

- Arietta Cabernet Sauvignon 2012 (6L)
- Arietta On the White Keys 2011 (6L)
- Celebratory insider's visit for up to 8 guests to the Hatton Victorian in Saint Helena

ARIETTA

CARON & FRITZ HATTON

These are rare big bottles from Fritz. TB

Arietta: a name for wines born of a passion for music. The name Arietta, meaning short aria or art song, expresses the winery's belief that all great wines must sing. Both wine and song should "take flight," in the course of which the qualities of balance, vibrancy, depth, overtones, and complexity resonate and give us a sense of exaltation. An ultra-premium Napa winery specializing in limited production Bordeaux-style blends, Arietta is no stranger to the Nashville Wine Auction scene. It is owned by wine specialist and Nashville's favorite auctioneer, Fritz Hatton, and his wife Caren.

Arietta is delighted to honor the Chair of l'Été du Vin 2018, Tom Black, and to support key organizations in Nashville in the fight against cancer, by offering engraved imperials of two of the owner's favorite Arietta wines of the last ten years, the 2012 Cabernet Sauvignon and the 2011 On the White Keys.

That's obviously not all, folks. The winner of this lot will get to celebrate with an insider's visit for up to eight at the Hatton residence in Saint Helena for "education," an audience with three Bernese Mountain dogs, and the possibility of pianistic "prestidigitation" by the host.

The first person to sing Carmen's Habanera gets the lot! Just kidding... You simply need to bid the highest.

Donated by Arietta, Caron & Fritz Hatton

STEVE & PAM TAYLOR
CHEF NICO ROMO
NICO

Not to be missed. See you there. TB

Burgundy buffs, grip your paddle for this one in anticipation of thrusting it into the air. This dinner for 10 at the home of Pam and Steve Taylor features a lineup of some of the greatest Crus... Don't believe us?

There's a preview of the lineup to whet your whistle while we tell you a little more about what's in store for the evening.

Ten lucky buy-a-spot bidders will join Pam and Steve on Saturday, January 26th, 2019 at their beautiful home to drink some of their prized Burgs... From Coche-Dury to Armand Rousseau to Vogue, the list goes on and on. We'll start the evening with vintage Krug and finish with Yquem, and enjoy a surprise Mystery Wine... Because that is what the Taylors do!

Taking on the daunting task of pairing these magnificent bottles is Chef Nico Romo, a French Master Chef from South Carolina. And he's up for the challenge, trust us. Born in Lyon, France, Chef Romo is the youngest-ever US member of The French Culinary Academy and Master Chefs of France, one of just 66 French Master Chefs in the country. Chef Romo currently brings his European training and appreciation for locally sourced ingredients to his French oyster bar and wood-fired seafood concept called NICO in Mt. Pleasant, SC.

Alright, that's it, it's time for the great unveiling. Here are the courses, try and make it through without standing on your chair, paddle raised high.

LOT 124

FÊTE DU VIN

Buy-A-Spot at this dinner taking place on Saturday, January 26, 2019 at the home of Pam & Steve Taylor.

A total of 10 single 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.

1st Course

- Krug Brut Champagne 1996

2nd Course

- Coche-Dury Meursault 2003
- Bouchard Père & Fils Montrachet Grand Cru 2006

3rd Course

- Pierre-Yves Colin-Morey Corton Charlemagne Grand Cru 2005
- Domaine Bonneau du Martray Corton-Charlemagne Grand Cru 2005
- Louis Jadot Domaine des Héritiers Corton-Charlemagne Grand Cru 2005

4th Course

- Domaine Marquis d'Angerville Clos des Ducs Volnay Premier Cru 2005
- Domaine Armand Rousseau Père et Fils Ruchottes-Chambertin 'Clos des Ruchottes' Grand Cru 2005

5th Course

- Domaine Comte Georges de Vogüé Musigny 'Cuvée Vieilles Vignes' Grand Cru 1990
- Domaine Robert Groffier Père & Fils Bonnes-Mares Grand Cru 2001
- Mystery wine!

Dessert

- Château d'Yquem 2001

Donated by Steve & Pam Taylor, Chef Nico Romo, NICO

Rob Parker said these are the greatest Champagne he's tasted. TB

Dom Pérignon. There are few experiences better than popping open a bottle of this benchmark Champagne. Maybe having your first child, but it's a close second.

DP is named for a 17th-century monk, Dom Pierre Pérignon, who was a cellar master for the Abbey of Hautvillers. He used the vineyards to return the estate to prosperity. With well thought-out and thorough blending of grapes, white wines from black grape varieties and gentle and divided pressing, Dom Pierre Pérignon laid the essential foundations for the "Champenoise" method. Right up to his death in 1715, this contemporary of Louis XIV perfected the art of winemaking in Champagne.

Now, this lot offers a full CASE of 1990 Dom Pérignon, a knockout vintage to say the least.

Let's raise a glass (and paddle) to our favorite monk!

Dom Pérignon Brut 1990 (12 bottles)

» *Medium lemon-straw colour. Intensely fragrant nose with aromas of jasmine, cinnamon buttered toast, stewed apples and preserved ginger. Concentrated honey-nut, warm apple tart and spice flavours fill the mouth giving ample flesh to the firm, fine structure. The bubbles are still remarkably frisky and, in harmony with the crisp backbone of acid, make for a relatively youthful, elegant and exquisitely balanced wine. Very long finish. (3/2009) (98 LPB)*

Donated by Keith & Pam Browning

LOT 125

TWELVE REASONS TO TOAST WITH DOM PÉRIGNON

This wine lot includes:

- Dom Pérignon Brut 1990 (12 bottles)

LOT 126

EXCLUSIVELY ANTINORI

Buy-A-Spot at this dinner taking place on Friday, March 22, 2019 at the home of Bill & Sharon Piper.

A total of 9 single 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.

ALESSIA ANTINORI OF MARCHESI ANTINORI
JAMIE POLLACK OF ZACHYS
BILL & SHARON PIPER
CHEF MATT BOLUS

Great chef, great hosts, great wine -- don't miss out! TB

We're thrilled to celebrate Women in Wine this year, and some of our favorite women in wine wanted to get in on the action!

Two powerhouses of the wine world are coming to Nashville on March 22, 2019 for one fun evening! Alessia Antinori, 26th generation winemaking legend of Marchesi Antinori, and Jamie Pollack, Global Managing Director of Zachys Wine Auctions, want you to join them for dinner accompanied by a Solaia vertical!

Solaia is one of the leading wines of the famous Tuscan winery and the great passion of the Antinori family. Coming from a vineyard with a southwestern exposure situated at the Tignanello estate, Solaia is produced exclusively in exceptional vintages and it represents a true symbol of the most prestigious Italian oenology. Born in 1978 through the family's passion, care, attention and research, the initial blend was 80% Cabernet Sauvignon and 20% Cabernet Franc, which was also repeated for the 1979 vintage. In the following vintages, Antinori introduced 20% Sangiovese grapes and made some corrections, thanks to the addition of Cabernet Sauvignon and Cabernet Franc grapes, until reaching the current composition.

Some of the vintages included are 1997, 1998, 2005, 2009 and the 100-point 2015!

LOT 126 – CONTINUED

EXCLUSIVELY ANTINORI

Sharon and Bill Piper’s stunning home will set the scene, and Nashville’s beloved Chef Matt Bolus will be bringing the heat in the kitchen to match all the female power in the room.

As if that isn’t enough, at the dinner, Jamie will offer one lucky guest a VIP table at one of Zachys’ next wine auctions in New York City or Hong Kong, where you’ll have lunch and an exclusive rare wine tasting while millions of dollars of wine is sold by Fritz Hatton!

Donated by Alessia Antinori, Chef Matt Bolus, Marchesi Antinori, Bill & Sharon Piper, Jamie Pollack, Zachys

LOT 127

AN OVER THE TOP EXPERIENCE: NAPA TRIP FOR 6, HOSTED BY GARY RZUCIDLO AND SPONSORED BY BNY MELLON WEALTH MANAGEMENT

Napa Trip details:

- Tuesday, April 30 – Sunday May 5, 2019
- 5-night stay for 3 couples at The Westin Verasa Napa
- Driver included

Dinners and Tastings

- Mustards Grill with Haber Family Vineyards
- PRESS Restaurant with Rudd Oakville Estate
- La Toque with Tom Black selections
- Angèle with Wagner Family of Wine

Lunches and Tastings

- William Cole Vineyards
- PlumpJack, CADE, Odette
- Fantasca Estate & Winery

Tours and Tastings

- Opus One
- BRAND
- Continuum Estate
- Rudd Oakville Estate
- Harlan Estate
- Mayacamas Vineyards
- Gargiulo Vineyards
- Lokoya

GARY RZUCIDLO

BNY MELLON WEALTH MANAGEMENT

This is the best Napa trip we've ever sold. TB

When it comes to premier California wines, is your thirst unquenchable? Do you crave luxury experiences, red carpet treatment and VIP access? Do you want to meet the minds behind the wine, while sipping wine and gazing at million dollar views? If so, this is the trip for you. Simply become victorious after the inevitable bidding war, and show up in Napa next April 30. The rest has been taken care of by Gary Rzucidlo of BNY Mellon Wealth Management.

Gary Rzucidlo is a longtime supporter of Nashville Wine Auction and has gone above and beyond gathering the crème de la crème of Napa for this trip. Gary will personally host your group of six through this 5-day itinerary of top-tier Napa wineries. He's taken care of every detail. You'll come back with expanded wine appreciation, new favorites, new friends and probably a desire for a trip to Betty Ford. Here is how this amazing lineup will unfold:

Tuesday, April 30

After arriving in Napa, you'll check into your accommodations at **The Westin Verasa Napa**. Blending downtown convenience with a resort-like setting on the Napa River, The Westin Verasa Napa offers travelers a boutique destination from which to confidently explore Napa Valley.

And explore you shall, starting on day one with a Twilight Tasting at **Opus One**. The after-hours event begins with a Champagne and caviar reception in the winery's salon, followed by a private tour of the architectural spaces of Opus One. As the sun sets over the vineyard, you'll descend to the heart of the winery where you will enjoy two vintages with hors d'oeuvres prepared to complement the wines.

Afterwards you'll head to Napa's legendary **Mustards Grill** for dinner. Mustards is still the place to go for a heaping plate of honest American fare with worldly sophistication. Joining you (and of course providing the wine) will be Sue-Marie and Ron Haber from **Haber Family Vineyards**. They will present their Cabs sourced from Diamond and Howell Mountains, along with their Sonoma and Carneros Chardonnays. Your dinner will be sublime!

Wednesday, May 1

Your day starts with a VIP experience at **BRAND**. Showcasing fruit sourced from Pritchard Hill and winemaker, Philippe Melka, this experience is a great way to kick off the day. Start with Champagne at the Rock followed by a vineyard and winery tour. Then enjoy an educational barrel tasting (of 2017) and round out the experience with a comparative taste of 2016 from the bottle.

Next is **Continuum Estate**. Located high atop Pritchard Hill on the Eastern ridge of Napa Valley, Continuum Estate is the realization of four generations in wine. It is a terroir driven, estate based Cabernet family blend recognized among the great estates in wine. Enjoy a private tour of the vineyards and the cellar, followed by a tasting with Carissa Mondavi.

The final appointment of the day is at **Rudd Oakville Estate** where you'll be treated to a private visit, vineyard walk and tasting hosted by Winegrower, Frederick Ammons. But that is not the end of your experience with Rudd. Head to **PRESS Restaurant** where dinner is served with Rudd wines and personally hosted by Oscar Henquet, Managing Director of Rudd Estate.

Thursday, May 2

Begin your day with a visit to **William Cole Vineyards**. First is a private tour of the historic 1873 stone winery, followed by a ride to the Howell Mountain vineyard to taste Estate Cabernet Sauvignon. This seated tasting is paired with casual lunch and accompanied by Owner and Winemaker, Bill Ballentine.

What's next? Harlan. For over three decades, **Harlan Estate** has been committed to creating a California "First Growth." Set in the western hills of Oakville, the estate consists of 240 acres of natural splendor, roughly fifteen percent of which are under vine. Experience a relaxed visit discovering the understated elegance and beauty of this rarefied place and enjoying the wines in the same spirit and camaraderie in which they are made. The afternoon will be spent with the Estate Director, Don Weaver.

Next you return to the hotel but the night is far from over. You'll dine at **La Toque**, heralded as one of the "Best Restaurants in America" by *Wine Spectator* and the recipient of a prestigious Michelin Star for the 8th year in a row. La Toque features cutting-edge, contemporary French cuisine by acclaimed **Executive Chef Ken Frank**. And Chef Ken's favorite challenge in the kitchen is to create menus around the cellars of great collectors. This night is no exception as **Tom Black** has generously donated the wine list for dinner. With Salon, Domaine Leflaive Clavoillon Puligny-Montrachet, Frederic Magnien Corton Coeur de Fer, Pichon Lalande and Taylor Fladgate, this dinner promises to be an over-the-top evening of once in a lifetime wine and food pairings!

Friday, May 3

Another day, another amazing lineup of appointments! Your first stop is **Mayacamas Vineyards**. There you'll explore the 480-acre property via ATV, enjoying the first sip of wine at the 2000 ft. high viewing deck (where on a clear day you can see the San Francisco skyline)! Next you'll tour the old winery building dating from 1889 and taste both current Cab and dig into some beautiful library vintages.

Your lunch appointment is a trifecta of fantastic wines... **PlumpJack, CADE, and Odette**. Head to the **Odette Estate** overlooking the vineyards of Stags Leap District and enjoy a private three course lunch prepared by Meadowood. Your hosts for lunch are a trio of talented winemakers – Aaron Miller from PlumpJack Estate, Danielle Cyrot from CADE Estate, and Jeff Owens from Odette Estate. You are invited to enjoy three estate Cabernet Sauvignons side by side to compare and contrast.

After returning to the hotel to freshen up, you can then walk to your downtown Napa destination, dinner at **Angèle**. Joining you (and providing the wine, naturally) will be a representative from **Wagner Family of Wine**. You'll enjoy a casual dinner French country restaurant offering refined bistro fare paired with selections from the Wagner Family. Sounds heavenly.

Saturday, May 4

Ease into Saturday with a visit to **Gargiulo Vineyards**. Gargiulo is a small, family-owned winery committed to handcrafting exceptional wines from two Oakville estate vineyards. The property is surrounded by a truly stunning view that sweeps down into its own private valley. Here you'll enjoy a personal tasting experience with wines that embrace vintage, vineyard and varietal distinction.

LOT 127 – CONTINUED

AN OVER THE TOP EXPERIENCE: NAPA TRIP FOR 6,

HOSTED BY GARY RZUCIDLO AND SPONSORED BY BNY MELLON WEALTH MANAGEMENT

Ready for lunch? Great! Your next stop is **Fantesca Estate** where you join Proprietor, Duane Hoff, for a tasting and lunch at the winery. Fantesca produces just 3,000 cases annually and Winemaker, Heidi Barrett, produces only one Chardonnay and one Spring Mountain Cabernet, making Fantesca's offerings one-of-a-kind.

Last, and far from the least, is a visit to **Lokoya**. Our friends at Lokoya are prepared to roll out the red carpet for your private tasting at the gorgeous Spring Mountain estate. You'll be welcomed with Champagne and have a seated tasting featuring a flight of four Lokoya Cabernets paired with artisan cheeses and charcuterie. Relax and take in the beauty as this will be your final stop.

Sunday, May 5

Time to wave good bye to Napa, The Westin, the wine, the winemakers, and Gary Rzucidlo. You'll be returning to Nashville with great memories and undoubtedly great new cellar favorites once your allocations arrive.

Restrictions: Itinerary subject to change. Airfare is not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Gary Rzucidlo, BNY Mellon Wealth Management, Tom Black, BRAND, CADE Estate, Chef Ken Frank, Continuum, Fantesca Estate & Winery, Gargiulo Vineyards, Haber Family Vineyards, Harlan, La Toque, Lokoya, Mayacamas Vineyards, Odette Estate, Opus One, PlumpJack Estate, Rudd Oakville Estate, Wagner Family of Wine, Westin Hotel, William Cole Vineyards

LOT 128

BELIEVE THE HYPE; 2009 BORDEAUX

This wine lot includes the following 2009 Bordeaux:

- Château Cantenac Brown
- Château Cos d'Estournel
- Château Clinet
- Clos Fourtet (2 bottles)
- Château Ducru-Beaucaillou
- Château Lynch-Bages
- Château La Conseillante
- Château La Mission Haut Brion
- Château Léoville Poyferré (2 bottles)
- Château Montrose
- Château Palmer
- Château Pichon Longueville Comtesse de Lalande
- Château Pontet-Canet
- Château Pape Clément (2 bottles)
- Château Pavie
- Château Smith Haut Lafitte (2 bottles)
- Château Troplong Mondot

NASHVILLE BORDEAUX COLLECTORS

l'Eté du Vin wouldn't be l'Eté du Vin without this group of Bordeaux collectors. Thank you for your generosity and loyalty for so many years.

Rarely has a vintage received such high praise... And even more rarely has it lived up to the hype. There is no doubt that the 2009 vintage is delicious. From the moment the barrel tastings took place in spring 2010, it has been praised as fruity and delectable.

The hallmark of this spectacular vintage, which many experts have gone on record as describing as the greatest of all time, is the unique combination of fine, ripe tannins and a sweet, creamy body, offset by unprecedented lively acidity. It's really the acidity that makes the wines of this vintage so different from any recent great year. If anything, the best wines of 2009 have an almost Burgundian quality to them, as difficult as that may be for the Bordelais to agree with! While it's not too difficult to get powerful, balanced wines from Cabernet and Merlot in good vintages, it is a much rarer thing to unite the brute force of those varietals with the dainty, almost ethereal aromatics and gentle tannic architecture they can also achieve. And the best Bordeaux of 2009 are indeed wines of unparalleled power, charm, and finesse.

This lot includes TWENTY ONE bottles from this famed vintage. We dare you to resist this lot!

Donated by Tom Black, Glenn & Ann Eaden, Elliot & Cynthia Himmelfarb, Mac & Elizabeth Husband, John & Beth Huff, Jim & Kimberly Lewis, Irv & Karin Lingo, David & Janice Morgan, Keith & Deby Pitts, Steve & Pam Taylor, McArthur VanOsdale, Mark & Holly Whaley

PAM & STEVE TAYLOR

Masseto is the greatest Merlot in Italy -- the Petrus of Italy. TB

After selling a massively successful Masseto tasting last year, we couldn't resist offering more of the delectable Merlot! This lot would be worth a bid if there was just one bottle of Masseto, but we are fortunate enough to offer ten vintages, including the rare 1988, from the cellar of Pam and Steve Taylor.

Last January, lucky "Mastering Masseto" attendees experienced a once in a lifetime tasting in the Country Music Hall of Fame's Rotunda with esteemed winemaker, Axel Heinz and Director North America, Alessandro Lunardi. Even Antonio Galloni and Martina McBride were in attendance! While buying this lot won't get Axel, Alessandro, Antonio, and Martina into your cellar, it will deliver the wines, which are superstars in their own right!

Masseto is a rare, single vineyard wine made entirely from Merlot grapes grown on the vineyard bearing the same name. Located in the acclaimed Bolgheri region of Tuscany, Masseto was first released in 1986, simply called "Merlot" at that time. The name of Masseto then appeared on the label with the 1987 vintage. Masseto is a wine of great and complex personality where its remarkable structure always combines with beautiful elegance. It quickly gained a reputation as one of the world's most sought after and extremely allocated wines.

Whether or not you "Mastered" Masseto in January, now is the time to raise your paddle for more Masseto!

Donated by Pam & Steve Taylor

LOT 129

RE-MASTERING MASSETO

This wine lot includes:

- Masseto 1988
- Masseto 1992
- Masseto 1993
- Masseto 1994
- Masseto 2002
- Masseto 2005
- Masseto 2009
- Masseto 2011
- Masseto 2012
- Masseto 2014

LOT 130

LE GRAND DÎNER

Event details:

- Saturday, June 15, 2019
- At Kayne Prime
- **Multisale:**
\$1,750 per seat

Please note: *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 205. 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

KAYNE PRIME

Please invite me. TB

This dinner is for those who seek out the finer things in life. Those who prefer to go all out, who make grand gestures, no matter the expense. Reserve your spot because this grand experience is worth the effort. Live large and experience the fine wines of France in a big way: poured from large format bottles! From Champagne to Burgundy to Bordeaux to Sauternes, the lineup has grand producers in grand sizes. Pam and Steve Taylor will be providing the big bottles, so you know it'll be good.

Your adventure in living large will unfold at Kayne Prime on Saturday, June 15, 2019. There, 54 big buyers will enjoy a 9L of Veuve Clicquot Yellow Label, three 3-liters each of 2009 Corton Charlemagne from Bouchard, 2000 Léoville Las Cases, and 1996 Margaux, and finish off with a 6L of 1988 Château d'Yquem.

This is the biggest wine dinner of 2019... Literally! Make sure you are there!

- Veuve Clicquot Yellow Label (9L)
- Bouchard Père et Fils Corton-Charlemagne 2009 (3L) (3 bottles)
- Château Léoville-Las Cases 2000 (3L) (3 bottles)
- Château Margaux 1996 (3L) (3 bottles)
- Château d'Yquem 1988 (6L) & (3L)

Donated by Pam & Steve Taylor

TOM BLACK

JIM CLENDENEN

We applaud the efforts of these two gentlemen: their passion for wine, generous hearts and loyalty to our cause. Our hearts are full of gratitude.

Tom Black. Jim Clendenen. These two partners in wine have a trip up their sleeves!

Only three lucky guys will get to buy into this trip and this is not hyperbole... It will be the most intimate access to your dream wine locations.

The details are not set in stone, because this trip will unfold based on the buyers' wishes. Here's what we can tell you:

The trip will start and end in Paris, and you'll visit Bordeaux, Burgundy and Champagne. Unless you'd rather visit Tuscany and Piedmont.

The trip will be filled with 10 days of your favorite Châteaux, Domaines, wineries, vineyards, etc. It will include all of your accommodations and meals. Jim and Tom will arrange the itinerary based on your desires. They have countless vintner relationships in these wine regions, and are planning on using them!

All you'll need to do is settle on a mutually agreeable date in 2019 and buy your plane ticket. Jim and Tom will manage the rest. Raise your paddle. Buy your spot, and then dream big!

Restrictions: Trip does not include airfare. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Tom Black, Jim Clendenen

LOT 131

GENTLEMEN'S TRIP FOR 4 – DREAM BIG!

This lot includes:

- 10-day all-inclusive wine trip for three guys
- Hosted by Tom Black and Jim Clendenen

Buy-A-Spot in this trip to wine country.

A total of 3 single spots will be sold separately (for guys only). The Auctioneer will explain the rules from the podium.

LOT 132

GET PAPPY HAPPY WITH THIS COLLECTION OF FIVE BOTTLES OF PAPPY VAN WINKLE

This lot includes:

- Old Rip Van Winkle Handmade 10 Year Old Kentucky Straight Bourbon Whiskey
- Old Rip Van Winkle 'Van Winkle Special Reserve Lot B' 12 Year Old Kentucky Straight Bourbon Whiskey
- Pappy Van Winkle's Family Reserve 15 Year Old Kentucky Straight Bourbon Whiskey
- Pappy Van Winkle's Family Reserve 20 Year Old Kentucky Straight Bourbon Whiskey
- Pappy Van Winkle's Family Reserve 23 Year Old Kentucky Straight Bourbon Whiskey

ELIZA KRAFT OLANDER & BRIAN MCHENRY

Thank you to these special friends of l'Eté du Vin -- Eliza and Brian.

The chance of getting your hands on the liquid gold that is Pappy Van Winkle's Family Reserve is so minuscule in today's market that you'd have a better shot at winning a Powerball. Heck, some states have even resorted to creating their own "Pappy Lottery" just to decide who gets to buy a bottle during the once-yearly release.

Why so hard to come by you ask? Well, first and foremost, the historic distillery only releases around 7,000 cases a year (approximately 84,000 bottles). Their motto is to sell "at a profit if we can, at a loss if we must, but always fine bourbon." The real Pappy craze began in 1996 when the Beverage Testing Institute rated the 20-year Pappy Van Winkle the highest rating for a whiskey ever given by the institute: a 99 out of 100. And it's only escalated since then.

This lot is the bourbon collector's equivalent of winning the Powerball. Not only do you get some Old Rip 10 year and the Van Winkle Special Reserve Lot B 12 year, you also go home with a whopping Pappy Reserve 15, 20 and 23 year.

No more descriptive vocabulary is necessary for this one except one word: BID.

Donated by Eliza Kraft Olander & Brian McHenry

Can you say Burgundy's best vintage? TB

What's better than six bottles of red Burgundy? Six bottles of GRAND CRU red Burgundy.

The pinnacle of Pinot Noir, the big daddies of Burgundy, there's something so iconic about the status and prestige of Grand Cru Burgundy. We can thank the Cistercians for putting in the work to isolate such impressive plots.

This case of six Grand Cru Burgs from some of the greatest producers is for expert-level Pinotfiles (which, granted, is the vast majority of the l'Eté du Vin attendees). But you get the point. Musigny, Bonnes Mares, Richebourg, Échezeaux, and Clos Vougeot are all represented here, and all from the iconic 1990 vintage.

Widely considered a standout between 1978 and 1999, the heat of the vintage produced powerful, voluptuous wines that have proven to be monumental in stature. Nearly 30 years old (wow!), these beauties get five out of five stars in our book. Take home this selection of 1990 Grand Cru Burgundy from Vogue, Jadot, AF Gros, Giroud, and Leroy. You'll thank us later.

Donated by John & Beth Huff

LOT 133

EXPERT LEVEL GRAND CRU RED BURGUNDY 1990

This wine lot includes:

- Domaine Comte Georges de Vogüé Musigny 'Cuvée Vieilles Vignes' Grand Cru 1990
- Louis Jadot Bonnes-Mares Grand Cru 1990
- Domaine Anne & Francois Gros Richebourg Grand Cru 1990
- Camille Giroud Échezeaux Grand Cru 1990
- Domaine Leroy Clos de Vougeot Grand Cru 1990
- Camille Giroud Clos de Vougeot Grand Cru 1990

LOT 134

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

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 \$1000, \$500 or \$250 to fund the fight against cancer.

Because tonight we will make a difference.

LINDELL JEWELERS
CHAMPAGNE TAITTINGER
BOTTEGA DEL VINO

What would Champagne & Diamonds be without the Champagne or the diamonds? Thank you Vitalie Taittinger, Jack Henry, Kobrand, and a very sparkling thank you to Carolyn Linder of Lindell Jewelers.

You have an opportunity to win an elegant diamond and gold bracelet from Lindell Jewelers in Brentwood with the purchase of a glass of Taittinger Comtes de Champagne Blanc de Blancs 2006 for \$200.

As for the prize, this lady's 14K gold hinged bangle bracelet measures 60mm across by 6mm wide by 2.9mm thick with a push button clasp and a safety. 37 gorgeous full cut diamonds are square bezel set along the top with milgrain accents. The diamonds are G Color, VS2 Clarity and have a total manufacturer stated weight of 0.80 carat. This majestic bracelet is stamped 14k and weighs 9.9 grams complete. Valued at \$5,200, this exceptional piece will shine like a ray of sun and be the envy of every diamond lover.

After selecting a glass with your lucky number, enjoy the Taittinger Comtes de Champagne Blanc de Blancs 2006. Produced only in exceptional vintage years and intended as the ultimate expression of the Taittinger style, this wine offers maturity and finesse. The nose initially presents a fresh, refined tangerine-like fruitiness. It then develops more mature notes of ripe fruit, raisin pastries and candied fruit. On the palate, the attack is both smooth and very lively. The mid-palate is supple, full-bodied and rich, with flavors of grapefruit. The finish is still very long and refined with a hint of spice, reminiscent of liquorice sticks. Raise your glass and enjoy one of the most coveted glasses of Champagne in the world.

Donated by Lindell Jewelers, Champagne Taittinger, Bottega del Vino

LOT 135

CHAMPAGNE & DIAMONDS

During the Reception, 40 glasses of Champagne will be sold in Bottega del Vino flutes valued at \$50 per stem. One of the glasses of Champagne comes with the diamond and gold bracelet! Plan to buy two glasses and somebody's going home very happy.

Everybody wins as we enjoy the finer things in life and unite in the fight against cancer.

LOT 136

BID BIGGER FOR BETTER BATTER!

This lot includes:

- One bucket of fried chicken from Chef Matt Bolus delivered right now!

CHEF MATT BOLUS

404 KITCHEN CULINARY TEAM

We've upped our game this year. Thank you Matt for going above and beyond for the Nashville Wine Auction.

We know y'all are enjoying this special evening and having a good time. And we made it halfway through the auction, but even after dinner, y'all are looking a bit peckish. We don't want you to be distracted by the munchies. We need you to be 100% present with enough energy to raise your paddles for the rest of the auction.

So what is a wine auction to do? Well, offer up some crispy, succulent FRIED CHICKEN!

If you've attended the auction recently you know the bucket of chicken lot isn't a surprise. However, in the interest of avoiding predictability, we did make a slight change this year.

Tonight's bucket of culinary wizardry comes directly from Chef Matt Bolus and the 404 Kitchen Culinary Team. You know Matt, the guy who left his desk job to pursue his heart's passion: cooking. Boy, are we glad he did! He has served in chef positions all over the world and is now executive chef of The 404 Kitchen where he earned a James Beard Award nomination for Best New Restaurant in 2014. Chef Bolus offers a modern take on European cuisine, sustainable practices, and not to mention some yummy fried chicken!

Let's welcome Chef Matt to the stage and let him know... Who is the hungriest?

Donated by Chef Matt Bolus, 404 Kitchen Culinary Team

Thank you Jim and Kimberly. This is outstanding. TB

Have you ever thought, “Wow, I want to really focus on building my wine cellar this year;” and then suddenly realized how much effort that takes? And then you sigh and stare longingly into the distance, dreaming of a day when your cellar would magically fill with amazing bottles, chosen strategically by someone with an amazing palate? All that fantasizing may just turn into a reality for one lucky bidder...

Anyone who visited PRIMA in the Gulch knows two things: it will be missed and it had an amazing wine list. Jim and Kimberly Lewis have very graciously donated 72 of their favorite bottles from the restaurant’s list for your bidding pleasure this evening.

The lucky winner of this lot will instantly grow their cellar 72 bottles-fold. Just glancing at the list shows extreme precision and taste when it was created. It’s the perfect way to jump-start or expand your cellar with a fantastic range of bottles, from Burgundy to Sauternes to California to Italy. Check out the list below and go home with a fully operational wine cellar in an instant!

Oregon & Washington

- Amavi Cellars Cabernet Sauvignon 2013
- Bergström ‘Bergström Vineyard’ Pinot Noir 2012
- Charles Smith ‘Sixto’ Uncovered Chardonnay 2013
- Chehalem Wines Ridgecrest Vineyards Pinot Noir 2013
- Cristom ‘Mt. Jefferson Cuvée’ Pinot Noir 2014
- Woodinville Wine Cellars ‘Indomitable’ Red 2010

LOT 137

INSTANT CELLAR STARTER KIT FROM PRIMA

This wine lot includes:

- Six mixed cases of wine (72 bottles) as listed in the description

California

- Altamura Cabernet Sauvignon 2011
- Brewer-Clifton 3-D Chardonnay 2010 (2 bottles)
- BURLY Cabernet Sauvignon 2012
- BURLY Sauvignon Blanc 2013 (2 bottles)
- Capture Alliance Red Wine 2012 (2 bottles)
- Cedar Knoll Vineyard Cabernet Sauvignon 2012 (2 bottles)
- Cenyth Red 2012 (2 bottles)
- Domaine Carneros by Taittinger Le Rêve Blanc de Blancs Sparkling Brut 2006 (2 bottles)
- Donelan Walker Vine Hill Vineyard Syrah 2012
- Goldeneye Gowan Creek Vineyard Pinot Noir 2012
- Meyer Family Cellars Fluffy Billows Cabernet Sauvignon 2013
- Migration Pinot Noir 2014
- Orin Swift Abstract Red 2015 (2 bottles)
- Orin Swift Papillon Red 2014
- PlumpJack Winery Estate Cabernet Sauvignon 2014
- Ridge Vineyards Geyeserville Zinfandel 2014

Italy

- Argiano Brunello di Montalcino DOCG 2009
- Ceretto Barolo DOCG 2011
- Gaja Ca'Marcanda Vistamare Toscana IGT 2014
- Giovanni Rosso Barolo del Comune di Serralunga d'Alba DOCG 2008 (375 ml)
- Michele Chiarlo Nivole Moscato d'Asti DOCG 2015 (375 ml) (2 bottles)
- Prunotto Barolo DOCG 2008 (2 bottles)
- Tenuta Vitanza Brunello di Montalcino Riserva DOCG 2006
- Terrabianca Campaccio Toscana IGT 2012

Germany & Switzerland

- Caloz Les Bernunes Valais Syrah 2014
- Monchhof Mosel Slate Riesling Spatlese 2013
- Romain Papilloud Cave du Vieux Moulin Païen Valais 2012

France

- Champagne Dumangin Fils Premier Cru Brut Rose
- Château de Pez 2012 (2 bottles)
- Château Rieussec ‘Les Carmes de Rieussec’ Sauternes 2007
- Clémentin du Château Pape Clément 2009
- Damien Coquelet Beaujolais Villages 2014
- Domaine De Boissan Gigondas Vieilles Vignes 2014
- Domaine Faury Côte Rôtie 2012 (2 bottles)
- Domaine de la Grange des Pères 2012
- Domaine Jerome Gradassi Châteauneuf-du-Pape Blanc 2013
- Domaine Robert Chevillon Nuits-Saint-Georges Vieilles Vignes 2013 (2 bottles)
- Domaine Robert-Denogent Pouilly-Fuisse Les Reisses Vieilles Vignes 2013 (375 ml) (2 bottles)
- F. E. Trimbach Gewurztraminer 2013
- Joseph Dorbon Arbois Cuvée des Moyne 2012
- La Closerie des Eyrins 2013 (2 bottles)
- Louis Latour En Chevret Volnay Premier Cru 2013 (2 bottles)
- Lucien Crochet La Croix du Roy Sancerre 2014
- Regis Bouvier Clos du Roy Marsannay Rouge 2011
- Yves Cuilleron Saint-Peray Les Potiers 2014

Australia

- Château Tanunda Noble Baron Shiraz 2008 (2 bottles)

Spain

- Descendientes de J. Palacios Villa de Corullon 2011 (2 bottles)
- Numanthia 2012 (2 bottles)

Donated by Jim & Kimberly Lewis from the PRIMA Wine Cellar

LOT 138

DEVILISHLY GOOD SONOMA PINOT NOIR

This wine lot includes:

- Williams Selyem Hirsch Vineyard Pinot Noir 2014 (12 bottles)
- Kistler Vineyards 'Kistler Vineyard' Sonoma Coast Pinot Noir 2010 (5 bottles)
- Kistler Vineyards Sonoma Coast Pinot Noir 2004 (5 bottles)
- Kistler Vineyards Kistler Vineyard Russian River Valley Pinot Noir 2002 (2 bottles)
- Aubert Wines Reuling Vineyard Pinot Noir 2010
- Aubert Wines Ritchie Vineyard Pinot Noir 2010
- Aubert Wines UV Vineyard Pinot Noir 2010 (3 bottles)
- Aubert Wines UV-SL Vineyard Pinot Noir 2009 (2 bottles)
- Aubert Wines UV-SL Vineyard Pinot Noir 2010 (3 bottles)

JIM & KIMBERLY LEWIS

PRIMA WINE CELLAR

BILL & EDIE MITCHELL

We are overwhelmed by the generosity of Jim and Kimberly Lewis. Thanks a million for all the Pinot. And to our friends, Bill and Edie Mitchell we say Cheers!

Pinot Noir is one of the earliest grapes to bud, but it was quite the late bloomer in California wine country. Since California's commercial wine industry was founded in the 1850s, the sensitive and delicate Burgundian grape played a minor role.

At that time, most of the wine labeled "California Burgundy" was made from Zinfandel and other hearty grapes, and contained no Pinot Noir at all. Pinot had acquired a notorious reputation as a difficult grape and a capricious wine. "God made Cabernet Sauvignon," the great enologist André Tchelistcheff allegedly pronounced, "whereas the devil made Pinot Noir."

Though some legendary examples popped up here and there throughout that time frame, it wasn't until long after the Prohibition that experimentally-minded growers and pioneering winemakers thought: hey, maybe Pinot has a home in Sonoma?

And boy, are we grateful for those risk takers. Three of the most renowned Sonoma Pinot producers: Kistler, Williams Selyem, and Aubert, are on full display with this lot. Each represents a well-crafted and carefully considered representation of this highly difficult yet oh-so-worth it grape. If you're any bit of a Pinot person, you'll want to pay close attention to this one.

Donated by Jim & Kimberly Lewis from the PRIMA Wine Cellar, Bill & Edie Mitchell

If you love Bordeaux, buy this! TB

2009 Bordeaux. Enough said.

Kidding, we're going to say more. The perfect combination of warm, sunny days and cool nights created the legendary vintage. Deep, round, rich, opulent, everything came together to make this vintage a knockout. 19 different wines were rated a whopping 100pts by Robert Parker... To quote RP, "Don't shoot him, he's only the messenger."

Now it's time for ten lucky bidders to celebrate a decade of aging with 20 bottles of Bordeaux's finest on Saturday, April 6, 2019 at Hillwood Country Club. Your hosts for the evening, Tom Black and David Morgan, have put together quite the lineup from the cellars of Nashville Bordeaux collectors.

The best part of unveiling this wine after 10 years of aging is the opportunity to evaluate: Drink now, or hold for 10 more years? No matter where the decision lands, one thing is for certain: the 2009 Bordeaux vintage never fails to impress. Secure your spot and experience the reveal for yourself!

FLIGHT 1

- Château Haut-Brion
- Château Lafite Rothschild
- Château Latour
- Château Margaux
- Château Mouton Rothschild

LOT 139

BORDEAUX 2009: THE TEN YEAR REVEAL

Buy-A-Spot at this dinner taking place on Saturday, April 6, 2019 at Hillwood Country Club.

A total of 10 single 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.

Shared pours are available and can be purchased after the auction.

FLIGHT 2

- Château Montrose
- Château Pichon Longueville Comtesse de Lalande
- Château Pichon-Longueville au Baron de Pichon-Longueville
- Château Ducru-Beaucaillou
- Château Cos d'Estournel

FLIGHT 3

- Château Palmer
- Château Lynch-Bages
- Château La Mission Haut-Brion
- Château Pontet-Canet
- Château Grand-Puy-Lacoste

FLIGHT 4

- Château Clinet
- Château Pavie
- Château L'Évangile
- Château Troplong Mondot
- Château La Conseillante

Donated by Tom Black, Keith & Pam Browning, Glenn & Ann Eaden, Elliot & Cynthia Himmelfarb, Mac & Elizabeth Husband, John & Beth Huff, Jim & Kimberly Lewis, Irv & Karin Lingo, David & Janice Morgan, Bill & Rosann Nunnally, Keith & Deby Pitts, David Sokolin, Steve & Pam Taylor, McArthur VanOsdale, Mark & Holly Whaley

Special thanks to our friends and travel partners in Chile. You have a way of making things spectacular.

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

Day 1: Walking Tour, Santiago Wine Club, & MOVI

After you arrive and get settled in your hotel, you set off exploring downtown Santiago, the most historic part of the city, by foot with a bilingual guide. From there the guide will lead you on a tour of the city's most important historic and cultural sites including Barrios Lastarria and Paris y Londres, La Moneda (Presidential Palace), Plaza de Armas, and Mercado Central (Chiles largest fresh seafood market). Another highlight is Cerro Santa Lucia, which marks the spot where conquistador Pedro de Valdivia founded the city of Santiago, and has a wonderful view of downtown.

After your tour, you will be heading to Santiago Wine Club, the best of a French-Chilean team with vast experience in the wine industry for several years both in Europe and in Chile, for a world-class wine tasting. It is a shop highly specialized in Independent Wines and Vineyards Wines; those wines that are not easily found in the market. They are original wines, of great quality and small productions, where you find organic, natural wines, biodynamic viticulture, and more! You will also find craft beers and gourmet products from different regions of the country.

LOT 140

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

This 7-day/6-night trip for 4 includes:

- 6 nights hotel accommodations
- 6 breakfasts at hotels
- 5 lunches
- 3 dinners
- Tastings, tours and wine experiences as detailed in the description
- All transfers per itinerary in private vehicle with guide

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

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

Day 2: Maipo Valley

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

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

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

Day 3: Casablanca Valley

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

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

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

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

Day 4: Leisure Day at Matetic

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

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

Day 5: Colchagua Valley

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

Next, enjoy a delicious lunch at the family-run Viu Manent Winery. Founded in 1935, Viu Manent’s core philosophy is centered in attention to detail, respect for the environment, and honoring history and tradition while embracing innovation and modernity.

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

You won’t go far to check into your next accommodations, as you will be staying at Casa Lapostolle! With a traditional Chilean old hacienda style, Lapostolle is considered one of the architectural greats of Chilean

wineries and offers luxurious guest residences with the perfect balance of sophistication and serenity. Enjoy the infinity pool, BBQ patio, gardens and terraces.

Day 6: More Colchagua Valley

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

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

Day 7: Relax or Explore!

For your last day in wine-making paradise, you can stay and further explore Lapostolle, or you have the option to visit the Colchagua Museum in Santa Cruz. This is the largest private museum in Chile that features pre-Columbian anthropomorphic ceramics from all over Latin America. And with that you'll be transferred to the airport and off to the states with fond memories of your time spent in enchanting Chile!

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

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

TOM BLACK

It's been an amazing year working with you Tom. Thank you for your dedication to l'Eté du Vin, and for keeping us well stocked with Black by Black.

"Black by Black" was inspired by arguably the top wine collector in the world, Tom Black, and the *L.A. Times* Winemaker of the Year, Jim Clendenen from Au Bon Climat Winery. The winemaker selected only "the finest grapes" from a 300 acre ranch in Santa Barbara County to create a special Meritage wine that has won several blind tastings and been scored a perfect 100 points. This wine is a combination of 40% California Cabernet Sauvignon, 40% Merlot and 20% Petit Verdot to produce a bold and balanced red wine. You can only get this wine at charity auctions and with only 25 cases produced, this is an extremely exclusive lot. Large format bottles can be cellared for another 10 years, but the wine is drinking great now!

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

Available to you is a double magnum of Black by Black (2006, 2007, or 2008) for \$500. Raise your paddle and claim your double magnum!

Donated by Tom Black

LOT 141

BLACK BY BLACK IN DOUBLE MAGNUM

This wine lot includes:

- Black by Black (3L)
- Available vintages: 2006, 2007, 2008 (Make selection at Pick Up)
- **Multisale:** \$500

Please note: *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 201. After the closing of the Silent Auction, available lots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your price by purchasing this lot in the Silent Auction.*

LOT 142

IN MEMORY OF ARCHIE MCLAREN: A CENTRAL COAST WINE CLASSIC

This wine lot includes 60+ bottles from the following Central Coast vintners:

- Au Bon Climat
- Verdad Wines
- Qupé Wines
- Ethan Wines
- Bonaccorsi Wines
- Chanin Wine Co.
- Talley Vineyards
- Hartley Ostini Hitching Post Wines
- Sawyer Lindquist Vineyard

VINTNERS FROM THE CENTRAL COAST

You'll need truck to take it all home. TB

Selling lots in memory of truly special people lost to cancer is always hard, but this lot's honoree would only have accepted a celebratory reflection of his amazing life... That's just how Archie McLaren lived! A charismatic, tireless, and vibrant wine lover, Archie passed away from complications due to bone cancer in February. However his time on earth and within the wine world is something truly remarkable.

Born in Atlanta, Ga., in 1942 and raised in Memphis, McLaren attended Vanderbilt University on a tennis scholarship. In addition to his numerous accolades, we are probably most moved by the way he championed the Central Coast as a wine region. In 1984, San Luis Obispo public radio station KCBX asked McLaren to host a weekly program about wine called, The Wine Drinker's Guide to Indulgence. The next year, McLaren and the station started the Central Coast Wine Classic as an annual fundraiser for KCBX. The event has grown to be one of the most successful charity wine auctions in America, raising money each year for regional nonprofits. The event played a key role in shaping the history and wine industries of Santa Barbara and Paso Robles: it brought people to the region when no one knew where Paso Robles was.

A true ambassador of Central Coast wine, Archie will be remembered for his colorful wardrobe and signature beret, but also for being a pacesetter. He leaves behind a tremendous legacy, and the wine industry will surely miss him.

This lot of 60+ bottles from Central Coast wineries embodies everything Archie was. Raise your glass and your paddle for some remarkable wines and an even more remarkable legend. Here's to Archie!

- Au Bon Climat Isabelle Pinot Noir 2013 (1.5L) (2 bottles)
- Au Bon Climat Knox Alexander Pinot Noir 2014 (1.5L) (2 bottles)
- Barham Mendelsohn Pinot Noir 2007 (1.5L) (2 bottles)
- Bonaccorsi Bien Nacido Vineyard Pinot Noir 2010 (4 bottles)
- Bonaccorsi Melville Vineyard Chardonnay 2013 (8 bottles)
- Chanin Pinot Noir 2014 (12 bottles)
- Ethan Wines Grenache 2014 (2 bottles)
- Ethan Wines Purisma Mountain Syrah 2002
- Ethan Wines Purisma Mountain Syrah 2003
- Ethan Wines Purisma Mountain Syrah 2005
- Ethan Wines Purisma Mountain Syrah 2006
- Ethan Wines Purisma Mountain Syrah 2007
- Hartley Ostini Hitching Post Highliner Pinot Noir 2012 (1.5L)
- Hartley Ostini Hitching Post Highliner Pinot Noir 2013 (1.5L)
- Hartley Ostini Hitching Post Highliner Pinot Noir 2014 (1.5L)
- Hartley Ostini Hitching Post Perfect Set Pinot Noir 2012 (1.5L)
- Hartley Ostini Hitching Post Perfect Set Pinot Noir 2013 (1.5L)
- Hartley Ostini Hitching Post Perfect Set Pinot Noir 2014 (1.5L)
- Lutum Pinot Noir 2013 (12 bottles)
- Qupé Bien Nacido Hillside Estate Roussanne 2010 (1.5L)
- Qupé Bien Nacido Hillside Estate Roussanne 2013
- Qupé Bien Nacido Hillside Estate Syrah 2013 (1.5L)
- Qupé Bien Nacido Hillside Estate Syrah 2003 (5L)
- Sawyer Lindquist Vineyard Pinot Noir 2015
- Sawyer Lindquist Vineyard Pinot Noir 2015 (1.5L)
- Talley Vineyards Rincon Vineyard Pinot Noir 2016 (1.5L)
- Talley Vineyards Rosemary's Vineyard Pinot Noir 2016 (1.5L)
- Verdad Albariño 2016
- Verdad Tempranillo 2014

Donated by Au Bon Climat, Bonaccorsi Wines, Chanin Wine Co., Ethan Wines, Hartley Ostini Hitching Post Wines, Verdad Wines, Qupé Wines, Sawyer Lindquist Vineyard, Talley Vineyards

LOT 143

ALL YOU NEED IS A DRIVER, AGAIN

This dinner lot includes:

Dinner for 6 at Union Common on a mutually agreeable date including these wines:

- Louis Roederer Cristal Brut Champagne 1999 (1.5L)
- Etienne Sauzet Montrachet Grand Cru 1999
- Château Mouton Rothschild 1982
- Château Lafite Rothschild 1982
- Schloss Eitz Eltviller Sonnenberg Riesling Trockenbeerenauslese 1976

BILL & ROSANN NUNNELLY

UNION COMMON

Every wine here is a perfect score. TB

Back by popular demand is a dinner that has everything you could ever want... All You Need is a Driver! This lot includes five bottles of truly spectacular bottles from the cellar of Bill and Rosann Nunnelly paired with an amazing meal for six at Union Common.

As you would expect, your meal starts with bubbly and hors d'oeuvres. But that is where you can stop your expectations, they are about to be blown away! How's a magnum of 1999 Cristal sound to get the evening going? We know, we know... Amazing.

The next course features an outstanding Grand Cru White Burgundy, a 1999 Monty from Etienne Sauzet. The world's best Chardonnay from a knockout vintage. Salivating yet?

Up next are two 1982 First Growth Bordeaux from the Rothschilds... Lafite and Mouton! The vintage is legendary, and these two iconic producers carry it immensely well.

Last but certainly not least is dessert paired with a 1976 Riesling Trockenbeerenauslese from Sonnenberg, one of the most pleasurable Rieslings... Absolute perfection.

Your party will experience this perfectly paired meal at Union Common where you can expect meticulous treatment and an amazing menu. General Manager Steve Lapiska (formerly of F. Scott's), co Chefs Benny Kaminski and Mike Martinez, and Sommelier Rob Guimaraes will create an experience worthy of these amazing wines.

Win this lot, pick your date and you are set... All you'll need is a driver!

Donated by Bill & Rosann Nunnelly, Union Common

STEVE & GLORIA PIGNATIELLO

P. COMMS INT'L

This is truly insider's trip. TB

Experience the TRUE Burgundy. Burgundy is more than just the famous vineyards, French wine and food, and even more than thousands of years of tradition. The real Burgundy is the people. The people living out the traditions and creating the wine we hold so dear.

Win this lot and your group of six will head to France in May, June or early July 2019, and have the exclusive opportunity to visit Burgundy, meet these people and experience their unique lifestyle like an insider.

Imagine being invited into a winemaker's home for dinner and tasting wines dating back through the decades from their private cellars. Imagine going to the local market and picking out all fresh ingredients for an authentic French chef to teach you how to prepare it. Imagine having the winemaker and sommelier perfectly pair wines to your food. Imagine visiting Burgundy in a way that most people can only dream of experiencing.

Steve Pignatiello has carefully crafted a trip to Burgundy that is unlike any other. He has blended everything he knows best; the people, wine and food of Burgundy, to create an amazing trip.

This once-in-a-lifetime offer is for three couples and six nights. Begin in Paris where you will be transferred to Hotel Le Cep in Burgundy. This is your home for your entire stay in Burgundy and includes breakfast each morning.

LOT 144

THE TRUE BURGUNDIAN EXPERIENCE

This trip for 6 includes:

- 6-night stay at Hotel Le Cep in Burgundy
- Insider tours, tastings, meals arranged by hosts, Steve & Gloria Pignatiello

Your trip will include several of the “must-see” locations in Burgundy, including a visit and taste the Chablis of Francois Servin, slated to be a Guest of Honor for next year’s l’Eté du Vin! Although no two trips are alike, here are some other potential notable stops:

Visit the Vineyards

- Chambertin Grand Cru
- Vosne-Romanée Grand Cru
- Montrachet Grand Cru

Meet the Vintners (Winery Tours and Meals)

- Tour Rene Leclerc winery with Francois Leclerc and have lunch in his home in Gevrey-Chambertin
- Tour Domaine Parent in Pommard, and have lunch with Anne Parent at one of her favorite restaurants
- Visit Clerget winery in Vougeot and have a picnic lunch with Christian and Isabelle Clerget.
- Visit Jean-Luc Joillot’s winery in Pommard and enjoy a picnic style lunch with Jean-Luc
- Tour Alain Patriarche winery in Meursault and have lunch with Alain and Christiane in their home
- Visit Jouard winery in Chassagne-Montrachet and have lunch with Paul and Delphine Jouard in their home

What makes this trip different from any other is the VIP access and the having Steve and his wife, Gloria managing the travel and interpreting the language for you. Mingle and eat with winemakers and their families and experience their private homes and cellars. You’ll be welcomed like family!

This trip itinerary is packed and will interest those who have a passion for Burgundy and the food that accompanies it. Above all else this trip is for those who desire to connect with Burgundian winemakers on a personal level. Raise your paddle for the True Burgundian Experience.

Please note: This trip must be taken in May, June or early July 2019. Please contact Nashville Wine Auction shortly after the action to select exact dates.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare. Personal expenses, tips and gratuities, travel insurance also not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated Steve & Gloria Pignatiello, P. Comms Int’l

JIM & KIMBERLY LEWIS

DAVID & PHYLLIS VANDEWATER

I love Kistler. Thank you to the Vandewaters and Lewis!
TB

In the 1980s and 1990s, as Americans developed a ravenous thirst for Chardonnay, Kistler set a standard of quality with its powerful, oaky, voluptuous wines. Using grapes from small lots in prime vineyards in Sonoma and the Carneros, it was among a handful of California wineries that pioneered the use of Burgundian techniques, like fermenting in small oak barrels.

The winery's reputation was largely fueled by Robert Parker, who was the only wine critic other than Steven Tanzer invited to review the wines annually. And boy, does Parker gush over them. Parker once said in the *Wine Advocate*, "If the Kistler Winery could be magically transported to the middle of Burgundy's Côte d'Or, it would quickly gain a reputation as glorious as any producer of Burgundy grand crus."

This lot of 36 bottles from seven different Chardonnay vineyards is a surefire example of Kistler's complexity, elegance, and overall success when it comes to the noble Chardonnay grape. In deference to site and terroir, each of their ten Chardonnay bottlings are grown from the same heritage clone they have been raising for thirty years.

Donated by Jim & Kimberly Lewis, David & Phyllis Vandewater

LOT 145

CHARDONNAY ROYALTY: THREE CASES OF KISTLER

This wine lot includes:

- Kistler Vineyards Kistler Vineyard Chardonnay 2007
- Kistler Vineyards Vine Hill Russian River Valley Chardonnay 2007 (4 bottles)
- Kistler Vineyards Dutton Ranch Russian River Valley Chardonnay 2005 (3 bottles)
- Kistler Vineyards McCrea Vineyard Chardonnay 2005 (4 bottles)
- Kistler Vineyards Kistler Vineyard Cuvée Cathleen 2005
- Kistler Vineyards Kistler Vineyard Chardonnay 2002 (9 bottles)
- Kistler Vineyards Vine Hill Vineyard Chardonnay 2002 (9 bottles)
- Kistler Vineyards Hyde Vineyard Chardonnay 2002 (2 bottles)
- Kistler Vineyards Hudson Vineyard Chardonnay 2002 (3 bottles)

LOT 147

AN HOMAGE TO OUR GUESTS OF HONOR

This wine lot includes:

- 30+ bottles of wine of all shapes and sizes, from 750ml to 6L!
- Wines representing tonight's Guests of Honor

TOM BLACK
BONACCORSI WINES
MARIMARTORRES
TIM & ABBAY BLANKENSHIP
BILL & SUSAN JOY
JOYCE RAISIAN
STAGLIN FAMILY VINEYARD
CHAMPAGNE TAITTINGER

A great memory of a great night! TB

Raise your hand and give us a Tennessee holler if you're enjoying our fabulous Guests of Honor this year! It's not often you have so many impressive women in one room. We are certainly glad to have them join us for this year's festivities, and we'd like to offer up this opportunity for you to take home some of their best work. This lot of 30+ bottles (in multiple formats) is the perfect souvenir for a wonderful l'Eté du Vin.

Those who attended the Vintners' Tasting and Patrons' Dinner get the full Women in Wine experience, and will probably be the first out of their chairs to bid on this lot!

- Bonaccorsi Bien Nacido Vineyard Pinot Noir 2010 (4 bottles)
- Bonaccorsi Lerner Vineyard Syrah 2010 (4 bottles)
- Bonaccorsi Melville Vineyard Chardonnay 2013 (4 bottles)
- Crocker & Starr Cabernet Franc 2015 (2 bottles)
- Crocker & Starr Casali 8 Malbec Blend 2015
- Crocker & Starr Sauvignon Blanc 2015
- Crocker & Starr Stone Place Cabernet Sauvignon 2010
- Crocker & Starr Stone Place Cabernet Sauvignon 2011
- Crocker & Starr Stone Place Cabernet Sauvignon 2012

LOT 147 – CONTINUED

AN HOMAGE TO OUR GUESTS OF HONOR

- Long Vineyards Cabernet Sauvignon 1983 (1.5L)
- Long Vineyards Cabernet Sauvignon 2001 (3L)
- Marimar Torres Estate Don Miguel Vineyard Pinot Noir 1998 (6L)
- Marimar Torres Estate Chardonnay 2003 (5L)
- Spottswoode Family Estate Grown Cabernet Sauvignon 1989
- Spottswoode Family Estate Grown Cabernet Sauvignon 1998
- Spottswoode Family Estate Grown Cabernet Sauvignon 2000
- Spottswoode Family Estate Grown Cabernet Sauvignon 2003
- Staglin Family Vineyard Estate Cabernet Sauvignon 2014 (1.5L)
- Staglin Family Vineyard Estate Cabernet Sauvignon 2014
- Staglin Family Vineyard Estate Chardonnay 2016
- Taittinger Comtes de Champagne Blanc de Blanc 2006 (1.5L)

Donated by Bonaccorsi Wines, Marimar Torres, Tom Black, Tim & Abby Blankenship, Bill & Susan Joy, Staglin Family Vineyard, Joyce Raisian, Champagne Taittinger

LOT 148

NEW YORK CITY GETAWAY FOR 4

This NYC trip for 4 includes:

- Wine pairing dinner for 4 at ESCA
- Wine pairing dinner for 6 at Italian Wine Merchants
- 3-night stay for two couples at Loews Regency New York

LOEWS REGENCY NEW YORK HOTEL

ITALIAN WINE MERCHANTS

ESCA

We love New York City and our very special friends there. Thank you Perry Porricelli of Italian Wine Merchants and the Bastianich Family at ESCA. And we tip our hat to Loews Hotels for your generous contribution to this trip.

New York City is calling so pick up that paddle! Two couples are heading to the Big Apple with the opportunity to partake in not one, but two amazing, high-end wine dinner experiences.

ESCA— Italian for “bait,” the stuff of temptation and enticement— is a southern Italian trattoria devoted to celebrating the fruits of the sea. Created by James Beard award-winning chef Dave Pasternack, ESCA is revered for its less-is-more approach to cooking. Enjoy a tasting menu paired with Bastianich wines at this ultimate Italian seafood restaurant. The unique advantage of the Bastianich vineyards lies in the ability to blend wines between dramatically different microclimates. The results are impeccably balanced wines, perfected for both food and drinking pleasure.

With more than 2,000 grape varietals and 27,000 producers, Italian Wine Merchants (IWM) aims to make Italian wine accessible for buyers. You’ll get a taste of their work when you dine at IWM’s Vintage Tasting Room, New York’s premier cellar room.

IWM sommeliers and Chef Mike Marcelli will present legendary wines and regional Italian pairings with a tasting and five-course dinner. All wines will be paired with authentic regional foods and assorted Italian antipasti and wine service is from an IWM sommelier and educator.

Situated boldly on New York's Park Avenue, your three-night stay will be at the iconic Loews Regency New York, a destination luxury hotel that is conveniently located on Manhattan's Upper Eastside. This hotel seamlessly blends its iconic Art Deco design with modern sensibilities, craftily merging form and function to compliment 50 years of service expertise. Make plans to experience NYC during the day and dive into exquisite wine dinners in the evenings. Pick up that paddle!

Please note: Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. David Bragg Travel, Nashville Wine Auction's preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip. Trip must be taken within one year of purchase.

Restrictions: Trip does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Loews Regency New York Hotel, Italian Wine Merchants, ESCA

LOT 149

CABS OF STEELE: A TASTING OF 2007

Buy-A-Spot at this dinner taking place on Saturday, October 6, 2018 at the home of John & Jennifer Steele.

A total of 11 spots for COUPLES will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 2 seats at the dinner
- 2 pours 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.

JOHN & JENNIFER STEELE

CHEF TONY GALZIN

Continue your wine education -- raise your paddle for this dinner. TB

We've come a long way since 2007. For instance, Steve Jobs announced the very first iPhone in 2007, and now we have the 10th version of that phone that opens when it sees our face! Another highlight from that year that's blossomed into something truly remarkable? Why, the 2007 vintage of Napa Cabernet Sauvignon of course!

2007 was considered nearly perfect for California Cabernet Sauvignon. Wine Spectator rated it 99 on its 100-point scale. Many producers considered the 2007 growing season ideal, largely free of extreme heat and other threats, allowing them to harvest the grapes at what they judged to be the ideal point of ripeness. And it just keeps getting better!

Those who know Napa Cabs understand the true beauty of this historic vintage. Two notable Napaholics, John and Jennifer Steele, are generous enough to share TWELVE of their favorite wines from that illustrious vintage and host a dinner for 22 in their beautiful home on Saturday, October 6, 2018.

They're bringing in one of Nashville's favorite chefs, Tony Galzin of Nicky's Coal Fired, to prepare a fantastic feast worthy of such a vintage, and the wines come from some of the most notorious producers in the valley, like Schrader, Lokoya, Scarecrow, Cardinale... The list goes on and on.

Talk about Cabs of Steele!

- Buccella Cuvée Katrina Eileen Cabernet Sauvignon 2007
- Cardinale Estate Red 2007
- Chappellet Pritchard Hill Cabernet Sauvignon 2007
- Dominus Estate Christian Moueix 2007
- Hundred Acre 'Ark Vineyard' Cabernet Sauvignon 2007
- Lokoya Winery Cabernet Sauvignon 2007
- Scarecrow Cabernet Sauvignon 2007
- Schrader Cellars CCS Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2007
- Schrader Cellars GIII Beckstoffer George III Vineyard Cabernet Sauvignon 2007
- Shafer Vineyards Hillside Select Cabernet Sauvignon 2007 (1.5L)
- Verité La Joie 2007
- William Cole Vineyards Cuvée Claire Cabernet Sauvignon 2007

Donated by John & Jennifer Steele, Chef Tony Galzin

LOT 151

THE FINEST FROM PIEDMONT IN MULTIPLE FORMATS

This wine lot includes:

- Giacomo Conterno
Francia Barolo DOCG
1999 (2 bottles)
- Paolo Scavino Bric dël
Fiasc Barolo DOCG 1996
(3L)
- Giacomo Conterno
Francia Barolo DOCG
2007 (1.5L)
- Elio Altare Vigneto
Arborina Barolo DOCG
2007 (1.5L)
- Falletto di Bruno Giacosa
Asili Riserva Barbaresco
DOCG 2007 (1.5L)

JEFF ROBERTS

Thank you Jeff for donating all these GREAT Italian wines. TB

When it comes to Italian reds, the Piedmontese really know what they're doing. And when it comes to prestige, no region does it like Piedmont. Barolo and Barbaresco, the King and Queen of Piedmont, reign supreme, and this lot has six bottles of some of the finest from the region. A young Nebbiolo grape aspires to become the wines in this lot. It yearns to display such power, finesse, and prestige that each of these producers beckons of the noble grape.

These Barolos (and one Barbaresco) from four of the most notorious producers in Piedmont are just waiting for you to claim them. And in multiple formats? No wonder we see some of you already on the edge of your seat!

- Giacomo Conterno Francia Barolo DOCG 1999 (2 bottles)
 - » *Consumers in search of the epitome of classic Barolo will be well rewarded in the 1999 Barolo Cascina Francia, a vintage which the family is very happy with. Medium garnet (color is never particularly deep here), its spicy-resinous nose, warm, penetrating, and alcoholic, promises much pleasure, a commitment which the palate respects in its ample texture, superior continuity and drive, lovely kirsch and licorice flavors, and unusually supple tannins. Substantial and enveloping, it will easily evolve well for twenty years. (WA 92) (10/2003)*

- Paolo Scavino Bric dël Fiasc Barolo DOCG 1996 (3L)
 - » *Scavino's 1996 Bric del Fiasc, tasted from magnum, is one of the truly great versions of this wine. It offers captivating notes of tar, licorice and menthol along with a tightly wound core of vibrant dark fruit on a structured, deeply expressive frame of notable length. Though starting to show some tertiary nuances, this Barolo will be even better in a few years. (AG 95) (10/2006)*

- Giacomo Conterno Francia Barolo DOCG 2007 (1.5L)
 - » *The 2007 Barolo Cascina Francia is an unusual version of this benchmark wine. In 2007 Conterno decided against bottling his Monfortino. Conterno believes Nebbiolo can handle rain and humidity (hence his decision to make Monfortino in rainy years such as 1987 and 2002), but not drought. The result is a Cascina Francia that is unusually dark, rich and powerful. The floral, herbal notes that are typical in young Cascina Francia have been replaced by deeper notes of tar, smoke and licorice to match the layers of intense dark fruit. The 2007 is powerful and imposing from start to finish. Anticipated maturity: 2017-2037. (AG 96) (10/2011)*

- Elio Altare Vigneto Arborina Barolo DOCG 2007 (1.5L)
 - » *The 2007 Barolo Arborina is another stunner. The intense aromatics are a dead give-away for what is to follow, which is to say a virtual explosion of flavors. The Arborina boasts fabulous balance, intensity and raciness in a style that brings to mind the wines of Henri Jayer. Anticipated maturity: 2015-2032. I have always found Altare's 2007s superb from barrel. These are must-have bottles. (AG 96) (2/2011)*

- Falletto di Bruno Giacosa Asili Riserva Barbaresco DOCG 2007 (1.5L)
 - » *...Sweet, perfumed and totally gorgeous in its round, sensual fruit. Silky, elegant tannins frame the long, harmonious finish. (RP 97)*

Donated by Jeff Roberts

LOT 152

12 ROSES FOR TWO LUCKY LADIES! DINNER IN RALEIGH WITH PAM STARR, ASHLEY CHRISTENSEN AND MORE

This lot includes:

- 2 Seats at 12 Roses Dinner (for women only)
- Saturday March 16, 2019
- At the home of Brian McHenry and Eliza Kraft Olander in Raleigh, North Carolina

ELIZA KRAFT OLANDER & BRIAN MCHENRY

This is a rare opportunity. Eliza will treat you right in Raleigh. TB

Hey ladiessssss! Grab your favorite gal pal and listen up because it's time for the girls' night to end all girls' nights! On Saturday, March 16, 2019, make your way to Raleigh and the home of Brian McHenry and Eliza Kraft Olander for an out-of-this-world private dinner featuring the most fabulous women in food and wine.

Pam Starr, owner and winemaker of Crocker & Starr, is bringing four of her fellow boss female winemakers to Raleigh to pour their best bottles for the evening's imbibement. If you know anything about female winemakers, they're as fun as they are talented (that's a fact).

On the food front, Chef Ashley Christensen, North Carolina's crown jewel and James Beard award-winner, will be curating the chefs of the evening, inviting four incredible female talents to Raleigh to pair up on a multi-course dinner of unparalleled quality.

Finally, overseeing this intersection of food and wine are sommeliers Inez Ribustello and Liz Cooper. Inez is the owner of Tarboro's On the Square, and Liz is the former wine merchant behind Southern Season (and has one of the most incredible palates out there).

Sorry boys, you're not invited to this one...

Donated by Eliza Kraft Olander & Brian McHenry

LOT 154

This trip is perfect. Take it. TB

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

You too can join the ranks of “refined Spaniard” with this 7-day trip for four through Northern Spain. With an equal balance of planned activities and free time to explore, this trip contains the highlights of the Basque Country combined with amazing wine and food experiences. Here’s what you can expect...

Day 1: Guggenheim & Tapas

After arriving at the Bilbao airport you’ll jump right in and explore downtown Bilbao on a sightseeing tour! Take in the incredible Guggenheim Museum and visit then Plaza Nueva where you’ll enjoy tapas like a local. Afterwards your driver will deliver you to Rioja wine country where you will check into your home for the next three nights, Hospedería de los Parajes. Located in Medieval Laguardia (called the “cutest village in La Rioja”) this hotel offers everything you ever dreamed of including a spa, two restaurants, a winery, shopping and a network of historic caves.

Day 2: Historic Wine Cellars and BBQ in the Vines

Your day starts with a trip to medieval Ollauri where you’ll visit one of Rioja’s most beautiful underground, historic cellars, Conde de los Andes. In addition to a tasting of some impeccable wines you’ll visit the spectacular 250,000 bottle cellar which includes 100 year old wines. Bring your camera! Next is a private tour and tasting at Finca Valpiedra. Sip reds and whites while you check out the million dollar views in their tasting room overlooking the Ebro River.

THE PERFECT TRIP TO NORTHERN SPAIN; SEVEN DAYS FOR FOUR

This 7-day/6-night trip for 4 includes:

- 6 nights hotel accommodations
- 6 Private VIP Winery Tours and Premium Tastings
- 6 Full Breakfasts
- 3 Lunches with wine
- 2 Dinners with wine
- 1 Culinary and Gourmet Activities
- All transfers as per the itinerary by professional English-speaking chauffeur driving a luxury Mercedes Viano van

The oldest building in the town of Laguardia is your next stop. Over 500 years old, Casa Primicia has been recently restored to a wine making facility. You'll take a look at the historic cellars before heading out to the vines for a relaxed BBQ lunch including lamb roast (and a whole lot more) over grape vines! The evening is yours to explore the cobblestone streets of Laguardia. There are great walks, darling wine bars, historic churches and towers, and delicious tapas bars.

Day 3: Wine Tours, Wine Tastings, Wine Lunch, Wine Museum

Start the day off at Roda with a private winery tour, a tasting of fine wines and high end olive oils. Sample Roda, Cirsion and their excellent olive oil, Dauro. You'll have time before lunch, to enjoy a walk around the beautiful "Barrio de Estacion," (the street where Roda and Rioja Alta are located). Check out the historic cellars, many of which have wine bars. Why not have an aperitif at Muga for example? Or Lopez de Heredia?

If you love Rioja, then you've heard of "La Rioja Alta" and you are in for a treat. Having been in the business for 125 years, this family-run winery embodies both staunch traditionalist and modern techniques when it comes to winemaking. A tour, tasting and VIP private lunch in an exclusive space in the winery await you at La Rioja Alta. After lunch visit medieval Briones and the Dinastia Vivanco wine museum. The rest of your evening is for you to relax or explore.

Day 4: San Sebastian and Pintxos

This morning starts off with a private tour and tasting at the super collector's cult cellar of Remirez de Ganuza. Then it is off to the coast and San Sebastian, one of Spain's most beautiful towns. You have a free afternoon to enjoy the beach, the old town, and great shops! In the evening you will embark on an utterly magical culinary tour of the finest pintxo bars. (Pintxo is a Basque term for tapas). Weaving through the endless labyrinth of streets in Parte Vieja, your guide's energy for their native city is infectious as they open up a historical city, brimming with food and new ideas with an obsession for the pintxo.

With full tummies you'll arrive at Maria Cristina, a 5-star hotel in the heart of San Sebastian. Fall in love with the rich history in this hotel, not to mention the breathtaking views of the coast.

Day 5: France & Akelare

Today it is off for a leisurely day of sightseeing in France! Begin with a visit to quaint St Jean de Luz, in the French Basque Country, where you can walk on the beach or stroll around the port with its darling gourmet shops and nautical boutiques. Lunch is on your own (with our suggestions of course). Next you'll visit Ainhoa, which is nestled in the French Pyrénées region and

boasts some of the most splendid alpine scenery in Europe. It is one of the French Basque coast's most wonderful gems! You will then visit Espelette. This is a charming French Basque village known for its famous dried peppers, used by chefs all over the world.

After you return to San Sebastian you can freshen up for a spectacular dinner. Akelare is one of Spain's finest restaurants, boasting three Michelin stars. Experience unforgettable food, top class service, and striking views of the Cantabrian Sea. You are in for a treat as Chef Pedro Subijana will prepare for you a surprise tasting menu with wine pairings.

Day 6: Cheese Tasting & Elcano

Often chefs say never to put cheese and seafood in the same meal. However experiencing the two in the same day is no problem! Your day starts with a visit to Queseria Ondarre, where you'll meet Eneko. He is a humble cheese farmer with great English and a lovely manner, not to mention amazing cheese! Enjoy a tasting of his Idiazábal cheeses accompanied with Rioja wine. Afterwards travel to the city of Getaria where you'll have some free time to explore sights like the Balenciaga Fashion Museum, the colorful port, or the sinking church! An outstanding seafood lunch awaits you at the legendary seafood grill, Elcano. You cannot go wrong at this Michelin starred restaurant, but their specialty is fish, especially their signature plate: grilled turbot. This meal will be a major highlight of your trip!

Day 7: Departure

Following a transfer back to the airport in Bilbao you'll depart from Spain at your leisure with memories of your unforgettable experiences as a "refined Spaniard!"

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

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

LOT 155

PADDLES UP FOR CHÂTEAUNEUF- DU-PAPE

This wine lot includes:

- 16 bottles of assorted Châteauneuf-du-Pape as listed in description

TIM & MARY SCHOETTLE

I want this one. CDP's greatest producers. TB

Let's all take a second here to pour one out for the Popes. Without them, we wouldn't have the delightful appellation of Châteauneuf-du-Pape, and for that, we are truly thankful.

Châteauneuf-du-Pape takes its name from the time when the Pope moved to Avignon in 1309. The move was due to issues between the King of France and the Papacy. Eight different Popes served in Avignon as the Papacy remained in Châteauneuf-du-Pape until 1378.

The first Pope to move to Avignon was Pope Clement V, who was an avid wine lover. Pope Clement V also spent time in Bordeaux at what is now called Château Pape Clément in Pessac-Léognan. The Pope moving to Avignon is of course where the region takes its name, as Châteauneuf-du-Pape is translated to mean "The Pope's New Castle." Châteauneuf-du-Pape was no longer a thriving community once the Pope moved back to Rome in the late 1300's. However, wine remained important to the region and its identity until it finally became the lush wine we know and love.

This lot of some of the most iconic CdP producers is the perfect salute to this noble region. Paddles up!

- Alain Jaume & Fils Domaine Grand Veneur Châteauneuf-du-Pape Les Origines 2007
- Château de Beaucastel Châteauneuf-du-Pape 1995
- Château de Beaucastel Châteauneuf-du-Pape 1998
- Château de Beaucastel Châteauneuf-du-Pape 2001
- Château de Beaucastel Châteauneuf-du-Pape 2004
- Château de Beaucastel Châteauneuf-du-Pape 2006
- Château de Beaucastel Châteauneuf-du-Pape 2010
- Château de Beaucastel Châteauneuf-du-Pape 2012
- Château Mont-Redon Châteauneuf-du-Pape 2009
- Domaine de la Janasse Châteauneuf-du-Pape Cuvée Tradition 2009
- Domaine du Pegau Châteauneuf-du-Pape Cuvée Réservee 2004
- Domaine du Pegau Châteauneuf-du-Pape Cuvée Réservee 2005
- Le Vieux Donjon Châteauneuf-du-Pape 2007
- Mas de Boislauzon Châteauneuf-du-Pape 2007
- Roger Sabon Châteauneuf-du-Pape Cuvée Le Secret des Sabon 2011
- Xavier Vignon Châteauneuf-du-Pape Cuvée Anonyme X 2010

Donated by Tim & Mary Schoettle

LOT 156

ICONIC SILVER OAK, FUTURISTIC WINERY

This wine lot includes:

- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
2012 (9 bottles)
- Silver Oak Cellars
Napa Valley Cabernet
Sauvignon 2012 (1.5L)
- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
2010 (1.5L)
- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
2010
- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
2007
- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
2001 (3 bottles)
- Silver Oak Cellars
Alexander Valley
Cabernet Sauvignon
1996
- Silver Oak Cellars
Napa Valley Cabernet
Sauvignon 1994
- VIP Tour & Tasting for 6
at Silver Oak Cellars

GUS BELLOS

MICHAEL & CINDEE GOLD

JIM & KIMBERLY LEWIS

PRIMA WINE CELLAR

SILVER OAK CELLARS

This is Silver Oak from the best years. TB

There is something truly iconic about that silver label with the oak tree. It's unmistakable and brings up fond memories of wonderful evenings spent with friends. Silver Oak has been at the forefront of Cabernet excellence for more than 45 years. These food-friendly, dynamic wines reflect years of high quality winemaking. But to truly understand what sets Silver Oak apart... Well that requires a visit to the winery. The new state-of-the-art winemaking facility is truly setting the standard of high efficiency winemaking.

The Alexander Valley facility is seeking to be the world's second LEED-platinum certified winery (though, the first is Silver Oak's Oakville location). There's no higher Leadership in Energy and Environmental Design classification. It is the first winery to be 100% net zero energy and net zero water from the very start. Every drop of water has been downcycled three times. Natural light illuminates production rooms. From the solar panels to reclaimed redwood to recycled Levi's used as insulation, nothing has been built without the utmost concern. This is a winery fit for the future.

With this lot, you'll not only be taking home some amazing bottles from this iconic winery, but you'll also be able to visit the state-of-the-art facilities with a VIP tour and tasting for 6 people.

*Donated by Gus Bellos, Michael & Cindee Gold,
Jim & Kimberly Lewis from the PRIMA Wine Cellar,
Silver Oak Cellars*

SHARON & DAVE RAMSEY

CHEF MATT BOLUS

TOM BLACK

We're honored to welcome Sharon and Dave Ramsey as first time donors at l'Eté du Vin. And, we just can't say enough thanks to Tom Black and Chef Matt Bolus. Thank you Thank you Thank you.

When all the stars align for a dinner, it is a truly special thing. We can all agree that the makings of a simply perfect wine dinner are threefold: enticing wine, perfectly paired cuisine, and a convivial and breathtaking atmosphere. Well, we've hit the trifecta with this one..

The wine for this event come from the cellar of Tom Black... Champagne, Burgundy, Bordeaux, and Port. You'll be pleased with the full lineup. The food will be prepared by none other than Chef Matt Bolus, a true hero in today's culinary world and executive chef of The 404 Kitchen. Last but certainly not least, your gracious hosts for the evening are Sharon and Dave Ramsey at their stunning, newly-built home. The finance gurus and Tom Black eagerly await your group of eight to join them for THE perfect evening.

You'll cap the night off with cigars because celebrations call for cigars! And, because you really can't leave empty handed, you'll walk out with signed copies of two of Dave's best sellers, after an evening of true merriment.

The only slightly difficult part of this dinner is deciding who you will invite.

Donated by Sharon & Dave Ramsey, Chef Matt Bolus, Tom Black

LOT 157

A SIMPLY PERFECT DINNER

This dinner lot includes:

Dinner for 8 at the home of Sharon & Dave Ramsey on a mutually agreeable date with the following wines:

- Taittinger Comtes de Champagne Blanc de Blancs Brut 2004
- Domaine Jean-Louis Chave Hermitage Blanc 2011
- Domaine Jean-Louis Chave Hermitage Blanc 2012
- Domaine Faiveley Mazis-Chambertin Grand Cru 2005
- Vincent Girardin Charmes-Chambertin Grand Cru 2005
- Château L'Évangile 1990
- Château Cos d'Estournel 1990
- Taylor Fladgate Vintage Port 1985
- Croft Vintage Port 1970

Cigars

- Monte Cristo Habana #2's
- Cohiba Habana

Guests receive signed copies of two of Dave's best sellers:

- *Total Money Makeover*
- *The Legacy Journey*

LOT 158

THE BEST LUGGAGE AND GUARANTEE IN THE BUSINESS

This lot includes:

Sympatico Limited Edition Collection in Carmel & Cream

- Large Expandable Spinner (30x20x12)
- International Carry-On Expandable Spinner (21x14x9)
- Carmel Weekender (15x22x23)

Sympatico International Collection in Black

- Large Expandable Spinner (30x20x12)
- International Carry-On Expandable Spinner (21x14x9)
- Framed Weekender (13.5x18x9)

DILLARD'S AT THE MALL AT GREEN HILLS

We are thrilled to be friends with Dillards! Thank you for partnering with Nashville Wine Auction this year.

Your source for Briggs & Riley luggage in Nashville, Dillard's at the Mall at Green Hills, has graciously provided his and hers sets of Briggs & Riley Sympatico luggage. Sympatico is a coordinated collection that combines hard spinner cases with soft companion pieces. Featuring a lifetime guarantee, Briggs & Riley will repair your bag free of charge if it's ever broken or damaged—even if it was damaged by an airline. Peace of mind is as simple as that®. Integrity, innovation and incredible travels should last a lifetime.

Briggs & Riley luggage is designed around real-world needs and wants. A handle mounted on the outside of a bag to create more room and flat packing. A pocket to hold toiletries or safeguard your passport. An expansion system that adds capacity then compresses your belongings securely in place. Innovation, combined with the only unconditional lifetime guarantee in the business, is why Briggs & Riley owners are nothing short of fanatical about their bags.

Dillard's has been in the Nashville market for over 30 years and in March of 2017 opened the all new Green Hills location featuring three levels of parking and two levels of shopping. Dillard's searches for the finest merchandise around the world and brings the newest and best to you for the style of your life. Dillard's believe that value is about quality, not about price.

Donated by Dillard's at The Mall at Green Hills

BILL SHEA

This is an awesome romantic couple's getaway. TB

The winning bidders of this lot will enjoy a two night stay at L'Auberge Carmel, a full-service Relais & Châteaux property located in the heart of Carmel-by-the-Sea just blocks from the famed Carmel Beach. Originally built in 1929, the historic hotel is known for its graceful architecture, personalized guest services, European-style, and elegance. Individually designed guest rooms feature the finest fabrics and linens and enlarged bath areas with radiant floor heating. L'Auberge Carmel consistently receives high rankings from seasoned travelers and travel publications including *Conde Nast Traveler's* Top 25 Hotels in Northern California and *Travel & Leisure's* Top 500 World's Best Hotels List.

The highlight of the hotel is its award-winning restaurant, Aubergine. Executive Chef Justin Cogley and Executive Pastry Chef Yulanda Santos prepare skillful, ingredient-driven cuisine that celebrates the bounty of the region. Enjoy dinner for two at Aubergine along with wines selected by Bill Shea. Shea is known to have one of the most impressive wine cellars in all of California and he will personally select the 95+ point wines to complement your meal.

Carmel-by-the-Sea is a special place, and Aubergine is out of this world. Be the high bidder and guarantee a getaway weekend you'll never forget.

Please note: David Bragg Travel, Nashville Wine Auction's preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Donated by Bill Shea

LOT 159

SPECIAL WEEKEND AT L'AUBERGE CARMEL FOR TWO

This trip for two includes:

- 2-night stay at L'Auberge Carmel in Carmel, CA
- Dinner for 2 at Aubergine with wines from Bill Shea

LOT 160

TOP-SHELF WHISKY

This lot includes:

- The Balvenie Single Barrel 25 Year Old Malt Scotch Whisky
- Glenfiddich 'Excellence' 26 Year Old Single Malt Scotch Whisky
- Glenfiddich 'Winter Storm' Icewine Cask Finish 21 Year Old Single Malt Scotch Whisky
- William Grant & Sons Rare Cask Reserves 'Ghosted Reserve' 26 Year Old Blended Malt Scotch Whisky

TIM PITTS

We appreciate the support of Tim Pitts, year after year. Thank you kindly.

Here's some fun knowledge for your next party: Did you know that the first reference to Scotch Whisky was in 1495? The royal Exchequer Rolls from Scotland recorded the first known written reference to Scotch Whisky. The Scottish Exchequer was responsible for recording royal income and expenditure in Scotland. The well-preserved calfskin parchment, better known as vellum, bears an entry on June 1, 1495 that records "To Friar John Cor, by order of the King, to make aqua vitae VIII bolls of malt."

The Latin term aqua vitae means "water of life." In Scottish Gaelic this same phrase translates as uisge-beatha, the first word being pronounced "ush-kee". English language transcriptions subsequently recorded the word as 'Whisky'. Cool, right??

These four bottles of Whisky from the cellar of Tim Pitts are yours for the whisking away!

- The Balvenie Single Barrel 25 Year Old Malt Scotch Whisky
 - » *The Balvenie Single Barrel Traditional Oak Aged 25 Years is a special Whisky, hand-selected by The Balvenie's master distiller, David Stewart, and released for the first time in 2014. The new edition offers flavours of subtle spices and rich honeyed sweetness, but as no two casks from the new edition will be identical, no more than 300 bottles will be filled from any one cask.*

- Glenfiddich 'Excellence' 26 Year Old Single Malt Scotch Whisky
 - » *This Whisky was created to honor the distillery's long, continuous line of family ownership since its founding by William Grant in 1887. Grant, along with the help of his nine children and a single stone mason, began construction of the Glenfiddich Distillery, situated in the Speyside region of Scotland. After a year of hard labor, the first drop of Whisky fell from the distillery's copper-pot stills on Christmas Day 1887.*

- Glenfiddich 'Winter Storm' Icewine Cask Finish 21 Year Old Single Malt Scotch Whisky
 - » *Glenfiddich Winter Storm is a 21-year-old single malt finished for six months in French oak casks previously containing icewine from Peller Estate in Niagara. Having visited the Peller Estate winery in January 2016, Glenfiddich malt master Brian Kinsman experimented with maturing Scotch Whisky in several different icewine casks. He said: "Only the rarer Whiskies, those aged for 21 years, could cope with the extra icewine intensity." Having more tannins, extracted from years in oak, these malts brought out a uniquely fresh lychee note instead of being swamped by sweetness. The resulting liquid is a unique combination of the warming soul of Whisky and the frozen cold of icewine.*

- William Grant & Sons Rare Cask Reserves 'Ghosted Reserve' 26 Year Old Blended Malt Scotch Whisky
 - » *William Grant's Ghosted Reserve 26 Year Old is a blended malt Scotch Whisky featuring Whisky from two closed distilleries - Ladyburn and Inverleven. Both distilleries have been silent for quite a while indeed, with Inverleven being mothballed in 1991 and Ladyburn being closed back in 1975, so seeing their spirit released is always pretty awesome - seeing released together in a blended malt adds yet more intrigue!*

Donated by Tim Pitts

LOT 161

SEWANEE OVERNIGHT: THE GLAMPING EXPERIENCE OF A LIFETIME

Event details:

- Saturday, April 27 through Sunday, April 28, 2019
- Overnight stay at the Sewanee Inn for 4 couples
- Dinner and brunch at Pam & Steve Taylor's Sewanee home

STEVE & PAM TAYLOR
CHEF KEVIN RAMQUIST
THE UNICORN NASHVILLE

I'd like to throw in a special bottle for the trip, just to say thanks to Pam and Steve. TB

Attention: There has never been a more luxurious mountain getaway ever in existence. Ever.

Mark your calendars for Saturday, April 27 through Sunday, April 28, 2019. Do it now, and listen up. Nestled in the majestic Appalachian Mountains lies Sewanee, TN, and there is some serious beauty to be absorbed there. This weekend getaway includes an overnight stay for 4 couples at the luxurious Sewanee Inn, but that's just the beginning of this story. Not only will you experience nature in its peak springtime blossom, you'll also enjoy a culinary and wine experience that will blow your mind. This is the Nashville WINE Auction after all.

Pam and Steve Taylor have planned a dinner with Chef Kevin Ramquist, the certified king of wine pairings and chef of The Unicorn Nashville, in their brand new, luxury home in Myers Point. The epitome of luxury exists in the most beautiful natural setting... And it's yours for the taking!

Pam and Steve have selected the perfect wines for the evening, a West Coast versus France lineup that Chef Ramquist's food will undoubtedly complement perfectly. Spectacular views, a stunning home, world-class wines and cuisine, and four couple friends... All the makings of a simply marvelous mountain escape. Don't worry about driving either, we've got that covered. Oh and breakfast? The Taylors have extended an invitation back to their house for brunch. You will want for nothing.

Only four couples can win this experience, so talk amongst your friends and come up with a bidding plan now!

Reception

- Krug Brut Champagne 1996

1st Course

- Pavillon Blanc du Château Margaux 2008
- Araujo Estate Eisele Vineyard Sauvignon Blanc 2014

2nd Course

- Louis Jadot Bâtard-Montrachet Grand Cru 2006
- Marcassin Marcassin Vineyard Chardonnay 2011

3rd Course

- Domaine Georges Mugneret-Gibourg Échezeaux 2007
- Peter Michael Clos du Ciel Pinot Noir 2014

4th Course

- Château Lafite Rothschild 1996
- Harlan Estate 2012

Dessert

- Château d'Yquem 2001

Donated by Steve & Pam Taylor, Chef Kevin Ramquist, The Unicorn Nashville

LOT 162

TWO GREAT TASTES: INSIGNIA AND MEADOWOOD

This lot includes:

- Joseph Phelps Vineyards Insignia 2014 (3L)
- Tasting for 4 at Joseph Phelps Vineyards
- 2-night stay for 2 at Meadowood Napa Valley

JOSEPH PHELPS VINEYARDS
MEADOWOOD NAPA VALLEY

I want this too -- great fun in Napa. TB

For those who love Napa luxury and Insignia, this is the lot of your dreams.

Joseph Phelps Vineyards has been at the forefront of innovation in Napa Valley in more ways than just one. Its 1973 Syrah was the first ever varietally-labeled Syrah in US history. Insignia is one of the most iconic wines of Napa Valley, but did you know that utilizing that proprietary name was a unique concept back in 1973? Creating that easily identifiable name offered more flexibility in blending than a varietal moniker would have. It also avoided the standard fall backs of the time, like "Claret" or "Bordeaux Red."

Insignia's track record of high scores and collectability has been built not just on lip-smacking drinkability, but also complexity and consistency. And, though it is a wine that drinks well young, it ages magnificently. Included in your next Napa trip is a private, high-end tasting for four at Joseph Phelps Vineyards which showcases a selection of current releases and a tasting of Insignia.

Making this tasting all the better are the accommodations you'll be experiencing while in Napa... A two-night stay for two at Meadowood Napa Valley.

Nestled into the forested hillside of the valley just down the road from Joseph Phelps Vineyards, Meadowood Napa Valley is a place where the pace of life moves with the seasons, where the traditional values of simple pleasures, physical well-being, and cultural enrichment are part of every day; where spirited mealtime conversations with family and friends are common, yet celebrated.

LOT 162 – CONTINUED

TWO GREAT TASTES: INSIGNIA AND MEADOWOOD

Tonight you'll take home a 3L of 2014 Insignia. One of the few vintages made without Merlot, this vintage is definitely one to crack open and share with friends while planning your luxurious trip to Napa.

Restrictions: Meadowood lodging is available Sunday through Wednesday nights only during the months of December -July. Reservations are based on availability.

Donated by Joseph Phelps Vineyards, Meadowood Napa Valley

LOT 163

A CLASSIC AMERICAN EVENING

This dinner lot includes:

- Dinner for 8
- Thursday, April 4, 2019
- At Oak Steakhouse

First Course

- Carlisle The Derivative White Wine 2013
- Marcassin Marcassin Vineyard Chardonnay 2010

Second Course

- Kosta Browne Sonoma Coast Pinot Noir 2010
- Sea Smoke Ten Pinot Noir 2005

Third Course

- Sine Qua Non "Male" Syrah 2013
- Saxum Vineyards Broken Stones Syrah 2013

Fourth Course

- Hidden Ridge Impassable Mountain Reserve Cabernet Sauvignon 2013
- Pride Mountain Vineyards Reserve Cabernet Sauvignon 2005
- Screaming Eagle 'Second Flight' 2006

Dessert

- Château Suduiraut 2009

ADAM & VALERIE LANDA

OAK STEAKHOUSE

Adam and Valerie have put amazing cult wines in this lot. Bid High. TB

There is something truly satisfying about a truly American wine experience. Classic American wines and a classic American steakhouse. It's our favorite version of football + apple pie.

This dinner for eight puts a modern and upscale spin on a truly American evening. Hosted by Valerie & Adam Landa, the dinner takes place on Thursday, April 4, 2019 at Oak Steakhouse. Its contemporary, chef-driven menu offers a variety of prime beef selections, small plates and entrées that celebrate fresh Tennessee ingredients.

The wine of the evening runs the risk of knocking your socks off – an American dream, if you will. Chardonnay from Marcassin, Pinot Noir from Sea Smoke, Syrah from Sine Qua Non, Cabernet from Screaming Eagle's first ever Second Flight vintage... These are just a few of the highlights from this dinner's American treasures. Plus we threw in a Sauternes for posterity.

Check out the full wine lineup, and raise your paddle higher than the Statue of Liberty holds her torch!

Donated by Adam & Valerie Landa, Oak Steakhouse

SHARON PIPER
VICKI HORNE
ANN EADEN
CYNTHIA HIMMELFARB
HOLLY WHALEY
MARJORIE FELTUS HAWKINS

Ladies, this is day drinking at it's finest. Thank you Sharon, Vicki, Ann, Cynthia, Holly, and Marjorie.

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

Lucky for 24 ladies, Nashville's creme de la creme women wine collectors have joined together to present a lengthy, luxurious lunch at the home of Marjorie Feltus Hawkins on Friday, October 19, 2018. There's truly no better hospitality out there. Join Sharon Piper, Vicki Horne, Ann Eaden, Cynthia Himmelfarb, and Holly Whaley as they share some of their favorite vintages and expertise. Every woman's favorite chef, Kevin Ramquist, will be serving up some impeccable dishes to complement what is sure to be the perfect afternoon. Ladies who lunch just got elevated to an even higher standard!

With only 24 spots available, this lot may sell out before it makes it to the Live Auction. In order to secure your place, we suggest buying this lot now in the Silent Auction.

Donated by Sharon Piper, Vicki Horne, Ann Eaden, Cynthia Himmelfarb, Holly Whaley, Marjorie Feltus Hawkins

LOT 164

3RD ANNUAL FRIDAY LUNCH FOR WOMEN WHO WINE

Event details:

- Friday, October 19, 2018
- At the home of Marjorie Feltus Hawkins
- **Multisale:**
\$275 per seat
- Only 24 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.*

LOT 165

ALL ABOUT DOM!

Event details:

- Friday, October 5, 2018
- In the home of the winning bidder
- Tasting for 10
- Dom Pérignon Brand Ambassador will be in attendance

DOM PÉRIGNON

Nashville Wine Auction is pleased to partner with Dom Perignon this year. What a special experience. Thank you.

Have you ever wanted to host THE Champagne event of the season, much to the envy of your friends? Now's your chance to host a Dom Pérignon tasting right in your own home for 10 of your closest (and luckiest) friends. On Friday, October 5, 2018, a Dom Pérignon Brand Ambassador will show up at your house, liquid gold DP in tow, to help you throw a heck of a tasting.

Everyone loves Dom, and YOU get to be the lucky son of a gun who brings this experience to Nashville. Only one bidder will emerge victorious, so raise your paddle high and become bona fide Dom royalty.

Donated by Dom Pérignon

Michael and Cindee are PURE GOLD! We appreciate your generous support.

Lokoya is simple: 4 vineyards, all above the fog line, producing 100% Cabernet Sauvignon. It's in the simplicity that the magic exists. Established in 1995, Lokoya is a collection of four 100% varietal Cabernet Sauvignons from four of Napa Valley's most celebrated mountain appellations: Diamond Mountain, Howell Mountain, Spring Mountain and Mount Veeder. Each of the wines is different from the other; they highlight the terroir differences of their source appellations while showcasing the varietal that Napa is most famous for – Cabernet Sauvignon.

Diamond Mountain overlooks the town of Calistoga in the northern reaches of Napa Valley and is part of the Mayacamas Mountains which frame the western edge of the valley. Lokoya's Diamond Mountain District Cabernet Sauvignon was first crafted in 1995, and is sourced from a selection of blocks on three distinct vineyards: the estate-owned Rhyolite Ridge (1,200 feet) and Wallis vineyards (1,500 feet), as well as the Andrew Geoffrey vineyard (1,800 feet). Situated above the fog line, the vineyards experience cooler days and warmer nights with less temperature variation than on the northern valley floor. High elevation, poor soils and a moderate climate yield full-bodied wines that show rich black cherry flavor and notes of dark chocolate with relatively soft tannins.

Take home this case of Lokoya's Diamond Mountain Cabernet from 2008, you won't be disappointed.

Donated by Michael & Cindee Gold

LOT 167

SIMPLY MAGICAL LOKOYA CAB

This wine lot includes:

- Lokoya Winery Diamond Mountain District Cabernet Sauvignon 2008 (3 bottles) in OWC

LOT 168

RECORD-BREAKING FORMEAUX

This wine lot includes:

- Formeaux Wines
Inaugural Release
(3 bottles in leather case)

MICHAEL & CINDEE GOLD

Thank you Jean-Noel Formeaux and Michael and Cindee Gold for this very special donation.

This record-setting wine has not even been released yet, and it's already shaking up the wine world. At this year's Auction Napa Valley, a barrel of the Inaugural Release of FOURMEAUX sold for \$114,300, or \$952.50 per bottle (\$11,430 per case) surpassing the previous high set in 2017 by Harlan's The Mascot by more than \$40,000!

The Bordeaux-style red wine debuted at the event and is named after VGS Chateau Potelle proprietor Jean-Noel Fourmeaux. Fourmeaux, who hails from France, founded the winery in 1983 and has been overseeing the production of small-batch, Bordeaux-style wines since then.

This inaugural release of FOURMEAUX is a highly concentrated, rich and complex wine from grapes grown atop Mount Veeder at an elevation of about 2,000 feet. The production is 200 cases — 10 of which were accounted for in the winning barrel. The wine itself was aged for 24 months in French oak and is a blend of Cabernet Sauvignon (82%), Cabernet Franc (14%), Petit Verdot (3%) and Malbec (1%).

"Making mainstream wines has never been my calling," said Fourmeaux. "I make wines with passion and without pretension. I'm glad this one appealed to this very connoisseur group of bidders."

And guess what? We've got three bottles of this special wine in a leather case to boot. How's that for exclusive access?

Donated by Michael & Cindee Gold